



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.

ALLERGENS:

- Butternut Squash Soup: **Milk**
- Sunflower Seed Vinaigrette: **Sulphites**
- Roasted Hazelnuts: **Hazelnuts**
- Parsley Oil: N/A
- Hen of the Woods: N/A
- Mushroom Croquette: **Sulphites, Soybeans, Mustard**
- Celeriac & Truffle Remoulade: **Milk, Celery**
- Celeriac Puree: **Milk, Celery**
- Pickled Pear: **Sulphites**
- Mushroom Jus: **Sulphites**
- Lovage Oil: N/A
- Dark Chocolate Cremeux: **Milk, Soybeans, Egg, Sulphites, Wheat**
- Cremeux Base: **Soybeans, Wheat**
- Plum Sherbet: **Sulphites**
- White Chocolate Crumb: **Milk, Soybeans, Sulphites**
- Plum Gel: **Sulphites**
- Sheep's Yoghurt: **Milk**

Made In Oldstead Ltd | enquiries@madeinoldstead.co.uk

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, Banks Brothers No. 18 Sauvignon Blanc

Sauvignon Blanc & Semillon are a grape pairing most notoriously found in Bordeaux, our blend is intense and fruity, with a subtle floral tone. Expect green fruits such as pear and lime, complimented by fresh blossom.



With the main, Banks Brothers No. 1.1 Syrah Mourvèdre

Made in 2017 by Gordon & Nadia Newton Johnson in Here-en-Aarde, this powerful, spicy wine, full of rich flavours of dark fruits and pepper is the perfect accompaniment to this hen of the woods main course.



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.

SQUASH, MUSHROOM, CHOCOLATE



SERVING INSTRUCTIONS

SHARE YOUR CREATIONS WITH US ON INSTAGRAM @MADEINOLDSTEAD @TOMMYBANKS

Please note; these wine pairings are subject to change. For more information contact enquiries@madeinoldstead.co.uk

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

STARTER



10 mins

Butternut Squash, Hazelnut, Parsley

Butternut squash soup topped with sunflower seed vinaigrette and roasted hazelnuts, finished with a drizzle of parsley oil.

1. Bring a saucepan of water to the boil. Once boiled decrease the heat to a low simmer.

2. Place the **butternut squash soup** still in its packaging into the simmering water for 5 minutes. After 5 minutes remove the **soup** from the simmering water. Reserve the saucepan of water for use later on for the main course.

3. To plate, pour your **soup** into the base of your bowl. Top your soup with the **sunflower seed vinaigrette**, sprinkle over the **roasted hazelnuts**. Finish by drizzling around the **parsley oil**.

Ingredients:

Butternut Squash Soup
Sunflower Seed
Vinaigrette
Roasted Hazelnuts
Parsley Oil

Equipment:

1 x Small Saucepan

MAIN



15 mins

Mushroom, Celeriac, Pear

Pan fried hen of the woods mushroom served with mushroom croquette, celeriac puree, celeriac & truffle remoulade and pickled pear, finished with mushroom jus and lovage oil.

Ingredients:

Hen Of The Woods
Mushroom Croquette
Celeriac & Truffle Remoulade
Celeriac Puree
Pickled Pear
Mushroom Jus
Lovage Oil

Equipment:

1 x Small Frying Pan
1 x Parchment Lined Baking Tray
1 x Reserved Saucepan & Water

You'll also need:

Vegetable Oil
Sea Salt

1. Pre-heat oven to 220°C (200°C Fan).

2. Bring the pan of reserved water back up to a simmer. Remove any header cards and place the **mushroom jus, celeriac & truffle mix** and the **celeriac puree** all still in their packaging into the simmering water for 5 minutes.

3. Place a small frying pan with a splash of oil over a low to medium heat, fry your **hen of the woods** with a pinch of salt evenly on all sides for 5 minutes.

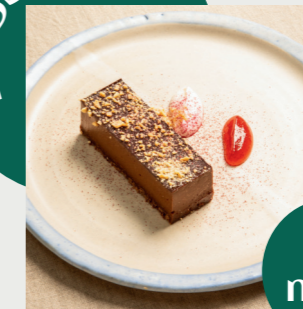
4. Whilst the **Hen of the Woods** are cooking, place the **mushroom croquettes** on a parchment lined baking tray and into the oven for 5 minutes.

5. Remove everything from the oven and remove the items from the simmering water. Open the packaging of the **mushroom jus** and stir in the **lovage oil**.

6. Slice the **pickled pear** in half.

7. Plate the **hen of the woods, mushroom croquette, celeriac puree, celeriac & truffle remoulade** and **pickled pear** onto plates using the image provided. Spoon the **sauce** into the middle of the plate.

DESSERT



5 mins

Chocolate, Yoghurt, Plum

Dark chocolate cremeux topped with white chocolate crumb, alongside sheeps yoghurt and plum gel. Finished with a sprinkle of plum sherbet.

Ingredients:

Dark Chocolate Cremeux
Sheeps Yoghurt
White Chocolate Crumb
Plum Gel
Plum Sherbet

Equipment:

1 x Palette Knife

1. To serve, use a palette knife to carefully lift the **cremeux** from its packaging and onto your serving plate.

2. Add a spoonful of **sheep's yoghurt** and **plum gel** beside it.

3. Finish by scattering the **white chocolate crumb** over and around the the **cremeux**. Sprinkle over the **plum sherbet**.