Bespoke Inns

Dish Specification

BEEF AND ALE PIE



Dish ID	1210120

Ingredients

1 each	Product	2593911	Beef & Ale : Pies : 14hr
70 g	Recipe	1713420	red cabbage
270 g	Recipe	1713377	mash
140 ml	Recipe	1713415	gravy

Number of Products: 23

Critical Control Points (CCP)

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Last Updated:
Most recent item change: 22/01/2026 18:01:14 (1713415)
Most recent item added: 22/01/2026 18:00:50 (1713415)
Dish details last updated: 21/09/2026 21:52:11

MASH

SUB RECIPE FOR: BEEF AND ALE PIE

Recipe ID	1713377
Recipe Amount	6000 g
Production Amount	6000 g

Ingredients

5 kg	Product	198797	Mashed Potato
500 g	Product	2766972	Unsalted Butter
1125 ml	Product	198337	Milk Semi Skimmed

Number of Products: 3

Method

add mash pellets to gastro tray and cover with a lid.

place in steamer for 20 mins or until pellets are hot.

once hot add pellets to pan and start to work in milk and cold diced butter.

continue until smooth and milk and butter incorporated.

season with salt to taste.

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Allergen Disclaimer:

Last Updated:
Most recent item added: 05/01/2026 11:25:59 (198337)

BEEF BOURGUIGNON



Dish ID	1344023

Ingredients

120 g	Product	11106751	Beef fillet strips 1KG
150 ml	Recipe	1911929	bourgignon sauce
200 g	Recipe	1713377	mash
10 g	Recipe	1713351	garlic butter
5 g	Product	8015519	Crispy Onions
2 g	Product	2026218	Pea Shoots : with Tendrils
30 g	Product	967652	Green Curly Kale

Number of Products: 31

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Last Updated:
Most recent item change: 21/09/2026 12:37:11 (1911929)
Most recent item added: 21/09/2026 12:38:10 (967652)
Dish details last updated: 21/09/2026 22:34:11

GARLIC BUTTER

SUB RECIPE FOR: BEEF BOURGUIGNON

Recipe ID	1713351
Recipe Amount	750 g
Production Amount	750 g

Ingredients

10 g	Product	3889500	Parsley : Dried
100 g	Recipe	1713319	confit garlic
750 g	Product	222126	Butter : Unsalted

Number of Products: 4

Method

soften butter and add to blender.

add confit garlic and dried parsley and blend til smooth.

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Allergen Disclaimer:

Last Updated:
Most recent item added: 05/01/2026 10:50:36 (222126)

CONFIT GARLIC

SUB RECIPE FOR: GARLIC BUTTER

Recipe ID	1713319
Recipe Amount	3000 g
Production Amount	3000 g

Ingredients

1 kg	Product	407660	Garlic : Peeled
2 ltr	Product	8718407	KTC Vegetable Oil : Soya Bean

Number of Products: 2

Method

add garlic and oil to half gastro.

cook at 150c for 45 mins or until softened but not coloured.

leave to cool in oil.

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Allergen Disclaimer:

Last Updated:
Most recent item change: 03/02/2026 12:14:26 (8718407)
Most recent item added: 05/01/2026 10:18:53 (8718407)

BOURGIGNON SAUCE

SUB RECIPE FOR: BEEF BOURGUIGNON

Recipe ID	1911929
Recipe Amount	4 ltr
Production Amount	4 ltr

Ingredients

500 g	Product	764719	Lardons : Pancetta : Smoked
700 g	Product	206417	Onions : Spanish
40 g	Product	2174423	Fresh Delight : Garlic : Peeled
15 g	Product	833734	Thyme
15 g	Product	817908	Rosemary
1 kg	Product	1877189	Mushrooms : Chestnut
500 ml	Product	4787770	Crescendo Merlot, Italy
100 g	Product	4207911	Essential Cuisine Chicken Jus
200 ml	Recipe	528666	Tap water
500 g	Product	213422	Silverskin Onions
2 ltr	Recipe	1713415	gravy

Number of Products: 20

Method

add pancetta to large pan and start to render.

once it starts colouring and crisping up add the diced onion and garlic.

sweat for 5 mins then add rosemary and thyme.

quarter the mushrooms and add them to the pan with the beef powder.

once cooked down add the red wine and reduce by 2/3rds.

whisk the chicken jus paste into the 200ml of water and then add to the pan.

add the gravy and bring to the boil.

simmer for 10 mins.

