



MADE
IN
OLD
STEAD

Apple & Lemon Verbena Juice

Serve chilled, straight from the refrigerator.

Haxby Sourdough, Sour Butter, Jam

1. Pre-heat oven to 200°C (180°C Fan) and remove **sour butter** from refrigerator.
2. Place **sourdough** on a pre-heated baking tray in oven for 8-10 minutes until heated through.
3. Serve alongside the **sour butter** and **strawberry** and **meadowsweet** jam.

Yoghurt, Rhubarb, Granola

1. Spoon the **rhubarb compote** into the centre of a small serving bowl.
2. Top with spoonfuls of **Longley Farm yoghurt** and a generous sprinkle of **granola**.

The Oldstead Breakfast

Equipment You'll Need:

- 1 x parchment-lined baking tray
- 2 x frying pans
- Vegetable oil
- 2 x serving plates

How To Serve:

1. Pre-heat oven to 200°C (180°C Fan).
2. Position the **mushrooms** and **black pudding** onto a parchment-lined baking tray. Drizzle a little oil over the **mushrooms** and season with sea salt. Place tray in the centre of the pre-heated oven for 15 minutes.
3. Meanwhile, add a splash of oil to a frying pan and place over a high heat. Add the **sausages** and **duck fat hash browns** to the pan and allow to evenly colour, about a minute each side.
4. Carefully position the **sausages** and **duck fat hash browns** onto the baking tray for the remainder of the **mushroom** and **black pudding's** cooking time.
5. With a few minutes to go, using the same frying pan, reduce the heat to medium and fry the **bacon** for one minute on each side.
6. At the same time, add a glug of oil to a separate frying pan and crack the **Burford Brown eggs** into the pan, allowing to gently fry over medium heat.
7. Remove everything from the oven and the **eggs** and **bacon** from their pans.
8. Serve everything together alongside the **smoked beetroot ketchup**.

ALLERGEN INFORMATION

Apple & Lemon Verbena Juice: N/A

Haxby Sourdough: **Cereals containing Gluten. May contain Sesame**

Sour Butter: **Milk**

Strawberry & Meadowsweet Jam: **Sulphites**

Longley Farm Yoghurt: **Milk**

Rhubarb Compote: **Sulphites**

Granola: **May contain Cereals containing Gluten, Nuts, Sesame, Peanuts**

Oldstead Streaky Bacon: N/A

Oldstead Sausage: **Cereals containing Gluten, Sulphites**

Duck Fat Hash Brown: N/A

Paris Brown Mushrooms: N/A

Black Pudding: **Cereals containing Gluten, Mustard. May contain Celery, Nuts, Peanuts, Sesame, Soya**

Smoked Beetroot Ketchup: **Sulphites**

Burford Brown Eggs: **Egg**

For allergens, please see in **bold**.

Please be aware that due to the way food is currently prepared, it is not possible to guarantee the absence of allergies in our dishes. Keep all food refrigerated, unless stated otherwise.

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