

Test Scope

The tests carried out were carried out for the following functionality

1. Home Page, user navigation, lunch menu and dinner menu and login
2. Admin lunch Menu and updating menu items
3. Admin Dinner menu and updating menu items
4. Add New Recipe
5. Delete recipe

Also, each page will be tested for mobile to make sure the pages adjust correctly to the smaller screen size

Test Cases

Test ID	Action	Expected Outcome	Status	Evidence (screenshots)
1.1	localhost:3000	Home Page Loads	OK	Appendix – Screenshot 1
1.2	Localhost:3000/	Home Page Loads	OK	Appendix – Screenshot 2
1.3	Click on the home button on the navbar to make sure it keeps you on the home page	Home page loads	OK	Appendix – Screenshot 3
1.4	Click on the lunch menu on the navbar	Lunch menu page loads	OK	Appendix – Screenshot 4
1.5	Click on the dinner menu on the navbar	dinner menu page loads	OK	Appendix – Screenshot 5
1.6	Click on the login section of the navbar	Login page loads	OK	Appendix – Screenshot 6
1.7	Click on the home page again to retest	Home page loads	OK	Appendix – Screenshot 7
1.8	On the log in page enter nothing into the fields and press sign in	you will be told that the username field is required	OK	Appendix – Screenshot 8
1.9	On the log in page enter “test” into the username field and no data into the password field	You will be told a password is required	OK	Appendix – Screenshot 9
1.10	On the log in page enter no data into the username field	You will be told a username is required	OK	Appendix – Screenshot 10

	and "test" into the password field			
1.11	Enter "test" into the username field and "test" into the password field	The fields will be emptied on the login page ready to re-enter the correct username and password	Redirected to home page	Appendix – Screenshot 11
1.12	Enter "Admin1" in username and "AdminPassword1" into password field	You will be logged in and taken to the admin home page	OK	Appendix – Screenshot 12

The functionality of the home page, lunch menu page, dinner menu page, login page and navigation bar all work as expected with 11 out of 12 tests working as expected. The only unexpected outcome was being redirected to the home page when inserting wrong data and not staying on the login page, however this is not an issue

Test ID	Action	Expected Outcome	Status	Evidence (screenshots)
2.1	Click on the lunch menu when logged in and you will be able to see the admin functionality	The adminlunchmenu page will display	OK	Appendix – Screenshot 13
2.2	Click on the update recipe button on the topmost recipe	You will be taken to the editRecipe page where all the fields will be populated with that recipe's information	OK	Appendix – Screenshot 14
2.3	Change Allergies to "Testing update" and change dishName to "New Dish Name Test" and click update recipe	you will be prompted to give the dish another category as by default its set to none	OK	Appendix – Screenshot 15
2.4	Change the category to dinner and click update recipe	The dish will be updated, and you will be redirected to admin dinner where you can see the dish is now being displayed with the new features	OK	Appendix – Screenshot 16
2.5	Return the lunch menu page and Click on the update recipe button on the topmost recipe	You will be taken to the editRecipe page where all the fields will be populated with that recipe's information	OK	Appendix – Screenshot 17
2.6	Change the availability to HIDE and select category dinner then click update recipe button	this will change the availability to false in the db and hide it from non-logged in users and you will be returned to the adminDinnerMenu Page	OK	Appendix – Screenshot 18
2.6.1	Logout and go to the dinner page	The recipe will be hidden to normal	OK	Appendix – Screenshot 19

	as a normal user to make sure you have hidden the recipe	users as it's no longer available		
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The functionality of the adminLunchMenu Page all works as expected with 7 out of 7 tests working as expected.

Test ID	Action	Expected Outcome	Status	Evidence (screenshots)
3.1	Click on the admin menu when logged in and you will be able to see the admin functionality	The adminDinnerMenu page will display	OK	Appendix – Screenshot 20
3.2	Click on the update recipe button on the topmost recipe	You will be taken to the editRecipe page where all the fields will be populated with that recipe's information	OK	Appendix – Screenshot 21
3.3	Change Allergies to "Testing update Dinner Menu" and change dishName to "New Dish Name Test 2" and click update recipe	you will be prompted to give the dish another category as by default its set to none	OK	Appendix – Screenshot 22
3.4	Change the category to lunch and click update recipe	The dish will be updated, and you will be redirected to admin dinner	OK	Appendix – Screenshot 23
3.5	Click on the update recipe button on the topmost recipe	You will be taken to the editRecipe page where all the fields will be populated with that recipe's information	OK	Appendix – Screenshot 24
3.6	Change the availability to HIDE and select category dinner then click update recipe button	this will change the availability to false in the db and hide it from non-logged in users and you will be returned to the adminDinnerMenu Page	OK	Appendix – Screenshot 25
3.6.1	Logout and go to the dinner page as a normal user to make sure you have hidden the recipe	The recipe will be hidden to normal users as it's no longer available	OK	Appendix – Screenshot 26

The functionality of the adminDinnerMenu Page all works as expected with 7 out of 7 tests working as expected.

4.1	Enter "Admin2" in username and "AdminPassword2" into password field	You will be logged in and taken to the admin home page	OK	Appendix – Screenshot 27
4.2	Click on the lunch menu when logged in and you will be able to see the admin functionality	The adminlunchmenu page will display and the add new recipe button will be displayed	OK	Appendix – Screenshot 28
4.3	Click on the add new recipe button on the navbar	You will be taken to a form similar to the update recipe although the fields will be empty	OK	Appendix – Screenshot 29
4.4	Enter "Testing 1" into the DishName field and click post recipe		OK	Appendix – Screenshot 30
4.5	Enter "Testing 1" into the Dish Description field and click post recipe		OK	Appendix – Screenshot 31
4.6	Enter "Dinner" into the choose category drop down and click post recipe		OK	Appendix – Screenshot 32
4.7	Enter "Testing 1" into the ingredients field and click post recipe		OK	Appendix – Screenshot 33
4.8	Enter "Testing 1" into the allergies field and click post recipe		OK	Appendix – Screenshot 34
4.9	Enter "Testing 1" into the cost field and click post recipe		OK	Appendix – Screenshot 35
4.10	Enter "23" into the cost field and click post recipe		OK	Appendix – Screenshot 36
4.11	Enter display into the choose availablilty drop down menu		OK	Appendix – Screenshot 37

