

FULL BREAKFAST

Autumn ALC menu 2024

Breakfast

Main plate | Side plate | 2 x ramekins

- 2 each Eggs (fried/scrambled/poached)
pinch of Maldon salt & cracked black pepper
- 1 each Cumberland sausage SR
- 2 each French Streaky bacon SR
- 1 ptn Sautéed chestnut mushrooms SR
- 3 each Cherry tomato on vine SR
- 2 pieces Crispy confit potatoes (2 x 40g)
- 50g Harissa Beans SR
- 2 slices Seeded Sourdough bread or white bread
- 20g FOH butter (serve on side)

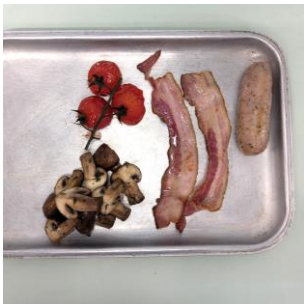


PREP JOBS

1. Cook Cumberland sausage, French streaky bacon, mushrooms, tomatoes & potatoes as per sub recipe
2. Mix Harissa beans sub recipe
3. Prep confit potato into 40g squares

METHOD

1. Place pre-cooked Cumberland sausage, bacon, mushrooms & cherry tomatoes on a tray and heat under salamander for 3 minutes until hot
2. Cook eggs as per guests request and finish with Maldon salt and cracked black pepper
3. Heat Beans in a pan
4. Serve all hot food as per picture and serve with toast & butter on the side



SAFETY STEPS

1. Record cooked sausages in DDD.