

DESSERT



5 mins

# Douglas Fir, Dark Chocolate, Lemon Verbena

Douglas Fir & dark chocolate cremeux topped with caramelised white chocolate crumb, served with lemon verbena curd. Finished with a Douglas fir sherbet.

### Ingredients:

- Chocolate cremeux
- Lemon verbena curd
- Douglas Fir sherbet
- White chocolate crumb

### You'll also need:

- Palette knife
- Spoon

We create the sherbet by foraging fallen needles from local Douglas Fir trees. It has a lemony flavour - trust us!

1. To serve, use a palette knife to carefully lift the **chocolate cremeux** from its packaging and onto your serving plate.
2. Add a spoonful of **lemon verbena curd** beside it and top with a sprinkling of **Douglas Fir sherbet**.
3. Finish with a scattering of **white chocolate crumb**.

With a coffee or espresso martini, enjoy our **toasted hay bourbon fudge** petit fours - remove from fridge 5 mins before.

**Find out more:**  
Set the mood with our Spotify playlist, find out more about our supplier network, and how to recycle your packaging.



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.

### ALLERGENS:

Croustade: **Cereals containing Gluten, Egg, Milk**; Confit Potato & Truffle Mix: N/A, Chive Emulsion: **Egg, Mustard, Sulphites**; Haxby Sourdough: **Cereals containing Gluten. May contain Sesame**; Chicken Fat & Cep Butter: **Milk**; Yorkshire Coppa: **Sulphites**; Oldstead Salami: **Sulphites**; Oldstead Shredded Cornichons: **Sulphites, Mustard**; Scallops: **Molluscs**; Mussel Broth: **Egg, Molluscs, Sulphites**; Dill Pickled Apple: **Sulphites**; Fermented Pepper Powder: N/A; Beef Wellington: **Cereals containing Gluten, Egg, Milk, Sulphites, Mustard**; Egg Yolk: **Egg**; Hen of the Woods: N/A; Leek Top Emulsion: **Egg, Mustard, Sulphites**; Onion Sauce: **Milk, Sulphites**; Apple & Gooseberry Juice: N/A; Douglas Fir & Dark Chocolate Cremeux: **Cereals containing Gluten, Egg, Milk, Soybeans, Sulphites**; Caramelised White Chocolate Crumb: **Milk, Soybeans, Sulphites**; Douglas Fir Sherbet: **Sulphites**; Lemon Verbena Curd: **Egg, Milk, Sulphites**; Toasted Hay Bourbon Fudge: **Milk, Soybeans, Sulphites**.

MADE IN OLDSTEAD

## THE HUNGER GAP MENU



### SERVING INSTRUCTIONS

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## CANAPE



### Confit Potato & Truffle Croustade

Croustade filled with confit potatoes and topped with chive emulsion.

5 mins

#### Ingredients:

Potato & truffle mix  
Croustades  
Chive emulsion

1. To serve, spoon the confit potato and truffle mix into the croustades and pipe over the chive emulsion.

### Sourdough & Charcuterie

Haxby sourdough bread with chicken fat & cep butter served with Yorkshire charcuterie, Oldstead salami and Oldstead shredded cornichons.



5 mins

#### Ingredients:

Sourdough  
Chicken fat & cep butter  
Charcuterie  
Shredded cornichons

1. Remove ingredients from packaging 10mins before serving. Pre-heat oven to 200°C (180°C Fan). Place sourdough onto baking tray and warm for 8-10mins.

2. Serve sourdough with chicken fat and cep butter, Yorkshire charcuterie and shredded cornichons.

## FISH COURSE



### Scallop, Mussel, Pickled Apple

Pan-fried scallops served with a mussel broth and topped with dill pickled apple and a fermented pepper powder.

5 mins

#### Ingredients:

Mussel broth  
Scallops  
Dill pickled apple  
Fermented pepper powder

#### You'll also need:

Vegetable oil  
Sea salt

#### Equipment:

Small saucepan  
Small frying pan

We grow peppers in our garden in Oldstead, and fermenting them and turning them into a powder is just one of the ways we preserve ingredients in the Hunger Gap season.

1. Empty the **mussel broth** into a small saucepan and place over a low heat to warm through, about 5mins.

2. Meanwhile, place a small frying pan with a splash of oil over medium heat. Remove **scallops** from packaging and season well with salt. Place wider side down in the frying pan, and caramelise for 2mins, turning halfway through.

3. Remove from pan and use a thin, sharp knife to carve each scallop into 3 pieces and place into a bowl.

4. To dress, top with the **pickled apples**, a sprinkle of **pepper powder** and pour over the hot mussel broth.

## MAIN



### Beef, Leek, Hen of the Woods

Prime salt-aged beef Wellington served with roasted hen of the woods mushrooms, onion sauce, and leek top emulsion.

25 mins

#### Ingredients:

Beef Wellington  
Egg yolk  
Hen of the woods  
Onion sauce  
Leek top emulsion

#### You'll also need:

Cooking oil

#### Equipment:

Parchment lined tray  
Pastry brush  
Small saucepan  
Small frying pan  
Thin, sharp knife

Before you move onto dessert, refresh your palate with the apple and gooseberry juice.

1. Pre-heat oven to 230°C (210°C Fan). Remove **beef Wellington** from packaging and brush with **egg yolk**. Add to tray and place in centre of oven for 25mins.

2. Once cooked, remove from oven and leave to rest for 15mins.

3. With 5 mins resting time remaining, add splash of oil to frying pan, season **Hen of the woods** with salt and fry for one minute each side, or until evenly golden.

4. Meanwhile, empty **onion sauce** into saucepan and place over low heat until warmed through.

5. To serve, carve the Wellington into four equal slices and add to plates. Spoon **leek top emulsion** beside and add the mushrooms. To finish, drizzle over the onion sauce.