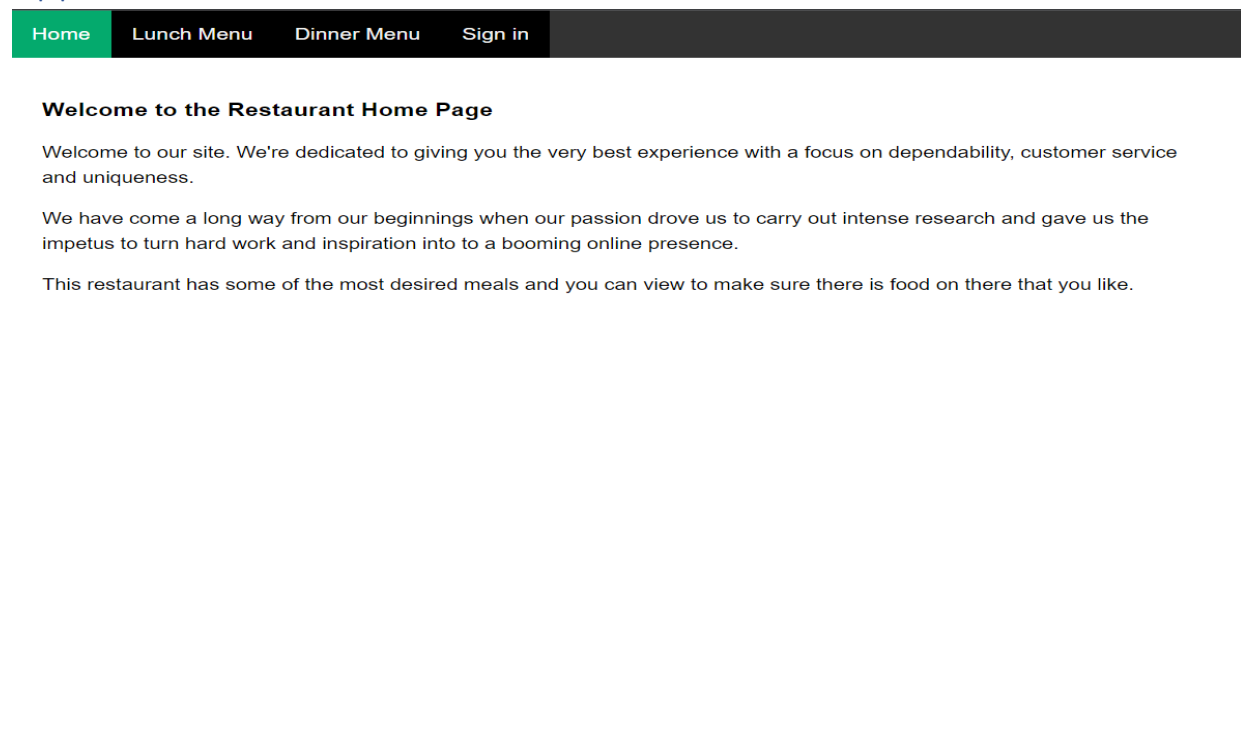
4.12	Click post recipe		OK	Appendix – Screenshot 38
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The functionality of the addNewRecipe Page all works as expected with 12 out of 12 tests working as expected.

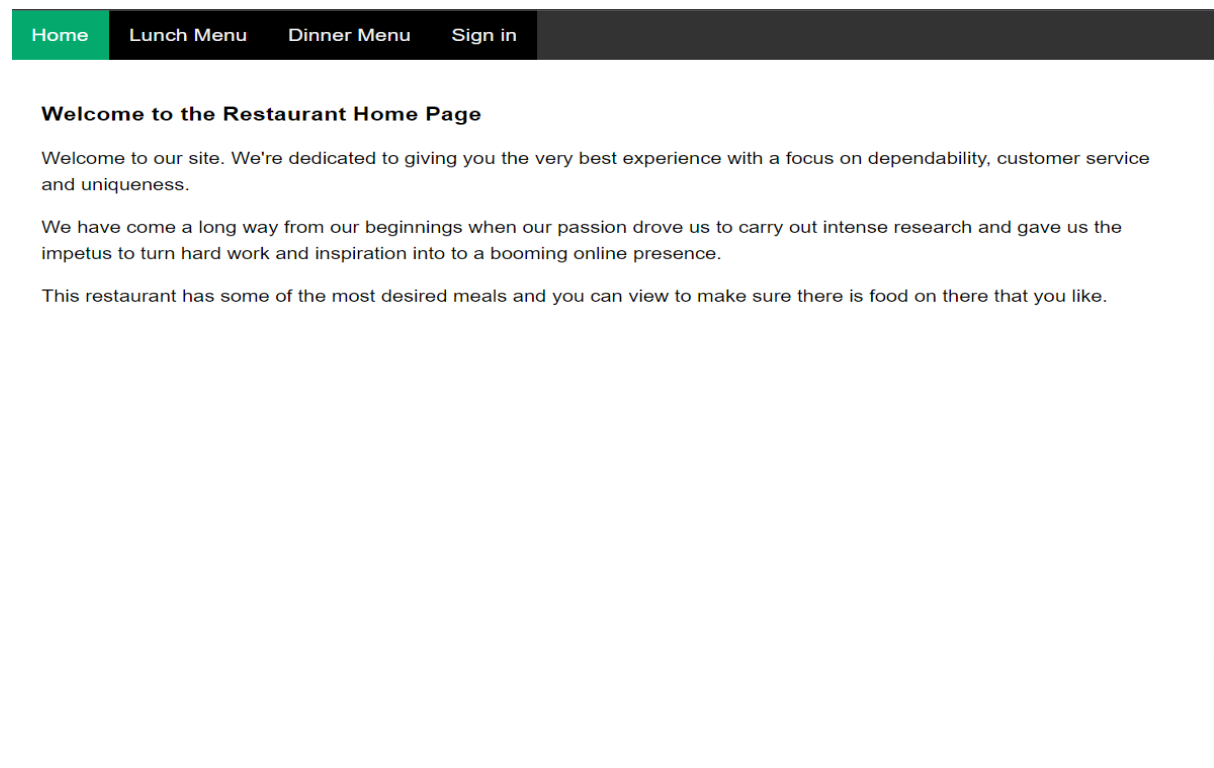
5.1	Navigate to the dinner menu page by clicking on the nav bar	The admin dinner menu page will load	OK	Appendix – Screenshot 39
5.2	Click on the top most recipes “update recipe” button	The update recipe page will load with the fields filled out with the data information	OK	Appendix – Screenshot 40
5.3	Click on the delete recipe button of the recipe	You will be taken to the page blank, and the recipe will no longer exist	You are required to enter a category	Appendix – Screenshot 41
5.4	Change the category to lunch Click on the delete recipe button of the recipe	You are redirected to the admin lunch page and the recipe has been removed from the db	OK	Appendix – Screenshot 42

The functionality of the addNewRecipe Page all works as expected with 3 out of 4 tests working as expected. The only thing that didn't go as expected isn't a major issue as it's fixed by just entering a random value into the dropdown