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Allergen Disclaimer:

Last Updated:
Most recent item change: 16/09/2026 17:44:40 (528666)
Most recent item added: 16/09/2026 17:44:16 (528666)

CUMBERLAND SWIRL (CLASSICS)



Dish ID	1210125

Ingredients

227 g	Product	10471164	Cumberland Ring : Gluten Free : 8oz
250 g	Recipe	1713377	mash
70 g	Recipe	1713420	red cabbage
130 ml	Recipe	1713415	gravy
10 g	Recipe	1713385	onion and thyme mix
10 g	Product	8015519	Crispy Onions

Number of Products: 30

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Last Updated:
Most recent item change: 24/01/2026 15:16:58 (8015519)
Most recent item added: 24/01/2026 15:16:48 (8015519)
Dish details last updated: 21/09/2026 21:51:11

ONION AND THYME MIX

SUB RECIPE FOR: CUMBERLAND SWIRL (CLASSICS)

Recipe ID	1713385
Recipe Amount	1500 g
Production Amount	1500 g

Ingredients

5 kg	Product	221048	Onions : Sliced
200 g	Product	407660	Garlic : Peeled
50 g	Product	833734	Thyme
200 g	Product	437395	Essential Cuisine Beef : Beef Stock Mix
100 g	Product	2405832	Muscovado : Sugar : Dark
100 ml	Product	1667946	L&P : Worcestershire Sauce

Number of Products: 6

Method

add onions to pan and start to sweat down.

add garlic and thyme and continue to sweat until all liquid has been reduced and onions start to colour.

add beef powder and continue cooking until onions are soft and golden.

add muscovado and simmer for 15 mins.

whisk in Worcestershire sauce , chicken jus and turn down to simmer.

simmer for 15 mins then season with salt and remove from heat.

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Last Updated:
Most recent item added: 05/01/2026 11:39:11 (1667946)

FISH AND CHIPS



Dish ID	1210119

Ingredients

30 g	Recipe	1727798	fish batter
4 fluid oz	Recipe	1691925	Tartar sauce
260 g	Product	6571812	Chunky Fries : Triple Cooked 19mm
4 oz	Product	199233	Mushy Peas
0.25 each	Product	2810688	Eureka : Lemon : (ESP)
215 g	Product	6126415	Hake : 200 - 230g : Fillet : Skinless: Boneless

Number of Products: 11

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Last Updated:
Most recent item change: 07/05/2026 09:46:53 (6126415)
Most recent item added: 07/05/2026 09:46:29 (6126415)
Dish details last updated: 16/09/2026 12:35:21

TARTAR SAUCE

SUB RECIPE FOR: FISH AND CHIPS

Recipe ID	1691925
Recipe Amount	2.3 ltr
Production Amount	2.3 ltr

Ingredients

2 ltr	Product	195467	Mayonnaise
400 g	Product	2035296	Dill Style : Gherkins : (Pickled)
350 g	Product	5750915	Delicias Capers : Fine
30 g	Product	201105	Dill
2 each	Product	5403091	Prima : Lemon : Small : (ESP)

Number of Products: 5

Method

Add chopped gherkins , capers , dill and lemon juice to blender and blend.

add to mayo and mix well.

season with salt.

