



The Water House Project

At Home

Hello there,

Welcome to The Water House Project at Home. We created this in the first lockdown as we navigated our way through the isolating and the unexpected. Motivated by all that we missed, we set out reimagining our restaurant experience from the comfort of your home. And whilst the crowds, the clinking of cutlery and background animated chatter could not be shared, we hoped to impart the quiet joy of breaking bread together and satisfaction derived from beautiful, thoughtful food.

Included is all that you need to recreate our experience from your kitchen; that is 6 labelled courses and corresponding wines, and not to worry, we've still done 99% of the heavy lifting.

Most dishes will only require assembling, others just need a quick warm in a pan or oven. We recommend that you allow around 10 minutes between courses.

Our packaging is made from cardboard and plant based materials. These are 100% recyclable or commercially compostable. We'd be very happy to re-use the wine bottles or bags and can exchange these for our totes should you like to return these to us in person.

To get you started, begin by placing all the food and white wines in the fridge. Next, play some background music, might we recommend 'The Water House Project' or 'The Water House Project - chill' on Spotify. When you're ready, light a candle, get your plates, crockery and glasses ready and finally crack that aperitif bottle open and enjoy...

We'd love to see your finished plates, you can tag us @thewaterhouseproject or #whpathome / #thewaterhouseproject

Thank you for bringing us into your home,

The WHP team



INSTRUCTIONS

Aperitif + Nibble

Sapling vodka martini

Shake the aperitif and divide between two glasses and serve chilled on ice.

Herdwick lamb hotcross bun Sweet potato hot cross bun (v)

Place the buns onto a small baking tray and warm through for 5 minutes in a pre-heated oven set to 175°C.

Sourdough + selection of whipped butters (preserved lemon, Marmite, watercress) (Reheating - 10 mins - oven set to 175°C)

Heat the bread through on the middle shelf of your oven for 10 minutes to crisp up. Slice and serve with the whipped butters and enjoy throughout your meal.



Course 1

Tomato, elderflower, gooseberry, mint, burrata (Plating - 3 mins - plate)

Cut the burrata in half and season with a pinch of salt. Place onto your plates and arrange the tomatoes and gooseberries on to and around the burrata, then dress with the elderflower vinaigrette. Spoon over the mint oil and finish by garnishing with the herbs.

NB : The tomatoes and burrata are best served from room temperature so keep them out of the fridge for 30 minutes before plating.

Course 2

Scottish lobster, peach, tarragon, lobster oil, tomato consommé

(Plating - 2 mins - bowl)

Divide the lobster, peach and spring onion mixture into the centre of two small bowls. Spoon a few drops of the kaffir lime gel on top and garnish with a the herbs. Pour the tarragon and lobster oil around the sides of your bowl and once at the table pour the tomato consommé (chilled) on top..

* vegetarian alternative

Spring onion, leek, peach, tarragon oil, tomato consommé (v)

Follow the same plating as above without the lobster or lobster oil



Course 3

Smoked Chalk stream trout, almond, sherry, horseradish & apple

(Plating - 3 mins - shallow bowl)

Divide the Ajo blanco (almond soup) between your bowls. Arrange the fennel ribbons on top of the soup and dress with a few spoonfuls of lovage oil. Flake the fish on to the fennel and finish with a few drops of horseradish gel and apple puree. finish by adding the smoked herring roe and a herbs to garnish.

* Vegetarian alternative

Smoked beetroots, almond, sherry, horseradish and apple

Follow the same plating as above, substituting the trout for beetroots.

Course 4

Herdwick lamb, aubergine, lamb jus, peas, broad beans & black garlic

(Reheating- frying pan + oven set to 175°C - 10 mins - warm plate)

NB: The lamb has already been cooked - this process is to finish the meat and reheat it.

Using a small glug of olive oil, in a non stick frying pan over a medium to high heat, remove the lamb from the vacuum bag and gently sear the meat on all sides to a deep brown colour for around 5 minutes. Place in the oven for 5 minutes to heat through, along with the belly to warm through.

Meanwhile warm the aubergine puree in one pan and the lamb jus in another. Once the lamb is ready remove from the oven and leave to rest at room temperature for 2 minutes - you can leave the belly in the oven until ready to serve) then cut in half and season with salt. Place the aubergine puree and black garlic puree onto your plates, then add the jus, mixing with the peas and broad beans before spooning over and finally the lamb belly. Finish with the mint oil and pea shoots.

* Vegetarian alternative

Celeriac rose, aubergine, black garlic jus, peas, broad beans & black garlic (v)

Follow the same plating as above but roasting the celeriac through the oven for 10 minutes (theres no need to sear this) finish with the same garnish and our black garlic vegetarian jus.



Course 5

Baron Bigod, pear & vanilla, hazelnut, grape chutney (Plating - 3 mins - plate)

Place a slice of Baron Bigod cheese onto your plate and spoon several small dots of pear puree over the cheese. Arrange the hazelnuts along the cheese and finish with a spoonful of grape chutney next to it. Enjoy with your remaining sourdough.

Course 6

**English strawberries, Brillat-savarin, fennel honey comb
(Plating + reheating - oven set to 175°C - 7 mins - plate)**

Divide the Brillat-Savarin ganache between two bowls and spoon over the strawberries. Break over the honeycomb and crumble mix then finish with the strawberry and basil soup.

- The picture opposite shows a quenelle of Brillat Savarin ganache, made using a hot spoon, if you'd like to give this serving technique a go.



To Finish

Coffee / fresh mint tea and petit fours

Serve the petit fours with mint tea or coffee. The coffee can be made with a cafetière, covering with roughly 400ml boiling water for a nice strong espresso style coffee. For the mint tea simply cover in a cup or pot with boiling water and leave to gently infuse.

For a full list of food allergens please see below:

