



DEVONSHIRE HOTELS
& RESTAURANTS

Duchess's Choice Dining

Roasted Salt Aged Sirloin of Beef

**Yorkshire Pudding, Duck Fat Roast Potatoes, Seasonal
Vegetables, Cauliflower Cheese & Red Wine Jus**



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Let's Cook!

- *Pre-heat oven to 180°C (this temperature is for a convection oven, some ovens may differ) and bring a large saucepan filled with water to a rolling boil on the stove top.*
- *Add a spoonful of cooking oil or beef dripping into each part of a Yorkshire Pudding pan (Or a muffin tray) & place this into the oven to heat up.*
- *Whilst the 'Yorkshire Tray' is heating up, remove the Sirloin, Potatoes and Cauliflower Cheese from the packaging and place onto roasting trays.*
- *Shake the bag containing the Yorkshire Pudding batter to mix it all together.*
- *Steadily remove the Yorkshire Pudding tray from the oven & gently pour in the batter into the tray. You should get 4 Yorkshire Puddings from the batter provided. Place back in to the oven for 20 minutes, along with the Sirloin, Cauliflower Cheese (topped with the grated cheese) & Roast Potatoes. Leave plenty of room for the Yorkshire Puddings to rise.*
- *Remove the Sirloin from the oven after 15 minutes. If you would like your Beef cooking more than medium, we recommend leaving in for an extra 5 minutes for Medium well and an extra 10 minutes for Well Done. Leave the Sirloin to rest before carving.*
- *When removing the Sirloin from the oven, place the bags of Vegetables & Gravy into the boiling pan of water for approximately 5mins. Once cooked, remove from packaging and place into serving dishes.*
- *Carefully open the door gently, so that the steam can escape.*
- *Carve the Sirloin. Season all components to your liking. We recommend serving the Beef onto the plate, leaving all the trimmings to be served family style.*



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Contains	ALLERGENS													
	Gluten	Nuts	Peanut	Mustard	Mollusc	Fish	Crustacean	Sesame	Lupin	Celery	Sulphites	Milk	Eggs	Soya
Beef Sirloin														
Yorkshire Pudding	C											C	C	
Roast Potatoes														
Root Vegetables												C		
Red Cabbage														
Cauliflower Cheese	C			C						C				
Red Wine Jus											C			
Notation	C= Contains MC = May contain.													

Ingredients:

Beef Sirloin (Beef, Salt, Pepper, Thyme, Beef Fat)

*Yorkshire Pudding (**Eggs, Flour, Milk**)*

Roast Potatoes (Potato, Beef Fat, Salt, Pepper)

*Root Vegetables (Carrots, Parsnips, Swede, **Butter**, Honey)*

*Red Cabbage (Red Cabbage, Brown Sugar, **Red Wine**, Cinnamon, Mixed Spice, Orange Juice)*

*Cauliflower Cheese (**Butter, Flour, Milk, Mustard, Vegetable Stock (Contains Celery), Cheddar, Cauliflower, Truffle**)*

*Red Wine Jus (Beef Stock, Chicken Stock, **Red Wine**, Redcurrant Jelly)*