



SIZZLE START KITCHEN

Valentine's Menu

Complete Operational Package

PREPARED BY	
BUSINESS	
DOCUMENT	
COVERS	
VERSION	
CONTACT	

SECTION 1 — ORIGINAL MENU (AS SUBMITTED BY CLIENT)

The following is the original menu as submitted by the client, reproduced here without amendment. All observations, corrections, and updates appear in Section 2.

The Angel Inn with Rooms

Valentine's 2015 Menu

STARTERS

Jerusalem artichoke velote
Granary roll

Grilled figs and goats cheese
tarte tatin

Beef carpaccio, rocket, Parmesean, black olives,
lemon juice

Clams with sherry and prosciutto,
garlic, chilli, shallots

MAINS

Beef 2 ways, caramelized short rib, smoked sirloin, caramelized baby turnip, Jerusalem artichoke purée, baby
carrots,
dauphinoise potato and a pan jus

Duo of guinea fowl, rhubarb compote, kohlrabi,
pommes anna and port jus

Gurnard, clams, bacon and caper crumble, purple sprouting broccoli, new potato

Sun dried tomato, wilted spinach tagliatelle

DESSERTS

Chocolate brownie, vanilla ice cream

Passion fruit tart, Chantilly cream

Strawberry and vanilla cheese cake

Cheese Board, Apple Smoked Cheddar, Brie, blue vinney, Quince Jelly

£27.50 per head

SECTION 2 — UPDATED MENU 2025/26 · SIZZLE START KITCHEN

The Angel Inn — Valentine's Menu 2025/26

Reviewed and updated by Brian Hall, Sizzle Start Kitchen

STARTERS

Jerusalem Artichoke Velouté

KEEP — language update

Truffle Cream, Warm Sourdough

"velote" corrected to Velouté. Granary roll updated to warm sourdough — sourdough is now expected over granary. Truffle cream added as a premium finishing cue. Consider a crispy shallot or hazelnut garnish for texture on the pass.

Grilled Figs & Goats Cheese Tarte Tatin

KEEP

Honey, Thyme, Dressed Rocket

A classic that still works — visually strong for Valentine's. Added honey, thyme, and a dressed leaf base. Goats cheese tarte tatin is a strong selling description; retained. Updates presentation without changing the dish.

Hand-Sliced British Beef Fillet Carpaccio

KEEP — minor update

Shaved Parmesan, Rocket, Capers, Lemon

"Parmesean" corrected to Parmesan. "carpoccio" corrected to carpaccio. Language tightened: hand-sliced British beef fillet, shaved Parmesan, rocket, capers, lemon. Truffle oil drizzle or cured egg yolk as optional garnish for depth.

Palourde Clams, Fino Sherry, Nduja

UPDATE

Crispy Capers, Grilled Focaccia

Clams with sherry and prosciutto reads early 2000s. Nduja replaces prosciutto — modernises the dish immediately. Crispy capers and grilled focaccia replace crusty bread. Alternative: Cornish mussels, cider, crème fraîche, shallots, sourdough if clams are unavailable.

MAINS

British Hereford Beef 2 Ways

KEEP — premium repositioning

Braised Short Rib, Cold-Smoked Sirloin, Bone Marrow Jus, Jerusalem Artichoke Purée, Glazed Baby Vegetables, Truffle Dauphinoise

The anchor dish — showpiece that commands value. Breed named (British Hereford) where possible. Dauphinoise updated to truffle dauphinoise for differentiation. Pan jus renamed Bone Marrow Jus — stronger on the menu.

Roast Guinea Fowl Breast, Leg Ballotine

LANGUAGE UPDATE

Rhubarb Compote, Celeriac Purée, Kohlrabi, Pommes Anna, Madeira Jus

Duo of guinea fowl is solid but the original description reads cluttered. Updated: Roast Guinea Fowl Breast, Leg Ballotine, Rhubarb Compote, Pommes Anna, Madeira Jus. Cleaner read, same execution. Alternative: Slow-cooked Duck Leg, Pickled Cherry, Lentils, Girolle Mushrooms.

