



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:**

- Hen of Woods: N/A
- Shallot Compote: **Sulphites**
- Yeast Beurre Blanc: **Sulphites, Milk, Barley, Wheat, Oats, Rye, Celery**
- Chive Oil: N/A
- Glazed Beetroot: N/A
- Roasted Hazelnuts: **Hazelnut**, May Contain: **Peanuts**
- Mushroom Stock: N/A
- Hispi Cabbage: N/A
- Radicchio: N/A
- Toasted Hazelnut & Seed Crumb: **Hazelnuts**
- Preserved Summer Oil: N/A
- Chocolate Fondant Tart: **Milk, Egg, Soybean, Wheat**
- Hay Cream: **Milk**
- Smoked Plum Gel: **Sulphites**
- Plum Sherbet: **Sulphites**

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, Chardonnay No. 3.1**

Apples, pears and butter shine through in this succulent and elegant wine. Remove from the refrigerator 15 minutes before serving.



**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 the dessert, Banks Brothers No. 2.1 Cape Vintage**

Made with a combination of classic Portuguese grape varieties, this South African Port-style wine pays homage to its European sibling. A luscious and juicy fortified wine bursting at the seams with complexity.

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

MADE  
IN  
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STEAD

## MUSHROOM, BEETROOT, CHOCOLATE



### SERVING INSTRUCTIONS

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## STARTER

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



6 mins

## Shallot, Mushroom, Yeast

Pan fried hen of the woods mushroom on a shallot compote, finished with a yeast beurre blanc and chive oil.

### Ingredients:

Hen of the Woods  
Shallot Compote  
Yeast Beurre Blanc  
Chive Oil

### Equipment:

1 x Small Frying Pan  
1 x Small Saucepan

With their earthy flavour and unique texture, these mushrooms have found a special place in our kitchen. Its unique frond-like structure consists of multiple grey-brown caps that resemble the feathers of a ruffled hen, hence its name. These caps are tender and have a delicate, nutty taste that intensifies when cooked.

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

2. Place the **yeast beurre blanc** still in its packaging into the simmering water for 3 minutes. After 3 minutes remove from the simmering water. Reserve the saucepan of water for use later in the main course.

3. Add a splash of oil to a small frying pan and place over high heat.

4. Remove the **hen of the woods mushrooms** from their packaging, add to the pan and evenly cook on each side for 3 minutes.

5. To plate, begin by spooning the **shallot compote** into the centre of your serving bowl and top with the **hen of the woods mushrooms**.

6. Finish by spooning the **yeast beurre blanc** over the **hen of the woods mushrooms** and drizzle the **chive oil** over.

## MAIN



30 mins

## Hispi, Beetroot, Hazelnut

Pan roasted hispi cabbage served with glazed beetroot, roasted hazelnuts and radicchio, finished with a mushroom stock.

### Ingredients:

Glazed Beetroots  
Roasted Hazelnuts  
Mushroom Stock  
Hispi Cabbage  
Radicchio  
Hazelnut & Seed Crumb  
Preserved Summer Oil

### Equipment:

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

Hispi cabbage, also known as sweetheart cabbage, is a type of early-harvested cabbage with tender, sweet leaves. Its flavour is mild and slightly sweet, appealing to those who find regular cabbage too strong.

1. Pre-heat oven to 200°C (180°C Fan).

2. Place the **glazed beetroots** onto a parchment lined baking tray and into the oven for 15 minutes.

3. Empty the **roasted hazelnuts** into a small saucepan place on a medium heat. Then add the **mushroom stock** in three stages, fully reducing each time to glaze. Then remove from heat and set to one side.

4. Meanwhile, place the a frying pan onto a high heat.

5. Sear the **hispi cabbage** evenly on all sides for 2 minutes. Turn the heat down to medium and add the butter. Spoon the butter over the **cabbage** for 5 minutes until tender.

6. With 3 minutes remaining on the **beetroot**, on the same tray place in the the **radicchio** into the oven.

7. Plate the **hispi cabbage, hazelnut & seed crumb, glazed beetroots, glazed hazelnuts, radicchio** onto plates using the image provided. Finish the entire dish with a drizzle of the **preserved summer oil**.

## DESSERT



10 mins

## Chocolate, Hay, Plum

Chocolate fondant tart topped with a plum gel and served with hay cream, dusted with a plum sherbet.

### Ingredients:

Chocolate Fondant Tart  
Hay Cream  
Plum Gel  
Plum Sherbet

### Equipment:

1 x Parchment-Lined Baking Tray

We infuse hay into a cream in order to make the hay cream. 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.

1. Pre-heat your oven to 190°C (170°C Fan).

2. Place the **chocolate fondant tarts** onto a parchment-lined baking tray and place into the centre of your oven for 8 minutes.

3. Remove from the oven and allow to rest for 2 minutes.

4. Pipe dots of **plum gel** onto the top of your **tarts** and serve with the **hay cream**. Dust with **plum sherbet** to finish.

### Find out more:

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

