



MADE
IN
OLD
STEAD

Chicken, Turkey, Salted Caramel

Hello!

I hope you're ready for our beautiful Chicken, Turkey and Salted Caramel menu. As always, we're thrilled to showcase some amazing ingredients and produce from either my family farm or trusted, brilliant suppliers.

Scan the QR code to find out more, along with more exciting things to make the most of your at-home dining experience - including a specially-curated Spotify playlist and plating suggestion photos too.

Happy feasting,

Tommy x



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BEFORE YOU START...

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

Chicken, Rye, Cornichons

STARTER

Equipment You'll Need:

Toaster/Grill
Cutlery (to serve)

Instructions:

1. Remove all items from the fridge 10 minutes before serving.
2. Lightly toast your **Haxby rye bread** and serve with the chicken liver parfait and cornichons.

Turkey, Potato, Sloe

MAIN

Equipment You'll Need:

Oven	1 x Frying Pan
1 x Parchment-lined Baking Tray	1 x Small Saucepan
1x Brush	Plates (to serve)
	Cutlery (to serve)

Instructions:

1. Remove everything from the fridge 30 minutes before you start cooking.
2. Pre-heat your oven to 200°C (180°C fan)
3. Remove the packaging from the **turkey ballotine**, brush with oil and place onto a parchment-lined baking tray. Place this into the centre of your oven for 20 minutes.
4. Place a small frying pan with a splash of oil over a medium heat and fry your **duck fat rostis** on each side until golden brown. This should take around five minutes.
5. After five minutes, brush the **pork and thyme sausage rolls** with **egg yolk** and place, along with the **rostis**, onto the same tray in the oven.
6. After the next 15 minutes, remove everything from the oven and allow to rest for five minutes.
7. Bring a small saucepan of water to a gentle simmer.
8. Remove the labels from the **veal jus**, **braised red cabbage** and **bread sauce** and place, still in their packaging, into the simmering water for five minutes.
9. Place your small frying pan over a high heat and char the **tender stem broccoli**, with a pinch of salt, for two minutes.
10. Remove everything from the heat.
11. Use a thin, sharp knife to carve the **turkey** into 6 even slices. Place to the left of your plate.
12. Plate the **rosti** and **charred tender stem** to the right of the plate and serve with the **veal jus**, **sloe preserve** and **pommery mustard emulsion**.
13. Serve the **braised red cabbage** on the side.

Salted Caramel Fondant, Toffee Apple Sauce

DESSERT

Equipment You'll Need:

1 x Small Saucepan
Bowls (to serve)
Cutlery (to serve)

Instructions:

1. Pre-heat your oven to 195°C (175°C fan).
2. Remove the film from the **fondants** and place into the centre of your oven for 12 minutes.
3. Place the **toffee apple sauce** into a small saucepan warm over a low heat.
4. After 12 minutes, remove the **fondants** from the oven and upturn into your serving bowls.
5. Finish by spooning over the **toffee apple sauce** and sprinkling over the **caramelised white chocolate**.

ALLERGEN INFORMATION

Chicken Liver Parfait & Sloe Bramble Jelly: Sulphites, Milk, Egg,
Sulphites

Haxby Rye Bread: Cereals containing Gluten, Sesame

Oldstead Cornichons: Mustard, Sulphites

Turkey: Milk, Sulphites

Duck Fat Potato Rosti: N/A

Tenderstem Broccoli: N/A

Braised Red Cabbage: Sulphites

Pork & Thyme 'Sausage Roll': Cereals containing Gluten, Egg, Milk,
Sulphites

Egg Yolk: Egg

Veal Jus: N/A

Sloe Preserve: Sulphites

Pommery Mustard Emulsion: Cereals containing Gluten, Egg, Mustard,
Sulphites

Bread Sauce: Cereals containing Gluten, Milk

Salted Caramel Fondant: Cereals containing Gluten, Egg, Milk,
Soybeans, Sulphites

Toffee Apple Sauce: Milk, Sulphites

Caramelised White Chocolate: Milk, Soybeans, 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 allergies in our dishes. Keep all food refrigerated, unless stated otherwise.

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