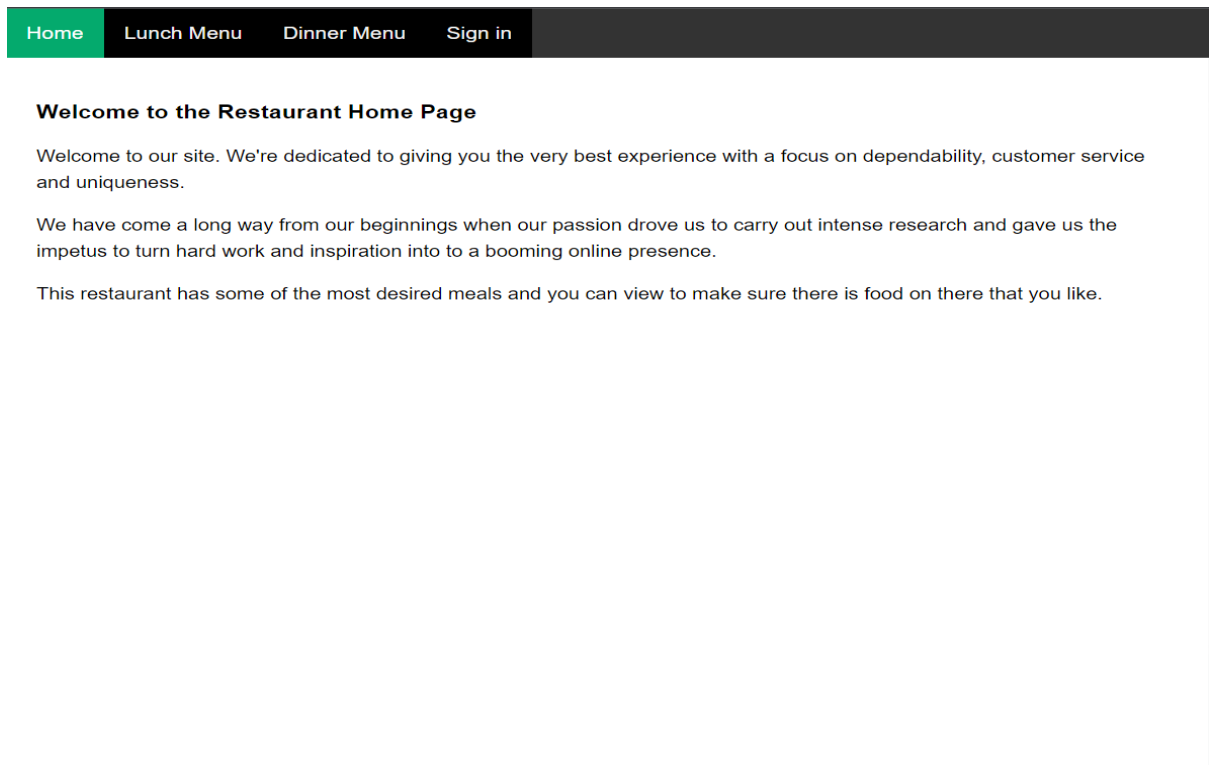
Appendix



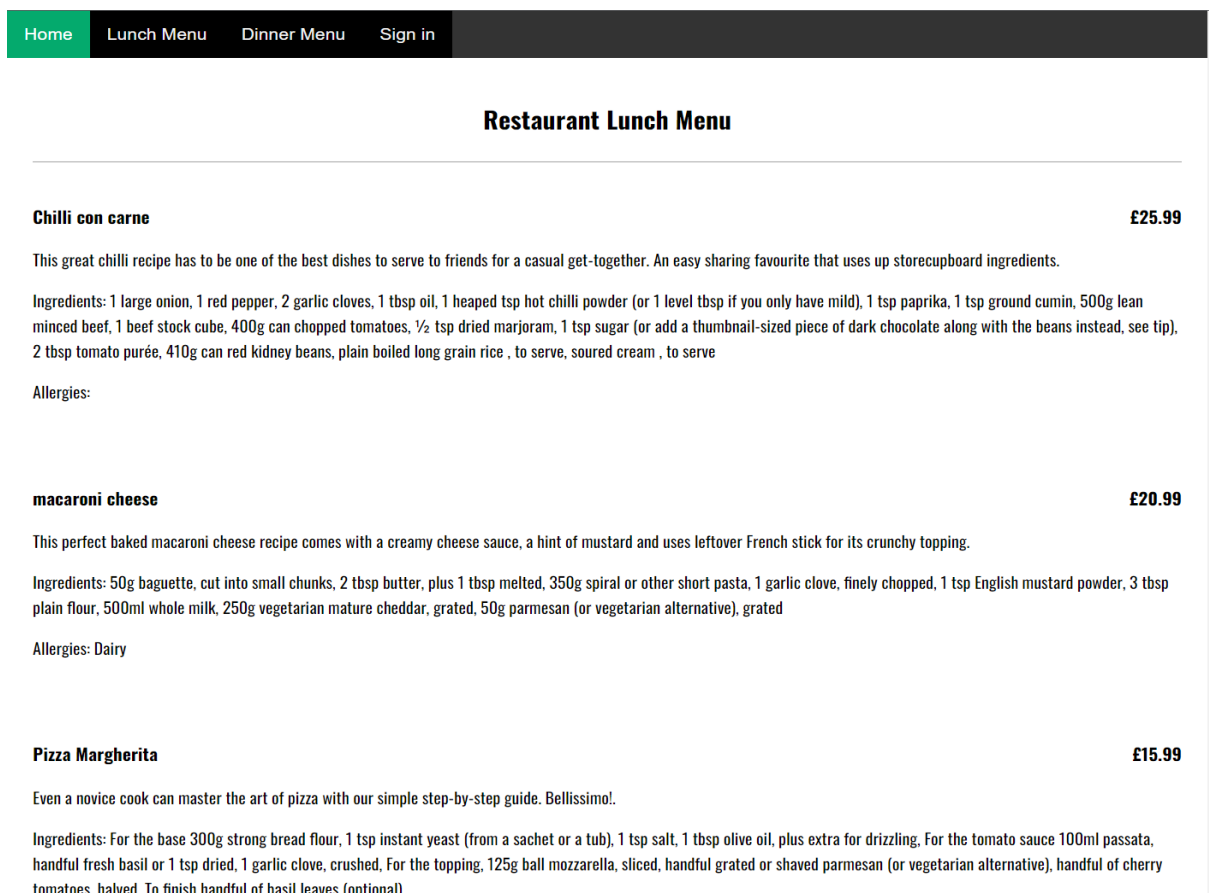
Screenshot 1 above



Screenshot 2 above



Screenshot 3 above



Screenshot 4 above

Restaurant Dinner Menu

Cottage Pie

£34.99

This great-value family favourite freezes beautifully and is a guaranteed crowd-pleaser.

