

## BANKS BROTHERS WINE PAIRING

We're Banks Brothers, and we're elevating the world of wine, one can, one glass, and one occasion at a time. Not everything comes in the package you expect and our premium canned wine is proof. So screw the cork and embrace the can!

### With the starter, Chardonnay No. 3.1

Apples, pears and butter shine through in this succulent and elegant wine. Remove from the refrigerator 15 minutes before serving.



### With the main, Gamay Pinot Noir No. 14

This red is succulent, light and smooth with notes of graphite, smoke and berries. Remove from the refrigerator 30 minutes before serving.



### With dessert, Late Harvest Chenin Blanc No. 15

A ripe and luscious wine with notes of apple pie, honey, and blossom. Serve straight from the refrigerator.



## TURNIP, MUSHROOM, DOUGLAS FIR

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:

Smoked Turnip Veloute: **Milk**; Fermented Mushroom & Truffle Puree: **Milk**; Roasted Hazelnuts: Nuts. **May contain Peanuts, Sesame, Cereals containing Gluten**; Parsley Oil: N/A; Summer Field Alpine: **Milk**; Hen of the Woods: N/A; Mushroom Croquette: **Mustard, Soybeans, Sulphites**; Clarified Herb Butter Carrots: **Milk**; Crispy Onions: **Cereals containing Gluten**; Blackened Apple Puree: **Milk**; Mushroom Jus: **Sulphites**; Herb Noisette: **Milk**; Douglas Fir & Dark Chocolate Cremeux: **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**

## SERVING INSTRUCTIONS

## STARTER



5 mins

# Turnip, Mushroom & Hazelnut

Fermented mushroom & truffle puree, topped with turnip velouté and split with parsley oil.

### Ingredients:

Smoked turnip velouté  
Mushroom puree  
Roasted hazelnuts  
Parsley oil  
Old Winchester cheese

### Equipment:

Small saucepan  
Fine grater

A cross between Gouda, Parmesan and Cheddar, Old Winchester is aged by the Courtyard Dairy for 20 months to give a sweet, tangy and crystallised depth of flavour.

1. Bring a pan of water to the boil, then reduce to a low simmer.
2. Remove header card from the **velouté** and place, still in its packaging, into the simmering water for 5 mins.
3. To plate, spoon the **mushroom puree** into the base of your bowl. Remove velouté from the simmering water (reserve the saucepan of water for use later) and pour over the puree in your serving bowls.
4. Top with **hazelnuts**, a drizzle of **parsley oil** and a grating of **Old Winchester cheese**.

## MAIN



25 mins

# Hen of the Woods, Apple, Onion

Roasted hen of the woods mushroom served with mushroom croquette, herb butter carrots, crispy onions, black garlic puree and a mushroom jus split with a herb noisette to finish.

### Ingredients:

Herb butter carrots  
Mushroom jus  
Hen of the woods  
Mushroom croquettes  
Herb noisette  
Crispy onions  
Black garlic puree

### You'll also need:

Vegetable oil  
Sea salt

### Equipment:

Small saucepan  
Parchment-lined tray

Hen of the Woods are one of our favourite fungi! Meaty in texture with an almost nutty/spicy undertone.

1. Pre-heat oven to 200°C (180°C Fan). Remove the **carrots** from packaging and place onto a lined tray and into centre of the oven for 20 mins.
2. After 10 mins, bring a pan of reserved water back to a simmer. Remove the header card from **mushroom jus** and place still in its packaging into the simmering water for 5 mins.
3. Meanwhile, place a frying pan over medium heat and add a splash of oil. Fry **hen of the woods** with a pinch of salt evenly on all sides for 5 mins.
4. With 5 mins of the **carrot** cooking time remaining, place the **croquettes** on same tray to heat through.
5. When ready to plate, open the packaging of the **mushroom jus** and stir in the **herb noisette**. Plate the **hen of the woods, herb butter carrots, black garlic puree** and **croquettes** onto plates using the image provided. Finish the dish by spooning round the **jus** and sprinkling **crispy onions** over the carrots.

## 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**.

### Find out more:

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

