

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.



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**; Pork Belly: **Milk**; Glazed Pig's Cheeks: **Sulphites**; Pork Fat Carrots: **Milk**; Pork Skin Crumb: N/A; Black Garlic Puree: N/A; Pork Jus: 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**

SERVING INSTRUCTIONS

STARTER



5 mins

Turnip, Mushroom & Hazelnut

Fermented mushroom & truffle puree served on a smoked butter rye croute, topped with turnip veloute 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

Pork, Carrot, Garlic

Glazed pig's cheek and roasted pork belly served with pork fat carrots, pork skin crumb, black garlic puree and a pork jus infused with chicken fat.

Ingredients:

Pork fat carrots
Pork belly
Glazed pig's cheeks
Pork jus
Infused chicken fat
Black garlic puree
Puffed pork skin

You'll also need:

Vegetable oil
Sea salt

Equipment:

Small saucepan
Small frying pan
Parchment-lined tray

It was Tommy's dad that first learnt the art of blackening garlic - by heating them up on top of the farm's boiler for 6 weeks! Result? Umami goodness.

1. Pre-heat oven to 200°C (180°C Fan). Remove the **carrots** and **pork belly** from the packaging and place onto a lined tray and into centre of the oven for 20 mins.
2. Meanwhile, remove the **pig's cheeks** from packaging and place in a small saucepan, including the glaze, over medium heat. Continually spoon the glaze over the cheeks until sticky and hot.
3. After 10 mins, bring pan of water to a simmer. Remove header card from the **pork jus** and place still in its packaging into simmering water for 5 mins.
4. When ready to plate, remove jus from water, open and stir in the **infused chicken fat**.
5. To serve, carve the **pork** into even slices. Plate the **pork** and **carrots** onto plates using images provided. Finish the dish by spooning around the **jus**, sprinkling the **puffed pork skin** over the **carrots**, and piping dots of the **black garlic puree**.

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.

