

**REVOLUTION
KITCHEN SPECS
2023
BRUNCH MENU**

BRUNCH

AVOCADO ON TOASTED SOURDOUGH



INGREDIENTS

1 slice (60 g) Sourdough Country Loaf
100 g Seasoned Avocado Chunky Smash
100 g Avocado
1 g Crushed Chillies
40 g Plum Tomatoes
10 g Sriracha Chilli Sauce
1 g Coriander

CRITICAL CONTROL POINTS

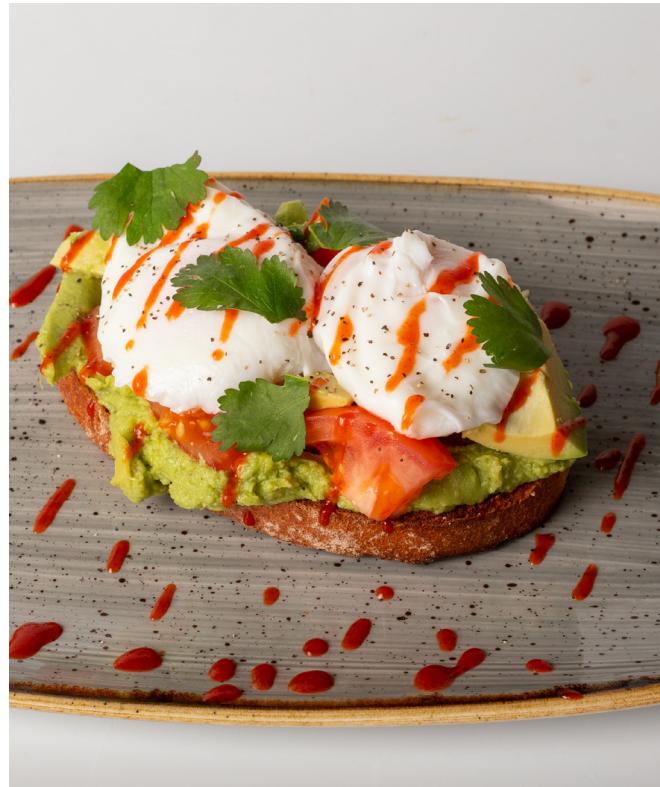
Ensure a core temperature of 75°C (82°C in Scotland) is achieved.

METHOD

1. Cut a slice of the sourdough and toast it under a hot grill.
2. Place the toast on to the plate.
3. Spoon 100g of avocado smash on the toast. Top with 100g of diced avocado.
4. Garnish with a drizzle of sriracha, diced tomato, chilli flakes and chopped coriander.

CROCKERY

1. Speckled Rectangular Plate



INGREDIENTS

1 slice (60 g) Sourdough Country Loaf
100 g Seasoned Avocado Chunky Smash
100 g Avocado
1 g Crushed Chillies
40 g Plum Tomatoes
10 g Sriracha Chilli Sauce
1 g Coriander
2 Free Range Eggs

CROCKERY

1. Speckled Rectangular Plate

CRITICAL CONTROL POINTS

Ensure a core temperature of 75°C (82°C in Scotland) is achieved.

METHOD

POACHED EGGS

1. Bring a sauce pan to the boil and add 2-3 tsp of vinegar.
2. Break the eggs in to a bowl separately
3. Whisk the water, when it is spinning well pour the eggs one at a time in to the water. As the water returns to the boil skim off the excess white and discard.
4. Turn the heat off from under the water and leave the eggs for 1-2 minutes depending on size checking them by lifting hem out with a slotted spoon, they should be a little bit firm with runny yolk.
5. Plunge in to ice water if they are not being used straight away.

1. Poach the eggs and season before serving.
2. Cut a slice of the sourdough and toast it under a hot grill.
3. Place the toast on to the plate.
4. Spoon 100g of avocado smash on the toast. Top with 100g of diced avocado and the poached eggs.
5. Garnish with a drizzle of sriracha, diced tomato, chilli flakes and chopped coriander.

