

TOMMY'S CHEESE COURSE

A savoury-sweet post-dinner treat. Baron Bigod cheese served with truffle honey, smoked plum gel and pickled plums on fruit toast.

Our Cheese of the Month **BARON BIGOD, Suffolk**

Falling milk prices in the mid-to-late 2000s prompted lifelong dairy farmers Jonathan and Dulcie Crickmore to diversify into cheesemaking, and after spotting a gap in the market for a large unpasteurised Brie, they started to develop their own. Made with the milk of their French-bred Montbeliarde cows, Baron Bigod is an excellent example of a British farmhouse Brie: rich, creamy and aged to perfect ripeness.

Serving Instructions

1. Remove the Baron Bigod cheese from the refrigerator 10 minutes before serving.
2. Add a splash of oil to a frying pan and place over high heat.
3. Carefully add the root vegetable toast to the pan and fry for 40 seconds each side. Remove toast from pan.
4. To serve, lay a slice of Baron Bigod on the toast and pipe dots of the smoked plum gel on top.
5. Finish by placing the pickled plums on the smoked plum gel and drizzle truffle honey over.

ALLERGEN INFORMATION

Root Vegetable Toast: Celery, Cereals containing Gluten, Egg, **Milk**, Sulphites

Baron Bigod: **Milk**

Smoked Plum Gel: **Sulphites**

Pickled Plums: **Sulphites**

Truffle Honey: **May contain Cereals containing Gluten, Sulphites**

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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.

Refer to the serving instructions for the use-by date.

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