

Bespoke Inns Dish Specification

FILLET STEAK

Dish ID1210146

Ingredients

198 g	Product	10175762	Fillet Steak : Cling Wrapped : 7oz : UK/Irish
260 g	Product	6571812	Chunky Fries : Triple Cooked 19mm
1 portion	Recipe	1755917	caeser for steak garnish

Number of Products: 12

Critical Control Points (CCP)

Ensure you strictly follow the procedures and abide by all the controls detailed in the Food Safety Management System (FSMS) at all times. Only cook and prepare dishes that you have been signed off on your personal Recipe Training Card.

You must only use the ingredients listed on this recipe card and never substitute without head office approval. The ingredients listed have been specifically chosen and match the dietary and allergen information detailed on the menu. The ingestion of allergens can have devastating consequences for some consumers and you could be personally liable if recipes are not followed.

Allergen Disclaimer:
Please refer to the company allergy information folder when presenting information to customers
Allergines stated on this recipe card cannot be guaranteed

Last Updated:
Most recent item change: 22/01/2026 18:08:31 (6571812)
Most recent item added: 23/02/2026 12:28:44 (1755917)
Dish details last updated: 12/05/2026 14:08:28

CAESER FOR STEAK GARNISH

SUB RECIPE FOR: FILLET STEAK

Recipe ID	1755917
Recipe Amount	1 portion
Production Amount	1 portion

Ingredients

20 g	Recipe	1729002	prepped gem lettuce
5 g	Product	2028370	Gran Mantovano : Vegetarian Hard Cheese : Italian
10 g	Product	2153301	TOMATOES CHERRY RED (ENG) 250GM PNTS : .
15 ml	Recipe	1713430	ceaser dressing
10 g	Recipe	1713448	crutons
Number of Products: 10			

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Last Updated:

Most recent item change: 22/02/2026 21:33:22 (1713448)
Most recent item added: 22/02/2026 21:32:50 (1713448)

CEASER DRESSING

SUB RECIPE FOR: CAESER FOR STEAK GARNISH

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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Last Updated:

Most recent item change: 24/01/2026 11:03:02 (6810335)

Most recent item added: 05/01/2026 12:24:40 (2161466)

GAMMON STEAK



Dish ID	1210144

Ingredients

284 g	Product	9324705	Gammon Steak : D-Cut : Rindless : 10oz
260 g	Product	6571812	Chunky Fries : Triple Cooked 19mm
2 each	Product	5704540	Eggs : Imported : Medium
4 oz	Recipe	1713445	pineapple chutney
Number of Products: 5			

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Last Updated:

Most recent item change: 22/01/2026 18:17:33 (1713445)

Most recent item added: 22/01/2026 18:17:17 (1713445)

Dish details last updated: 14/05/2026 14:00:34

PINEAPPLE CHUTNEY

SUB RECIPE FOR: GAMMON STEAK

Recipe ID	1713445
Recipe Amount	3300 g
Production Amount	3300 g

Ingredients

3 kg	Product	199124	Fontinella Pineapple Pieces : in juice
2 kg	Product	1700103	Pineapple & Chilli Chutney
Number of Products: 2			

Method

. add chutneys, pineapple chunks and all juice from tin to a pan and reduce until chutney consistency.

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Last Updated:

Most recent item added: 05/01/2026 12:32:36 (1700103)

RIBEYE STEAK

Dish ID1210148

Ingredients			
340 g	Product	10175765	Ribeye Steak : Prime Steer : 12oz
260 g	Product	6571812	Chunky Fries : Triple Cooked 19mm
1 portion	Recipe	1755917	caeser for steak garnish
Number of Products: 12			

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Dish details last updated: 12/05/2026 14:08:28

RUMP STEAK



Dish ID	1210149

Ingredients

283 g	Product	2445519	Rump Steak : 10 oz : (Angus / Red Hereford)
260 g	Product	6571812	Chunky Fries : Triple Cooked 19mm
1 portion	Recipe	1755917	caeser for steak garnish
Number of Products: 12			

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Most recent item change: 22/01/2026 18:13:49 (6571812)

Most recent item added: 23/02/2026 12:30:37 (1755917)

Dish details last updated: 12/05/2026 14:08:28