Ingredients: 3 tbsp olive oil, 1 ¼ kg beef mince, 2 onions, finely chopped, 3 carrots, chopped, 3 celery sticks, chopped, 2 garlic cloves, finely chopped, 3 tbsp plain flour, 1 tbsp tomato purée, large glass red wine (optional), 850ml beef stock 4 tbsp Worcestershire sauce, few thyme sprigs, 2 bay leaves, For the mash 1.8kg potatoes, chopped, 225ml milk, 25g butter, 200g strong cheddar, grated, freshly grated nutmeg

Allergies: Dairy

spaghetti carbonara

£20

Discover how to make superb spaghetti carbonara. This cheesy pasta dish is an Italian favourite and with the right technique, you can make it perfect every time

Ingredients: 100g pancetta, 50g pecorino cheese, 50g parmesan, 3 large eggs, 350g spaghetti, 2 plump garlic cloves, peeled and left whole, 50g unsalted butter, sea salt and freshly ground black pepper

Allergies: Dairy

spaghetti bolognese

£23.99

Our best ever spaghetti bolognese is super easy and a true Italian classic with a meaty, chilli sauce. This recipe comes courtesy of BBC Good Food user Andrew Balmer

Ingredients: 1 tbsp olive oil, 4 rashers smoked streaky bacon, finely chopped, 2 medium onions, finely chopped, 2 carrots, trimmed and finely chopped, 2 celery sticks, finely chopped, 2 garlic cloves finely chopped, 2-3 sprigs rosemary leaves picked and finely chopped, 500g beef mince, For the bolognese sauce 2 x 400g tins plum tomatoes small pack basil leaves picked, ¾ finely chopped and the rest left whole for garnish, 1 tsp dried oregano, 2 fresh bay leaves, 2 tbsp tomato purée, 1 beef stock cube, 1 red chilli deseeded and finely chopped

Screenshot 5 above

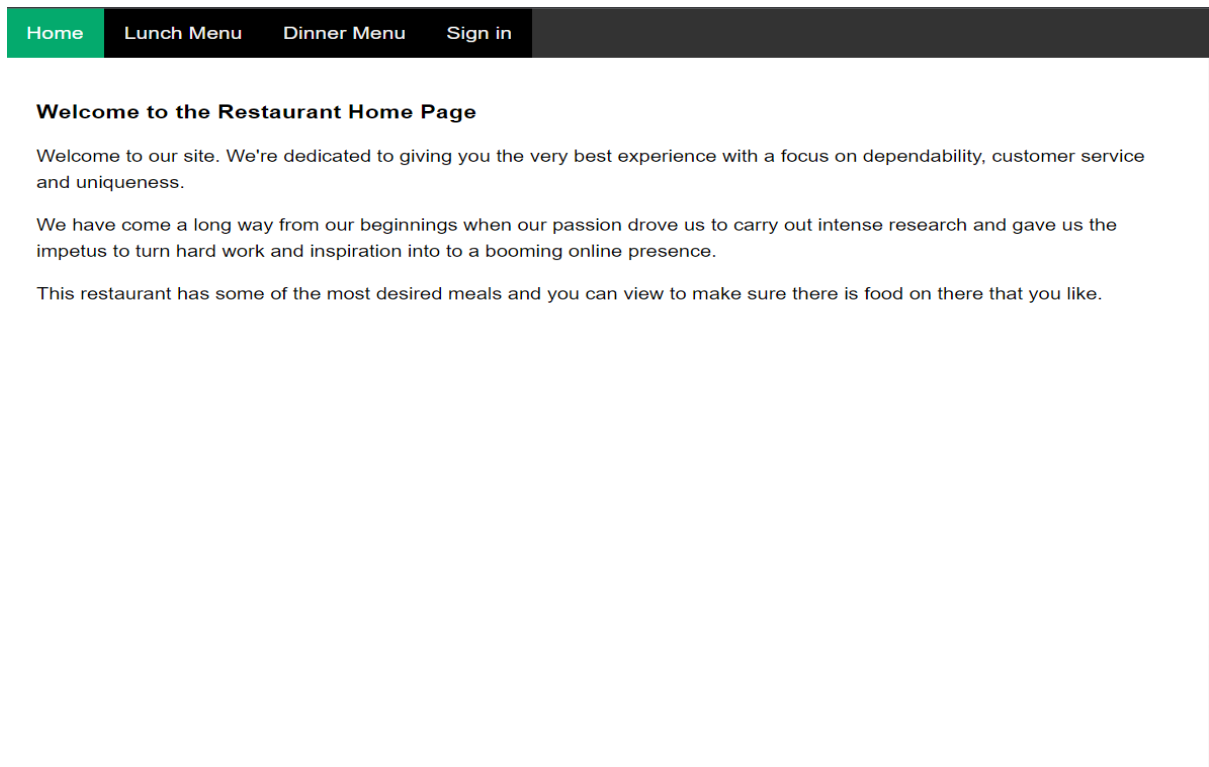
Login Page

User Name

Password

Sign In

Screenshot 6 above



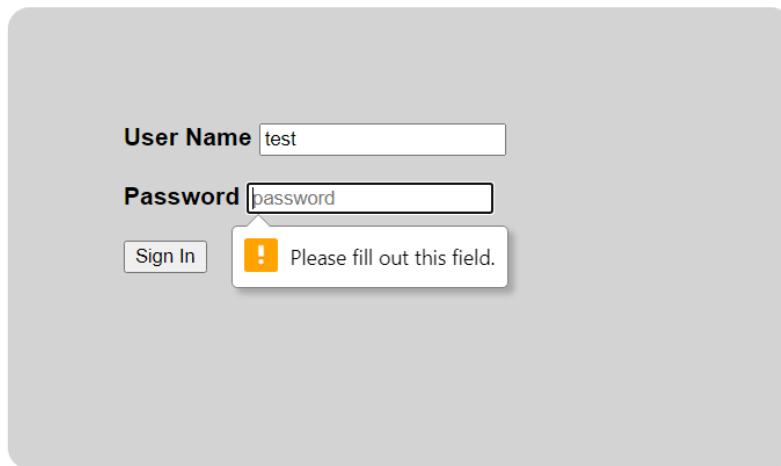
Screenshot 7 above

Login Page

A login form on a light gray background. It contains two input fields: 'User Name' with the placeholder text 'Username' and 'Password'. Below the 'Password' field is a validation error message in a white box with an orange exclamation mark icon, stating 'Please fill out this field.' Below the input fields is a 'Sign In' button.

Screenshot 8 above

Login Page



A login form on a light gray background. It contains two input fields: 'User Name' with the value 'test' and 'Password' with the value 'password'. Below the 'Password' field is a 'Sign In' button. A validation error message is displayed as a white box with a yellow exclamation mark icon and the text 'Please fill out this field.' pointing to the password input field.

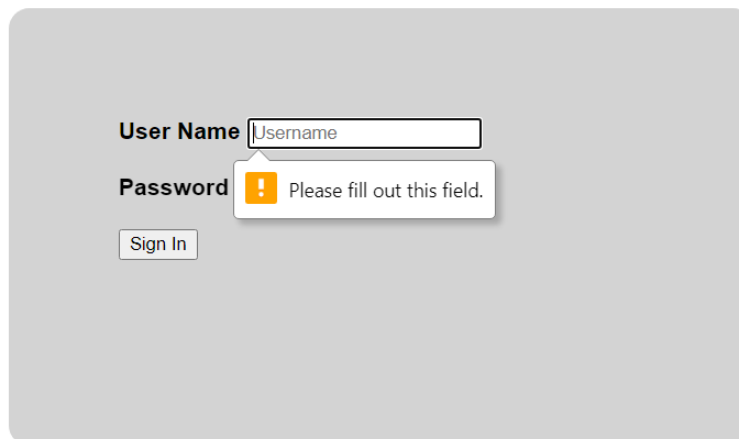
User Name

Password

! Please fill out this field.

