



# HELLO!

I hope you're ready for our stunning vegetarian menu. As always, I'm thrilled to showcase some amazing ingredients and produce from either my family farm or our trusted, brilliant suppliers. In particular look out for:

## Hen of the Woods

Hen of the Woods mushrooms are one of our favourite hero ingredients and an absolute delight to cook with, bringing a deliciously earthy, nutty-like flavour to any dish. And since we're well and truly into spring, they're the perfect addition to the seasonal starter of pea and watercress soup, balancing the natural sweetness with their rich, umami profile and served alongside the savoury goodness of deep-fried brioche too.

## Lemon Verbena

If you've enjoyed a Made in Oldstead menu before, you might already be familiar with lemon verbena - its lemon sherbet-like flavour makes it a fantastic addition to a variety of dishes. For this menu's starter, we infused our lemon verbena into oil for two weeks to finish the pea and watercress soup – one of the most versatile ingredients that we grow!

## Asparagus

Located near Helperby in North Yorkshire, Spilman's Farm is only a stone's throw away from Oldstead, and their famous asparagus some of the best you can buy. Planted by hand two years ago, we're thrilled to feature Spilman's asparagus on this menu's main course, alongside a delicious shallot terrine and Hasselback potatoes.

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

