

CALAMARI

Autumn ALC menu 2024
Children's starters
Starter plate | Ramekin

- 5 ea Breaded calamari rings
- 1g Garlic oil - SR
- 1g Chiffonade parsley
- 20g Red pepper aioli -SR
- 1 ea Lemon wedge



METHOD

1. Mix 5g red pepper sauce and 15g mayo
2. Deep fry five big rings of breaded squid to order.
3. Once cooked, remove from the fryer and mix with chiffonade parsley & garlic oil
4. Place on plate with red pepper aioli and lemon wedge

VEGETABLE PLATE

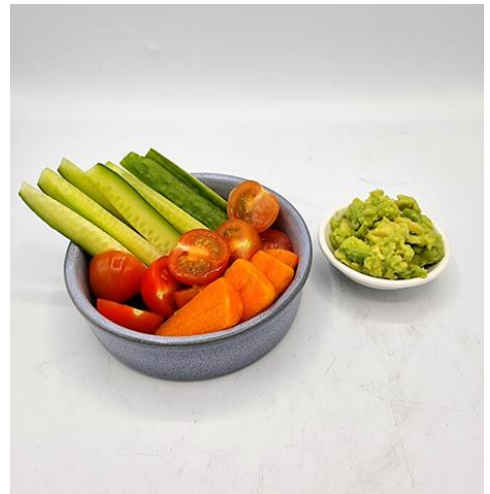
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Choose 3 of the following

- 6 sticks Red & yellow pepper (30g)
- 7 sticks Cucumber (35g)
- ½ each Baby gem lettuce
- 4 each Cherry tomato cut in half
- 4 haves Chantenay carrots (peeled and washed)

Choose 1 of the following

- 40gm Smashed avocado- SR
- 40gm Red pepper yoghurt - SR



METHOD

1. Wash the peppers, cucumber, baby gem, cherry tomato, chantenay and under cold running water.
2. Cut the peppers in half, clean the inside, remove the seeds, cut each half into a quarter, then slice each quarter into 4 pieces.
3. Cut the edges off the cucumber, slice one-piece 5cm long, then cut the piece in half, cut each half into a quarter, then cut each quarter in half.
4. Cut the cherry tomato in half.
5. Peel the chantenay carrots and cut in 4 haves
6. Place the 3 vegetables chosen by the guest in the small green bowl and the dips chosen by the guest in the ramekin and serve