



MADE  
IN  
OLD  
STEAD

# Duck, Beef, Salted Caramel

Hello!

I hope you're ready for our beautiful Duck, Beef 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



[enquiries@madeinoldstead.co.uk](mailto:enquiries@madeinoldstead.co.uk)



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## BEFORE YOU START...

Please read all of these instructions thoroughly and remove everything from the fridge 30 minutes prior to cooking.

## Duck, Brioche, Cornichon

STARTER

### Equipment You'll Need:

Toaster or Grill  
Plates (to serve)  
Cutlery (to serve)

### Instructions:

1. Remove the **duck liver & truffle parfait** and **laminated brioche** from the fridge 30 minutes before serving, and allow to come up to room temperature.
2. Lightly toast your **brioche** and serve with the **herb crumb**, **duck liver & truffle parfait** and **Oldstead shredded cornichons**.



# Beef, Celeriac, Lovage

MAIN

## Equipment You'll Need:

Oven	Cooking oil
1 x Small frying pan	Sea salt
2 x Small saucepan	Plates or bowls (to serve)
Parchment lined baking tray	Cutlery (to serve)

## Instructions:

1. Pre-heat your oven to 220°C (200°C fan).
2. Remove the **salt aged beef sausage rolls** from their packaging place onto a parchment lined baking tray. Brush with **egg yolk** and place into the centre of your oven for 20 minutes.
3. Remove the **beef rolls** from the oven and reduce the temperature to 140°C (120°C fan).
4. Remove the **beef rump** from its packaging and brush with oil.
5. Season all over with sea salt and place onto a parchment lined baking tray.
6. Place the **beef rump** into your oven and allow to cook for 30 minutes, turning over half-way. After the 30 minutes, remove the **beef rump** from the oven.

7. Place a small frying pan with a splash of oil over a high heat.
8. Sear the **beef rump** on all sites for approximately one minute in total. Remove the **beef rump** from the pan and allow to rest for 10 minutes.
9. Turn the oven temperature up to 180°C. Remove the glazed shallot from their packaging and place into the oven to warm through as the **beef** rests. After five minutes, place the cooked **sausage rolls** back into the oven to warm through.
10. Whilst the **shallots** and **sausage rolls** are in the oven, empty the **red wine jus** and **celeriac puree** into two small saucepans and place over a medium heat to warm through. Once the **beef rump** has rested and everything is warmed through, remove the **shallots** and **sausage rolls** from the oven.
11. To plate, use a thin sharp knife to trim the ends of the **beef rump** and slice in half. Season the sliced side with sea salt and place onto the left of your plate.
12. Place the **salt aged beef sausage roll**, **celeriac puree** and **glazed shallot** to the right and finish the plate by pouring over the **red wine jus** and a drizzle of **lovage oil**.
13. Finish the dish by spooning around the **onion sauce** and **lovage oil** and scattering the **crispy onions** over the **shallots**.

# Salted Caramel, Toffee Apple, White Chocolate

## 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

Duck Liver & Truffle Parfait with Hedgerow Jelly: **Egg, Milk, Sulphites**  
Laminated Brioche: **Cereals Containing Gluten, Egg, Milk,**  
**May Contain: Nuts, Sesame, Soybeans**  
Herb Crumb: **Sulphites**  
Oldstead Shredded Cornichons: **Mustard, Sulphites**  
Beef Rump: N/A  
Salt Aged Beef Sausage Roll: **Cereals Containing Gluten, Egg, Milk,**  
**Sulphites**  
Celeriac Puree: **Celery, Milk**  
Crispy Onions: **Cereals Containing Gluten**  
Red Wine Jus: **Sulphites**  
Glazed Shallot: **Sulphites**  
Lovage Oil: N/A  
Egg Yolk: **Egg**  
Salted Caramel Fondant: **Cereals Containing Gluten, Egg, Milk,**  
**Soybeans, Sulphites**  
Toffee Apple Caramel: **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.

Made In Oldstead Ltd | [enquiries@madeinoldstead.co.uk](mailto:enquiries@madeinoldstead.co.uk)