Screenshot 9 above

Login Page



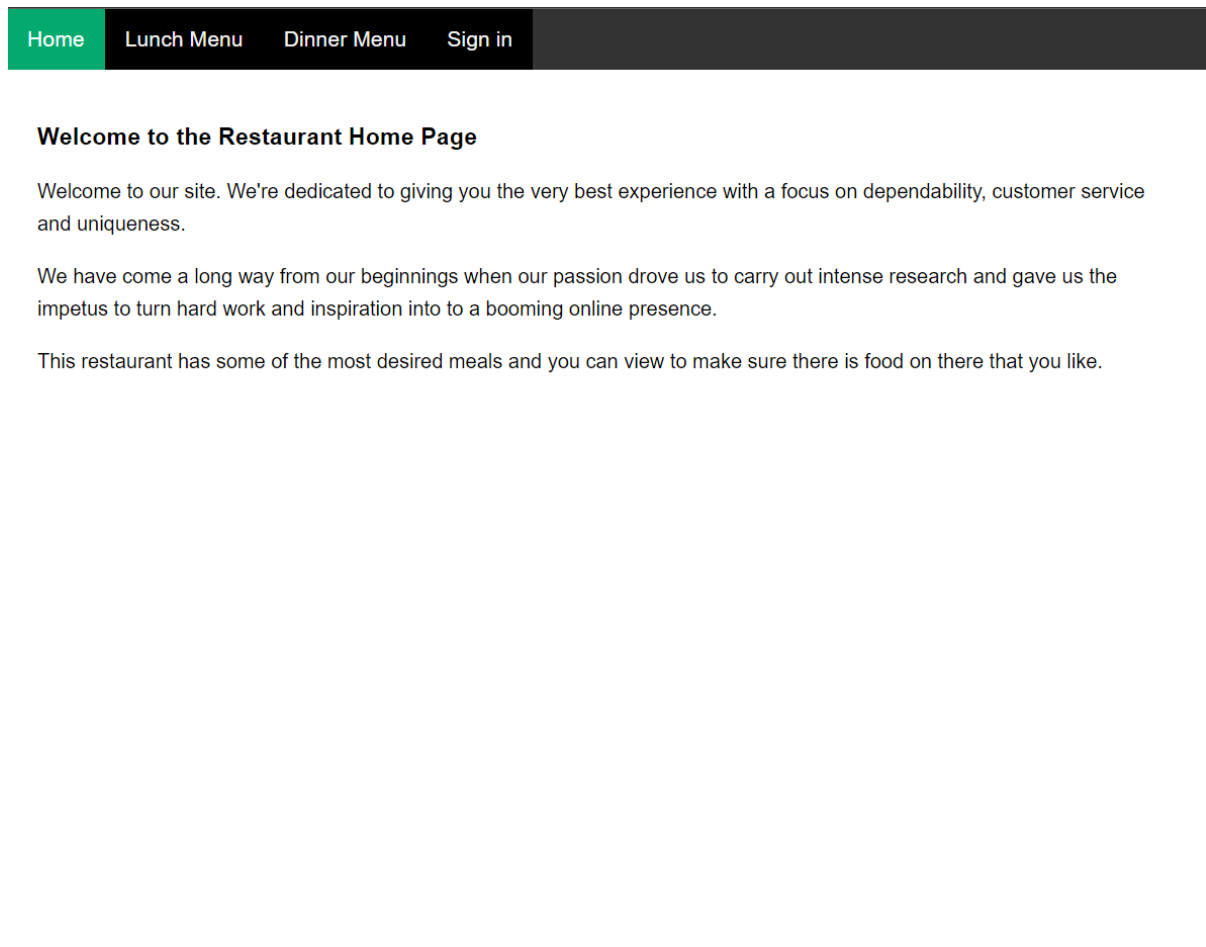
A login form on a light gray background. It contains two input fields: 'User Name' with the value 'Username' and 'Password' which is empty. Below the 'Password' field is a 'Sign In' button. A validation error message is displayed as a white box with a yellow exclamation mark icon and the text 'Please fill out this field.' pointing to the password input field.

User Name

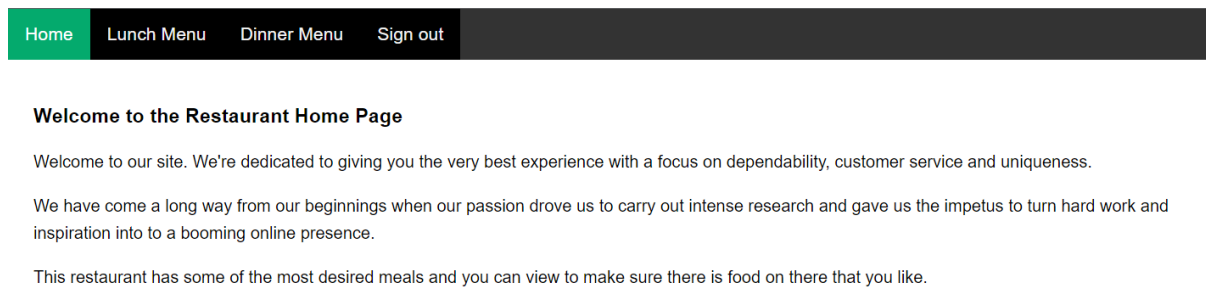
Password

! Please fill out this field.

Screenshot 10 above



Screenshot 11 above



Screenshot 12 above

Restaurant Lunch Menu

Chilli con carne

£25.99

This great chilli recipe has to be one of the best dishes to serve to friends for a casual get-together. An easy sharing favourite that uses up storecupboard ingredients.

Ingredients: 1 large onion, 1 red pepper, 2 garlic cloves, 1 tbsp oil, 1 heaped tsp hot chilli powder (or 1 level tbsp if you only have mild), 1 tsp paprika, 1 tsp ground cumin, 500g lean minced beef, 1 beef stock cube, 400g can chopped tomatoes, ½ tsp dried marjoram, 1 tsp sugar (or add a thumbnail-sized piece of dark chocolate along with the beans instead, see tip), 2 tbsp tomato purée, 410g can red kidney beans, plain boiled long grain rice , to serve, soured cream , to serve

Allergies:

Update Recipe

macaroni cheese

£20.99

This perfect baked macaroni cheese recipe comes with a creamy cheese sauce, a hint of mustard and uses leftover French stick for its crunchy topping.

Ingredients: 50g baguette, cut into small chunks, 2 tbsp butter, plus 1 tbsp melted, 350g spiral or other short pasta, 1 garlic clove, finely chopped, 1 tsp English mustard powder, 3 tbsp plain flour, 500ml whole milk, 250g vegetarian mature cheddar, grated, 50g parmesan (or vegetarian alternative), grated

Allergies: Dairy

Update Recipe

Screenshot 13 above

Update Recipe

Dish Name:

Chilli con carne

Dish Description:

This great chilli recipe has to be one of the best dishes to serve to friends for a casual get-together. An easy sharing favourite that uses up storecupboard ingredients.

