



HELLO!

Thank you for purchasing a Made in Oldstead Signature menu. As always, this menu includes some amazing ingredients and produce from either my family farm or our trusted, brilliant suppliers. In particular look out for:

Sourdough

This loaf of sourdough is made by our friends at Haxby Bakehouse in York, made from 100% Yorkshire flour.

Hafod Cheddar

Pronounced Havod, this cheddar is made on Bwlchwernen Fawr, Wales' longest certified organic dairy farm. It's sharp but subtle, with a brilliant earthy flavour. We source all our cheese through the fantastic The Courtyard Dairy.

Beef

The beef in our wellington is from R&J Yorkshire's Finest Farmers & Butchers. Ryan and Kate have been friends of the business for a long time. We love the quality of their beef. They rear their cattle at their own farm and the cows have the best quality of life, grazing freely in natural, open pastures.

Chicory Root

Chicory root has a coffee-like flavour which is a match made in heaven with chocolate. I've always loved cooking with chicory root. It's easy to grow, and once harvested we roast it in the oven until it's a dark brown colour and add it to dishes when we want that bitter coffee note.

I hope you have a wonderful weekend of feasting. Scan the QR code below to unlock more exciting things to make the most of your at-home dining experience, from a specially curated Spotify playlist to plating suggestion photos.

Enjoy,



Tommy
😊 x



enquiries@madeinoldstead.co.uk



@madeinoldstead



@madeinoldstead