



ALLERGENS:

Mushroom & Truffle Parfait, Onion Jelly: **Egg, Milk, Soybeans, Sulphites**

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

Herb Crumb: **Sulphites**

Pickled Cucumber: **Sulphites**

Hen of the Woods: N/A

Pulled Mushroom Pie: **Wheat, Barley, Milk, Egg, Mustard**

Egg Yolk: **Egg**

Mushroom Jus: **Sulphites**

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**

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.



MUSHROOM, PEA, RASPBERRY



SERVING INSTRUCTIONS

SHARE YOUR CREATIONS WITH US ON INSTAGRAM @MADEINOLDSTEAD @TOMMYBANKS

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

Mushroom, Truffle, Cucumber

Mushroom & truffle parfait topped with onion jelly, served with brioche, herb crumb and pickled cucumber.

Ingredients:

Mushroom parfait
Herb crumb
Pickled cucumber
Laminated brioche

Equipment:

1x Parchment-lined baking tray
1x Serrated knife

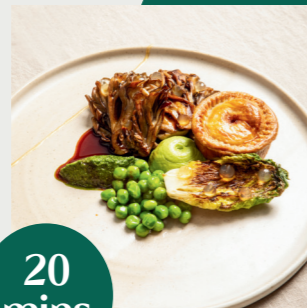
1. Preheat oven to 200°C (180°C Fan).
2. Place **brioche** onto a parchment lined baking tray and into the oven for 5 minutes.
3. Slice each brioche into 5 slices and serve alongside the **mushroom & truffle parfait** topped with the **herb crumb** and **Oldstead pickled cucumber**.

Hen of the Woods, Lettuce, Pea

Roasted hen of the woods mushroom served alongside a pulled mushroom pie, charred baby gem lettuce, pea puree, fresh peas, elderflower vinegar gel and finished with salsa verde.

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

20 mins



MAIN

Ingredients:

Hen of the woods
Pulled mushroom pie
Egg yolk
Mushroom jus
Baby gem lettuce
Pea puree
Fresh peas
Elderflower vinegar gel
Salsa verde

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

2. Remove **pulled mushroom pies** from packaging but keep them in their foils. Place onto a parchment-lined baking tray.
3. Brush the tops of the pies with **egg yolk** and place into centre of oven for 20 minutes.
4. Bring a pan of water to the boil. Once boiled, decrease to a low simmer.
5. Remove the header card from the **mushroom jus** and place both the **mushroom jus** and **pea puree** still in their packaging into the simmering water for 3 minutes.
6. Meanwhile, 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. Remove from the pan and then fry your **hen of the woods** with a pinch of salt evenly on all sides for 3 minutes.
7. Remove the **pies** from the oven and place the **hen of the woods** on the same tray, then cover with tin foil to keep warm. Then, in a small bowl dress the **peas** with a little oil and a small pinch of sea salt.
8. To plate, place the **hen of the woods**, **pulled mushroom pie**, **pea puree**, **charred baby gem**, **elderflower vinegar gel**, **salsa verde** and **dressed peas** onto plates using the image provided. Finish by pouring the **mushroom jus** over the dish.

DESSERT



25 mins

Raspberry, Hay, Hazelnut

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

Ingredients:

Choux buns
Raspberry gel
Hay crème pâtissière
Sugared hazelnuts
Raspberry sherbet

You'll also need:

1x Wire rack
1x Spoon

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**.
4. Pipe the rest of the **hay crème pâtissière** into the middle of each **choux bun** and top with the **sugared hazelnuts**.
5. Return the top to the **choux bun** and finish with a covering of **raspberry sherbet**.