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Last Updated:
Most recent item change: 05/01/2026 12:28:04 (5403091)
Most recent item added: 05/01/2026 11:12:20 (5403091)

FISH BATTER

SUB RECIPE FOR: FISH AND CHIPS

Recipe ID	1727798
Recipe Amount	1400 g
Production Amount	1400 g

Ingredients

650 g	Product	2163551	Doves Large : Self Raising Flour : Gluten Free
800 ml	Product	5403061	HADRIANS Sparkling : Mineral Water

Number of Products: 2

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Allergen Disclaimer:

Last Updated:
Most recent item change: 22/01/2026 17:42:42 (5403061)
Most recent item added: 22/01/2026 17:42:27 (5403061)

GARLIC BUTTER BREADED CHICKEN



Dish ID	1344072

Ingredients

1 portion	Recipe	1914662	butter milk chicken breast
40 g	Recipe	1914670	chicken dredge
150 g	Recipe	1713377	mash
140 ml	Recipe	1912375	Roasted garlic sauce
20 g	Recipe	1911892	garlic and parmesan crumb
40 g	Product	273960	Broccoli : Tenderstem

Number of Products: 34

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Last Updated:
Most recent item change: 21/09/2026 13:43:05 (273960)
Most recent item added: 21/09/2026 13:43:00 (273960)
Dish details last updated: 21/09/2026 22:35:57

GARLIC AND PARMESAN CRUMB

SUB RECIPE FOR: GARLIC BUTTER BREADED CHICKEN

Recipe ID	1911892
Recipe Amount	150 g
Production Amount	150 g

Ingredients

100 g	Product	352815	Panko Japanese Breadcrumbs
80 g	Recipe	1713351	garlic butter
80 g	Product	2028370	Gran Mantovano : Vegetarian Hard Cheese : Italian
2 g	Product	3889500	Parsley : Dried

Number of Products: 7

Method

add a splash of oil to a frying pan and add garlic butter.

cook until butter is foaming add breadcrumbs and cook stirring until they have gone golden brown.

remove from heat add in freshly grated parmesan and dried parsley.

season with salt.

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Last Updated:
Most recent item added: 16/09/2026 17:14:14 (3889500)

ROASTED GARLIC SAUCE

SUB RECIPE FOR: GARLIC BUTTER BREADED CHICKEN

Recipe ID	1912375
Recipe Amount	2.5 ltr
Production Amount	2.5 ltr

Ingredients

30 g	Product	833734	Thyme
2 g	Product	201091	Bay Leaf : .
300 g	Product	2067591	Shallots Banana : XL : Long : UK
200 g	Recipe	1713319	confit garlic
200 ml	Product	7644442	Vidriada Airen
2 ltr	Product	3268824	Double Cream
30 g	Product	2095670	Essential Cuisine Chicken Stock : Powder
250 g	Product	2028370	Gran Mantovano : Vegetarian Hard Cheese : Italian
80 g	Recipe	1713351	garlic butter
10 g	Product	390510	Brown & Polson Cornflour

Number of Products: 14

Method

slice shallots and add to pan with thyme, garlic butter and bay leaves.

sweat until softened then add white wine.

reduce by 2/3rds then add cream and chicken powder.

bring to the boil and reduce by 1/3rd.

add confit garlic and parmesan and simmer for 5 mins.

mix cornflour with a splash of water and whisk in to sauce.

simmer for 2 mins then pass and season with salt and white pepper.

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Allergen Disclaimer:

Last Updated:
Most recent item added: 17/09/2026 13:56:37 (390510)

CHICKEN DREDGE

SUB RECIPE FOR: GARLIC BUTTER BREADED CHICKEN

Recipe ID	1914670
Recipe Amount	1.7 kg
Production Amount	1.7 kg

Ingredients

1 kg	Product	352815	Panko Japanese Breadcrumbs
500 g	Product	834877	Doves Farm Self Raising Flour : Gluten Free
30 g	Product	2297665	: Onion Powder
30 g	Product	464227	Garlic Powder
10 g	Product	3889500	Parsley : Dried
10 g	Product	8607997	Thyme : Rubbed : Dried
20 g	Product	1108362	Paprika : Smoked

Number of Products: 7

Method

mix all spices and herbs through flour.

mix through panko.

