

ROAST CHICKEN

Autumn ALC menu 2024

Grill main course

Main course plate | 2 x Sauce jug | Olive dish | 2 x

Medium tapas dish | Starter plate | Side plate

2 each	Half Chicken - DK
20g	Butter
4g	Fresh Thyme
4g	Fresh Rosemary
1 pinch	Maldon salt
100g	Black garlic jus DK (2 jugs)
6g	Pickled shallots DK
2g	Fresh Chervil
2g	Fresh Parsley
2 pieces	Comté puddings SR
1 ptn	Truffled cauliflower cheese (Side)
1 ptn	Tenderstem Broccoli (Side)
6 pieces	Crispy confit potatoes (6 x 40g squares)
	<i>1 pinch of salt</i>



PREP JOBS

1. Prepare and cook Comté puddings
2. Pick parsley & chervil

METHOD

1. Cook chicken as per Poulet Roti spec
2. Reheat Comté puddings in the oven for 4-5 minutes at 180°C until crispy
3. Heat 2 jugs of black garlic jus
4. Deep fry the confit potato in the chip fryer until golden brown then season
5. Cook truffled cauliflower cheese as per spec
6. Cook tenderstem broccoli as per side spec
7. Place cooked chicken on plate as per picture and garnish with the herb salad
8. Serve together with all sides and the black garlic jus in 2 sauce jugs



SAFETY STEPS

1. Half chicken should be placed in the water bath for a maximum of 60 minutes during busy periods
2. Chicken should be added to order and not be stored in the water bath for excessive periods.
3. Chicken should be time stamped when not on order to ensure it does not exceed holding time set by HACCP.
4. The water bath is part of the 'cooking process' NOT hot holding