

# SIRLOIN FEAST

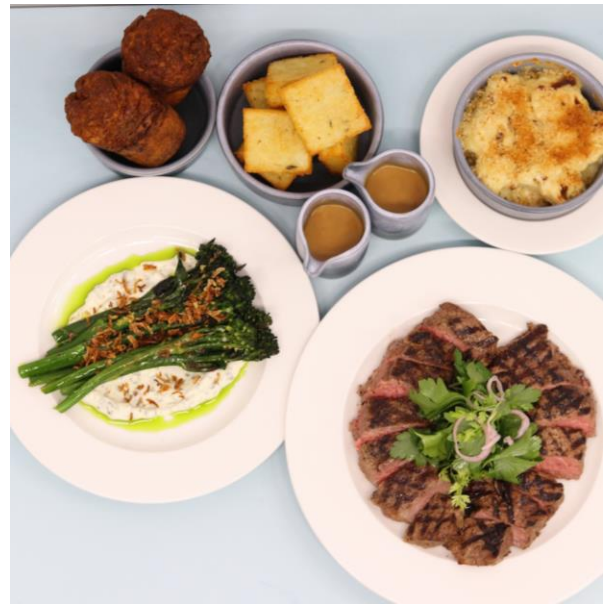
Autumn ALC menu 2024

Grill main course

Main course plate | 2 x Sauce jug | Olive dish | 2 x

Medium tapas dish | Starter plate | Side plate

- 2 each 8oz Sirloin  
*1 pinch of salt, black pepper & 10ml veg oil*
- 1 pinch Maldon salt
- 100g Black garlic jus DK
- 6g Pickled shallots DK
- 2g Fresh Chervil
- 2g Fresh Parsley
- 2 pieces Comté puddings SR
- 1 ptn Truffled cauliflower cheese (Side)
- 1 ptn Tenderstem Broccoli (Side)
- 6 pieces Crispy confit potatoes (6 x 40g squares)  
*1 pinch of salt*

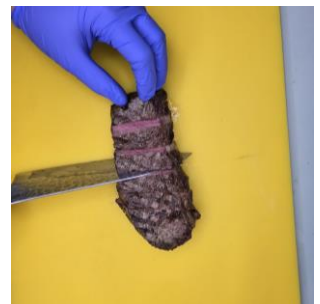
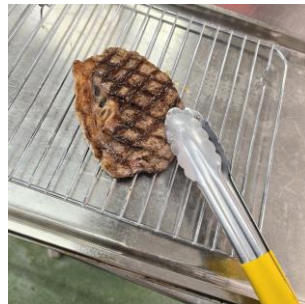


## PREP JOBS

1. Prepare and cook Comté puddings
2. Pick parsley & chervil

## METHOD

1. Cook steaks as per steak spec
2. Reheat Comté puddings in the oven for 4-5 minutes at 180°C until crispy
3. Heat 2 jugs of black garlic jus
4. Deep fry the confit potato in the chip fryer until golden brown then season
5. Cook truffled cauliflower cheese as per spec
6. Cook tenderstem broccoli as per side spec
7. Slice steak into 6 slices each and place on a main plate with the herb salad
8. Serve together with all sides and the black garlic jus in 2 jugs



## SAFETY STEPS

1. Use red tongs for raw meat.
2. Use a designated spatula to flip the meat.
3. Use yellow tongs for cooked meat.