



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 all 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:

- Sungold Soup: **Sulphites**
- Burata: **Milk**
- Basil Oil: N/A
- Rye Croutes: **Rye, Milk, Sesame, May Contain: Celery, Nuts, Peanuts, Soybeans**
- Chicken Breasts: N/A
- Confit Chicken Leg Bonbon: **Cereals containing Gluten (Wheat), Egg, Milk, Sulphites**
- Lemon Verbena Oil: N/A
- Wild Mushroom Fricassee: N/A
- Clarified Butter Rosti: **Milk**
- Courgette & Basil Puree: N/A
- Pickled Courgette: **Sulphites**
- Chicken Jus: N/A
- Chicory & Dill Opera Cake: **Milk, Egg, Sulphites, Soybeans, Cereals Containing Gluten (Wheat), Nuts, May Contain: Peanuts**
- Burnt Lettuce Chantilly: **Milk, Sulphites**
- Oldstead Retsina Mix: **Sulphites**

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 fridge.



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 fridge 30 minutes before serving.

With dessert, Oldstead "Retsina" using Albariño No. 9

Oldstead "Retsina" is a twist on Greek Retsina wine, typically aged with pine sap. Instead, we are using douglas fir syrup and, apple and lemon verbena juice. Mix with our Albariño No.9 and serve straight from the fridge.



SUNGOLD, CHICKEN & CHICORY

SERVING INSTRUCTIONS

SHARE YOUR CREATIONS WITH US ON INSTAGRAM @MADEINOLDSTEAD @TOMMYBANKS

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

STARTER



5 mins

Sungold Soup, Burrata, & Basil

Sungold soup topped with burrata, rye croutes and basil oil.

1. Bring a pan of water to the boil, then reduce to a low simmer.
2. Remove header card from the **soup** and place still in its packaging into the simmering water for 3 minutes.
3. Remove and set aside, reserving the saucepan of water for later use.
4. Pour the soup evenly into each serving bowl.
5. Slice the **burrata** in half and place, flat side up into the centre of the bowl.
6. Finish by topping with the **rye croutes** and a drizzling of **basil oil**.

Ingredients:

Sungold soup
Burrata
Rye croutes
Basil oil

Equipment:

Small saucepan
Sharp knife

Sungold is a variety of tomato we grow in abundance at the farm. We have a whole polytunnel dedicated to them. You'll often find our chefs picking them straight off the vine for a snack!

MAIN



25 mins

Chicken, Mushroom & Courgette

Chicken breast served alongside a confit chicken leg bonbon sat on a courgette & basil puree. With a clarified butter rosti topped with a wild mushroom fricassee and pickled courgette. Finished with a chicken jus.

Ingredients:

Chicken breasts
Confit chicken leg bonbon
Lemon verbena oil
Clarified butter rosti
Wild mushroom fricassee
Courgette & basil puree
Pickled courgette
Chicken jus

You'll also need:

Vegetable oil
Sea salt

Equipment:

Small saucepan
Small frying pan
Parchment-lined baking tray
Sharp knife

1. Pre-heat oven to 200°C (180°C fan). Place a small pan with a splash of oil over high heat.
2. Once this pan is hot, sear your **chicken breast**, skin side down for 1 min before transferring to a parchment lined baking tray, alongside your **confit leg bonbons**. Place in the centre of the oven for 5 mins.
3. Turn the heat down on your pan and fry your **clarified butter potato rosti** until golden brown, about 2 and a half mins each side. In the meantime, remove the **chicken breasts** and **bonbons** from oven and allow to rest. Whilst they are resting transfer your **rostis** onto the parchment-lined baking tray in the oven for 10 mins.

4. During this time, bring the pan of reserved water back up to a simmer. Remove any header cards from the **chicken jus** and **courgette & basil puree** and place still in their packaging into the simmering water for five mins.
5. In a small saucepan, place your **wild mushroom fricassee** with a pinch of salt until nicely wilted.
6. Remove everything from the oven and from the heat.
7. Finish by swirling the **lemon verbena oil** through the **chicken jus** and spooning over the chicken and around the dish and top the **rosti** with the **pickled courgette** and **wild mushroom fricassee**.

DESSERT



5 mins

Chicory, Dill & Lettuce

Layers of chocolate & chicory, dill cream and mirror glaze make our opera cake, served with burnt lettuce chantilly cream.

Ingredients:

Chicory opera cake
Burnt lettuce cream

1. Carefully remove the **opera cakes** from its packaging and place onto serving plate.
2. Add a spoonful of **burnt lettuce chantilly cream** beside it.