BRUNCH

EGGS BENEDICT



INGREDIENTS

2 ea. Medium Free Range Eggs
1 ea Demi Brioche Vegan Bun
10 g Rocket
4 slices Bulk: Cooked Bacon
60 g Hollandaise Sauce
1 g Cracked Black Pepper

CROCKERY

1. Blue Rimmed White Plate

CRITICAL CONTROL POINTS

Ensure a core temperature of 75°C (82°C in Scotland) is achieved.

METHOD

POACHED EGGS

- 1.-Bring a sauce pan to the boil and add 2-3 tsp of vinegar.
2. Break the eggs in to a bowl separately
3. Whisk the water, when it is spinning well pour the eggs one at a time in to the water. As the water returns to the boil skim off the excess white and discard.
4. Turn the heat off from under the water and leave the eggs for 1-2 minutes depending on size checking them by lifting hem out with a slotted spoon, they should be a little bit firm with runny yolk.
5. Plunge in to ice water if they are not being used straight away.

1. Toast the bun.
2. Poach the eggs.
3. Re-heat the hollandaise in the microwave for 30 secs.
4. Re- heat the bacon.
5. Build:
 - 2 bases
 - Rocket
 - Bacon (2 slices on each base)
 - Eggs
 - Hollandaise
 - Black pepper

BRUNCH

FRIED CHICKEN & BACON WAFFLES



INGREDIENTS

40 ml Maple Syrup
1 ea Eggs Free Range
0.5 g Flat Leaf Parsley
3 strips Bulk: Fried Chicken Strips
1 ea. Belgian Waffles
2 slices Bulk: Cooked Bacon

CRITICAL CONTROL POINTS

Ensure a core temperature of 75°C (82°C in Scotland) is achieved.

CROCKERY

1. Speckled Salad Bowl
2. Metal dip pot

METHOD

1. Grill the 2 slices of bacon fresh or batch cook every hour.
Do not use pre cooked bacon.
2. Deep fry the 3 chicken strips as per the spec. Ensure a core temperature of 75°C (82°C in Scotland).
3. Drizzle the waffle with rapeseed oil and bake in the oven until lightly golden.
- 4 Lay the bacon rashers on to the warm waffle.
5. Top with fried chicken strips and season with parsley.
- 6 Serve with a dip pot of maple syrup.

BANANA & NUTELLA PANCAKES



INGREDIENTS

3 ea. American Pancakes
1 ea. Bananas
30 g Strawberries
40 g Nutella
1 g Icing Sugar
30 g Aerosol Cream

CROCKERY

1. Speckled Salad Bowl

METHOD

1. Re-heat the pancakes in the oven for 3-4 minutes until warmed through.
NB. they don't need long and be careful not to burn them.
2. Spread each pancake with nutella (melt slightly for ease).
3. Stack them with sliced banana and strawberries..
4. Garnish with whipped cream and dust with icing sugar.

BRUNCH



INGREDIENTS

2 slices Bulk: Cooked Bacon
80 g Plum Tomatoes
60 g Flat Mushrooms
2 ea Eggs Free Range
1 g RS: 4:1 Seasoning Bulk
1 ea. Hash Brown
1 ea. Cooked Sausage
1 slice (60g) Sourdough Country Loaf
15 g English Unsalted Butter
0.5 g Flat Leaf Parsley
100 g Heinz Baked Beanz

BRUNCH GRILL

DISH VARIENTS

1. Brunch Grill
2. Gluten Free Brunch Grill

METHOD

1. Cut the tomato in half, cook under the grill with a little oil and salt.
2. Thick slice the mushrooms and sautee until just cooked in a hot pan.
3. Heat the sausage in the microwave and finish off in the oven if not up to temperature. Ensure a core temperature of 75°C (82°C in Scotland).
4. Grill the 2 slices of bacon fresh or batch cook every hour. **Do not** use pre-cooked bacon.
5. Deep fry the 1 Hash Brown until golden and crispy, season with a little salt.
6. Fry the eggs leaving the yolks runny.
7. Microwave the beans for 30 seconds.
8. Toast the sourdough until golden & spread the butter onto it. **NO TOAST IF GLUTEN FREE.**
9. Place all of the items onto the plate as shown.
10. Season the egg with salt and pepper and garnish with parsley.