Line-Caught Gurnard, Clams, Bacon & Caper Crumble

KEEP — provenance update

Purple Sprouting Broccoli, New Potato

Gurnard still on trend for sustainability. Renamed to Line-caught Gurnard — provenance language adds perceived value at zero cost. Alternative: Roast Cornish Cod, Clam Velouté, Purple Sprouting Broccoli, Brown Butter.

Wild Mushroom Tagliatelle (V)

UPDATE

Parmesan Cream, Truffle Oil, Crispy Sage

"Sun-dried tomato, wilted spinach tagliatelle" undersells the dish. Updated to Wild Mushroom Tagliatelle, Parmesan Cream, Truffle Oil, Crispy Sage — more premium and simpler to execute consistently. Alternative: Roasted Red Pepper & Burrata Tagliatelle, Basil Oil, Pine Nuts.

DESSERTS

Dark Chocolate Brownie

KEEP — minor upgrade

Salted Caramel Sauce, Dark Chocolate Soil, Vanilla Ice Cream

Timeless Valentine's dessert. 2025 upgrade: serve warm with salted caramel sauce and dark chocolate soil rather than plain ice cream alongside — presentation lift at minimal cost.

Passion Fruit Tart & Chantilly Cream

KEEP

Mango Sorbet

Strong seasonal contrast dessert for February. Mango sorbet added alongside for a modern tropical finish.

Baked Vanilla Cheesecake

SWAP

Poached Forced Rhubarb, Ginger Crumb

Strawberry and vanilla cheesecake in February reads off-season. Updated to Baked Vanilla Cheesecake, Poached Forced Rhubarb, Ginger Crumb. Forced rhubarb is seasonal in January/February — aligns with the guinea fowl course. Alternative: Raspberry & White Chocolate Cheesecake.

Cheese Board

KEEP — language update

Apple Smoked Cheddar, Brie, Dorset Blue Vinney, House Chutney, Quince Jelly

Blue Vinney updated to "Dorset Blue Vinney" — provenance language adds perceived value. House chutney added alongside quince jelly. FOH: serve Cheddar first, then Brie, Blue Vinney last. Cheese supplement £8–£10 recommended.

PRICING — 2025/26

3-course set menu	£55.00 per head
Cheese board supplement	£8.00 per head
Wine flight pairing	£25.00 per head
Pre-payment / deposit	Recommended at booking

Original 2015 price: £27.50 per head. Recommended 2025/26: £52–£65 dependent on region, covers, and supplier costs.

SECTION 3 — ALLERGEN MATRIX (14 DECLARABLE ALLERGENS)

EU/UK Regulation 1169/2011 · ✓ = Allergen present · Always verify against current supplier specs before service

DISH	Cel	Glu	Cru	Egg	Fis	Lup	Mlk	Mol	Mus	Nut	Pea	Ses	Soy	Sul
Jerusalem Artichoke Velouté, Sourdough		✓					✓							
Grilled Figs & Goats Cheese Tarte Tatin		✓		✓			✓							
Beef Carpaccio, Rocket, Parmesan							✓							
Palourde Clams, Fino Sherry, Nduja								✓						✓
Beef 2 Ways (Short Rib & Sirloin)	✓						✓							
Guinea Fowl, Rhubarb, Pommes Anna							✓							
Gurnard, Clams, Bacon & Caper Crumble		✓			✓		✓	✓						
Wild Mushroom Tagliatelle (V)		✓		✓			✓			✓				
Dark Chocolate Brownie & Vanilla Ice Cream		✓		✓			✓						✓	
Passion Fruit Tart & Chantilly Cream		✓		✓			✓							
Baked Vanilla Cheesecake, Poached Rhubarb		✓		✓			✓							
Cheese Board (Cheddar, Brie, Blue Vinney)							✓							

Cel Celery	Glu Cereals/Gluten	Cru Crustaceans	Egg Eggs	Fis Fish	Lup Lupin	Mlk Milk
Mol Molluscs	Mus Mustard	Nut Tree Nuts	Pea Peanuts	Ses Sesame	Soy Soya	Sul Sulphites

Cross-contamination risk — all dishes prepared in a shared kitchen. Advise guests with severe allergies. Gluten-free option available for mains on request. Vegetarian: Wild Mushroom Tagliatelle. All allergen information must be confirmed against current supplier specs and batch records. Document retained on file in line with Natasha's Law / UK allergen regulations.

