



DEAN BANKS

# LUXURY DATE NIGHT

## **BOX CONTENTS & ALLERGENS**



#### Items:

- ·Bottle of House Red Wine
- ·Tomahawk Steak (approx. 1kg)
- ·Seaweed Potatoes
- ·Tenderstem Broccoli
- ·Veg Seasoning
- ·Steak Seasoning
- ·Smoked Mayo
- ·Butter Portion
- ·Truffle Sauce
- ·Loaf of Fresh Bread (Optional)
- ·Caviar 10g (Optional)
- ·Chocolate Fondants x2 (Optional)
- ·Dulce De Leche (Optional)
- ·Crème Fraiche (Optional)



Tomahawk Steak: Scottish Grass Fed Beef

<u>Seaweed Potatoes</u>: Baby New Potatoes, Unsalted

Butter (MILK), Wakame, Rapeseed Oil

Broccoli: Broccoli

<u>Steak Seasoning</u>: Fennel Seeds, Black Peppercorn,

Coriander Seeds, Szechuan Pepper, Maldon Sea Salt,

Fine Sea Salt

Vegetable Seasoning: Smoked Chilli, Maldon Sea

Salt, Fine Sea Salt

Smoked Mayo: Pasteurised Egg Yolks: *EGG* Yolk Originated from Chicken Eggs, Food Acid (E330),

Preservative (E202), Water, Salt, English Mustard:

Water, Mustard Flour *(MUSTARD)*, Sugar, Salt, Wheat

Flour (GLUTEN), Turmeric, Citric Acid, Stabiliser

(Xanthan Gum), White Wine Vinegar (SULPHITES),

Smoked Oil, Vegetable Oil, Water

Butter Portion: Unsalted Butter (MILK)

Truffle Sauce: Chicken stock: Water, CELERY,

Chicken Bones, Onion, Carrot, Tomato Puree, Garlic,

Thyme, Black Peppercorn, Bay Leaves, Black Truffle Paste, Extra Virgin Olive Oil, White Truffle Oil, Double

Cream (MILK), Thickening Agent (GLUTEN), Salt,

Pepper, Demi Glace: Modified Maize Starch, Wheat

Flour *(GLUTEN)*, Potato Starch, Yeast Extract, Salt,

Flavour Enhancers (Monosodium Glutamate,

Disodium 5'-Ribonucleotide), Tomato, Flavourings

(with Wheat [GLUTEN]), Colour (Ammonia Caramel),

Sunflower Oil, Paprika, Acid (Citric Acid). May Contain

EGG, SOYA, MILK, CELERY and MUSTARD

Red Wine: Contains SULPHITES

Fresh Loaf of Bread (Optional): Maize Flour, Maize Semolina, Wheat Flour (GLUTEN), Sunflower Seeds, Salt, Rapeseed Oil, Palm Oil (RSPO), Spices, Ascorbic

Acid

<u>Caviar (Optional)</u>: Sturgeon Roe (FISH), Salt,

Preservative E285

Chocolate Fondant (Optional): Butter (MILK), Cocoa Powder, Dark Chocolate (Belgian Dark Chocolate Couverture, Sugar, Fat Reduced Cocoa Powder, Cocoa Mass, Emulsifier; Soya Lecithin (SOYA), Natural Vanilla), Caster Sugar, EGG, Plain Flour

(GLUTEN)

<u>Crème Fraiche (Optional)</u>: Crème Fraiche (MILK) <u>Dulce de Leche (Optional)</u>: Condensed Milk (Whole MILK, Sugar, Firming Agent: Calcium Chloride. Minimum 8% MILK Fat, 20% MILK Solids Non-fat)



Disclaimer:
Our food is packed in an environment where all 14 major allergens may be present. Therefore, whilst we have strict separation processes, we cannot guarantee that menu items will be completely free from any particular allergen. If you have any concerns, please 2 contact us before ordering.