CROCKERY

1. Speckled Rectangular Plate
2. Square Ramekin

CRITICAL CONTROL POINTS

- Ensure a core temperature of 75°C (82°C in Scotland) is achieved.



INGREDIENTS

2 slices Bulk: Cooked Bacon
80 g Plum Tomatoes
60 g Flat Mushrooms
2 ea Eggs Free Range
1 g RS: 4:1 Seasoning Bulk
2 ea. Hash Brown
1 ea. Cooked Sausage
0.5 g Flat Leaf Parsley
100 g Heinz Baked Beanz

BRUNCH



INGREDIENTS

- 2 ea. Quorn vegan sausage
- 2 ea. Eggs Free Range
- 1 g RS: 4:1 Seasoning Bulk
- 80 g Plum Tomatoes
- 60 g Flat Mushrooms
- 1 ea. Hash Brown
- 1 slice (60g) Sourdough Country Loaf
- 0.5 g Flat Leaf Parsley
- 15 g English Unsalted Butter
- 100 g Heinz Baked Beanz

CRITICAL CONTROL POINTS

- Ensure a core temperature of 75°C (82°C in Scotland) is achieved.

BRUNCH GRILL (V + VE)

DISH VARIENTS

- 1. Veggie Brunch Grill
- 2. Vegan Brunch Grill

METHOD

1. Cut the tomato in half, cook under the grill with a little oil and salt.
2. Thick slice the mushrooms and sauté until just cooked in a hot pan.
3. De-frost the sausages & heat through in the oven colouring all sides brown all over. Ensure a core temperature of 75°C (82°C in Scotland).
4. Fry the 1 Hash Brown until golden brown and crispy, season with a little salt.

VEGGIE ONLY:

5. Fry the eggs leaving the yolks runny.
6. Microwave beans for 30 seconds.
7. Toast the sourdough until golden & spread the butter onto it.
8. Place all of the items onto the plate as shown.
9. Season the egg with salt and pepper and garnish with parsley.

VEGAN ONLY:

6. Microwave beans for 30 seconds.
7. Toast the bloomer until golden, no butter.
8. Place all of the items onto the plate as shown.
9. Garnish with parsley.

CROCKERY

- 1. Speckled Rectangular Plate
- 2. Square Ramekin



INGREDIENTS

- 2 ea. Quorn vegan sausage
- 80 g Plum Tomatoes
- 60 g Flat Mushrooms
- 0.5 ea. (115g) Class 2 Avocado's
- 1 ea. Hash Browns
- 1 slice (60g) Sourdough Country Loaf
- 0.5 g Flat Leaf Parsley
- 100 g Heinz Baked Beanz

BRUNCH

BRUNCH PIZZA



INGREDIENTS

260 g Sourdough Style Pizza Dough
10 g Plain White Flour
70 g Gusto pizza sauce
50 g Flat Mushrooms
1 ea Frozen Cooked Sausage
35 g Plum Tomatoes
2 slices Bulk: Cooked Bacon
70 g Grated Mozzarella
1 ea Eggs Free Range

CROCKERY

1. Pizza Paddle
2. Small Pizza Wheel

CRITICAL CONTROL POINTS

Ensure a core temperature of 75°C (82°C in Scotland) is achieved.

TOP TIP!

- Avoid a build up of flour in the pizza oven by keeping a spray bottle of water nearby and spray regularly.
- The dough will slowly prove and be usable for up to 3 days in the fridge once defrosted.

