

## Haigs Hotel & Mckee's Brasserie

273 Kenilworth Road

Balsall Common

Nr Coventry

UK

CV7 7EL

Tel - 01676 533004

<b>Bacon Rolls</b>		
<b>Amount</b>	<b>Ingredients</b>	<b>Method</b>
	Chipolata Sausage	1. Wrap bacon around the sausage 2. Bake for 10-15 minuets approximately
	Bacon (streaky if possible)	

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<b>Bread Sauce</b>		
<b>Amount</b>	<b>Ingredients</b>	<b>Method</b>
2	Cloves	<ol style="list-style-type: none"><li>1. Stick cloves in onion</li><li>2. Put into saucepan with milk, salt, pepper and bay leaf</li><li>3. Bring almost to the boil and remove from the heat</li><li>4. Leave covered warm for 20 minuets</li><li>5. Remove peppercorns, bay leaf, butter and breadcrumbs and cook slowly for 15 minuets</li><li>6. Serve with roast chicken or turkey</li></ol>
1	Medium Onion (skinned)	
¾ Pint	Milk	
	Salt/Pepper	
	Bay leaf	
1 Knob	Butter	
3 oz	Fresh White Breadcrumbs	

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<b>Pumpkin Soup</b>		
<b>Amount</b>	<b>Ingredients</b>	<b>Method</b>
1	Pumpkin	<ol style="list-style-type: none"><li>1. Coarsely chop pumpkin, potato, leeks and onions add to the vegetable stock</li><li>2. Leave to cook for 1:30 hours approximately</li><li>3. Blend and strain checking for consistency and seasoning</li><li>4. finish with a little cream add butter beans and croutons</li></ol>
2	Sweet potato	
2	Onions	
1	Leeks	
2 Pints	Vegetable stock	
2oz	Butter beans	
	Croutons	

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<b>Plaice to serve 4</b>		
<b>Amount</b>	<b>Ingredients</b>	<b>Method</b>
4	Plaice	<ol style="list-style-type: none"><li>1. Skin plaice and trim</li><li>2. Gently poach for approximately 4-5 minutes.</li><li>3. When cooked sit to one side</li><li>4. Reduce cooking liquor (fish stock) by 2/3<sup>rd</sup>s</li><li>5. Finish with cream, tomato, chives, lemon juice and white wine</li><li>6. Pan fry the spinach in a little butter, season optionally with nutmeg</li><li>7. Place the fish on plate with spinach drape with sauce</li></ol>
1 Bag	Spinach	
1 Packet	Chives	
2	Chopped tomatoes	
¼ Pint	Cream	
1 Measure	White wine	
¼ Pint	Fish stock/water	
2 Knobs	Butter	
	Lemon juice	
	Seasoning (Salt and Pepper)	

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<b>Preparation of Christmas Pudding</b>		
<b>Amount</b>	<b>Ingredients</b>	<b>Method</b>
12oz	Fresh White Breadcrumbs	<ol style="list-style-type: none"><li>1. Mix together all dry ingredients</li><li>2. Mix fruit juices, brandy and eggs</li><li>3. Add fruit and brandy mixture and mix</li><li>4. Add the milk until dropping consistency</li><li>5. Cover and leave over night</li></ol> <p><u>Notes</u></p>
12oz	Plain Flour	
1 Level Table spoon	Salt	
½ Level Table spoon	Ground Mace	
½ Level Table spoon	Ground Ginger	
½ Level Table spoon	Ground Nutmeg	
½ Level Table spoon	Ground Cinnamon	
12oz	Shredded Suet	
8oz	Caster Sugar	
8oz	Soft brown sugar	
6oz	Candied peel	
10oz	Currants	
8oz	Sultana's	
1 lb	Raisons	
4oz	Chopped nuts	
8oz	Chopped apples	
	Lemon juice/rind	
	Orange juice/rind	
4 Table spoons	Brandy	
3	Eggs	
¼ Pint	Milk	

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<b>Mincemeat</b>		
<b>Amount</b>	<b>Ingredients</b>	<b>Method</b>
8oz	Cooking apples chopped	1. Mix ingredients and leave over night <u>Notes</u>
1 lb	Currants	
1 lb	Sultanas	
1 lb	Raised	
4oz	Mixed peel	
6oz	Suet	
	Lemon juice/rind	
1 lb	Brown sugar	
½ Table spoon	Cinnamon	
½ Table spoon	Ground cloves	
½ Table spoon	Nutmeg	
½ Table spoon	Mace	
½ Table spoon	All spice	
½ Table spoon	Brandy	
Optional	Glace cherries	

