



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, Pineau D'Aunis Rosé No. 13

Made in 2021 by Nicholas Parmentier in the Loire Valley, France, our stunning rosé is light and crisp, with a unique hint of white pepper. Serve straight from the refrigerator.



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.

Raspberry & Elderflower White Sangria, using Albariño No. 9.

Our Raspberry & Elderflower White Sangria uses two of our favourite Oldstead ingredients - Raspberry and Balsamic Shrub and, Elderflower Cordial. Which work wonderfully mixed with our Albariño No.9. Best served over ice.



DUCK, LAMB, RASPBERRY



SERVING INSTRUCTIONS

ALLERGENS:

Duck Liver & Truffle Parfait, Hedgerow Jelly: **Egg, Milk, Sulphites**

Laminated Brioche: **Wheat, Egg, Milk, Sulphites, May Contain: Nuts, Sesame, Soybeans**

Herb Crumb: **Sulphites**

Pickled Cucumber: **Sulphites**

Lamb Rump: N/A

Lamb & Mint Pie: **Wheat, Milk, Egg, Sulphites**

Egg Yolk: **Egg**

Lamb Jus: N/A

Baby Gem: N/A

Pea Puree: **Milk**

Fresh Pea: N/A

Elderflower Vinegar Gel: **Sulphites**

Salsa Verde Dressing: **Mustard, Sulphites**

Choux Bun: **Wheat, Egg, Milk, Sulphites**

Raspberry Gel: **Sulphites**

Raspberry Sherbet: **Sulphites**

Hay Crème Pâtissière: **Egg, Milk, Sulphites**

Sugared Hazelnuts: **Hazelnuts, May Contain:**

Peanuts, Sesame, Cereals Containing Gluten

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.

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

STARTER



5 mins

Duck, Truffle, Cucumber

Duck liver and truffle parfait topped with hedgerow jelly, served with brioche, herb crumb and pickled cucumber.

Ingredients:

Duck liver parfait
Laminated brioche
Herb crumb
Pickled cucumber

Equipment:

1x Parchment-lined baking tray
1x Serrated knife

1. Preheat oven to 200°C (180°C Fan)

2. Place **brioche** onto a parchment lined baking tray and into the oven for 5 minutes.

3. Slice each **brioche** into 5 slices and serve alongside the **duck liver & truffle parfait** topped with the **herb crumb** and **Oldstead pickled cucumber**.

Lamb, Lettuce, Pea

Roasted lamb rump and lamb & mint pie served with charred baby gem lettuce, pea puree, fresh peas, elderflower vinegar gel. To finish, a generous amount of salsa verde.

1. Pre-heat oven to 200°C (180°C Fan).

25 mins



MAIN

Ingredients:

Lamb rump
Lamb & mint pie
Egg yolk
Lamb jus
Baby gem
Pea puree
Fresh peas
Elderflower vinegar gel
Salsa verde dressing

You'll also need:

Vegetable oil
Salt to season
Tin foil

Equipment:

1x Parchment-lined baking tray
1x Brush
1x Frying pan
1x Small saucepan
1x Small bowl
1x Thin sharp knife

7. Meanwhile, bring a pan of water to the boil. Once boiled, decrease to a low simmer.

8. Then, in a small bowl dress the **peas** with a little oil and a small pinch of sea salt.

9. Remove the header card from the **lamb jus** and place both the **lamb jus** and **pea puree** still in their packaging into the simmering water for 3 minutes.

2. Remove your **lamb & mint pies** from their packaging but keep them in their foils. Place onto 1 side of the parchment-lined baking tray.

3. Brush the tops of the pies with **egg yolk** and place into the centre of the oven for 20 minutes.

4. After 5 minutes, remove the **lamb rump** from its packaging and place fat side down, onto the other side of the parchment lined baking tray. Place into the centre of the oven for 15 minutes.

5. After 15 minutes, remove the **lamb rump** and **lamb & mint pies** from the oven, cover with foil and leave to rest somewhere warm for another 10 minutes.

6. Place a small frying pan with a splash of oil over high heat. Add **baby gem lettuce** with a pinch of salt and char, flat side down, for 2 minutes

10. Use a thin, sharp knife to slice the **lamb rump** into 6 even pieces.

11. To plate, place the **lamb rump**, **lamb & mint pie**, **pea puree**, **charred baby gem**, **elderflower vinegar gel**, **salsa verde** and **dressed peas** onto plates using the image provided. Finish by pouring the **lamb jus** over the dish .

DESSERT



25 mins

Raspberry, Hay, Hazelnut

Choux bun filled with hay creme pâtissière, raspberry gel & sugared hazelnuts and topped with raspberry sherbet.

1. Pre-heat oven to 180°C (160°C Fan).

2. Place **choux buns** into the oven for 5 minutes. Remove and leave to cool, ideally on a wire rack, for 15 minutes.

3. Once cool, carefully cut the **choux buns** in half and using the piping bag provided, dot a quarter of the **hay crème pâtissière** around the edge leaving enough space to do the same with the **raspberry gel**. Repeat on the other **choux bun**.

Ingredients:

Choux bun
Raspberry gel
Hay crème pâtissière
Sugared hazelnuts
Raspberry sherbet

You'll also need:

Wire rack
Spoon

4. Pipe the rest of the **hay crème pâtissière** into the middle of each **choux bun** top with the **sugared hazelnuts**.

5. Return the top to the **choux bun** and finish with a covering of **raspberry sherbet**.