

COOKING INSTRUCTIONS

Some elements of the box contain raw products, please ensure all food is hot & juices running clear on these products before consumption.

aberdeen angus cheeseburgers, brioche buns

Cook burgers until juices run clear. For the burgers – at the last minute add cheese on top. Serve with tomato & onion in bun.

chicken mojo marinated kebabs

Cook chicken turning frequently, until meat is cooked through & juices run clear.

honey roast pork belly

Brush honey & mustard dressing onto belly & glaze throughout cooking. Place on to hot grill for 2-3 minutes either side, until golden and fat is rendered

malaysian fishcake wrapped in banana leaf

Put fishcake still in banana leaf straight on BBQ turning regularly, unwrap & check if cooked (should steam quite quickly). Unwrap fishcake from leaf to serve.

turkish salad

smoked potato salad, spring onion & bacon

aubergine, tomato & cumin salad

For the three sides, mix well before serving. Add seasoning to taste.

extras

ribeye steak and anchovy & caper butter (£12.50 each)

1/2 lobster, garlic butter (£15 each)

garlic & herb marinated olives (£3.50)

For allergen information, visit our website at www.first-coast.co.uk/first-coast-at-home