

Before you move onto dessert, refresh your palate with the **tomato tea & basil oil!** To serve, mix the **basil oil** with the **tomato & garden herb tea** and split between four glasses. Follow with the pre-dessert of **lemon verbena & caramelised chocolate mousse** topped with **blackcurrant compote!**

DESSERT

25  
mins

## Choux Bun, Raspberry, Hazelnut

### Ingredients:

Choux Bun  
Raspberry Gel  
Hay Crème Pâtisserie  
Sugared Hazelnuts  
Raspberry Sherbet

### You'll also need:

Wire rack  
Spoon

With a coffee or espresso martini, enjoy our **apple mint fudge, salted caramel truffles and, blackberry & anise hyssop macarons** petit fours - remove from fridge 5 mins before serving.

1. Pre-heat oven to 180°C (160°C Fan).
2. Place **choux bun** into the oven for five minutes. Remove and leave to cool, ideally on a wire rack, for 15 mins.
3. Once cool, carefully cut the **choux bun** in half and using the piping bag provided, dot a quarter of the **hay crème patisserie** 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 patisserie** into the middle of each **choux bun** and top with the **candied hazelnuts**.
5. Return the top to the **choux bun** and pipe three more dots of **raspberry gel** onto the top portion. Finish with a covering of **raspberry sherbet**.



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.

### Find out more:

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



### ALLERGENS:

Croustades: **Cereals containing Gluten (Wheat), Egg, Milk**, Marigold Oil: N/A, Peas: N/A, Lemon Verbena Emulsion: **Egg, Mustard, Sulphites**, Yeast Powder: N/A  
Haxby Sourdough: **Cereals containing Gluten (Wheat) (May contain Sesame)**, Chicken Fat & Cep Butter: **Milk**, Yorkshire Coppa: **Sulphites**, Fennel Salami: **Sulphites**, Semi Dried Tomatoes: **Sulphites**, Scallops: **Molluscs**, Courgette & Basil Puree: N/A, Baby Courgettes: N/A, Pickled Courgette: **Sulphites**, Beef Wellington: **Cereals containing Gluten (Wheat), Milk, Sulphites, Egg, Mustard**, Onion Sauce: **Milk, Sulphites**, Baby Gem: N/A  
Salsa Verde Dressing: **Mustard, Sulphites**, Elderflower Vinegar Gel: **Sulphites**, Black Garlic Puree: **Sulphites**  
Chive Oil: N/A, Egg Yolk: **Egg**, Tomato Tea: N/A  
Basil Oil: N/A, Choux Bun: **Cereals containing Gluten (Wheat), Egg, Milk, Sulphites**, Raspberry Gel: **Sulphites**  
Hay Crème Pate: **Egg, Milk, Sulphites**, Raspberry Sherbet: **Sulphites**, Sugared Hazelnuts: **Nuts (Hazelnuts)**, **MAY CONTAIN: Peanuts, Sesame, Cereals containing Gluten**, Blackcurrant & Anise Hyssop Macarons: **Nuts (Almonds), Egg, Sulphites, Soybeans, Milk, MAY CONTAIN: Peanuts**, Salted Caramel Truffles: **Sulphites, Milk, Soybeans**, Apple Mint Fudge: **Milk, Sulphites, Soybeans**, Raspberry & Elderflower Sangria Mix: **Sulphites**

## DINNER PARTY IN A BOX TIME OF ABUNDANCE



### SERVING INSTRUCTIONS

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

CANAPE



5 mins

## Pea & Lemon Verbena Croustade

### Ingredients:

Croustades  
Peas  
Lemon verbena emulsion  
Marigold oil  
Yeast powder

1. Pipe the **lemon verbena emulsion** into the base of your **croustades**.

2. Dress the **peas** in the **marigold oil** and a little of the salt provided. Place these into the **croustades**. Sprinkle over the **yeast powder**.

## Sourdough & Charcuterie

1. Remove all ingredients for starter and main from fridge 30 mins before serving and allow to come up to room temperature.

2. Pre-heat your oven to 200°C (180°C fan). Sprinkle the **lemon verbena salt** on top of the **sour butter**.

3. Remove the **sourdough** from its packaging and place into the centre of your oven for 10 mins. Remove and allow to cool for 5 mins. Slice and serve alongside the **butters, chicken liver parfait, Yorkshire charcuterie** and **Oldstead preserves**.

10 mins



### Ingredients:

Haxby sourdough  
Chicken & cep butter  
Cultured butter  
Lemon verbena salt  
Yorkshire coppa  
Fennel salami  
Chicken liver parfait  
Hedgerow jelly  
Semi-dried tomatoes  
Courgette relish  
Pickled cucumber

STARTER

FISH COURSE



5 mins

### Ingredients:

Scallops  
Courgette & Basil Puree  
Baby Courgettes  
Pickled Courgette

### You'll also need:

Vegetable oil  
Sea salt

### Equipment:

Small saucepan  
Small frying pan

Enjoy using our complementary **lemon verbena salt** on this menu. Lemon verbena is one of our hero ingredients which we love to use whenever possible!

Enjoy your **candied rosemary & garlic nuts** alongside the bread course or whilst waiting for your main course!

## Scallop, Courgette, Basil

1. Place a small frying pan with a splash of oil over medium heat.

2. Empty the **courgette & basil puree** into a small saucepan and place over a low heat to warm through for approximately 5 mins.

3. Remove the **scallops** from their packaging and season well with salt. Place, wider side down, and caramelize for 1 minute.

4. Carefully turn the **scallops** and cook for another minute on the reverse side. Remove the **scallops** from the pan and leave to rest for five mins.

5. Prepare the **courgettes** by cutting them into 8 slices. In the same pan, add a splash of oil and place the **baby courgettes** into the pan with a little salt. Cook for 30 seconds on each side.

6. To serve, firstly place the **courgette & basil puree** and **baby courgettes** on the base of the dish. Then top with the **scallop**. Finish by garnishing with **pickled courgettes**.

MAIN



40 mins

## Beef, Onion, Black Garlic

### Ingredients:

Beef Wellington  
Onion Sauce  
Baby Gem  
Salsa Verde Dressing  
Elderflower Vinegar Gel  
Black Garlic Puree  
Chive Oil  
Egg Yolk

### You'll also need:

Cooking oil

### Equipment:

Small saucepan  
Small mixing bowl  
Parchment-lined baking tray  
Sharp knife

1. Pre-heat oven to 230°C (210°C Fan).

2. Remove the **beef wellington** from its packaging and brush with **egg yolk**. Cook on a parchment lined tray in the centre of the oven for 25 mins. At the end of the cooking time, carefully remove the **beef wellington** from the oven and leave to rest for 15 mins.

3. Cut the base of the **baby gem** and separate the leaves. In a small bowl mix with the **salsa verde dressing** serving these in a bowl to the side.

4. Meanwhile, empty the **onion sauce** into a small saucepan and place over a low heat to warm through.

5. To serve, use a thin, sharp knife to trim the ends of the **beef wellington** and then slice in half. Place the slice to the left of each plate.

6. Take equal amounts of **black garlic puree, elderflower vinegar gel** and plate using the image provided.

7. Finish by pouring the **onion sauce** over the dish, then drizzle over the **chive oil**.

