

# MARQUIS OF GRANBY AT HOME - STEAK NIGHT MENU

## STARTER

Salt and pepper squid, hot chorizo, lime and coriander aioli (eggs, fish, sulphites)

## MAIN COURSE

35 day dry aged ribeye (250g), gratin dauphinoise, baby spinach, cherry vine tomatoes, peppercorn sauce and chimi churru (dairy)

## PUDDING

Chocolate Marquis, honeycomb, salt caramel (gluten, dairy, eggs)

## INSTRUCTIONS

 1 hour before eating, remove the chocolate marquis from the fridge and allow to come up to room temperature.

 30 minutes before eating, pre-heat the oven to 200oc (gas mark 7).

 Remove the steaks from the fridge and keep to one side to come up to room temperature.

 10 minutes before eating, heat a frying pan with a small amount of olive oil. When the pan is hot, add your chorizo and cook for 3-4 minutes until the chorizo is coloured and fully cooked. Remove from the pan and place onto kitchen paper. Reheat the pan and when it's very hot add the squid and cook very quickly (about 2 minutes) before seasoning with salt. Add the chorizo back to the pan with the squid and serve on a warm plate with the aioli on the side, enjoy.

 When your starters are finished, put the dauphinoise in the oven for 15 minutes. Check that the dauphinoise potato is hot through.

 Cooking your steaks

Heat a frying pan/griddle pan until very hot, do not add oil.

Sear your steak for 2 minutes turn over and season with salt and pepper and cook for 2 minutes.

If you choose to eat your steak rare, cook for 1 more minute each side, rest for 8 minutes and serve.

For medium rare, cook for 3 minutes more each side, rest for 8 minutes and serve.

For medium, cook for 4 minutes each side, rest for 10 minutes and serve.

For medium well, cook for 6 more minutes each side, rest for 10 minutes and serve.

For well done, cook for 8 minutes more each side, rest for 12 minutes and serve.

 At this point, put the cherry tomatoes into the oven for 6-7 minutes, warm the peppercorn sauce and keep to one side.

 Place the spinach into a pan with a small knob of butter, and cook for 1 minute, season with salt and drain onto some kitchen paper.

 Serve steaks with the tomatoes, spinach and potatoes, adding the sauce on the side.

 To serve the dessert, place the chocolate marquis on to a plate and top with honeycombs and a spoonful of caramel, enjoy.