

BREAKFAST SIDES

SMASHED AVOCADO

70g Smashed avocado - SR
1 small Pinch dried chilli flakes

1. Following the sub recipe, place the smashed avocado in a side plate
2. Sprinkle with the dried chilli flakes



STREAKY BACON

3 slices French Streaky bacon
SR

1. To order, place 3 slices on a metal tray and heat up under the grill for 1 minute
2. Once hot, for extra colour place it under the salamander until nicely roasted.
3. Served in a warm olive dish



BOUDIN NOIR

1 portion Cooked Boudin noir SR

1. Cook as per sub recipe and serve in a warm side plate dish as shown.



SAUTEED SPINACH

80g Baby spinach
10g Garlic oil SR
1 Pinch Salt & pepper

1. In a hot frying pan add the garlic oil and baby spinach.
2. Using the tongs move around the spinach, season with salt and pepper.
3. Once they start to soften remove the pan from the heat and continue to stir it around with the tongs.
4. Plate them in a warm olive dish as shown.



SAUTEED CHESTNUT MUSHROOMS

2 ptn Sautéed chestnut mushrooms SR (160g)

1. Reheat up mushroom in salamander for a minute
2. Serve on a warm olive dish as per photo.

