



DEVONSHIRE HOTELS
& RESTAURANTS

Duchess's Choice Dining

Heritage Carrot

Parkin, Hazelnut, Yellison's Goats Curd & Marmalade



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





Let's Cook!

- *Remove the carrots from the packaging, gently warm them in a frying pan, along with half of the marmalade dressing, over a low heat.*
- *When lightly caramelised, move the carrot onto the serving plate, and scatter over other ingredients as you wish. Try piping the goats curd from the packet into dots around the plate and finish by drizzling the remaining marmalade dressing.*

Contains	ALLERGENS													
	Gluten	Nuts	Peanut	Mustard	Mollusc	Fish	Crustacean	Sesame	Lupin	Celery	Sulphites	Milk	Eggs	Soya
Carrots											C			
Parkin	C											C	C	
Hazelnut		C												
Yellison's Goats Curd												C		
Marmalade				C							C			
Notation	C= Contains MC = May contain.													

Ingredients:

*Carrots (Carrots, Lemon Oil, Salt, **Chardonnay Vinegar**)*

*Parkin (Self Raising Flour, Ground Ginger, Ground Nutmeg, Porridge Oats, Golden Syrup, Black Treacle, **Butter**, Light Brown Sugar, Dark Brown Sugar, **Eggs & Milk**)*

Hazelnuts

Yellison's Goats Curd

*Marmalade Dressing (Rapeseed Oil, Marmalade, **Cabernet Sauvignon Vinegar**, **Dijon Mustard**)*