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<b>Making of Sweet Pastry</b>		
<b>Amount</b>	<b>Ingredients</b>	<b>Method</b>
8oz	Plain flour	1. Mix flour with the sugar add butter until it develops a breadcrumb like texture 2. Make a well and add the egg to make the dough
2oz	Sugar	
5oz	Butter	
1	Egg	
		<b><u>Notes</u></b>

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<b>Tiger Prawns</b>		
<b>Amount</b>	<b>Ingredients</b>	<b>Method</b>
12oz	Tiger prawns	<ol style="list-style-type: none"><li>1. Pan-fry the tiger prawns for a 2 minutes</li><li>2. Season with the lime and coriander</li><li>3. Serve on a bed of mixed salad</li></ol>
12oz	Lime	
1 Level Table spoon	Coriander	
½ Level Table spoon	Oil	
½ Level Table spoon	Seasoning (Salt/Pepper)	
½ Level Table spoon	Mixed salad	
		<u>Notes</u>

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<b>Rump Steak in a Peppercorn Sauce</b>		
<b>Amount</b>	<b>Ingredients</b>	<b>Method</b>
6/8oz	Rump Steak	<ol style="list-style-type: none"><li>1. Slice steak and tenderize by battering out to size</li><li>2. Fry onions with colour for a few minutes add the peppercorns, add brandy and flame</li><li>3. Add brown stock and reduce</li><li>4. Finish with a little cream</li><li>5. Check Seasoning</li><li>6. Fry steak to how you like it, allow to rest and place on the plate finish with the peppercorn sauce</li></ol> <p><u>Notes</u></p>
1	Onion	
10	Peppercorns	
	Oil	
1 Msr	Brandy	
¼ Pint	Cream	
¼ Pint	Brown Stock	

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<b>Brandy / Cognac Butter</b>		
<b>Amount</b>	<b>Ingredients</b>	<b>Method</b>
6oz / 175g	Unsalted butter	1. Blend butter and sugar until soft and pale 2. add brandy or cognac to taste  <u>Notes</u>
6oz / 175g	Brown sugar	
6 Table spoons	Brandy / Cognac	

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<b>Mulled Wine</b>		
<b>Amount</b>	<b>Ingredients</b>	<b>Method</b>
2 ½ Pints	Medium to full bodied red wine	<ol style="list-style-type: none"><li>1. Put all the ingredients in a saucepan and heat to simmering point stirring until all the sugar has dissolved</li><li>2. Keep it barely at simmering point for at least 20 minutes being careful not to boil or the alcohol will evaporate</li><li>3. Serve warm</li></ol> <p><u>Notes</u></p>
2 ½ Pints	Water	
1	Orange stuck with cloves	
2	Oranges (sliced)	
2	Lemons (sliced)	
6 Tablespoons	Granulated sugar or honey	
2 Inch	Cinnamon stick	
2 Teaspoons	Finely grated fresh root ginger or ground ginger	
2 Tablespoons	Fruit liqueur such as Cointreau, Grand Marnier or cherry brandy (optional)	

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<b>Chicken Liver and Pork Pate</b>		
<b>Amount</b>	<b>Ingredients</b>	<b>Method</b>
2 ½ lb	Chicken Livers	<ol style="list-style-type: none"><li>1. Dice the onions</li><li>2. Fry onions for colour for a few minutes add the pork and chicken livers season with salt and pepper and cook until coloured add brandy and flame</li><li>3. Place mixture in an oven proof dish along with the butter and cover put in oven at 150 c and cook for 2 hours.</li><li>4. Remove the mixture from dish and blend in a food processor until smooth</li><li>5. Finish with a little cream</li><li>6. Check Seasoning and add more brandy if required</li><li>7. Take an appropriate mold and line with cling film then put mixture in and place in fridge for 3 hours or overnight if possible to set mixture.</li></ol> <p><u>Notes</u></p>
1 ½ lb	Diced pork	
1	Medium onion	
	Oil salt and pepper for seasoning	
1 Msr	Brandy	
¼ Pint	Cream	

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<b>Meringue Layered with a compote of berries and cream</b>		
<b>Amount</b>	<b>Ingredients</b>	<b>Method</b>
4oz	Egg Whites	<ul style="list-style-type: none"> <li>❖ Mix egg whites in a mixing bowl with sugar</li> <li>❖ Mix until a peak is reached</li> <li>❖ Place mixture into a piping bag and bake, cook at approximately 80-100 C</li> </ul>
8oz	Sugar	
	Double Cream	
	Compote of Berries	
	Cornflour	
		<p style="text-align: center;"><u>Compote of Berries</u></p> <ul style="list-style-type: none"> <li>❖ You will need a selection of raspberries, blueberries, strawberries and blackberries</li> <li>❖ Add enough water to cover the berries and add a little sugar</li> <li>❖ Heat the berries in this sauce, once heated remove berries and reduce liquor down and add cornflour</li> <li>❖ Strain the liquor and allow it to cool and check the flavour</li> <li>❖ Whip cream and add a little sugar(optional) to peak</li> <li>❖ Plate meringue followed by a small amount of the compote of berries repeat this stage until the third meringue is placed on top and finished the dessert with cream on top</li> </ul>

