

MADE
IN
OLD
STEAD



BEFORE YOU START...

Cooking Your Menu

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

Oldstead Charcuterie, Bread & Sour Butter

COURSE ONE

Equipment You'll Need:

Oven
1 x Lined baking tray

Instructions:

1. Remove all ingredients from their packaging 10 minutes before serving.
2. Pre-heat your oven and a baking tray to 200°C (180°C Fan). Place the **sourdough** onto the pre-heated baking tray for 8-10 minutes until heated through.
3. Serve the **sourdough** with the **sour butter**, wild garlic salt, Oldstead charcuterie, pickles, and grazing nuts.

Beetroot, Horseradish, Redcurrant

COURSE TWO

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**.

Beef, Kale, Truffle

COURSE THREE

Equipment You'll Need:

Oven	1x Small saucepan
1x Lined baking tray	Chopping board
Pastry brush	Thin, sharp knife
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 30-35 minutes or until the core temperature reaches 36°C.
3. At the end of the cooking time, remove the **beef wellington** from the oven and allow to rest for 25 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, for 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 four equal 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**.

Cucumber & Mint

PALATE CLEANSER

Divide the **cucumber and mint juice** between four glasses.

Lemon Verbena & Chocolate

COURSE FIVE

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

Salted Caramel, Toffee Apple, White Chocolate

COURSE SIX

Equipment You'll Need:

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

Instructions:

1. Pre-heat oven and a baking tray 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, carefully remove the **salted caramel fondants** from the oven, leave to stand for one minute, then carefully upturn the fondants into your serving bowls.
5. To finish, pour over the warm **toffee apple sauce** and sprinkle over the **caramelised white chocolate**.

Petit Fours

Sour Cherry Nougat
Raspberry & Lemon Verbena Macarons
Salted Caramel Truffles

Remove **petit fours** from fridge five minutes before serving.

ALLERGEN INFORMATION

Rosemary & Garlic Nuts: **Nuts**. May contain Cereals containing
Gluten, Peanuts, Sesame
Fennel Salami: **Sulphites**
Lomo: **Sulphites**
Pickled Carrot: **Sulphites**
Pickled Crown Prince: **Sulphites**
Pickled Onion Petals: **Mustard, Sulphites**
Haxby Sourdough: **Cereals containing Gluten**. May contain Sesame
Sour Butter: **Milk**
Wild Garlic Salt: N/A
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**
Beef Wellington: **Cereals containing Gluten, Egg, Milk, Mustard,**
Sulphites
Gem Lettuce: N/A

Guanciale: **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**
Cucumber and Mint Juice: **Sulphites**
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**
Raspberry & Lemon Verbena Macarons: **Egg, Milk, Nuts, Soy,**
Sulphites. May contain Peanuts.
Sour Cherry Nougat: **Egg, Nuts, Sulphites**. May contain Cereals
containing Gluten, Peanuts, Sesame

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.

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