



CIN CIN AT HOME

Menu, allergens and method

FIVE COURSE CHEF'S MENU

TO START - ALL READY TO EAT

Nocellara olives with lemon, rosemary, garlic – contains sulphites

Rosemary house focaccia - contains gluten

Salumi selection (V: Italian cheeses – contains dairy)

SMALL PLATES

BURRATA, ROASTED BEETROOTS, KALE PESTO

Contains: dairy, sulphites, nuts

PHEASANT, CHESTNUTS & BUTTERNUT SQUASH CROCHETTE

(V: ARANCINO OF ROAST BUTTERNUT SQUASH)

WITH SAGE & SUNFLOWER SEED EMULSION

Contains: nuts, dairy, egg, gluten, sulphites, mustard, celery, seeds

METHOD:

Crochette/Arancino: place in a PREHEATED oven at 175c on a baking tray for 10 -12 minutes. In the meantime, place the antipasti onto a sharing plate and enjoy with a nice Aperitivo. Once the timer goes off, check the centre of the crochette/arancino is warm with a metal skewer or knife. Once piping hot throughout place the onto a small plate and dollop the mayo on the side. Transfer the burrata to a small plate and enjoy!

PRIMO

RIGATONI, LIGHTLY CURED SALMON, JANUARY KING CABBAGE, MASCARPONE

(V: CHESTNUT MUSHROOM, JANUARY KING CABBAGE, MASCARPONE, FOCACCIA CRUMB)

Contains: egg, gluten, celery, sulphites, dairy, fish

METHOD:

Bring a medium pan of water to boil, add a couple pinches of salt. On a low heat, reheat the sauce very gently in another saucepan, stirring to ensure an even heat. Once the water has come to the boil, pour the pasta in and cook for 2 minutes, no longer. Carefully drain and immediately pour the pasta into the sauce and continue stirring. Add a small pinch of salt and a crack of black pepper. Evenly distribute between two bowls, finish with the focaccia crumb and enjoy.

SECONDO

GLAZED SHIN OF BEEF, CELERIAC, ROSCOFF ONION, SPINACH COMPOTE

Contains: dairy, sulphites, celery

V: ROASTED CELERIAC, ROSCOFF ONION, SPINACH COMPOTE

Contains: gluten, dairy, sulphites, celery

METHOD:

Place the foil tin labelled "Secondi" with the lid on into the PREHEATED oven at 175c and heat for 15 minutes.

When time to come out allow to sit for 5 minutes. In the meantime, place the small bags of spinach compote and celeriac into a small pan of gently simmering water to warm through.

Once ready to serve, warm your plates in the oven for a minute. Carefully using scissors open the two packets of spinach compote and celeriac puree at one of the corners. Now pipe the celeriac onto the centre of the plate and fan out with a spoon. Open the foil tins and using a spoon, place the contents into the centre of the plate (on top of the puree), spoon the spinach compote on top of the celeriac, and pour the remaining liquor from the foil over the dish. Enjoy with wine!

DESSERT

CHOCOLATE MOUSSE CAKE, ROASTED PEARS, SALTED CARAMEL

CHANTILLY

Contains: dairy, egg, sulphites, gluten

METHOD:

The cake is ready to eat so simply plate it up and add a spoon of chantilly on top.

Well done, you smashed it!

Thanks again for your order and your support!
David and Jamie x



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THREE COURSE BOX

STARTER

ARANCINI OF ROAST BUTTERNUT SQUASH WITH LEEK,
SAFFRON AND GARLIC AGLIATA

Contains: dairy, egg, gluten, sulphites, mustard

METHOD:

Place the arancini on an oven tray and into a PREHEATED oven set to about 180c. Reheat for 10-12 minutes, stick a knife in to ensure the middle is piping hot. Allow to cool for 1 min & serve with a dollop of dip.

MAIN

RIGATONI AMATRICIANA, PARMESAN & FOCACCIA CRUMB
(V: CHESTNUT MUSHROOM, JANUARY KING CABBAGE, MASCARPONE)

Contains: egg, gluten, celery, sulphites, dairy

METHOD:

Bring a medium pan of water to boil, add a couple pinches of salt. On a low heat, reheat the sauce slowly in another saucepan, stirring to ensure an even heat. Once the water has come to the boil, pour the pasta in and cook for 2 minutes, no longer. Carefully drain and immediately pour the pasta into the sauce and continue stirring. Add a small pinch of salt and a crack of black pepper. Evenly distribute between two bowls, finish with the grated parmesan and enjoy. Don't forget the wine!

DESSERT

CHOCOLATE MOUSSE CAKE, ROASTED PEARS, SALTED CARAMEL
CHANTILLY

Contains: dairy, egg

METHOD:

The cake is ready to eat so simply plate it up and add a spoon of chantilly on top.

Well done, you smashed it!

CIN CIN LASAGNES

LASAGNE VERDE WITH 18 HOUR SLOW COOKED PORK SHOULDER & MOZZARELLA

Contains: dairy, celery, egg, gluten, mustard, sulphites

VEGETARIAN LASAGNE VERDE AUBERGINE PARMIGIANA

Contains: dairy, celery, egg, gluten

Made in a kitchen which may contain:

nuts, peanuts, mustard, fish, shellfish, sulphites.

STORE:

Keep refrigerated and consume within 48 hours of delivery or freeze to consume within 1 month.

METHOD:

Preheat your oven to 180 Celsius/gas mark 4. Cook for 30 minutes with the lid on then another 20 minutes (10 minutes for small size) with the lid off to get that crispy topping.

CIN CIN EXTRAS

ALL READY TO EAT!

Burrata, roasted beets, kale pesto – contains dairy, nuts, sulphites

Olives – contains sulphites

Selection of cured meats – contains sulphites

Italian cheeses – contains dairy, celery, sulphites, mustard

Tiramisu – dairy, egg, gluten, nuts

Thanks again for your order and your support!
David and Jamie x