

# POULET NOEL

Christmas Specials 2024  
Grill Section  
Starter plate

- ½ each Chicken breast
- 50g Braised red cabbage DK
- 2 each Confit crispy potatoes DK
- 1 each Tenderstem broccoli - cooked
- 40ml Turkey jus DK



## PREP JOBS

1. Prep confit potato into 40g squares

## METHOD

1. Season chicken then grill till Criss crossed then cook on a tray under salamander until it has a core temp of 75°c adding the broccoli to the tray for a minute.
2. Deep fry the confit potato in the chip fryer until golden brown then season
3. Heat the turkey jus and place in a sauce jug
4. Plate as per picture with sauce on the side

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