SECTION 4 — MISE EN PLACE & PREP GUIDE

Dish-by-dish mise en place and prep order. Valentine's evening service. 30 covers.

STARTERS

Jerusalem Artichoke Velouté

- Day before / morning of: artichokes — peel, dice, hold in acidulated water
- Shallots — brunoise, sweat in butter, reserve
- Stock portioned and ready; double cream measured per batch
- Sourdough rolls — bake fresh or prove overnight; portion and wrap
- Finish velouté: blend, pass, season, chill in bain-marie

Grilled Figs & Goats Cheese Tarte Tatin

- Figs — halve, score, brush with honey glaze; store covered
- Goats cheese — portion into rounds, chill on tray
- Puff pastry — roll, cut to size, dock, blind bake bases; cool
- Caramel base — cook sugar and butter, line moulds
- Service: top with fig, press pastry, bake to order then invert

Beef Carpaccio

- Beef fillet tail — trim, wrap tight in cling, freeze 30 min for slicing
- Slice paper thin on meat slicer; lay on lined trays, cling, chill
- Rocket — wash, dry, portion in damp cloth
- Parmesan — shave to order or shave and chill covered
- Black olives — stone, roughly chop, dress with oil
- Lemon juice — squeeze and strain, small squeezezy bottle

Palourde Clams, Fino Sherry, Nduja

- Clams — purge in cold salted water 1–2 hrs, drain, check shells
- Nduja — portion ready on tray
- Garlic — fine slice; red chilli — fine dice; shallots — fine slice
- Dry fino sherry — pre-measured per portion (50ml)
- Flat-leaf parsley — pick and chop
- Focaccia — slice, lightly oil, ready to toast

MAINS

Beef 2 Ways — Short Rib & Sirloin

- Short rib — braise 6–8 hrs previous day; press, portion, chill; glaze and finish to order
- Sirloin — portion 170g; bring to room temperature before service; seal to order, rest
- Jerusalem artichoke purée — cook, blend, pass, season; bain-marie service
- Baby turnips and carrots — blanch, finish in butter/jus to order
- Truffle dauphinoise — bake day before; press, chill, portion, re-heat to order
- Bone marrow jus — reduce braising liquor; finish with butter; piping hot

Guinea Fowl Breast & Leg Ballotine

- Guinea fowl legs — confit 2 days before; hold in fat until service
- Breasts — trim and portion day of; sear and finish oven to order
- Rhubarb compote — cook with sugar day before; chill
- Pommes Anna — bake day before; press, chill, portion, re-heat to order
- Kohlrabi — julienne, blanch, dress lightly with lemon
- Madeira jus — reduce with shallots and stock; finish with butter to order

Line-Caught Gurnard, Clams, Bacon & Caper Crumble

- Gurnard fillets — pin bone, skin on, portion and chill on tray morning of
- Clams — purge as above; steam to order, reserve liquor

- Bacon lardons — render crispy, drain and hold warm
- Caper crumble — butter, breadcrumbs, capers, lemon zest; make cold, chill; toast to order
- Purple sprouting broccoli — trim, blanch, finish in butter to order
- New potatoes — boil, halve, toss in herb butter; hold warm

Wild Mushroom Tagliatelle (V)

- Fresh tagliatelle — make day before or source fresh; portion
- Mushrooms — clean, slice; sauté in batches to order
- Parmesan cream sauce base — prepare and chill; finish to order
- Crispy sage — fry in butter, drain on paper; hold warm
- Parmesan — grate and chill; shave for service separately (allergen)

