



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, VENISON, CHOCOLATE

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
 Venison Haunch: N/A
 Venison Faggot: **Sulphites**
 Celeriac & Truffle Remoulade: **Milk, Celery**
 Celeriac Puree: **Milk, Celery**
 Pickled Pear: **Sulphites**
 Onion Sauce: **Milk, 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**

SERVING INSTRUCTIONS

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.

Ingredients:

Butternut Squash Soup
Sunflower Seed Vinaigrette
Roasted Hazelnuts
Parsley Oil

Equipment:

1 x Small Saucepan

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

MAIN



25 mins

Venison, Celeriac, Pear

Venison haunch served with venison faggot, celeriac puree, celeriac & truffle remoulade and pickled pear, finished with onion sauce and lovage oil.

Ingredients:

Venison Haunch
Venison Faggot
Celeriac & Truffle Remoulade
Celeriac Puree
Pickled Pear
Onion Sauce
Lovage Oil

Equipment:

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

You'll also need:

Vegetable Oil
Sea Salt

1. Pre-heat oven to 220°C (200°C fan).
2. Remove **venison haunch** and the **venison faggots** from their packaging and season with salt. Place the frying pan onto a high heat with a splash of oil.
3. Once hot, sear the **venison faggots** all over until evenly coloured. Transfer onto the parchment-lined baking tray and into the oven for 10 minutes. Meanwhile, using the same frying pan, sear the **venison haunch** all over until evenly coloured and place into the oven on the same parchment-lined baking tray as the **faggots**, for the final 5 minutes of the **venison faggot** timings.
4. Whilst the **venison** is cooking, bring the reserved saucepan and water back to a simmer ready for the other elements.
5. After 5 minutes, remove the **venison haunch** and **faggots** from the oven, cover with tin foil and leave to rest somewhere warm.
6. Meanwhile, bring the pan of reserved water back up to a simmer. Place the **onion sauce**, **celeriac & truffle remoulade** and the **celeriac puree** all still in their packaging into the simmering water for 5 minutes.
7. Slice the **pickled pear** in half.

8. Remove everything from the oven and remove the items from the simmering water. Open the packaging of the **onion sauce** and stir in the **lovage oil**.
9. Slice the **venison haunch** into 6 even pieces.
10. Plate the **venison haunch**, **venison faggot**, **celeriac puree**, **celeriac & truffle mix** 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**.