

FISH GOUJONS

Autumn ALC menu 2024

Children's mains

Starter plate | Blue striped paper | Ramekins x 2

75g	Fish goujons
50g	Peas
30g	Tomato Mayo - SR



METHOD

1. Mix 20g mayo & 10g tomato Provençal sauce
2. Deep fry goujons in fish fryer at 180°C until golden brown and cooked through
3. Place to peas into a ramekin, re-heat in the microwave for 20 seconds.
4. Place tomato mayo into a ramekin.
5. Serve the cooked goujons with peas and mayo as shown

GRILLED CHEESE & HAM TOAST

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Starter plate

1 slice	White bread
20g	Mornay sauce DK
1 slice	Bayonne Ham
15g	Grated Comté



METHOD

1. Toast bread on one side
2. Spread the mornay sauce on the side of the bread not toasted following by the ham and the cheese.
3. Place under salamander until cheese and mornay sauce is melted.
4. Serve with sides chosen by the guest on the side.