

HOME

By Simon Rogan



Scan me for wine flight & ingredient details.

Our videos can now be found on our Instagram @homebysimonrogan, where our Executive Chef Paul Burgalières talks you through each course.

Thank you so much for your order. I hope you enjoy a taste of Home by Simon Rogan.

Best Wishes,
Simon Rogan

A handwritten signature in black ink, appearing to read 'Simon Rogan', is placed below the typed name.

The number of meals included in your order is indicated by each item's sticker. We portion in single and double portions. For example (#) or (2 X #).

Oven cooking times and temperatures as detailed are intended for fan ovens and should be adjusted accordingly for conventional ovens. Please note that all cooking times and temperatures are just a guide as all ovens vary, so please ensure that all food is piping hot when served.

All items should be kept refrigerated until 30 minutes before you are ready to start preparing your meal.

FERMENTED POTATO BREAD, WILD GARLIC OIL

1 2

BEFORE YOU BEGIN:

Equipment: one ovenproof tray

1. Preheat your oven to 150°C.

COOKING INSTRUCTIONS:

1. Place the focaccia (1) on the ovenproof tray and put it into the preheated oven for 8 minutes. Ensure the bread is hot throughout before plating.

PLATING RECOMMENDATION:

1. Place the bread onto a side plate of your choice and serve the oil (2) on the side.
*If you have a double meal, you will need to carve the bread in half lengthways.

INGREDIENTS: 1 Focaccia Potato Bread 2 Wild Garlic Oil

GRILLED IBIS CELERIAC, CORNISH SMOKED MACKEREL, SHIMEJIS, MUSSELS AND SMOKED PIKE PERCH ROE

3 4 5 6 7 8 9

BEFORE YOU BEGIN:

Equipment: one medium saucepan and one ovenproof tray.

1. Bring a medium pan of water to a gentle simmer, keep the oven preheated at 150°C.

COOKING INSTRUCTIONS:

1. Remove the BBQ celeriac discs (3) and smoked mackerel (4) from their packaging and place them onto a tray and into the oven for 5 minutes, ensuring they are hot throughout.
2. Place the sealed bags of celeriac sauce (5) and roasted celeriac purée (8) into the simmering pan of water for 5 minutes.

PLATING RECOMMENDATION:

1. Place the BBQ celeriac in the middle of a bowl, then flake the mackerel into small pieces and place on top of the celeriac disc.
2. Pipe the roasted celeriac purée in dots between the mackerel then place the pickled shimejis (6) in between the mackerel pieces.
3. Then place the celery cress (9) over the top of the mackerel.
4. Finally, mix the oil (7) into the buttermilk sauce (5) before pouring over the dish.

INGREDIENTS: 3 BBQ Celeriac Disc 4 Smoked Mackerel Pieces 5 Celeriac, Mussel & Pike Perch Sauce 6 Pickled Shimejis 7 Celeriac Leaf Oil 8 Roasted Celeriac Purée 9 Our Farm Celery Cress

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STUFFED HERDWICK LAMB SHOULDER, GLADIATOR PARSNIPS, WHEY ONIONS, SAUCE INFUSED WITH HORSERADISH

10 11 12 13 14 15 16

BEFORE YOU BEGIN:

Equipment: one ovenproof tray, one small saucepan, one medium saucepan, one medium frying pan.

1. Bring a medium pan of water to the boil.
2. Heat a medium frying pan over the heat adding a drizzle of oil.
3. Keep oven preheated at 150°C.

COOKING INSTRUCTIONS:

1. Remove the lamb (10) from its packaging and place into the frying pan, searing each side until golden brown. Then place onto an ovenproof tray.
2. Remove the parsnips (12) from the sealed bag and place into the frying pan with a drizzle of oil and begin to caramelise. Once caramelised, place onto the tray with the lamb and put them into the oven for 5 minutes.
3. Place the whey onions (14) and parsnip purée (11) in the pan of simmering water in their sealed bags, heating through for 5 minutes.
4. Decant the sauce (15) into a small pan and bring to the boil, stirring frequently to avoid the tapioca from sticking to the bottom of the pan. Once boiled, remove from the heat.

PLATING RECOMMENDATION:

1. Place the whey onions just off centre on your chosen plate, then place the lamb on top.
2. Place the parsnips to the right-hand side of the lamb, then pipe the parsnip purée in medium sized dots in between the parsnips, insuring you use all the purée.
3. Garnish the parsnips with the mustard cress (16).
4. Finally, pour the oil (13) into the sauce, mixing well, then spoon over the top of the lamb.

INGREDIENTS: 10 Stuffed Lamb Shoulder 11 Parsnip Purée 12 Caramelised Parsnip Pieces
13 Horseradish Leaf Oil 14 Whey Onion 15 Lamb Sauce with Tapioca Pickled in Horseradish Vinegar
16 Our Farm Mustard Cress

SET BUTTERMILK CREAM, PRESERVED RHUBARB, HAZELNUT AND SWEET CICELY

17 18 19 20 21

PLATING RECOMMENDATION:

1. If you wish, you can remove the set buttermilk cream from the pot: heat a spoon in hot tap water (not boiled from the kettle) and scoop out. Otherwise, it is perfectly fine to enjoy in its container.
2. Decant the rhubarb compote (18) onto the set cream (17), spreading evenly across the top.
3. Then, place the hazelnut biscuit shards (19) through the compote and into the set buttermilk cream (17).
4. Garnish with the tagete cress (21) and pour the rhubarb and sweet cicely sauce (20) over the top.

INGREDIENTS: 17 Set Buttermilk Cream 18 Rhubarb Compote 19 Hazelnut Biscuit 20 Sweet Cicely and Rhubarb Sauce 21 Our Farm Tagete Cress

Although every care is taken to mitigate the risk of cross-contamination, please be aware that in addition to the recipe specific allergen information provided within this document, due to production and packing methods and our suppliers' own processes, Home by Simon Rogan products may also contain low levels of the following allergens: Cereals containing Gluten, Milk, Fish, Crustaceans, Molluscs, Eggs, Soya, Sesame, Sulphites, Mustard, Lupin, Celery, Nuts and Peanuts.