

DESSERT

12  
mins

Before you move onto dessert, refresh your palate with the bramley apple juice, mixed with preserved lemon verbena oil, split between two glasses.

## Chocolate, Hay, Plum

### Ingredients:

Chocolate Fondant Tart  
Hay Cream  
Plum Gel

### You'll also need:

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.

With a coffee or espresso martini, enjoy our **damson macarons** - remove from the fridge 5 minutes before serving.

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 the 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 the **tarts** and serve with the **hay cream**.



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:

Choux Bun: **Wheat, Egg, Milk, Sulphites**, Chicken Liver Parfait: **Sulphites, Milk, Egg**, Blackberry Gel: **Sulphites**, Haxby Sourdough: **Wheat. MAY CONTAIN: Sesame**, Cultured Butter: **Milk**, Douglas Fir Salt: N/A, Yorkshire Coppa: **Sulphites**, Fennel Salami: **Sulphites**, Oldstead Shredded Cornichons: **Mustard, Sulphites**, Scallops: **Molluscs**, Smoked Mushroom Consommé: **Soybeans, Sulphites**, Pickled Turnip Discs: **Sulphites**, Butter: **Milk**, Herb Oil: N/A, Beef Wellington: **Wheat, Milk, Sulphites, Egg, Mustard**, Duck Fat Rosti: N/A, Black Garlic Puree: **Sulphites**, Guanciale: **Sulphites**, Garlic Kale: **Milk**, Beef & Onion Jus: **Milk, Sulphites**, Minced Truffle: N/A, Lovage Oil: N/A, Egg Yolk: **Egg**, Brambley Apple Juice: **Sulphites**, Lemon Verbena Oil: N/A, Chocolate Fondant Tart: **Milk, Egg, Soybeans, Wheat**, Hay Cream: **Milk**, Plum Gel: **Sulphites**, Damson Macarons: **Almond, Egg, Sulphites, Soybeans, Milk, May Contain: Peanuts**

## TOMMY'S SIGNATURE MENU THE PRESERVING SEASON



### SERVING INSTRUCTIONS

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## CANAPE



5 mins

## Ingredients:

Choux Bun  
Chicken Liver Parfait  
Blackberry Gel

## Equipment:

1 x Parchment-Lined Baking Tray  
1 x Knife or Skewer

## Chicken, Blackberry, Choux

1. Pre-heat your oven to 180°C (160°C Fan).

2. Place your **choux buns** onto a parchment-lined baking tray and place into the centre of your oven for 5 minutes.

3. Remove from the oven and allow to cool completely.

4. Use a knife or skewer to make a small hole in the base of each **choux bun** and pipe in the **blackberry gel**, followed by the **chicken liver parfait**.

## FISH COURSE



10 mins

## Ingredients:

Scallops  
Mushroom Consommé  
Pickled Turnip Discs  
Butter  
Herb Oil  
Parsley Powder

## You'll also need:

Vegetable Oil

## Equipment:

Small Saucepan  
Small Frying Pan

## Scallop, Mushroom, Turnip

1. Empty your **mushroom consommé** into a small saucepan and place over low heat to warm gently.

2. Place a small frying pan over a very high heat with and add a splash of oil.

3. Once the pan is hot, remove the **scallops** from their packaging, season with our salt and place the flatter side down into the pan. Colour for 30 seconds.

4. After 30 seconds, carefully flip the **scallops** over and add the **butter** to the pan.

5. Allow the **butter** to foam and spoon over the **scallops** for a further minute before removing from the pan. Remove from the pan and allow to rest in a warm place for 30 seconds.

6. To plate, place the **scallops** in the centre of the bowl.

7. Pour the **mushroom consommé** around the **scallops**.

8. Place the **pickled turnip disks** on the top of the **scallop** and drizzle the **herb oil** around and finish with **parsley powder**.

Enjoy using our complimentary Douglas Fir salt to use on this menu. Douglas Fir is one of our hero ingredients which we love to use whenever possible!

## Sourdough & Charcuterie

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

2. Serve sourdough with **chicken fat & cep butter**, **Yorkshire charcuterie** and **Oldstead shredded cornichons**.

## STARTER



10 mins

## Ingredients:

Haxby Sourdough  
Chicken Fat & Cep Butter  
Yorkshire Charcuterie  
Oldstead Shredded Cornichons

## Equipment:

1 x Bread Knife  
1 x Parchment-lined Baking Tray

## MAIN



40 mins

## Ingredients:

Beef Wellington  
Duck Fat Rosti  
Black Garlic Puree  
Guanciale  
Garlic Kale  
Beef Jus  
Minced Truffle  
Lovage Oil  
Egg Yolk

## You'll also need:

Cooking oil

## Equipment:

1x Parchment-lined Baking Tray  
1x Pastry Brush  
1x Small Frying Pan  
1x Small Saucepan  
1x Bowl  
1x Sharp Knife

## Beef, Garlic, Truffle

1. Pre-heat your oven to 230°C (210°C fan)

2. Place your **beef wellington** onto a parchment lined baking tray and brush all over with the **egg yolk**. Place into the centre of your oven for 25 minutes (turning halfway). After 25 minutes, remove from the oven and allow to rest for 15 minutes on the tray somewhere warm.

3. Place a small frying pan with a splash of oil over a high heat and fry the **duck fat rostis** for 2 minutes on each side, place into your oven for 10 minutes to finish cooking. Reserve the pan for later.

4. Whilst the **duck fat rostis** are in the oven, empty the **beef jus** into a small saucepan and place over a low heat to warm through, once warm mix in the **minced truffle**.

5. Place the reserved small frying pan over a medium heat and add the **guanciale**. Fry for a few minutes then add the **garlic kale**. Cook until soft.

6. Remove the **duck fat rosti** from the oven and allow to cool slightly. Place the **duck fat rosti** to the right of your plate and then pipe on dots of **black garlic puree** on top. Build the **garlic kale** and **guanciale** around and on top of the **duck fat rosti**.

7. Use a thin, sharp knife to trim the ends of the **beef wellington** and carve into 4 slices. Place two slices to the left of each plate. Finish by spooning the **truffled beef jus** over the **beef wellington**. Drizzle the **lovage oil** around the plate.