

SALT BAKED CELERIAC

Christmas Specials 2024

Fish Section

Main Plate | Chip pot | Blue striped paper

140g	Salt baked celeriac DK
50g	Wild Mushrooms
15g	Confit shallots
5ml	Garlic oil DK
30g	Chestnuts
30ml	Vegan Cream
1 pinch	Maldon salt and
10ml	Veg oil
25g	Caper salsa SR
5g	Parsley chopped
5ml	Herb oil DK
5g	Crispy onions
1g	Micro salad
1 ptn	Frites

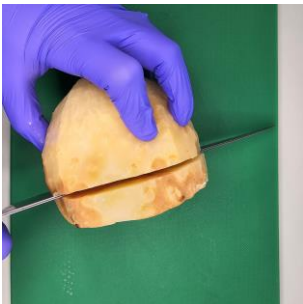


PREP JOBS

1. Peel the celeriac with a knife, without taking too much
2. Slice celeriac into approx. 140g slices
3. Criss cross bar mark on the veg grill both sides of the celeriac, do this in the morning

METHOD

1. In a pan fry off wild mushrooms in the garlic oil with confit shallots and chestnuts and cook for another 2 minutes, remove from the stove, add vegan cream and season
2. Heat the celeriac under the salamander until hot then place in the centre of the plate, top with the mushroom mix followed by crispy onion and micro salad
3. Mix caper salsa with chopped parsley and herb oil then spoon around the celeriac
4. Serve with a portion of frites on the side



SAFETY STEPS

1. **Allergen dish** - must be prepared in the morning.
2. Use green chopping board to cut celeriac.
3. Wash hands after preparation due to allergen containing ingredient.