METHOD

1. De-frost the dough & prove in the fridge for 12 hours or over night. Bring to room temp before use.
2. Hand stretch to 12"
3. Build the pizza:
 - Pizza sauce
 - Mushrooms
 - Sausage cut in to rings
 - Mozzarella
 - Diced tomato
4. Bake in the oven for 2-3 minutes turning half way through.
5. Add large pieces of broken bacon strips at the end. (3 strips in number).
6. Add fried egg in the centre (cooked seperately, do not cook egg in pizza oven).
7. Serve on a pizza paddle with a pizza wheel.

BRUNCH

BRUNCH BURGER



INGREDIENTS

- 1 ea. Demi Brioche Vegan Bun
- 30 g Revolution Relish (burger sauce)
- 1 ea. Beef Burger
- 1g RS: 4:1 Seasoning Bulk
- 2 slices Bulk: Cooked Bacon
- 2 slice Cheese Burger Slices
- 1 ea. Eggs Free Range
- 1 ea. Hash Browns
- 1 serv. Sides: Fries

CROCKERY

- 1. Blue Rimmed Plate
- 2. Enamel Dish (fries)
- 2. Knotted Skewer

CRITICAL CONTROL POINTS

Ensure a core temperature of 75°C (82°C in Scotland) is achieved.

METHOD

1. Season the burger with 4:1 seasoning mix, add a little oil on the griddle and cook the burger on both sides so it is well caramelised. Ensure a core temperature of 75°C (82°C in Scotland).
2. Toast the bun.
3. Top with cheese and put closh over with a splash of water to melt the cheese.
4. Deep fry the fries until golden, season with the salt.
5. Deep fry the 1 hash brown until golden brown.
6. Fry the egg keeping the yolk runny, season with 4:1 seasoning.
7. Build the Burger:
 - Toasted base
 - Burger sauce
 - Burger with melted cheese
 - Bacon (2 slices)
 - Fried egg
 - Lid
 - Hash brown through the top
 - Skewer
8. Serve on the plate with the fries on the side.

BRUNCH GLUTEN FREE

BRUNCH PIZZA (GF)

INGREDIENTS

1 ea. GF Pizza Base
10 g Plain White Flour
70 g Gusto pizza sauce
50 g Flat Mushrooms
1 ea Frozen Cooked Sausage
35 g Plum Tomatoes
20 g (2 slices) Bulk: Cooked Bacon
70 g Grated Mozzarella
1 ea Eggs Free Range

CROCKERY

1. Pizza plate
2. Small Pizza Wheel

CRITICAL CONTROL POINTS

Ensure a core temperature of 75°C
(82°C in Scotland) is achieved.

METHOD

1. Place the GF pizza base on a clean tray.
2. Hand stretch to 12"
3. Build the pizza:
 - Pizza sauce
 - Mushrooms
 - Sausage cut in to rings
 - Mozzarella
 - Diced tomato
4. Bake in the oven for 2-3 minutes turning half way through cooking time.
5. Add large pieces of broken bacon strips at the end. (3 strips in number).
6. Add fried egg in the centre (cooked seperately, do not cook egg in pizza oven).
7. Serve on a pizza plate with a pizza wheel and a GF flag.

BRUNCH GLUTEN FREE

BRUNCH BURGER (GF)

INGREDIENTS

1 ea. Gluten Free Poppy Seeded Bun
30 g Revolution Relish (burger sauce)
1 ea. Beef Steak Burger
1g RS: 4:1 Seasoning Bulk
20 g (2 slices) Bulk: Cooked Bacon
2 slice Cheese Burger Slices
1 ea. Eggs Free Range
1 ea. Hash Browns
200 g Fries
1g Table Salt
20 ml Rapeseed Oil

CROCKERY

1. Blue Rimmed Plate
2. Enamel Dish (fries)
2. Knotted Skewer

CRITICAL CONTROL POINTS

Ensure a core temperature of 75°C
(82°C in Scotland) is achieved.