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Last Updated:
Most recent item change: 21/09/2026 13:34:42 (1108362)
Most recent item added: 21/09/2026 13:34:25 (1108362)

BUTTER MILK CHICKEN BREAST

SUB RECIPE FOR: GARLIC BUTTER BREADED CHICKEN

Recipe ID	1914662
Recipe Amount	1 portion
Production Amount	1 portion

Ingredients

230 g	Product	659980	Fillets : Skinless : 220 - 240g
20 g	Product	2272165	Optifresh : Buttermilk

Number of Products: 2

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Last Updated:
Most recent item change: 21/09/2026 13:24:18 (2272165)
Most recent item added: 21/09/2026 13:24:09 (2272165)

PAN FRIED SEA BASS (CURRY SAUCE)



Dish ID	1344028

Ingredients

1 each	Product	859375	Sea Bass : 140-160g (5-6oz) : Fillet : Scaled: Boned
130 g	Recipe	1912287	bombay potato cake
80 ml	Recipe	1912568	curry sauce (fish)
10 g	Recipe	1912569	mango chutney puree
15 g	Recipe	668418	Onion bhaji mix (Boot)
5 ml	Recipe	1827553	curry oil (boot)
15 g	Recipe	1727792	asian pickles
1 g	Product	435734	Coriander : Micro

Number of Products: 43

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Last Updated:
Most recent item change: 21/09/2026 13:07:38 (435734)
Most recent item added: 21/09/2026 13:03:23 (435734)
Dish details last updated: 21/09/2026 22:45:19

ASIAN PICKLES

SUB RECIPE FOR: PAN FRIED SEA BASS (CURRY SAUCE)

Recipe ID	1727792
Recipe Amount	900 g
Production Amount	900 g

Ingredients

500 g	Recipe	1727789	pickled red cabbage
200 g	Product	465054	Carrots : Large
100 g	Recipe	560514	Chopped spring onions
40 g	Product	201099	Coriander

Number of Products: 6

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Last Updated:
Most recent item change: 22/01/2026 17:34:11 (201099)
Most recent item added: 22/01/2026 17:33:45 (201099)

CHOPPED SPRING ONIONS

SUB RECIPE FOR: ASIAN PICKLES

Recipe ID	560514
Recipe Amount	80 g
Production Amount	80 g

Ingredients

1 each	Product	4820190	Spring onion

Number of Products: 1

Critical Control Points (CCP)

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Last Updated:
Most recent item change: 11/04/2021 14:49:57 (4820190)
Most recent item added: 02/07/2020 15:32:09 (4820190)

PICKLED RED CABBAGE

SUB RECIPE FOR: ASIAN PICKLES

Recipe ID	1727789
Recipe Amount	1000 g
Production Amount	1000 g

Ingredients

1.3 kg	Product	206407	Cabbage : Red
600 ml	Product	195739	White Wine Vinegar
450 g	Product	200592	Caster Sugar

Number of Products: 3

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Last Updated:
Most recent item change: 22/01/2026 17:30:55 (200592)
Most recent item added: 22/01/2026 17:30:40 (200592)

CURRY OIL (BOOT)

SUB RECIPE FOR: PAN FRIED SEA BASS (CURRY SAUCE)

Recipe ID	1827553
Recipe Amount	1 ltr
Production Amount	1 ltr

Ingredients

1 ltr	Product	8718407	KTC Vegetable Oil : Soya Bean
100 g	Product	782673	Curry Powder : Mild
20 g	Product	2509497	Haldi Turmeric : Ground

Number of Products: 3

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Last Updated:
Most recent item change: 18/05/2026 23:44:54 (2509497)
Most recent item added: 18/05/2026 23:44:45 (2509497)

ONION BHAJI MIX (BOOT)

SUB RECIPE FOR: PAN FRIED SEA BASS (CURRY SAUCE)

Recipe ID	668418
Recipe Amount	300 g
Production Amount	300 g

Ingredients

300 g	Product	206417	Onions : Spanish
100 g	Product	275134	OwnGram Flour
15 g	Product	1379840	Table Salt
2 g	Product	192267	Baking Powder
2 g	Product	367750	Chilli Powder
2 g	Product	2509497	Haldi Turmeric : Ground
0.5 each	Product	2174713	Coriander : .
5 g	Product	223989	Cumin : ground
5 g	Product	894090	Coriander : ground

