



DEVONSHIRE HOTELS
& RESTAURANTS

Duchess's Choice Dining

House-Cured Salmon

Cured with Gin Botanicals, with Horseradish & Buttermilk,
Pickled Vegetables & Vanilla Syrup



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





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Let's cook!

- *Remove Salmon from the packaging. Thinly slice the salmon using a sharp knife. Dress on to the plate as you wish.*
- *Remove the pickled radish from the packaging, scatter these around the plate.*
- *Either pour the buttermilk dressing over the Salmon & Radish, or pipe on to its own part of the plate.*
- *Drizzle the vanilla syrup over the top.*

Contains	ALLERGENS.													
	Gluten	Nuts	Peanut	Mustard	Mollusc	Fish	Crustacean	Sesame	Lupin	Celery	Sulphites	Milk	Eggs	Soya
Salmon						C								
Horseradish Dressing				C							C	C	C	
Pickled Radish											C			
Vanilla Syrup														
Notation	C= Contains MC = May contain.													

Ingredients:

*Cured Salmon (**Salmon**, 5 Pepper Mix, Coriander, Juniper, Orange Zest, Lemon Zest Salt, Sugar, Ginger, Coriander, Dill, Pepper)*

Pickled Radish (Radish, Pickling Liquor (Water, Rice Wine Vinegar, Palm Sugar, Salt, Red Chilli, Coriander Stalks))

*Horseradish Buttermilk Dressing (**Buttermilk**, Salt, Horseradish Sauce (Spirit Vinegar, Horseradish, Turnip, Rapeseed Oil, Water, Glucose Fructose Syrup, Sugar, Flavourings, Salt, **Pasteurised Egg Yolk Powder**, Thickeners (Xanthan Gum), **Mustard Flour**, Preservative (Sodium Metabisulphite))*

Vanilla Syrup (Vanilla, Sugar, Water, Rice Wine Vinegar)