METHOD

1. Season the burger with 4:1 seasoning mix, add a little oil on the griddle and cook the burger on both sides so it is well caramelised. Ensure a core temperature of 75°C (82°C in Scotland).
2. Toast the bun.
3. Top with cheese and put closh over with a splash of water to melt the cheese.
4. Deep fry the fries until golden, season with the salt.
5. Deep fry the 1 hash brown until golden brown.
6. Fry the egg keeping the yolk runny, season with 4:1 seasoning.
7. Build the Burger:
 - Toasted base
 - Burger sauce
 - Burger with melted cheese
 - Bacon (2 slices)
 - Fried egg
 - Lid
 - Hash brown through the top
 - Skewer
8. Serve on the plate with the fries on the side.

**BRUNCH
GLUTEN FREE**

EGGS BENEDICT (GF)



INGREDIENTS

2 ea. Medium Free Range Eggs
1 ea Gluten Free Poppy Seeded Bun
10 g Rocket
4 slice Bulk: Cooked Bacon
60 g Hollandaise Sauce
1g Cracked Black Pepper

CROCKERY

1. Blue Rimmed White Plate
2. GF Flag

CRITICAL CONTROL POINTS

Ensure a core temperature of 75°C (82°C in Scotland) is achieved.

METHOD

POACHED EGGS

- 1.-Bring a sauce pan to the boil and add 2-3 tsp of vinegar.
2. Break the eggs in to a bowl separately
3. Whisk the water, when it is spinning well pour the eggs one at a time in to the water. As the water returns to the boil skim off the excess white and discard.
4. Turn the heat off from under the water and leave the eggs for 1-2 minutes depending on size checking them by lifting hem out with a slotted spoon, they should be a little bit firm with runny yolk.
5. Plunge in to ice water if they are not being used straight away.

1. Toast the bun
2. Poach the eggs
3. Re-heat the hollandaise in the microwave for 30 secs.
4. Re- heat the bacon
5. Build:
 - 2 bases
 - Rocket
 - Bacon (2 slices on each base)
 - Eggs
 - Hollandaise
 - Black pepper

BRUNCH

GARLIC BREAD

Each booking is to be served a garlic bread as an entree/starter before their bottomless brunch main course. Portion size is 1 garlic bread between 2. This is rung through the till manually on the Brunch screen by selecting 'free garlic bread' button as per the welcome drinks.

SERVING SIZE: 1



INGREDIENTS

0.5 ea. Sides: Garlic Bread

CROCKERY

1. Rectangular Speckled Plate
2. Small Pizza Wheel

METHOD

1. Cut the dough in half and stretch out to a rugby ball shape. Dock with a roller. Dust off.
2. Top with 15g of garlic spread and place in to the oven to cook for 4 minutes until golden.
3. Remove and serve on a rectangular plate with a pizza wheel.

ADD ON	PRODUCT	NOTES
Bacon	2 x Slices	
Mushrooms	40g Flat Mushroom	
Avocado	0.5 ea. Avocado	Cut into fan shape.
Baked Beans	100g Heinz Baked Beans	Ensure a core temperature of 75°C (82°C in Scotland).
Grilled Tomato	80g (0.5 ea.) Plum Tomato	
Poached/Fried Egg	1 ea. Eggs Free Range	
Sausage	1 ea. Frozen Cooked Sausage	Ensure a core temperature of 75°C (82°C in Scotland).
Toast	60g Sourdough Loaf 15g Unsalted Butter	Toast the bread under the grill or in a toaster until golden brown on both sides. Spread with butter.
Quorn Sausage	1 ea. Quorn Vegan Sausage	De-frost the sausage and roast in the oven colouring each side so its nice and brown. Ensure a core temperature of 75°C (82°C in Scotland).