Number of Products: 9

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Last Updated:
Most recent item change: 21/09/2026 10:29:25 (894090)
Most recent item added: 21/09/2026 10:28:25 (894090)

MANGO CHUTNEY PUREE

SUB RECIPE FOR: PAN FRIED SEA BASS (CURRY SAUCE)

Recipe ID	1912569
Recipe Amount	600 g
Production Amount	600 g

Ingredients

500 g	Product	4199803	Ponthier Mango
150 g	Product	206417	Onions : Spanish
10 g	Product	407660	Garlic : Peeled

Number of Products: 3

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Last Updated:
Most recent item added: 17/09/2026 14:33:22 (407660)

CURRY SAUCE (FISH)

SUB RECIPE FOR: PAN FRIED SEA BASS (CURRY SAUCE)

Recipe ID	1912568
Recipe Amount	2 ltr
Production Amount	2 ltr

Ingredients

150 g	Product	2191203	Butter Unsalted : Cuisine
350 g	Product	2067591	Shallots Banana : XL : Long : UK
50 g	Product	407660	Garlic : Peeled
20 g	Product	833734	Thyme
75 g	Product	3562857	Madras Curry Powder
75 g	Product	782673	Curry Powder : Mild
250 ml	Product	7644442	Vidriada Airen
20 g	Product	4332452	Essential Cuisine Fish Stock Mix
1 ltr	Product	3268824	Double Cream
500 ml	Recipe	528666	Tap water
5 g	Product	390510	Brown & Polson Cornflour

Number of Products: 10

Method

melt butter and finely sliced shallots and garlic.

sweat until softened and add thyme chopped thyme.

add curry powder and cook for 5 mins.

add white wine and reduce by 2/3rds.

add water , cream and fish stock powder.

reduce by 1/3rd.

mix cornflour with a splash of water and add to pan.

bring to boil for 2 mins then pass off and season with salt and lemon juice.

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Allergen Disclaimer:

Last Updated:
Most recent item change: 21/09/2026 12:58:03 (390510)
Most recent item added: 21/09/2026 12:57:53 (390510)

BOMBAY POTATO CAKE

SUB RECIPE FOR: PAN FRIED SEA BASS (CURRY SAUCE)

Recipe ID	1912287
Recipe Amount	2.5 kg
Production Amount	2.5 kg

Ingredients

2 kg	Product	2152517	POT.WASH.MIDS-30/40MM CHARLOTTE : .
250 g	Product	206417	Onions : Spanish
400 g	Product	1846670	Baby Spinach
20 g	Recipe	1713319	confit garlic
100 g	Product	201099	Coriander
15 g	Product	782673	Curry Powder : Mild
5 g	Product	2509497	Haldi Turmeric : Ground
5 g	Product	1554600	Schwartz Cumin : Ground
3 each	Product	4113174	Green Chillies

Number of Products: 10

Method

half potatoes and toss in oil , curry powder , turmeric , cumin.

roast at 160 until softened , leave to cool slightly then crush.

dice onion and finely chop chillis , add to pan and sweat until softened, add spinach and wilt.

add onion and spinach mix to potatoes with confit garlic and chopped coriander.

mix well and season with salt and pepper.

press into 130g cakes.

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Allergen Disclaimer:

Last Updated:
Most recent item added: 17/09/2026 11:59:10 (4113174)

ROASTED VEGETABLE ARRABBIATA



Dish ID	1344068

Ingredients

180 g	Recipe	1914646	cooked penne pasta
200 g	Recipe	1913161	arrabbiata sauce
50 g	Product	4514449	Red Peppers : Whole : Fire Roasted
50 g	Product	1300145	Courgette : Green : Italy
10 g	Product	350843	Spinach : Packed
10 g	Product	4769921	Black Pitted Olives
1 g	Product	224170	Cress : Basil : Micro

