

A top-down view of a food spread. In the upper center, a round, golden-brown pie sits on a light-colored ceramic plate, surrounded by a slice of roasted potato, a dollop of yellow butter, and a portion of red jam. To the right, a wooden board holds several triangular slices of toasted bread. Below the bread, two small glass jars contain different shades of jam. In the bottom center, a small pile of green pickles rests on the board. To the left, a light-colored ceramic plate features a dark, round food item topped with a thick layer of caramel sauce and a sprinkle of crushed nuts. In the top right corner, a small blue bowl contains a dark, chunky relish or chutney.

MADE
IN
OLD
STEAD

Mushroom, Barley, Salted Caramel

Hello!

I hope you're ready for our beautiful Mushroom, Barley 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.

Mushroom, 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 mushroom parfait and cornichons.

Barely, Potato, Sloe

MAIN

Equipment You'll Need:

Oven
1 x Parchment-lined Baking
Tray
1x Brush
Cooking Oil

1 x Frying Pan
1 x Small Saucepan
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 220°C (200°C fan).

3. Place your **mushroom and fermented barley pies** onto a parchment-lined baking tray, brush with **egg yolk** and place into the centre of your oven for 25 minutes.

4. Place a small frying pan with a splash of oil over a medium-high heat and fry your **clarified butter potato rostis** until golden brown on each side, about 15 minutes in total. Transfer onto the baking tray in the oven for the final 10 minutes.

5. Bring a small saucepan of water to a gentle simmer.

6. Remove the labels from the **mushroom jus**, **braised red cabbage** and **bread sauce** and place, still in their packaging, into the simmering water for 5 minutes.

7. Increase the heat of your frying pan to high and char the **tenderstem broccoli** for two minutes before transferring to the baking tray in the oven for the final five minutes.

8. Carefully remove everything from the saucepan, and from the oven.

9. Carefully remove the **pies** from their foil cases and plate with the **potato rosti**, **tenderstem**, **pommery mustard emulsion**, **sloe preserve** and **mushroom jus**.

10. Serve the **braised red cabbage** and **bread sauce** 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

Mushroom Parfait & Roast Onion Jelly: **Egg, Milk, Soybeans, Sulphites**

Haxby Rye Bread: **Cereals containing Gluten, Sesame**
Cornichons: **Mustard, Sulphites**

Mushroom & Fermented Barley Pie: **Cereals containing Gluten, Egg, Milk, Soybeans, Sulphites**

Clarified Butter Potato Rosti: **Milk**

Tenderstem Broccoli: **N/A**

Braised Red Cabbage: **Sulphites**

Mushroom Jus: **Sulphites**

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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