



CIN CIN AT HOME

Menu, allergens and method

THREE COURSE BOX

STARTER

ARANCINO OF COTSWOLD CHICKEN, SAFFRON & MOZZARELLA, LEEK AGLIATA
(V: ARANCINO OF SOUTH DOWNS BEETROOT, SAGE & MOZZARELLA, LEEK AGLIATA)

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

METHOD:

Place the arancini in a PREHEATED oven at 175c on a baking tray for 10 -12 minutes. In the meantime, enjoy with a nice Aperitivo. Once the timer goes off, check the centre of the arancino is warm with a metal skewer or knife. Once piping hot throughout place the onto a small plate and dollop the dip on the side.

MAIN

STROZZAPRETI, BEEF SHORT RIB BOLOGNESE, 36 MONTH AGED PARMESAN
(V: STROZZAPRETI, PURPLE SPROUTING BROCCOLI, LEMON, CHILLI & TOASTED ALMOND SAUCE)

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 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 - 3 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.

DESSERT

RHUBARB, VANILLA & BUTTERMILK ZUPPA INGLESE

Contains: nuts, dairy, egg, sulphites

METHOD:

Ready to eat. Well done, sit back and relax!



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CIN CIN LASAGNES

LASAGNE VERDE ALLA BOLOGNESE WITH SLOW COOKED BEEF & PORK

Contains: dairy, celery, egg, gluten, mustard, sulphites, nuts (nutmeg)

VEGETARIAN LASAGNE INVERNO WITH MUSHROOMS & CAVOLO NERO

Contains: dairy, celery, egg, gluten, nuts, (nutmeg)

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, caramelised Jerusalem artichoke compote,
pickled mushrooms - contains dairy, sulphites**

Olives - contains sulphites

Selection of cured meats - contains sulphites

Italian cheeses - contains dairy, celery, sulphites, mustard

Frangelico tiramisu - dairy, egg, gluten, nuts

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



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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 & sulphites)

SMALL PLATES

BURRATA, CARAMELISED JERUSALEM ARTICHOKE COMPOTE,
PICKLED MUSHROOMS

Contains: dairy, sulphites

ARANCINO OF COTSWOLD CHICKEN, SAFFRON & MOZZARELLA, LEEK AGLIATA
(V: ARANCINO OF SOUTH DOWNS BEETROOT, SAGE & MOZZARELLA, LEEK AGLIATA)

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

METHOD:

Place the arancini 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 arancino is warm with a metal skewer or knife. Once piping hot throughout place the onto a small plate and dollop the dip on the side. Transfer the burrata salad to a small plate and enjoy!

PRIMO

STROZZAPRETI, BEEF SHORT RIB BOLOGNESE, 36 MONTH AGED PARMESAN
(V: STROZZAPRETI, PURPLE SPROUTING BROCCOLI, LEMON, CHILLI & TOASTED ALMOND SAUCE)

Contains: nuts, 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 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 - 3 minutes, no longer. Carefully drain and immediately pour the pasta into the sauce, adding a few tablespoons of the pasta water to stop it sticking 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

COD, TUSCAN SPELT RAGU, WINTER CAPONATA
(V: ROASTED CABBAGE HEART, TUSCAN SPELT RAGU,
WINTER CAPONATA)

Contains: fish, dairy, gluten, sulphites, celery

METHOD:

Place the foil tin labelled "Secondo" with the lid on into the PREHEATED oven at 170c and heat for 14 minutes.

When time to come out, allow to sit for 5 minutes.

Once ready to serve, warm your plates in the oven for a minute.

Open the foil tin and using a spatula, carefully take out the contents and place in the centre of your plate, then pour over any juices left behind before topping with some cracked black pepper. Enjoy with wine!

DESSERT

RHUBARB, VANILLA & BUTTERMILK ZUPPA INGLESE

Contains: nuts, dairy, egg, sulphites

METHOD:

Ready to eat.

Well done, sit back and relax!

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