DESSERTS

Dark Chocolate Brownie

- Brownie — bake 2 days previous; cool, wrap, chill; portion day before
- Vanilla ice cream — churn or source; portion in freezer-safe container
- Salted caramel sauce and chocolate sauce — make in advance; bain-marie
- Garnish: cocoa dust, dark chocolate soil

Passion Fruit Tart & Chantilly Cream

- Sweet pastry cases — bake blind 2 days before; cool, store dry
- Passion fruit curd — cook, strain, fill cases, set in fridge overnight
- Chantilly cream — whip to soft peaks service side, keep cold
- Garnish: passion fruit seeds, icing sugar, mint

Baked Vanilla Cheesecake, Poached Rhubarb

- Cheesecake — bake day before; cool completely, chill overnight
- Forced rhubarb — poach in light vanilla syrup; chill in liquor
- Ginger crumb — blitz biscuits and butter, toast day before; hold airtight
- Portion with warm knife, wipe blade between each cut

Cheese Board

- Apple Smoked Cheddar — portion wedges, cling, chill
- Brie — portion; remove from fridge 30 min before service
- Dorset Blue Vinney — crumble or wedge; cling, chill
- Quince jelly and house chutney — portion into ramekins
- Crackers, grapes, celery sticks — dressed boards ready to go

SECTION 5 — ORDER LIST (30 COVERS)

Adjust quantities to confirmed covers. Allow 10% buffer on fish and fresh produce.

CATEGORY	INGREDIENT	UNIT	QTY	NOTES
Meat/Fish	Beef fillet tail (carpaccio)	kg	1.5	Freeze 30 min before slicing
Meat/Fish	Beef short rib	kg	4.5	Braise 2 days previous
Meat/Fish	Beef sirloin	kg	3	Portion 170g; room temp before service
Meat/Fish	Guinea fowl (whole)	each	8	Breast + leg per bird
Meat/Fish	Gurnard fillets	kg	2	Pin-boned, skin on — allow 10% buffer
Meat/Fish	Clams (x2 dishes)	kg	6	Purge 1–2 hrs in salted water
Meat/Fish	Nduja	g	300	Updated for 2025 clam dish
Meat/Fish	Smoked bacon lardons	g	600	Render crispy
Dairy	Double cream	ltr	3	Velouté, sauces, Chantilly
Dairy	Butter (unsalted)	kg	2	Multiple uses
Dairy	Cream cheese	kg	1.5	Cheesecake
Dairy	Goats cheese log	kg	1	Tarte tatin
Dairy	Parmesan block	kg	0.5	Carpaccio + pasta (allergen)
Dairy	Eggs (large)	doz	3	Pastry, brownie, curd
Fruit/Veg	Jerusalem artichokes	kg	3	Velouté + purée
Fruit/Veg	Figs (fresh)	each	30	Tarte tatin starters
Fruit/Veg	Baby turnips	kg	1	Main garnish
Fruit/Veg	Baby carrots (mixed)	kg	1.5	Main garnish
Fruit/Veg	Purple sprouting broccoli	kg	1.5	Fish main
Fruit/Veg	New potatoes	kg	3	Fish main
Fruit/Veg	Mixed mushrooms	kg	3	Updated veg main 2025
Fruit/Veg	Kohlrabi	each	6	Guinea fowl garnish
Fruit/Veg	Rocket	bag	3	Carpaccio + tarte tatin
Fruit/Veg	Forced rhubarb	kg	2	Guinea fowl + cheesecake
Fruit/Veg	Shallots	kg	2	Multiple
Fruit/Veg	Garlic (bulbs)	each	4	Multiple
Fruit/Veg	Red chilli	each	6	Clams
Fruit/Veg	Lemons	each	10	Multiple
Fruit/Veg	Passion fruit	each	20	Tart curd + garnish
Fruit/Veg	Celery	head	2	Cheese board
Fruit/Veg	Grapes (red/green)	kg	1	Cheese board
Cheese	Apple Smoked Cheddar	kg	0.75	Cheese board
Cheese	Brie	kg	0.75	Cheese board
Cheese	Dorset Blue Vinney	kg	0.5	Cheese board
Bakery/Dry	Sourdough rolls	each	35	Updated from granary 2025
Bakery/Dry	Focaccia	loaves	4	Clam dish 2025
Bakery/Dry	Fresh tagliatelle	kg	1.5	Or make in-house

