

1st Course - Scotch Eggs

5 lbs Ground Pork
1 medium to large yellow onion
3 tbsp Allspice
30 g Salt
10 sprigs sage
1 tsp pepper
20 eggs
2 cups flour
2 cups panko crumb
½ cup milk

1. To start, boil 20 eggs in a pot for approx. 7 min and let sit for three afterwards to get hard boiled eggs.
2. Immediately cool the eggs down in an ice bath and keep in the cooler
3. Small dice onion and sauté with a bit of oil in a pot on the stovetop until just softened and add allspice let cool.
4. Take out ground pork, add chopped sage leaves, 30g of salt, pepper, and cooled onion and allspice mix to the meat and keep in the cooler
5. Take out eggs and carefully peel each one.
6. Once eggs are peeled, take out the pork mixture and portion into 4 oz portions and start to carefully wrap the meat around the peeled eggs.
7. Once the eggs are covered in sausage meat, set up a breading station in small pans and coat each egg and meat mixture with flour, egg wash, then panko crumbs for a crispy breading.
8. Set aside in the cooler for frying. Start HP Sauce

1st Course - HP Sauce

2 onion
2 apple
4 tbsp Allspice
1 tbsp cinnamon
4 cups dates
2 cups brown sugar
10 cloves of garlic
4 jars tamarind
1 cup water

1. Medium Dice onion and apple and add to a pot and sauté with a bit of oil until golden and caramelized, about 12 minutes.
2. Add allspice and cinnamon and cook another 2 minutes.
3. Add all remaining ingredients and cook on a very low heat for approx. 15 minutes until all ingredients are soft and cooked and can be blended either with a hand blender or vitamix.
4. Cut two apples into sticks and reserve for a bit of garnish when plating.
5. When ready for service, place scotch eggs in batches in a deep fryer set at 320F for 8 minutes and take out and serve with a side of HP Sauce and apple slaw

2nd Course - Potted Shrimp and Crab

1 lb unsalted butter
3 bay leaves
2 whole nutmeg
2 lemon
1 tbsp Dijon mustard seed
1 tbsp Worcestershire
1 dozen chive stems
Fresh cracked pepper
1 kg tiger shrimp / spot prawn
1 kg king or Dungeness crab picked and pulled

1. In a small pot melt 800 g of butter on a low heat for 10 to 20 minutes until it melts and separates. Carefully pour the golden clarified butter into a small jug, discarding the milky bits and leave to cool to room temp.
2. Meanwhile, melt the remaining butter with the bay, a good grating of nutmeg and lemon zest the rest of ingredients and a pinch of freshly cracked black pepper to taste.
3. Add the shrimp and squeeze the lemon juice and give it a good stir. Cook for 1 minute then add the crab. And chopped chive stems. Press down tightly with the back of a spoon.
4. Pour the reserved clarified butter over top until completely covered then chill.

2nd Course - Scones

6 cups flour

1 tbsp Baking powder

200 g White Cheddar

3 stems dill chopped

salt pepper

100 g Butter

100g lard

¼ cup ice water

1 egg

1. In a Large bowl add the flour, baking powder, salt and pepper and dill
2. Cut the butter, cheddar and lard into small dices and add to the flour mixture
3. Slowly mix with hands into a mealy texture leaving pea sized chunks of lard, cheddar and butter in the mix
4. Place the flour and fat mixture in the freezer for 10 minutes to chill down
5. Mix the water, ice and egg together in a small bowl and keep as chilled as possible
6. Take the flour mixture out of the freezer and strain the ice water and egg into the mixture and just barely mix together. Make sure not to over knead or mix and let the dough rest for 15 minutes in a bowl.

3rd Course – Anchovy Lamb Shank with Blue Cheese Parsnip Puree (20 servings)

1 lamb shank per person (20 shanks total)
4 cups red wine
Olive oil
2 onions chopped
4 carrot chopped
4 celery chopped
2 litre crushed tomato
4 cups of chicken or beef stock
12 thyme sprigs
12 rosemary sprigs
4 bunch of parsley
1 cup dried oregano
25 parsnips
2 cup blue cheese
2 cup cream
1 anchovy tin
2 cup panko crumbs
Fresh garlic
1 cup white wine

1. Sear the lamb shanks until browned and place in a pressure cooker.
2. Add the red wine, chopped onion, carrot celery, crushed tomato, anchovy and herbs (except parsley) and top with water if required. Put on the stovetop at a medium heat for approx. 2 hours or until tender
3. Peel parsnips and cook with seasoned water until just tender.
4. Take off and drain water and add the cream, blue cheese and puree with a hand blender or Vitamix until smooth.
5. Toss the panko with a little olive oil to coat. Chop the parsley and add grated zest from one lemon.
6. Once the lamb shanks are finished, take out of liquid and keep warm until plating. Reduce the liquid and strain.
7. Plate with parsnip on the bottom and the lamb shank in the middle and garnish with the panko lemon and parsley mix.

4th Course - Sticky Toffee Pudding (20 servings)

875 g Brown sugar
875g Flour
875g Pitted Dates
300g Butter
10 eggs
22g Baking Soda
6 grams Baking Powder
1.5 L Water

1. Preheat oven to 350° F.
2. Spray 4 inch hotel pan, line with parchment.
3. Go through dates, ensuring there are no pits. Combine dates and water in pot and bring to a boil slowly over medium heat. Once at a simmer, turn off heat and let stand.
4. In the stand mixer, beat butter and sugar with whisk attachment on 2nd speed until fluffy.
5. Turn down to 1st speed, add eggs one at a time. Add vanilla.
6. Fold in flour and baking powder with spatula until just mixed.
7. Blend dates with hand blender until smooth. Sprinkle baking soda over mixture, let stand ten minutes.
8. Pour date blend into stand mixer, turn to 1st speed and mix until combined.
9. Pour into hotel pan. Bake for 35 minutes, rotate in oven and bake another 10-15 minutes, until centre is set.
10. Dock cake, pour warm toffee sauce over, and bake another ten minutes.

Toffee Sauce

1 kg Brown Sugar
300ml Cream
15 ml vanilla
500g Butter

1. Mix sugar and cream in heavy bottom pot.
2. Cook over low heat, whisking until sugar is completely dissolved.

3. Take off heat, add vanilla. Cut cold butter into cubes. Whisk in a few pieces at a time, ensuring butter melts completely before adding more.