

STEAK FRITES

Autumn ALC menu 2024
Children's mains
Starter plate

- 1 each 5oz sirloin steak - trim off all fat & sinew
- 10g Garlic butter
- 100g Frozen Frites



METHOD

1. Trim all fat off steak & rub with veg oil
2. Place steak on the griddle plate giving a Criss cross bar marks on both sides.
3. Remove the steak from the grill and place it on the resting rack / tray for 30 seconds
4. Serve the steak on a warm plate with garlic butter on top and frites then with side chosen by the guest on the side

BURGERS

Autumn ALC menu 2024
Children's mains
Starter plate | Chips pot | striped blue paper

- 4oz Beef burger
- or 1 each Moving Mountains® Brunch Patties SR
- or 1/2 Chicken breast
- 5ml Veg oil
- 1 each Burger bun
- 20g Red onion jam
- 2 leaves Baby gem - wash /drain
- 2 slices Tomato

Optional 5g Comté grated DK



METHOD

1. Cook burger as per ALC spec (if cheese is added then melt after cooking)
2. Spread red onion jam on the bottom bun, then add the baby gem and sliced tomato, add burger then add top bun
3. Place the burger on a starter plate and serve with sides chosen by the guest on the side