

MADE
IN
OLD
STEAD



BEFORE YOU START...

Cooking Your Menu

Please read all of these instructions thoroughly before you begin cooking your menu.

Celeriac, Pork, Fennel

CANAPE

Equipment You'll Need:

1x Small saucepan
1x Small frying pan
Cooking oil
Plates or board (to serve)

Instructions:

1. Place a small frying pan together with a splash of oil over a high heat.
2. Fry the **pork belly** for two minutes, turning halfway through.
3. Carefully remove the **pork belly** from the pan. Using the same frying pan, fry the **salt baked celeriac tacos** for 10 seconds on each side.
4. To plate, fill the **celeriac tacos** with the **pork belly**, **pickled fennel**, and a drizzle of **herb dressing**.

Beetroot, Horseradish, Redcurrant

STARTER

Equipment You'll Need:

1x Small saucepan
Plates (to serve)
Cutlery (to serve)

Instructions:

1. Empty the **baby beetroots** together with their liquor into a small saucepan and place over a medium heat.
2. Gently simmer the **baby beetroots** for a few minutes, until the liquor has reduced and glazed the **baby beetroots**.
3. When ready to plate, place the **glazed baby beetroots** into the centre of each plate, and pipe dots of **horseradish curd** in and around the **baby beetroots**.
4. Top the dish with the **linseed granola** and **macerated redcurrants**.
5. Finish by drizzling over the **dill dressing** and garnish with **red mustard leaves**.

Cod, Bone Marrow, Mussel

FISH

Equipment You'll Need:

1x Medium saucepan
1x Small frying pan
1x Small saucepan
Bowls (to serve)
Cutlery (to serve)

Instructions:

1. Remove the **cod** from the refrigerator 30 minutes prior to cooking.
2. In a medium saucepan, bring one litre of water to the boil. Once boiling, remove the pan from the heat and allow to cool for five minutes.
3. After five minutes, place the **cod filets**, still in their packaging, into the hot water and allow to poach for 12 minutes.

4. Whilst the **cod** is poaching, place a small frying pan together with a splash of oil over a high heat. Fry the **tenderstem broccoli** for five minutes, until charred, turning occasionally.
5. Empty the **smoked mussel and elderflower beurre blanc** into a small saucepan and warm through over a medium heat.
6. Once the **cod** is poached and the **tenderstem broccoli** is charred, remove both from the heat.
7. To plate, spoon the **smoked mussel and elderflower beurre blanc** into the base of each serving bowl.
8. Top the **smoked mussel and elderflower beurre blanc** with the **cod fillets**, the **bone marrow crumb** and the charred **tenderstem broccoli**.

Beef, Kale, Truffle

MAIN

Equipment You'll Need:

Oven	1x Small saucepan
1x Lined baking tray	Thin, sharp knife
Pastry brush	Chopping board
1x Medium saucepan	Plates (to serve)
1x Small frying pan	Cutlery (to serve)

Instructions:

1. Pre-heat oven and a baking tray to 230°C (210°C Fan).
2. Remove the **beef wellington** from the packaging, brush with **egg yolk**, position carefully onto a parchment-lined baking tray and place into the centre of the oven for 25 minutes.
3. At the end of the cooking time, remove the **beef wellington** from the oven and allow to rest for 15 minutes.

4. Empty the **smoked pomme puree** into a medium saucepan and place over a medium heat to warm through, stirring occasionally.
5. Place a small frying pan over a medium heat and add the **guanciale**. Fry for a few minutes until golden brown.
6. Shred the **baby gem** and add this to the pan together with the **garlic kale**. Heat until the leaves are soft, approximately three minutes.
7. Separate the leaves from the **red chicory** and reserve for plating.
8. Empty the **beef and onion sauce** to a small saucepan and add the **minced truffle**. Place the saucepan over a medium heat and allow to warm through.
9. Once ready to plate, use a thin, sharp knife to carve the **beef wellington** into slices and place a slice to the left of each plate.
10. Place a spoonful of **smoked pomme puree** to the right of the **beef wellington** and add the **baby gem** and **garlic kale** above the **smoked pomme puree**. Top the greens with the **red chicory** leaves.
11. Finish the plate by pouring over the **beef, onion and truffle sauce** and a drizzle of **dill dressing**.

Lemon Verbena & Chocolate

PRE-DESSERT

Remove the **lemon verbena and chocolate** pot from the refrigerator five minutes prior to serving.

Salted Caramel, Toffee Apple, White Chocolate

DESSERT

Equipment You'll Need:

Baking tray
1x Small saucepan
Bowls (to serve)
Cutlery (to serve)

Instructions:

1. Pre-heat oven to 195°C (175°C Fan).
2. Remove the film from the **salted caramel fondants** and place onto a baking tray into the centre of the oven for 12 minutes.
3. Bring 500ml of water to the boil and still in its packaging, add the **toffee apple sauce** to the water. Remove the pan from the heat and allow the **toffee apple sauce** to sit in the water until the **fondant** is ready to be removed from the oven.
4. After 12 minutes, remove the **salted caramel fondants** from the oven, leave to stand for one minute to rest, then carefully upturn the **salted caramel fondants** into your serving bowls.
5. To finish, pour over the warm **toffee apple sauce** and sprinkle over the **caramelised white chocolate**.

Salted Caramel Truffles

PETIT FOURS

Remove the **salted caramel truffles** from the refrigerator five minutes before serving.

ALLERGEN INFORMATION

- Salt-Baked Celeriac Taco: Celery, Egg
Pork Belly: **Milk**
Pickled Fennel: **Sulphites**
Herb Dressing: **Sesame, Sulphites**
Glazed Baby Beetroots: N/A
Horseradish Goat's Curd: **Milk**
Linseed Granola: **Cereals containing Gluten, Sulphites**
Macerated Redcurrants: **Sulphites**
Red Mustard Leaves: **Mustard**
Dill Dressing: **Mustard, Sulphites**
Cod Fillet: **Fish, Milk**
Bone Marrow Crumb: **Sulphites**
Tenderstem Broccoli: N/A
Smoked Mussel and Elderflower Beurre Blanc: **Mollusc, Milk, Sulphites**
Beef Wellington: **Cereals containing Gluten, Egg, Milk, Mustard, Sulphites**
Gem Lettuce: N/A
Guanciaie: **Sulphites**
Red Chicory: N/A
Garlic Kale: **Milk**
Smoked Pomme Puree: **Milk**
Beef and Onion Sauce: **Milk, Sulphites**
Minced Truffle: N/A
Dill Dressing: **Mustard, Sulphites**
Egg Yolk: **Egg**
Lemon Verbena and Chocolate Pot: **Milk, Soy, Sulphites**
Salted Caramel Fondant: **Cereals containing Gluten, Egg, Milk, Soy, Sulphites**
Toffee Apple Caramel: **Milk, Sulphites**
Caramelised White Chocolate: **Milk, Soy, Sulphites**
Salted Caramel Truffles: **Milk, Soy, Sulphites**

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 allergens in our dishes. Keep all food refrigerated, unless stated otherwise.