# McKee's Brasserie

## Cookery Club

<b><u>Duck breast served with mange trute, accompanied with a plum sauce</u></b>		
<b>Amount</b>	<b>Ingredients</b>	<b>Method</b>
2	Duck Breasts	<p>Preparation of the duck breast Ensure there are no hairs on the skin of the duck and trim off any excess fat. Make small diagonal incisions into the skin with a sharp knife and season.</p> <p>First pan-fry the duck breasts skin side down until it turns golden brown and repeat the process on the opposing side.</p> <p>Then pan-fry the shallots in a small sauce pan add port. Once it has evaporated off add one plum roughly chopped then add your brown stock blend down and strain. Finish the sauce with chopped plums and check the seasoning of the sauce is to taste.</p> <p>Blanche off your mange-tout</p> <p>When the breast is cooked, allow to rest for approximately 3 minutes. When the dish is ready slice thinly place on a plate and add mange-trute and drape in the plum sauce.</p>
2	Plums	
1/4 Oz	Brown Stock	
1 Measure	Port	
8-10 Peices	Mange-tout	
	Olive Oil	
	Salt/Pepper	

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<b>Escolope of pork pan-fried with a herb and lemon crust finished with an apple cider sauce</b>		
<b>Amount</b>	<b>Ingredients</b>	<b>Method</b>
4	Escollops of Pork	<ol style="list-style-type: none"> <li>1. Prepare loin of Pork</li> <li>2. Pat out to appropriate size</li> <li>3. Place escolope of pork in flour, egg wash and breadcrumbs</li> <li>4. Pan-fry escolope till golden brown in oil</li> </ol> <p style="text-align: center;"><u>Sauce</u></p> <ol style="list-style-type: none"> <li>1. Pan-Fry shallots add to this apples and cider</li> <li>2. Reduce this mixture down</li> <li>3. Add the stock and cook apples out</li> <li>4. Blend, Strain the sauce and finish with a little cream</li> <li>5. Check sauce for seasoning</li> <li>6. Present pork on plate with sauce drizzled around it</li> </ol>
	Breadcrumbs	
	Lemon Zest	
	Parsley	
	Chervil	
	Salt and Pepper	
	Pane(Coating of Pork)	
	Eggs and milk Stock	
	Oil Shallots Apples Little Cream Cider	

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<b>Gravy</b>		
<b>Amount</b>	<b>Ingredients</b>	<b>Method</b>
	Giblets	<ol style="list-style-type: none"><li>1. Add giblets, vegetables, bacon rind and water and leave to simmer then strain</li><li>2. When the turkey is cooked remove to a warm plate and pour off the fat</li><li>3. Add to stock and reduce</li></ol>
	Vegetables	
	Bacon Rind	
	Turkey Juices	

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<b>Parsnips</b>		
<b>Amount</b>	<b>Ingredients</b>	<b>Method</b>
	Parsnips	1. Peel and cut into wedges 2. Par boil for a few minuets in salted simmering water and remove 3. Dry off and add to a hot roasting tray add oil and season 4. Roast for 10-15 minuets at 180°C
	Salt/Pepper	
	Oil	

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<b>Salmon</b>		
<b>Amount</b>	<b>Ingredients</b>	<b>Method</b>
4	Fillets of Salmon	<p>Pan-fry the cabbage in water and little butter. Cook down for a few minutes and season.</p> <p>Poach the salmon in the fish stock. When the salmon is nearly cooked add the mussels and prawns.</p> <p><b>Fish Stock</b> In some water boil the parsley stalks, carrots, peppercorns, bay leaf and onions</p> <p><b>To make the sauce</b> Pan-fry some finely chopped onions. Add to the onions some fish stock and white wine and then reduce. Strain and finish with cream, then strain again. Add the chopped chives and then start to dress the plate. Place the cabbage on the plate followed by the salmon. Finally drape with the mussel and prawn sauce.</p>
	Savoy Cabbage	
	Mussels	
	Prawns	
	Chives	
	Double Cream	
	White Wine	
	Shallots / Onions	
	Parsley Stalks	
	Carrots	
	Peppercorns	
	Bay Leaf	
	Butter	

