

"Hogmanay at Home"

At home by
FENNEL RESTAURANT

Cooking guidelines:

Please read through **all** the instructions and identify the components of your "Hogmanay at Home" dinner kit. We have provided individual cooking times for each item however it will be for you to decide on the pace of your meal and at what time you want to begin cooking different courses. We would recommend laying out the parts of each course together and marking on these instructions the dishes you have tonight for quick reference.

(Serving suggestions are provided as a guide only. Cooking times may vary due to appliances. Consume within 48 hours of collection)

Home baked bread rolls, butters

Pre-heat your oven to 180 °C, 356 °F. Remove the white card lid and place the rolls, still in the foil container, on an oven proof tray and place in the oven for 5 minutes. Serve while hot, with the red onion and truffle whip butters.

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### **Amuse Bouche. Onion bhaji, cauliflower velouté**

Remove the white card lid and place the bhajis, still in the foil container, in the oven on an oven tray at 180 °C, 356 °F for 8-10 minutes. Heat the velouté in a small sauce pan until gently simmering. Do not allow to boil. Serve the bhajis with the velouté.

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Ham hock & pistachio terrine

No cooking required. Arrange the terrine with the apples, pickled mushrooms, spring onion and sour dough crouton on a plate, serve with the truffle mayo. *See serving suggestion*

Vegan – Quinoa & orange salad

No cooking required. Arrange the salad in a bowl or plate and drizzle with the citrus dressing. *See serving suggestion*

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### **Fillet of beef Wellington**

For heating the sides see separate instruction. Keeping the Wellington in its foil container with the lid removed, place on an oven proof tray and cook in your pre-heated oven to the following guide times:

Rare: 25 minutes at 180 °C, 356 °F

Medium: 35 minutes at 180 °C, 356 °F

Well done: 50 minutes at 180 °C, 356 °F

Cover loosely with tinfoil and rest the beef Wellington for at least 10 minutes after cooking.

Once cooked, serve whole or if preferred, carve the Wellington in half carefully with a sharp knife, place on a warm plate with the dauphinoise, carrots and baby turnip and drizzle with the thyme jus or serve in a jug. *See serving suggestion*

### **Spinach & risotto Salmon en croute**

Keep the salmon in the foil container and remove the lid. Place on an oven tray in a pre-heated oven at 180 °C, 356 °F for 35/40 minutes

### **Tofu & mushroom Wellington**

Remove the white lid but keep the vegan Wellington in its foil container. Place on an oven proof tray and cook in a pre-heated oven for 45 minutes at 180 °C, 356 °F

### **Chicken Wellington**

Remove the white lid but keep the chicken Wellington in its foil container. Place on an oven proof tray and cook in a pre-heated oven for 40-45 minutes at 180 °C, 356 °F. Cover loosely (tin foil) and rest for 10 minutes before serving.

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Dauphinoise potato (Beef and chicken Wellington)

Remove white lid, place potato still in foil container on an oven proof dish and heat at 180 °C, 356 °F for 15 minutes

Hasselback potato (Vegan)

Remove white lid, place potato still in foil container on an oven proof dish and heat at 180 °C, 356 °F for 10 minutes

Fondant potato (Salmon en croute)

Remove white lid, place potato still in foil container on an oven proof dish and heat at 180 °C, 356 °F for 15 minutes

Caramelised carrots / baby turnip

Remove white lid, place potato still in foil container on an oven proof dish and heat at 180 °C, 356 °F for 15 minutes

Thyme Jus

Warm through in a small sauce pan until simmering, do not allow to boil

Mushroom Jus

Warm through in a small sauce pan until simmering, do not allow to boil

Bearnaise

Serve at room temp.

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### **Trio of chocolate**

No cooking required. Carefully place the cheesecake on a cold plate. Snip the end off the piping bag and pipe the mousse next to the cheesecake. Scoop half the ganache on to finish, REMEMBER THE GANACHE AND MOUSSE SERVES TWO unless otherwise stated.

We hope you enjoy your evening, remember to share your creations using the hashtag **#fennelathome** or tag us in your stories **@fennelinverurie**

Many thanks for choosing "At Home by Fennel" and happy New Year!

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**FENNEL** RESTAURANT

## *Serving suggestions:*

(For illustration only, some additional garnish may have been added for photos, please feel free to add your own!)

*Tag your creations with #fennelathome and @fennelinverwre*

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Cauliflower Velouté, spiced onion bhaji



Ham hock & pistachio terrine



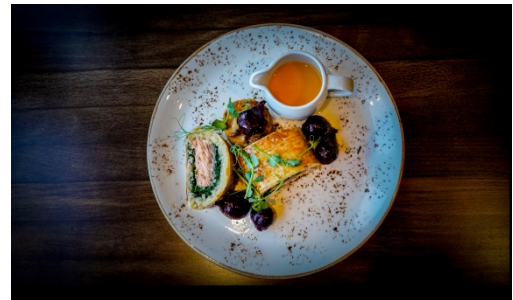
Vegan salad starter, quinoa & orange



Vegan main, tofu & beetroot Wellington



Fillet of beef Wellington



Spinach, risotto & salmon en croute



Chicken Wellington



Trio of chocolate