Choose a Category:

None

Ingredients:

1 large onion, 1 red pepper, 2 garlic cloves, 1 tbsp oil, 1 heaped tsp hot chilli powder (or 1 level tbsp if you only have mild), 1 tsp paprika, 1 tsp ground cumin, 500g lean minced beef, 1 beef stock cube, 400g can chopped tomatoes, ½ tsp dried marjoram, 1 tsp sugar (or add a thumbnail-sized piece of dark chocolate along with the beans instead, see tip), 2 tbsp tomato purée, 410g can red kidney beans, plain boiled long grain rice , to serve, soured cream , to serve

Allergies:

Cost:

25.99

Choose Availability:

Display

Update Recipe

Delete Recipe

Screenshot 14 above

Update Recipe

Dish Name:

New Dish Name Test

Dish Description:

This great chilli recipe has to be one of the best dishes to serve to friends for a casual get-together. An easy sharing favourite that uses up storecupboard ingredients.

Choose a Category:

None

Ingredient

Please select an item in the list.

1 large onion, 1 red pepper, 2 garlic cloves, 1 tbsp oil, 1 heaped tsp hot chilli powder (or 1 level tbsp if you only have mild), 1 tsp paprika, 1 tsp ground cumin, 500g lean minced beef, 1 beef stock cube, 400g can chopped tomatoes, ½ tsp dried marjoram, 1 tsp sugar (or add a thumbnail-sized piece of dark chocolate along with the beans instead, see tip), 2 tbsp tomato purée, 410g can red kidney beans, plain boiled long grain rice , to serve, soured cream , to serve

Allergies:

Testing Update

Cost:

25.99

Choose Availability:

Display

Update Recipe

Delete Recipe

Screenshot 15 above

HomeLunch MenuDinner MenuAdd New RecipeSign out

Restaurant Dinner Menu

New Dish Name Test

£25.99

This great chilli recipe has to be one of the best dishes to serve to friends for a casual get-together. An easy sharing favourite that uses up storecupboard ingredients.

Ingredients: 1 large onion, 1 red pepper, 2 garlic cloves, 1 tbsp oil, 1 heaped tsp hot chilli powder (or 1 level tbsp if you only have mild), 1 tsp paprika, 1 tsp ground cumin, 500g lean minced beef, 1 beef stock cube, 400g can chopped tomatoes, ½ tsp dried marjoram, 1 tsp sugar (or add a thumbnail-sized piece of dark chocolate along with the beans instead, see tip), 2 tbsp tomato purée, 410g can red kidney beans, plain boiled long grain rice , to serve, soured cream , to serve

Allergies: Testing Update

Update Recipe

Testing 5

£15

Lorem Ipsum is simply dummy text of the printing and typesetting industry. Lorem Ipsum has been the industrys standard dummy text ever since the 1500s, when an unknown printer took a galley of type and scrambled it to make a type specimen book. It has survived not only five centuries, but also the leap into electronic typesetting, remaining essentially unchanged.

Ingredients: ingredient 1, ingredient 2, ingredient 3

Allergies: Nuts

Update Recipe

Update Recipe

Dish Name:

macaroni cheese

Dish Description:

This perfect baked macaroni cheese recipe comes with a creamy cheese sauce, a hint of mustard and uses leftover French stick for its crunchy topping.

Choose a Category:

None

Ingredients:

50g baguette, cut into small chunks, 2 tbsp butter, plus 1 tbsp melted, 350g spiral or other short pasta, 1 garlic clove, finely chopped, 1 tsp English mustard powder, 3
tbsp plain flour, 500ml whole milk, 250g vegetarian mature cheddar, grated, 50g parmesan (or vegetarian alternative), grated

Allergies:

Dairy

Cost:

20.99

Choose Availability:

Display

Update Recipe

Delete Recipe

Screenshot 17 above

HomeLunch MenuDinner MenuAdd New RecipeSign out

Restaurant Dinner Menu

New Dish Name Test

£25.99

This great chilli recipe has to be one of the best dishes to serve to friends for a casual get-together. An easy sharing favourite that uses up storecupboard ingredients.

Ingredients: 1 large onion, 1 red pepper, 2 garlic cloves, 1 tbsp oil, 1 heaped tsp hot chilli powder (or 1 level tbsp if you only have mild), 1 tsp paprika, 1 tsp ground cumin, 500g lean minced beef, 1 beef stock cube, 400g can chopped tomatoes, ½ tsp dried marjoram, 1 tsp sugar (or add a thumbnail-sized piece of dark chocolate along with the beans instead, see tip), 2 tbsp tomato purée, 410g can red kidney beans, plain boiled long grain rice , to serve, soured cream , to serve

Allergies: Testing Update

Update Recipe

Testing 5

£15

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Ingredients: ingredient 1, ingredient 2, ingredient 3

Allergies: Nuts

Update Recipe

Screenshot 18 above

Restaurant Dinner Menu

New Dish Name Test£25.99

This great chilli recipe has to be one of the best dishes to serve to friends for a casual get-together. An easy sharing favourite that uses up storecupboard ingredients.

Ingredients: 1 large onion, 1 red pepper, 2 garlic cloves, 1 tbsp oil, 1 heaped tsp hot chilli powder (or 1 level tbsp if you only have mild), 1 tsp paprika, 1 tsp ground cumin, 500g lean minced beef, 1 beef stock cube, 400g can chopped tomatoes, ½ tsp dried marjoram, 1 tsp sugar (or add a thumbnail-sized piece of dark chocolate along with the beans instead, see tip), 2 tbsp tomato purée, 410g can red kidney beans, plain boiled long grain rice , to serve, soured cream , to serve

Allergies: Testing Update

Cottage Pie£34.99

This great-value family favourite freezes beautifully and is a guaranteed crowd-pleaser.

Ingredients: 3 tbsp olive oil, 1 ¼ kg beef mince, 2 onions, finely chopped, 3 carrots, chopped, 3 celery sticks, chopped, 2 garlic cloves, finely chopped, 3 tbsp plain flour, 1 tbsp tomato purée, large glass red wine (optional), 850ml beef stock 4 tbsp Worcestershire sauce, few thyme sprigs, 2 bay leaves, For the mash 1.8kg potatoes, chopped, 225ml milk, 25g butter, 200g strong cheddar, grated, freshly grated nutmeg

Allergies: Dairy

spaghetti carbonara£20

Discover how to make superb spaghetti carbonara. This cheesy pasta dish is an Italian favourite and with the right technique, you can make it perfect every time

Screenshot 19 above

Restaurant Dinner Menu

Testing 5£15

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Ingredients: ingredient 1, ingredient 2, ingredient 3

Allergies: Nuts

Update Recipe

Cottage Pie£34.99

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Allergies: Dairy

Update Recipe

Screenshot 20 above

Update Recipe

Dish Name:

New Dish Name Test

Dish Description:

This great chilli recipe has to be one of the best dishes to serve to friends for a casual get-together. An easy sharing favourite that uses up storecupboard ingredients.