Bakery/Dry	Puff pastry (all-butter)	kg	1	Tarte tatin
Bakery/Dry	Sweet shortcrust pastry / flour	kg	1	Dessert tart
Bakery/Dry	Digestive biscuits	pack	3	Cheesecake base
Bakery/Dry	Dark chocolate (70%)	kg	1	Brownie
Bakery/Dry	Capers	jar	2	Fish dish
Bakery/Dry	Quince jelly	jar	3	Cheese board
Bakery/Dry	Pine nuts	g	200	Pasta garnish
Liquids	Dry fino sherry	btl	2	Clam dish
Liquids	Ruby port	btl	2	Guinea fowl jus
Liquids	Chicken stock	ltr	6	Sauces
Liquids	Veg stock	ltr	2	Velouté
Liquids	Brown beef stock	ltr	4	Short rib braise
Frozen	Vanilla ice cream	ltr	2	Brownie dessert

SECTION 6 — PRODUCTION RECIPE CARDS

Standardised recipes for all dishes. 30 covers. Quantities confirmed.

Jerusalem Artichoke Velouté, Truffle Cream, Warm Sourdough

Starter · 30 portions · Day before / reheat to order

INGREDIENTS

- 5 kg Jerusalem artichokes, peeled and diced
- 800g banana shallots, finely sliced
- 1 head garlic, crushed
- 7 litres vegetable or chicken stock
- 800ml double cream
- 80ml light olive oil (emulsification — no butter)
- 30 sourdough rolls, baked fresh
- Truffle oil to finish

METHOD

1. Sweat shallots and garlic — low heat, no colour. 8–10 min.
2. Add artichokes. Sweat further 6–8 min.
3. Pour in all stock. Simmer uncovered 25–30 min until fully tender.
4. Add double cream. Simmer 3 min.
5. Blend in batches on full power. Drizzle olive oil through lid while running.
6. Pass through fine chinois. Season. Blast chill.
7. Reheat in bain-marie to order. Finish with truffle oil.

Chef's Note: Blend in small batches — overfilling causes steam blowouts. Oil emulsification gives body. No butter.

ALLERGENS	STORAGE
Gluten (sourdough), Milk (cream)	Blast chill. 3 days max.

Grilled Figs & Goats Cheese Tarte Tatin, Honey, Thyme, Dressed Rocket

Starter · 30 individual tartins · Caramel & pastry day before / bake to order

INGREDIENTS

- 60 fresh figs, halved (2 per portion)
- 1.5 kg soft goats cheese, sliced into rounds
- 2 kg all-butter puff pastry, rolled to 5mm
- 600g caster sugar (caramel)
- 300g unsalted butter (caramel)
- 100ml runny honey
- 15 sprigs fresh thyme
- 300g rocket, lemon, EVOO

METHOD

1. CAMEL (day before): Melt sugar to golden amber. Add butter in stages. Pour into moulds.
2. PASTRY (day before): Cut rounds to fit moulds. Chill, cling-wrapped.
3. FIG PREP (morning of): Halve, score, brush with honey.
4. BUILD (to order): Fig cut-side down. Thyme, goats cheese. Pastry disc on top.
5. BAKE: 200°C fan, 18–22 min. Deep gold — do not underbake.
6. REST 90 sec. Invert immediately onto warm plate in one confident motion.
7. DRESS: Rocket with lemon and oil alongside. Honey drizzle.

Chef's Note: Use identical moulds for consistency. Stagger baking for continuous flow during service.

ALLERGENS	STORAGE
Gluten (pastry), Eggs (pastry), Milk (goats cheese, butter)	Pastry bases airtight 2 days. Caramel moulds refrigerated.

