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Beef Wellington

A signature dish from Oliver Gladwin and a favourite at our Soho restaurant, Sussex. This classic Beef Wellington is made with sirloin of high-welfare, grass-fed Sussex beef.

Serves 2-4 people.

COOKING INSTRUCTIONS:

We recommend keeping it in its packaging, in the fridge, until you are ready for your meal.

Place an empty baking tray into the oven and pre heat to 200c. Carefully remove the packaging from the Wellington, leaving the baking paper underneath. Transfer the wellington onto the hot tray and bake for an initial 10 minutes, reduce the oven temperature to 180c and continue to bake until golden brown. It will take 30-35 mins for medium rare, which is how we recommend serving.

Leave the Wellington to rest for 10-15min, then transfer off the tray and baking paper onto a board to carve into slices.

Serving Suggestion: Serve hot alongside roast vegetables and baked potatoes, with lashings of red wine jus .

INGREDIENTS:

500-600g Beef Sirloin

Onions, mushrooms, garlic, red wine, beef demi-glaze stock, mustard, salt & pepper, savoy cabbage leaves.

Butter, flour, eggs, sulphites, gluten, mustard, celery.

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