Choose a Category:

None

Ingredients:

1 large onion, 1 red pepper, 2 garlic cloves, 1 tbsp oil, 1 heaped tsp hot chilli powder (or 1 level tbsp if you only have mild), 1 tsp paprika, 1 tsp ground cumin, 500g lean minced beef, 1 beef stock cube, 400g can chopped tomatoes, ½ tsp dried marjoram, 1 tsp sugar (or add a thumbnail-sized piece of dark chocolate along with the beans instead, see tip), 2 tbsp tomato purée, 410g can red kidney beans, plain boiled long grain rice , to serve, soured cream , to serve

Allergies:

Testing Update

Cost:

25.99

Choose Availability:

Display

Update Recipe

Delete Recipe

Screenshot 21above

Update Recipe

Dish Name:

New Dish Name Test

Dish Description:

This great chilli recipe has to be one of the best dishes to serve to friends for a casual get-together. An easy sharing favourite that uses up storecupboard ingredients.

Choose a Category:

None

Ingredients:

Please select an item in the list.

1 large onion, 1 red pepper, 2 garlic cloves, 1 tbsp oil, 1 heaped tsp hot chilli powder (or 1 level tbsp if you only have mild), 1 tsp paprika, 1 tsp ground cumin, 500g lean minced beef, 1 beef stock cube, 400g can chopped tomatoes, ½ tsp dried marjoram, 1 tsp sugar (or add a thumbnail-sized piece of dark chocolate along with the beans instead, see tip), 2 tbsp tomato purée, 410g can red kidney beans, plain boiled long grain rice , to serve, soured cream , to serve

Allergies:

Testing Update Dinner Menu

Cost:

25.99

Choose Availability:

Display

Update Recipe

Delete Recipe

Screenshot 22 above

Restaurant Dinner Menu

Testing 5

£15

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Ingredients: ingredient 1, ingredient 2, ingredient 3

Allergies: Nuts

Update Recipe

macaroni cheese

£20.99

This perfect baked macaroni cheese recipe comes with a creamy cheese sauce, a hint of mustard and uses leftover French stick for its crunchy topping.

Ingredients: 50g baguette, cut into small chunks, 2 tbsp butter, plus 1 tbsp melted, 350g spiral or other short pasta, 1 garlic clove, finely chopped, 1 tsp English mustard powder, 3 tbsp plain flour, 500ml whole milk, 250g vegetarian mature cheddar, grated, 50g parmesan (or vegetarian alternative), grated

Allergies: Dairy

Update Recipe

Screenshot 23 above

Update Recipe

Dish Name:

Testing 5

Dish Description:

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Choose a Category:

Dinner

Ingredients:

ingredient 1, ingredient 2, ingredient 3

Allergies:

Nuts

Cost:

15

Choose Availability:

Hide

Update Recipe

Delete Recipe

Screenshot 24 above

Restaurant Dinner Menu

Testing 5

£15

Lorem Ipsum is simply dummy text of the printing and typesetting industry. Lorem Ipsum has been the industrys standard dummy text ever since the 1500s, when an unknown printer took a galley of type and scrambled it to make a type specimen book. It has survived not only five centuries, but also the leap into electronic typesetting, remaining essentially unchanged.

Ingredients: ingredient 1, ingredient 2, ingredient 3

Allergies: Nuts

Update Recipe

macaroni cheese

£20.99

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Ingredients: 50g baguette, cut into small chunks, 2 tbsp butter, plus 1 tbsp melted, 350g spiral or other short pasta, 1 garlic clove, finely chopped, 1 tsp English mustard powder, 3 tbsp plain flour, 500ml whole milk, 250g vegetarian mature cheddar, grated, 50g parmesan (or vegetarian alternative), grated

Allergies: Dairy

Update Recipe

Screenshot 25 above

Restaurant Dinner Menu

Cottage Pie

£34.99

This great-value family favourite freezes beautifully and is a guaranteed crowd-pleaser.

Ingredients: 3 tbsp olive oil, 1 ¼ kg beef mince, 2 onions, finely chopped, 3 carrots, chopped, 3 celery sticks, chopped, 2 garlic cloves, finely chopped, 3 tbsp plain flour, 1 tbsp tomato purée, large glass red wine (optional), 850ml beef stock 4 tbsp Worcestershire sauce, few thyme sprigs, 2 bay leaves, For the mash 1.8kg potatoes, chopped, 225ml milk, 25g butter, 200g strong cheddar, grated, freshly grated nutmeg

Allergies: Dairy

spaghetti carbonara

£20

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Ingredients: 100g pancetta, 50g pecorino cheese, 50g parmesan, 3 large eggs, 350g spaghetti, 2 plump garlic cloves, peeled and left whole, 50g unsalted butter, sea salt and freshly ground black pepper

Allergies: Dairy

spaghetti bolognese

£23.99

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Ingredients: 1 tbsp olive oil, 4 rashers smoked streaky bacon, finely chopped, 2 medium onions, finely chopped, 2 carrots, trimmed and finely chopped, 2 celery sticks, finely chopped, 2 garlic cloves finely chopped, 2-3 sprigs rosemary leaves picked and finely chopped, 500g beef mince, For the bolognese sauce 2 x 400g tins plum tomatoes small pack basil leaves picked, ¼ finely chopped and the rest left whole for garnish, 1 tsp dried oregano, 2 fresh bay leaves, 2 tbsp tomato purée, 1 beef stock cube, 1 red chilli deseeded and finely chopped (optional), 125ml red wine, 6 cherry tomatoes sliced in half, To season and serve 75g parmesan grated plus extra to serve,

Screenshot 26 above

Welcome to the Restaurant Home Page

Welcome to our site. We're dedicated to giving you the very best experience with a focus on dependability, customer service and uniqueness.

We have come a long way from our beginnings when our passion drove us to carry out intense research and gave us the impetus to turn hard work and inspiration into to a booming online presence.

This restaurant has some of the most desired meals and you can view to make sure there is food on there that you like.

Screenshot 27 above

[Home](#)[Lunch Menu](#)[Dinner Menu](#)[Add New Recipe](#)[Sign out](#)

Restaurant Lunch Menu

Chilli con carne

£25.99

This great chilli recipe has to be one of the best dishes to serve to friends for a casual get-together. An easy sharing favourite that uses up storecupboard ingredients.

Ingredients: 1 large onion, 1 red pepper, 2 garlic cloves, 1 tbsp oil, 1 heaped tsp hot chilli powder (or 1 level tbsp if you only have mild), 1 tsp paprika, 1 tsp ground cumin, 500g lean minced beef, 1 beef stock cube, 400g can chopped tomatoes, ½ tsp dried marjoram, 1 tsp sugar (or add a thumbnail-sized piece of dark chocolate along with the beans instead, see tip), 2 tbsp tomato purée, 410g can red kidney beans, plain boiled long grain rice , to serve, soured cream , to serve

Allergies:

Update Recipe

macaroni cheese

£20.99

This perfect baked macaroni cheese recipe comes with a creamy cheese sauce, a hint of mustard and uses leftover French stick for its crunchy topping.