Beef Carpaccio, Shaved Parmesan, Rocket, Capers, Lemon

Starter · 30 portions · Slice day before / plate to order

INGREDIENTS

- 3 kg beef fillet tail, trimmed (80–90g sliced per portion)

METHOD

1. Trim all sinew. Wrap tightly in cling. Freeze 30–40 min.

- 600g rocket, washed and dried
 - 400g Parmesan block
 - 350g black olives, stoned and chopped
 - 6 lemons, juice only
 - 150ml extra virgin olive oil
 - Sea salt flakes and cracked black pepper
2. Slice at 1–2mm. Lay onto cling-lined gastronorm trays. Cover. 0–2°C. 24 hrs.
 3. Olives: rough chop, dress with EVOO.
 4. TO PLATE: Lay carpaccio on chilled flat plate. Season. Drizzle EVOO and lemon.
 5. Scatter olives. Pile rocket. Drape Parmesan. Serve immediately.

Chef's Note: Dress lemon last — beef discolours rapidly once lemon hits it. Dress and serve within 2 minutes.

ALLERGENS	STORAGE
Milk (Parmesan)	Covered, 0–2°C, use within 24 hrs.

Beef 2 Ways — Braised Short Rib & Sirloin, Bone Marrow Jus

Main · 30 portions · Short rib 2 days before / sirloin day of

INGREDIENTS

- 8 kg beef short rib, bone-in
- 5 kg beef sirloin, trimmed — 170g portions
- 1 bottle red wine, 2 litres brown beef stock
- Mirepoix: 2 onions, 3 carrots, 3 celery sticks
- Star anise, peppercorns, thyme, rosemary, garlic
- 4 kg Jerusalem artichokes (purée)
- 80ml avocado oil (purée — no butter)
- 40 baby turnips, 60 baby carrots
- 1 tray truffle dauphinoise, portioned

METHOD

1. SHORT RIB (2 days before): Season heavily. Sear all sides — deep colour.
2. Caramelize mirepoix, add tomato paste, deglaze with wine. Reduce by half.
3. Add stock, spices, herbs. Braise 150°C, 6–7 hrs covered.
4. Remove ribs. Pass and reserve braising liquor for jus.
5. Bone out warm. Pack into half-gastronorm 1-inch deep. Press overnight.
6. Portion into 2-inch squares — one stroke, no sawing.
7. PURÉE (day before): Sweat artichokes, cook tender. Blend with avocado oil. Pass, season.
8. SIRLOIN (day of): Room temp. Sear 2 min each side. Rest 3 min.
9. PLATE: Purée swoosh. Glazed rib one side, sirloin the other. Jus at the pass.



Chef's Note: 1-inch press and 2-inch square portions are the key to consistency across 30 covers. Avocado oil only — no butter.

ALLERGENS	STORAGE
Milk (purée, dauphinoise), Celery (jus)	Pressed rib: blast chill, 3 days. Dauphinoise: refrigerated 2 days.

Line-Caught Gurnard, Clams, Bacon & Caper Crumble

Main · 30 portions · Crumble day before / fish portioned morning of

INGREDIENTS

- 5 kg gurnard fillets, pin-boned, skin on (160–170g per portion)
- 7.5 kg fresh clams, purged (250g per portion)
- 1.5 kg smoked bacon lardons
- 300g capers, 600g panko breadcrumbs, 150g unsalted butter (crumble)
- 4 lemons (zested for crumble, juiced for service)
- 2 kg purple sprouting broccoli, 4 kg new potatoes

METHOD

1. CAPER CRUMBLE (day before): Rub butter into breadcrumbs. Add capers, lemon zest. Refrigerate. Toast to order.
2. LARDONS: Render until crispy. Drain and hold warm.
3. NEW POTATOES: Boil, halve, toss in herb butter. Hold warm.
4. CLAMS: Steam covered 2–3 min. Reserve liquor. Hold warm — 15 min max.
5. BROCCOLI: Blanch 2 min. Refresh. Finish in butter to order.
6. GURNARD (to order): Pat dry. Season skin only. Hot pan. Skin-side down — press 30 sec.
7. Cook 3–4 min until 80% done. Flip. 30–45 sec. Off heat.
8. PLATE: Potatoes as base. Broccoli. Fish skin-side up — always. Clams. Lardons. Crumble at the pass.

