

LOCALLY SOURCED



GLOBALLY INSPIRED



STARTER - MACNEIL'S SMOKED SALMON, CELERIAC & APPLE REMOULADE, SOURDOUGH, NETHEREND BUTTER, SHROPSHIRE MICROGREENS

What's in the Box?

1. CSONS sourdough
2. Celeriac & apple
3. Mustard mayo (**Vegan is veganise**)
4. Macneil's smoked salmon (**Veg/Vegan is cured beetroot**)
5. Shropshire micros
6. Netherend butter (**Vegan is olive oil**)
7. Lemon wedge

What do you need at home?

- 1 x Oven tray
- 1 x Mixing bowl
- Serving plates

Directions – Please also see the video at www.csons.uk/csonsathome/

1. Preheat oven to 150c.
2. Place the CSONS sourdough (1) on the oven tray and pop it in the oven. You're just warming it through and refreshing it, not toasting it, so you've got around 5 minutes to get everything else ready.
3. While the bread is warming you can put the remoulade together and get everything else plated.
4. First, put the remoulade together. Empty the celeriac & apple (2) and mustard mayo (3) into the mixing bowl and combine well.
5. Begin to plate by mounding the remoulade offset to one side from the centre of the plate.
6. Then fan out the slices of salmon (4) across the other side of the plate so they lean up the remoulade.
7. Now remove the sourdough from the oven (assuming it's warm now!) and place it to one side of the remoulade.
8. Bunch up the Shropshire micros (5) and place them atop the salmon next to the sourdough.
9. Open the butter (6) and place next to the sourdough. Finally garnish with the lemon wedge, which should be squeezed over the salmon before eating.
10. If you like pepper, we also recommend freshly grinding some over the salmon.

In our opinion there's no better way of enjoying smoked salmon, especially when it's as good as the Macneil's Scandinavian style we've given you this week!

Allergy advice: **Gluten** (sourdough), **Celery** (celeriac), **Mustard** (mayo), **Egg** (mayo - not in vegan), **Sulphites** (trace from vinegar in mayo), **Fish** (salmon), **Milk** (butter).



MAIN - SPRINGFIELD CHICKEN, MUSTARD MASH, THYME GRAVY, SMOKED LUDLOW BACON, PURPLE SPROUTING BROCCOLI, CARROTS

What's in the Box?

1. Springfield Chicken (**Veg/Vegan is celeriac**)
2. Mustard mash
3. Thyme gravy
4. Bacon purple sprouting broccoli (**Veg/Vegan with smoked tofu**)
5. Buttered carrots (**Vegan with rapeseed oil**)

What do you need at home?

- 4 x Sauce pans
- 1 x Oven tray
- Serving plates

Directions – Please also see the video at www.csons.uk/csonsathome/

1. Pre-heat your oven to 180c.
2. Put the Springfield chicken (1) skin side up on the baking tray and pop in the oven for 15 minutes or until piping hot throughout. Do the same for the celeriac if you're doing the **veg/vegan** option, but note there is no skin side up to worry about). Whilst that's going on you can prepare everything else.
3. Empty your mustard mash (2) into one of the saucepans and place over a low heat with a little splash of water, milk or butter depending on your mood. Keep an eye on this stirring regularly to stop it from sticking. It should be nice and creamy so add a little more water if you feel it's too thick.
4. In another saucepan you empty thyme gravy (3) and warm over a medium heat until it begins to simmer. Then reduce the heat right down and keep warm.
5. Next empty the bacon butter and PSB (4) into another pan over a medium heat and melt the butter coating all the broccoli in that bacony deliciousness.
6. At the same time reheat the buttered carrots (5) in exactly the same way as the PSB.
7. Assuming everything is nice and hot, it's time to plate.
8. Begin by piling the mash across one half of your plate. Then lean your chicken up against it so the leg bone points upwards.
9. Place the carrots to one side of the chicken and lean the PSB against the mash and behind the chicken. Make sure you spoon all the bacon or tofu bits over the broccoli too!
10. Finally pour the gravy over the chicken and around the rest of the dish.

And there you have it, the easiest and, hopefully, tastiest roast chicken dinner that you ever did have and even better than that Mum didn't have to lift a finger on her special day!

Allergy advice: Celery (celeriace, chicken and gravy), Milk (mash, broccoli and carrots - not in vegan), Mustard (mash), Soya (tofu in the veg/vegan broccoli).

PUDDING - CMUM'S LEMON YUM, CURD, GINGER BISCUIT, CHOCOLATE

What's in the Box?

1. Ginger biscuit
2. CMUM'S lemon YUM
3. Lemon curd
4. Chocolate

What do you need at home?

Serving bowls

Directions – Please also see the video at www.csons.uk/csonsathome/

1. We recommend doing this pudding before the starter and main. You can then put them in the fridge and enjoy them at the end without any extra work!
2. Place the ginger biscuit or meringue (1) in the bottom of the your selected glass or bowl. It's a 70's style pud, so go as retro as you like with it!
3. Spoon the Lemon yum (2) over the top of the biscuit and push down a little to level it.
4. Put a lovely dollop of curd (3) in the middle.
5. Finally sprinkle the magic fairy dust (4) oh wait, that's chocolate sorry over the top.
6. Pop the finished pud in the fridge so you can enjoy at the end of your meal and say yum a lot!
7. That's it, now enjoy!

We grew up on this pud, well the YUM bit anyway. Mum always made it for special occasions and would serve it in a massive bowl that we would all help ourselves from. We think she got the recipe from a seventies cookbook coz it is quite retro! Wherever it came from we're glad it became part of our upbringing and are proud that a slightly pimped up version of it's become a customer favourite in our restaurants. Anyway we thought as it's the Mother's day menu it was the only choice for a pud! Big love to ALL the Mums out there.

Allergy advice: Contains Milk, Eggs, Gluten (biscuit only), No Milk or Eggs in vegan option.



LOCALLY SOURCED



GLOBALLY INSPIRED

THIS WEEK'S AMAZING SUPPLIERS

Shropshire microgreens from **The Shropshire microfarm**, SY1

Eggs from **Hollowdene Hens**, Shrewsbury

Chicken from **Springfield Poultry**, Leominster

Salmon from **Macneil's Smokehouse**, Droitwich

Purple sprouting broccoli & veg from **B&G nurseries**, Pershore

Spices from **Suma**, sumawholesale.co.uk

Cream & milk from **Mawley milk**, mawleytownfarm.co.uk

Butter from **Netherend Farm**, Lydney

Bacon from **Ludlow Farm Shop**, ludlowfarmshop.co.uk

Apples from **CDad's garden**, Munslow

Flour from **Shipton mill**, shiptonmill.co.uk

Nuts & seeds from **Ludlow Nut Company**, ludlownut.co.uk

Rapeseed oil from **Bennett and Dunn**, Bridgnorth

Ethical, traceable Chocolate from **Callebaut**

Whilst we list all **allergens** present in our CSONS at HOME dishes, we do **use multiple allergens** in our kitchen and as such **cannot guarantee** any dish is 100% **allergen free**.

Mill on the Green - **Ludlow** - Shropshire - SY8 1EG - 01584 879872

8 Milk Street - **Shrewsbury** - Shropshire - SY1 1SZ - 01743 272709

If there is no reply at the restaurants please try 01584 841328