# McKee's Brasserie Cookery Club

<b><u>Pan-fried scallops with a mild orange chilli sauce with mixed salad leaves</u></b>		
<b>Amount</b>	<b>Ingredients</b>	<b>Method</b>
3	Scallops	Preparation of the Scallops: Wash the scallops thoroughly and gently pat on a clean and dry kitchen cloth
1/4	Chilli (Chopped)	
2	Oranges	<b>Chilli Sauce</b> In a small saucepan simmer sugar, vinegar, syrup and chopped chillies, salt and pepper. Then add orange zest and orange juice. Allow the sauce to simmer until it thickens. In a hot frying pan add a small amount of olive oil and sear the scallops until brown on both sides and season.  Finally dress the plates with lettuce leaves flavoured with a little of the dressing and drape the plate with a little of the chilli sauce. Complete the dish by placing the scallops on the top of the lettuce leaves.
Bunch	Mixed Leaves	
Teaspoon	Brown Sugar	
Teaspoon	Vinegar	
1/2 Oz	Golden Syrup	
	Olive Oil	
	Salt/Pepper	

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<b>Salmon</b>		
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4	Fillets of Salmon	<p>Pan-fry the cabbage in water and little butter. Cook down for a few minutes and season.</p> <p>Poach the salmon in the fish stock. When the salmon is nearly cooked add the mussels and prawns.</p> <p><b>Fish Stock</b> In some water boil the parsley stalks, carrots, peppercorns, bay leaf and onions</p> <p><b>To make the sauce</b> Pan-fry some finely chopped onions. Add to the onions some fish stock and white wine and then reduce. Strain and finish with cream, then strain again. Add the chopped chives and then start to dress the plate. Place the cabbage on the plate followed by the salmon. Finally drape with the mussel and prawn sauce.</p>
	Savoy Cabbage	
	Mussels	
	Prawns	
	Chives	
	Double Cream	
	White Wine	
	Shallots / Onions	
	Parsley Stalks	
	Carrots	
	Peppercorns	
	Bay Leaf	
	Butter	

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<b>Slow Cooked Red Cabbage</b>		
<b>Amount</b>	<b>Ingredients</b>	<b>Method</b>
	Red Cabbage	1. Shred the cabbage 2. Braise in butter and add a little vinegar, brown sugar and salt 3. add a little water and stir when needed
	Butter	
	Brown Sugar	
	Salt	
	Vinegar	

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<b>Sprouts</b>		
<b>Amount</b>	<b>Ingredients</b>	<b>Method</b>
		<ol style="list-style-type: none"><li>1. Remove outer leaves</li><li>2. Criss-cross at root</li><li>3. Boil in salted water</li></ol>

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<b>Herb Stuffing (For a 7lb Turkey)</b>		
<b>Amount</b>	<b>Ingredients</b>	<b>Method</b>
4oz	Breadcrumbs	1. Mix ingredients together
4oz	Butter	
	Grated Lemon Rind	
	Fresh Thyme	
	Fresh Chopped Parsley	
2	Eggs	
	Squeeze Lemon Juice	
	Sausage Meat (Optional)	

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<b>Preparation of Turkey</b>		
<b>Amount</b>	<b>Ingredients</b>	<b>Method</b>
1	Turkey	<ol style="list-style-type: none"><li>1. Wash inside of bird and dry thoroughly</li><li>2. Brush skin with butter or oil and season with salt and pepper</li><li>3. Add a few strips of streaky bacon over the breast and cover with tin foil</li><li>4. Roast either slowly at 170°C (gas mark 3) or hot at 230°C (at mark 8)</li></ol>
	Oil/Butter	
	Salt/Pepper	
	Streaky Bacon	

<b>Roasting Time Table</b>		
<b>Oven ready weight including stuffing</b>	<b>Hours at 170°C (gas mark 3)</b>	<b>Hours at 230°C (gas mark 8)</b>
2.7 to 3.6 Kg (6 to 8 lb)	3 to 3½	2¼ to 2½
4.5 to 5.4 Kg (10 to 12lb)	3¾ to 4	2¾
6.3 to 7.3 Kg (14 to 16 lb)	4¼ to 4½	3-3¼
9 to 10 Kg (20 to 22 lb)	5 to 5¼	3¾ to 4

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<b>White Pudding &amp; Bacon Salad ( 4 Portions)</b>		
<b>Amount</b>	<b>Ingredients</b>	<b>Method</b>
1	Ring White Pudding	Slice the white pudding and coat in flour, and then pan fry.
4	Rashers back bacon	
	Oil	Cut the bacon into strips and pan fry.
4	Eggs	Poach the eggs in simmering water (vinegar and salt to be added to the water).
	Mixed Lettuce Leaves	Toss the leaves in dressing and start to dress the plate.
	Little Vinegar	Place 3 slices of white pudding on a plate, lettuce leaves in the middle of the plate, topped with a poached egg finished with the bacon and dressing.
	Salt	
	Dressing	
	Plain Flour	