

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

We infuse hay into a cream in order to make the crème pâtisserie. We toast the hay then leave it in the cream to infuse for 24 hours. We then pass the cream and that leaves us with a toasted hay flavour.

With a coffee or espresso martini, enjoy our **blackberry & anise hyssop macarons**- 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 pâtisserie** 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 pâtisserie** 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 Pâtisserie: **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**, Raspberry & Elderflower Sangria Mix: **Sulphites**

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SERVING INSTRUCTIONS

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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 sea salt. Place these into the **croustades**.
3. Sprinkle over the **yeast powder**.

Sourdough & Charcuterie



10 mins

Ingredients:

Haxby Sourdough
Chicken Fat & Cep Butter
Yorkshire Charcuterie
Semi Dried Tomatoes

Equipment:

Bread knife
Parchment-lined baking tray

1. Remove ingredients from packaging 10 mins before serving. Pre-heat oven to 200°C (180°C Fan). Place **sourdough** onto baking tray and warm for 8-10mins.

2. Serve sourdough with **chicken fat and cep butter**, Yorkshire **charcuterie** and **semi dried tomatoes**.

FISH COURSE



5 mins

Scallop, Courgette, Basil

Ingredients:

Scallops
Courgette & Basil Puree
Baby Courgettes
Pickled Courgette

You'll also need:

Vegetable oil

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!

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

Before you move onto dessert, refresh your palate with the **tomato & basil tea**. To serve, mix the **basil oil** with the tomato & garden herb tea and split between two glasses.

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**.