Number of Products: 19

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Last Updated:
Most recent item change: 21/09/2026 13:17:13 (224170)
Most recent item added: 21/09/2026 13:16:57 (224170)
Dish details last updated: 21/09/2026 22:43:21

ARRABBIATA SAUCE

SUB RECIPE FOR: ROASTED VEGETABLE ARRABBIATA

Recipe ID	1913161
Recipe Amount	5 kg
Production Amount	5 kg

Ingredients

350 g	Product	206417	Onions : Spanish
80 g	Product	407660	Garlic : Peeled
20 g	Product	1108362	Paprika : Smoked
800 g	Product	3464625	Carrots : English : New Season
0.5 each	Product	200929	Celery
2 g	Product	201091	Bay Leaf : .
50 g	Product	2116800	Parkdale Tomato Puree
5 g	Product	375546	Cayenne Pepper
5 g	Product	367750	Chilli Powder
250 ml	Product	5660920	Vidriada Tempranillo
250 ml	Product	2087059	Red Wine Vinegar
5 kg	Product	1925568	Fontinella Chopped Tomatoes
150 g	Product	2833229	Caster Sugar : Catering

Number of Products: 13

Method

dice onion and grate garlic , add to pan and sweat until softened.

chop carrots and celery and add to pan with bay leaves and spices and cook 5 mins.

add tomato puree and cook for 2 mins.

add red wine and red wine vinegar and reduce by half.

add chopped tomatoes and sugar bring to the boil and simmer for 30 mins.

blend and season to taste with salt and pepper.

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Allergen Disclaimer:

Last Updated:
Most recent item added: 18/09/2026 12:24:40 (2833229)

COOKED PENNE PASTA

SUB RECIPE FOR: ROASTED VEGETABLE ARRABBIATA

Recipe ID	1914646
Recipe Amount	1 kg
Production Amount	1 kg

Ingredients

450 g	Product	223536	Riscossa Plain : Penne

Number of Products: 1

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Allergen Disclaimer:

Last Updated:
Most recent item change: 21/09/2026 13:13:44 (223536)
Most recent item added: 21/09/2026 13:13:36 (223536)

SMOKED BACON CEASER



Dish ID	1211895

Ingredients

60 g	Recipe	1729002	prepped gem lettuce
20 g	Product	2028370	Gran Mantovano : Vegetarian Hard Cheese : Italian
50 g	Product	2153301	TOMATOES CHERRY RED (ENG) 250GM PNTS : .
15 g	Product	202091	Anchovies : Fillet : 1 kg : in Oil
20 g	Recipe	1729004	streaky bacon
50 ml	Recipe	1713430	ceaser dressing
30 g	Recipe	1713448	crutons

Number of Products: 12

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Last Updated:
Most recent item change: 24/01/2026 11:05:15 (1713448)
Most recent item added: 24/01/2026 11:04:37 (1713448)
Dish details last updated: 21/09/2026 22:10:12

CEASER DRESSING

SUB RECIPE FOR: SMOKED BACON CEASER

Recipe ID	1713430
Recipe Amount	2.2 ltr
Production Amount	2.2 ltr

Ingredients

2 ltr	Product	195467	Mayonnaise
20 g	Product	407660	Garlic : Peeled
150 g	Product	2028370	Gran Mantovano : Vegetarian Hard Cheese : Italian
10 g	Product	206385	Parsley : Curly
10 g	Product	6810335	Dijon Mustard
30 g	Product	2161466	Capers

Number of Products: 6

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Allergen Disclaimer:

Last Updated:
Most recent item change: 24/01/2026 11:03:02 (6810335)
Most recent item added: 05/01/2026 12:24:40 (2161466)

STREAKY BACON

SUB RECIPE FOR: SMOKED BACON CEASER

Recipe ID	1729004
Recipe Amount	1400 g
Production Amount	1400 g

Ingredients

2 kg	Product	2665094	Bacon Streaky : Rindless : 2.27kg

Number of Products: 1

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Allergen Disclaimer:

Last Updated:
Most recent item added: 24/01/2026 10:59:16 (2665094)