# LUXURY DATE NIGHT

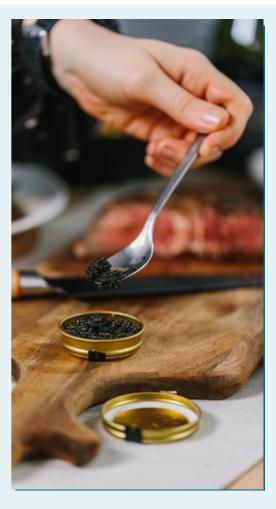
## METHOD: MAIN

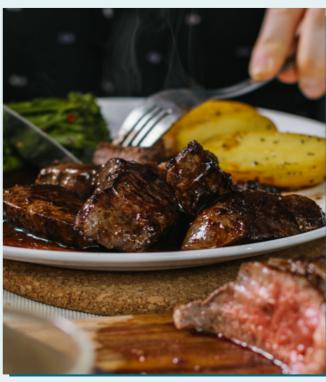


- ·Remove steak from fridge; remove from bag & pat dry. Leave to sit at room temperature for 15-20mins.
- ·Preheat oven to 200c/180c fan/gas 6.
- Remove potatoes from bag, place onto a tray in an even layer; sprinkle with a little of the veg seasoning to taste. Roast in the oven for 30mins.
- ·Place a large frying pan on high heat and pour in 3tbsp of neutral oil (e.g., veg, sunflower, rapeseed oil). Season steak with seasoning provided to taste.
- ·When pan is smoking hot, place steak in pan and push down slightly so that the meat is in full contact with the pan. Sear until golden on one side, then turn over.
- ·Add the butter portion into pan. Let the butter melt and begin to foam, then baste the steak for Imin using a dessert spoon.
- ·Remove steak from pan and place on an oven tray save steak pan for next steps. Cook in oven:

8mins for rare 10-12mins for medium rare 14-16mins for medium 18-20mins for medium well 28mins for well done

- ·Remove steak from oven and cover with tin foil. Allow it to rest for 10 mins.
- ·Rinse your broccoli under cold running water and pat off excess water with a towel/kitchen roll. Cut off the bottom 1/4 and discard.
- ·Place the steak frying pan back onto a high heat and drizzle with oil. Place your broccoli into the pan and sear on one side for 3mins season to taste with veg seasoning provided.
- Remove pan from heat and leave to cool slightly in the pan. Serve your broccoli with the smoked mayo.
- ·Pour truffle sauce into a small pot and stir over medium heat until gently simmering. Pour into a small jug or bowl.
- ·Slice steak & plate up with your seaweed potatoes & broccoli. Serve & enjoy!





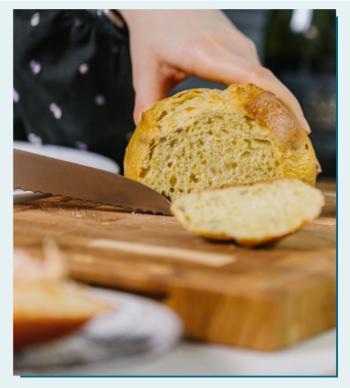
## LUXURY DATE NIGHT



### METHOD: OPTIONAL COURSES

#### Fresh Loaf of Bread and Caviar

- ·Preheat oven to 200c/180c fan/gas 6.
- ·Slice your bread thinly and place on a tray place in oven for 5mins.
- ·Serve warm with your caviar.



#### Dark Chocolate Fondant, Dulce de Leche, Crème Fraiche

- •Preheat oven to 200c/fan 180c/gas 6.
- •Remove fondants from bag & remove lid. Place on baking tray & cook for 10-12mins until the tops have formed a crust and they start to come away from edge of mould.
- •Remove from the oven; allow to sit for 1min.
- Loosen the fondants by moving the tops very gently so they come away from the sides, easing them out of the moulds. Tip each fondant slightly onto your hand so you know it has come away fully, then tip back into the mould ready to plate up.
- •Dress each plate with the crème fraîche & dulce de leche and place the fondant in the middle.
- ·Serve & enjoy!





DEAN BANKS