

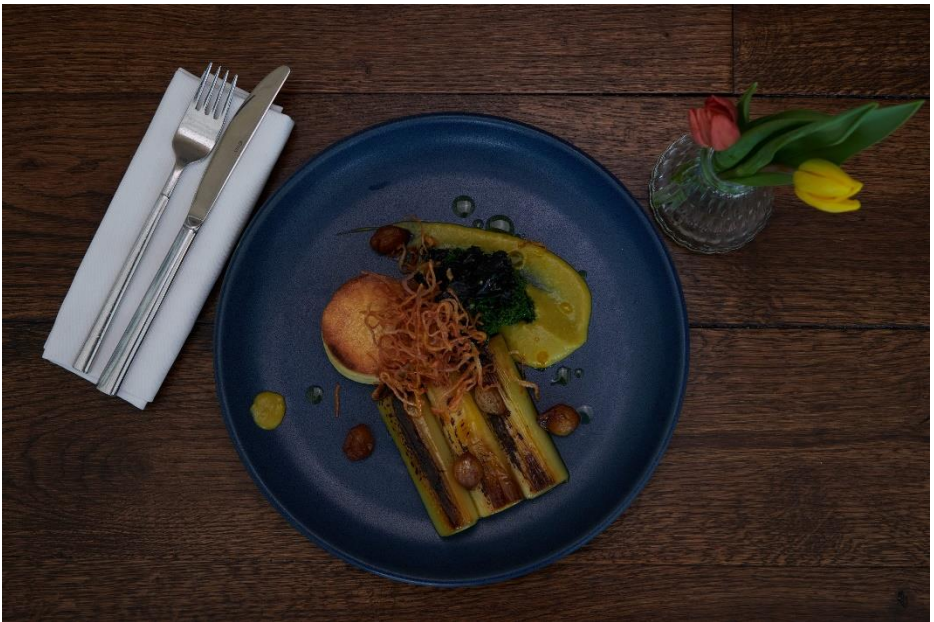


DEVONSHIRE HOTELS
& RESTAURANTS

Duchess's Choice Dining

Braised Leeks

Fondant Potato, Crispy Onions with Nut "Butter", Wild Garlic & Kale



Devonshire Hotels & Restaurants Group, The Devonshire Arms Hotel & Spa, Bolton Abbey, North
Yorkshire, BD23 6AJ

01756 718111 | res@devonshirehotels.co.uk | devonshirehotels.co.uk



DEVONSHIRE HOTELS
& RESTAURANTS

Let's Cook!

- *Preheat oven to 180 degrees celsius (this temperature is for a convection oven, some ovens may differ) & bring a pan of water up to the boil on the hob.*
- *Remove the Leeks & Fondant Potato from packaging and place into the oven for 12 minutes on a baking tray.*
- *After 10 minutes, place the sealed bags containing the Leek Purée and Wild Garlic & Kale into the pan of boiling water for 2 minutes.*
- *Carefully remove the bags of Leek Purée and Garlic & Kale from the pan arrange on the plate. Remove the Leeks & Potato from the oven and place onto the plate. Finish with the crispy onions and drizzle over the chive oil.*

Contains	ALLERGENS.													
	Gluten	Nuts	Peanut	Mustard	Mollusc	Fish	Crustacean	Sesame	Lupin	Celery	Sulphites	Milk	Eggs	Soya
Braised Leeks										C				
Fondant Potato										C				
Crispy Onion														
Leek Purée		C												
Wild Garlic & Kale		C												C
Chive Oil														
Notation	C= Contains MC = May contain.													

Ingredients:

*Braised Leeks (Leeks, Vegetable Stock (Contains **Celery**), Rapeseed Oil, Garlic)*

*Potato Fondant (Potato, Vegetable Stock (Contains **Celery**), Thyme)*

*Leek Purée (Leeks, Rapeseed Oil, **Almond Milk**)*

Crispy Onion (Onions, Vegetable Oil)

*Wild Garlic & Kale (Wild Garlic, Kale, Seasoning, Vegan Nut Butter (**Almond, Soy, Coconut, Shea Peanuts**))*

Chive Oil (Chives, Rapeseed Oil)