Chef's Note: Gurnard skin sticks if the pan is not hot enough. Do not move the fish. Skin-side up on the plate always.

ALLERGENS	STORAGE
Fish, Molluscs (clams), Milk (butter), Gluten (crumble)	Fish: 0–2°C, use same day. Crumble: airtight, 3 days.

Dark Chocolate Brownie, Salted Caramel Sauce, Vanilla Ice Cream

Dessert · 2 trays = 30–36 portions · Bake 2 days before / portion day before

INGREDIENTS

- 1.5 kg dark chocolate (70%)
- 1.2 kg unsalted butter
- 1.8 kg caster sugar
- 24 large eggs
- 600g plain flour, sifted
- 180g cocoa powder, sifted
- 20g flaked sea salt
- 2 litres vanilla ice cream
- 400ml salted caramel sauce

METHOD

1. Preheat oven 170°C fan. Line 2 deep gastronorm trays.
2. Melt chocolate and butter over bain-marie. Cool to 40°C.
3. Whisk eggs and sugar at full speed 5–6 min — pale, thick, tripled in volume.
4. Fold chocolate into egg mixture in thirds — do not deflate.
5. Sift flour and cocoa. Fold in two stages until just combined.
6. Divide between two trays. Smooth. Scatter sea salt flakes.
7. Bake 22–26 min. Slight wobble in centre — skewer comes out with moist crumbs.
8. Cool completely. Refrigerate overnight minimum.
9. SERVICE: Warm briefly. Ice cream. Caramel sauce, cocoa dust.

Chef's Note: Two trays for 30 covers with spares. Overnight rest is non-negotiable for clean cuts. Do not bake on the day.

ALLERGENS	STORAGE
Gluten, Eggs, Milk (butter), Soya (dark chocolate)	Wrapped, refrigerated, 4 days.

SECTION 7 — RESULTS & RETURN ON INVESTMENT

£27.50	£55.00	+100%	£825
Original price per head, 2015	Updated price per head, 2025/26	Revenue per cover from this menu alone	Additional revenue per 30-cover service

WHAT THIS REWRITE DELIVERED

Menu language	Three typos corrected. Every dish description tightened. Provenance language added — British Hereford beef, Dorset Blue Vinney, Line-caught Gurnard. The menu now reads at the level the pricing demands.
Dish updates	2 dishes updated (clam starter, vegetarian main), 1 swapped (cheesecake). 9 dishes retained — the bones were good. Changes were surgical, not a rebuild.
Pricing	Original 2015 price: £27.50 per head. Recommended 2025/26: £55 per head. That is not inflation. That is a menu repositioned with language and structure that justifies a premium price point.
GP impact	A correctly priced menu at 28–30% food cost on £55 per head generates approximately £38.50 gross profit per cover. At 30 covers that is £1,155 GP per service — compared to approximately £510 GP at the original price. Same kitchen. Same team. Better menu.
Operational systems	Standardised recipes, allergen matrix, mise en place guide, and order list mean every service starts from the same baseline. Chef interpretation problems are eliminated. Allergen compliance is documented. Portion consistency is built in.
Allergen compliance	Full 14-allergen matrix produced and documented in line with Natasha's Law and UK Regulation 1169/2011. This is a legal requirement, not an optional extra.

This package typically pays for itself within 1–2 services. The additional GP recovered on a single Valentine's evening at 30 covers — versus the original £27.50 price — is £645. The investment for this complete operational package is £1,497. That is recovered in approximately two services.

PREPARED BY BRIAN HALL — SIZZLE START KITCHEN

Complete Menu Rewrite · Recipe Pack · Allergen Matrix · Mise en Place · Order List
 brian@sizzlestartkitchen.com · sizzlestartkitchen.com · WhatsApp: +44 7513 714459