Ingredients: 50g baguette, cut into small chunks, 2 tbsp butter, plus 1 tbsp melted, 350g spiral or other short pasta, 1 garlic clove, finely chopped, 1 tsp English mustard powder, 3 tbsp plain flour, 500ml whole milk, 250g vegetarian mature cheddar, grated, 50g parmesan (or vegetarian alternative), grated

Allergies: Dairy

Update Recipe

Screenshot 28 above

Create a new Recipe

Dish Name:

Dish Description:

Choose a Category:

Ingredients:

Allergies:

Cost:

Choose Availability:

Screenshot 29 above

Create a new Recipe

Dish Name:

Dish Description:

Choose a Category:

Ingredients:

Allergies:

Cost:

Choose Availability:

Screenshot 30 above

Create a new Recipe

Dish Name:

Dish Description:

Testing 1

Choose a Category:

None

Ingredients:

Type your ingerdients here...

Allergies:

Cost:

Choose Availability:

Display

Post recipe

Screenshot 31 above

Create a new Recipe

Dish Name:

Dish Description:

Testing 1

Choose a Category:

Dinner

Ingredients:

Type your ingerdients here...

Allergies:

Cost:

Choose Availability:

Display

Post recipe

Screenshot 32 above

Create a new Recipe

Dish Name:

Dish Description:

Choose a Category:

Ingredients:

Allergies:

Cost:

Choose Availability:

Screenshot 33 above

Create a new Recipe

Dish Name:

Dish Description:

Choose a Category:

Ingredients:

Allergies:

Cost:

Choose Availability:

Screenshot 34 above

Create a new Recipe

Dish Name:

Dish Description:

Testing 1

Choose a Category:

Dinner

Ingredients:

Testing 1

Allergies:

Cost:

Choose Availability:

Display

Screenshot 35 above

Create a new Recipe

Dish Name:

Dish Description:

Testing 1

Choose a Category:

Dinner

Ingredients:

Testing 1

Allergies:

Cost:

Choose Availability:

Display

Screenshot 36 above

Create a new Recipe

Dish Name:	Testing 1
Dish Description:	Testing 1
Choose a Category:	Dinner
Ingredients:	Testing 1
Allergies:	Testing 1
Cost:	23
Choose Availability:	Display
	Post recipe

Screenshot 37 above

Fish Pie

A simple fish pie recipe thats quick and easy to prepare. Portion into ramekins and freeze for quick toddler meals or cook i

Ingredients: 1kg Maris Piper potatoes, peeled and halved, 400ml milk, plus a splash, 25g butter, plus a knob, 25g plain flour (320g-400g depending on pack size), 1 tsp Dijon or English mustard, ½ a 25g pack or a small bunch chives, finely snipped,

Allergies: Dairy

Testing 1 **£23**

Testing 1

Ingredients: Testing 1

Allergies: Testing 1

[Update Recipe](#)

Screenshot 38 above

HomeLunch MenuDinner MenuAdd New RecipeSign out

Restaurant Dinner Menu

Testing 5£15

Lorem Ipsum is simply dummy text of the printing and typesetting industry. Lorem Ipsum has been the industrys standard dummy text ever since the 1500s, when an unknown printer took a galley of type and scrambled it to make a type specimen book. It has survived not only five centuries, but also the leap into electronic typesetting, remaining essentially unchanged.

Ingredients: ingredient 1, ingredient 2, ingredient 3

Allergies: Nuts

Update Recipe

macaroni cheese£20.99

This perfect baked macaroni cheese recipe comes with a creamy cheese sauce, a hint of mustard and uses leftover French stick for its crunchy topping.

Ingredients: 50g baguette, cut into small chunks, 2 tbsp butter, plus 1 tbsp melted, 350g spiral or other short pasta, 1 garlic clove, finely chopped, 1 tsp English mustard powder, 3 tbsp plain flour, 500ml whole milk, 250g vegetarian mature cheddar, grated, 50g parmesan (or vegetarian alternative), grated

Allergies: Dairy

Update Recipe

Screenshot 39 above

Update Recipe

Dish Name:

Testing 5

Dish Description:

Lorem Ipsum is simply dummy text of the printing and typesetting industry. Lorem Ipsum has been the industrys standard dummy text ever since the 1500s, when an unknown printer took a galley of type and scrambled it to make a type specimen book. It has survived not only five centuries, but also the leap into electronic typesetting, remaining essentially unchanged.

Choose a Category:

None

Ingredients:

ingredient 1, ingredient 2, ingredient 3

Allergies:

Nuts

Cost:

15

Choose Availability:

Display

Update Recipe

Delete Recipe

Screenshot 40 above

Update Recipe

Dish Name:

Testing 5

Dish Description:

Lorem Ipsum is simply dummy text of the printing and typesetting industry. Lorem Ipsum has been the industrys standard dummy text ever since the 1500s, when an unknown printer took a galley of type and scrambled it to make a type specimen book. It has survived not only five centuries, but also the leap into electronic typesetting, remaining essentially unchanged.

Choose a Category:

None

Ingredient

Please select an item in the list.

ingredient 1, ingredient 2, ingredient 3

Allergies:

Nuts

Cost:

15

Choose Availability:

Display

Update Recipe

Delete Recipe

Screenshot 41 above

Home	Lunch Menu	Dinner Menu	Add New Recipe	Sign out	
Restaurant Dinner Menu					
macaroni cheese					£20.99
This perfect baked macaroni cheese recipe comes with a creamy cheese sauce, a hint of mustard and uses leftover French stick for its crunchy topping.					
Ingredients: 50g baguette, cut into small chunks, 2 tbsp butter, plus 1 tbsp melted, 350g spiral or other short pasta, 1 garlic clove, finely chopped, 1 tsp English mustard powder, 3 tbsp plain flour, 500ml whole milk, 250g vegetarian mature cheddar, grated, 50g parmesan (or vegetarian alternative), grated					
Allergies: Dairy					
					Update Recipe
Cottage Pie					£34.99
This great-value family favourite freezes beautifully and is a guaranteed crowd-pleaser.					
Ingredients: 3 tbsp olive oil, 1 ¼kg beef mince, 2 onions, finely chopped, 3 carrots, chopped, 3 celery sticks, chopped, 2 garlic cloves, finely chopped, 3 tbsp plain flour, 1 tbsp tomato purée, large glass red wine (optional), 850ml beef stock 4 tbsp Worcestershire sauce, few thyme sprigs, 2 bay leaves, For the mash 1.8kg potatoes, chopped, 225ml milk, 25g butter, 200g strong cheddar, grated, freshly grated nutmeg					
Allergies: Dairy					
					Update Recipe
Cottage Pie					£20.99

Screenshot 42 above