



DEVONSHIRE HOTELS
& RESTAURANTS

Duchess's Choice Dining

Braised Pork Cheek

Celeriac Remoulade, Apple Caramel & Pork Crackling



Please scan the QR code to view our preparation video guide.
Alternatively please visit: devonshirehotels.co.uk/pork-cheek



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Let's Cook!

- *Place sealed bag containing pork cheek into a pan of boiling water for 6-8 minutes until piping hot.*
- *Carefully remove the bag from the water, leave the bag to rest for a minute before opening.*
- *Form a bed for the pork cheek using the celeriac remoulade, place the pork cheeks on top once removed from the bag.*
- *Crush the crackling on top & drizzle with apple caramel.*

Contains	ALLERGENS													
	Gluten	Nuts	Peanut	Mustard	Mollusc	Fish	Crustacean	Sesame	Lupin	Celery	Sulphites	Milk	Eggs	Soya
Remoulade	C			C						C			C	
Pork Cheek										C	C			
Crackling														
Apple Caramel														
Red Wine Jus										C	C			
Notation	C= Contains MC = May contain.													

Ingredients:

*Pork Cheek (Fennel Seeds, Sage, Red Wine Jus (Golden Chicken Stock, Veal Stock, **Red Wine**, Red Currant Jelly, Thyme, Rosemary, Garlic))*

*Celeriac Remoulade (**Celeriac**, Chive, **Mayonnaise**, Lemon, **Wholegrain Mustard**)*

Apple Caramel (Apple Juice, Sugar)

Pork Crackling (Pork Skin, Canola Oil)