



MADE  
IN  
OLD  
STEAD

## Beetroot, Beef Fat, Goat's Curd

Remove from the refrigerator 10 minutes before serving.

## Sourdough, Hafod Cheddar, Shallot

1. Pre-heat oven to 200°C (180°C Fan).
2. Place **sourdough** on a pre-heated baking tray in oven for 8-10 minutes until heated through.
3. Sprinkle the **shallot powder** over the **Hafod Cheddar custard** and serve alongside the **sourdough**.

## Salmon, Fennel, Golden Boldor

1. To serve, lay the slices of **smoked salmon** to the left of your plate.
2. Place a dollop of **whipped buttermilk** to the right and top with the **pickled Golden Boldors**.

## Beef, Celeriac, Greens

1. Pre-heat oven and parchment-lined baking tray to 230°C (210°C Fan).
2. Remove **Wellington** from packaging and brush with **egg yolk**. Pick the **thyme leaves** and position between the lattice diamonds on the **Wellington** pastry.
3. Place **Wellington** on the baking tray in centre of oven and cook for 25 minutes, rotating the tray half way through.

4. After the **Wellington** has been in the oven for 10 minutes, add a splash of oil to a non-stick frying pan and place over a medium heat.

5. Add the **potato rosti** to the pan and slowly colour, about two minutes each side. Transfer to a baking tray and bake in oven for 10 minutes, or until piping hot in the middle.

6. Remove **Wellington** from oven and leave to rest for 15 minutes.

7. Meanwhile, place the **broccoli** in the oven for two minutes. At the same time, pour the **celeriac puree, celeriac and truffle mix** and **onion sauce** into three separate saucepans and warm over a medium heat, about four minutes.

8. To serve, carve the **Wellington** into four slices. Spoon a dollop of **celeriac puree** in the centre of the plate, following with the **celeriac and truffle mix**.

9. Place the **duck fat rosti** next to the **puree** and position the carved **Beef Wellington** opposite.

10. Lay the **broccoli** across the **celeriac puree** and finish by drizzling the **onion sauce** and **lovage oil** over the dish.

## Hay & Rhubarb

1. Pour the **rhubarb granita** into a freezer-safe container and place into the freezer for two hours before serving.
2. To serve, pipe a mound of **hay mousse** onto the base of your plate. Heat a spoon in warm water and use to create a well in the centre.

3. Carefully place the **brown sugar meringue** around the edge of the **hay mousse** to form a 'nest'.

4. Finish by using a fork to scrape the **granita** into the centre of the **mousse**.

## Jerusalem Artichoke, Chicory, Damson

1. Place the **damson ice cream** into the freezer for two hours before serving.
2. Pre-heat oven to 195°C (175°C Fan).
3. Remove **fondants** from refrigerator, peel film from the casing and place in centre of oven for 12 minutes. Remove **fondants** from oven and allow to stand for one minute.
4. To serve, carefully turn out the **fondants** from their packaging onto the left hand side of your plate.
5. Remove the **damson ice cream** from the freezer and run under warm water for 10 seconds to loosen from the sides of the container.
6. Carefully turn the **ice cream** out next to the **fondant**.

## Chocolate, Chicory, Sweet Cicely

Enjoy the **fudge** at room temperature.

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