

Before you move onto dessert, refresh your palate with the bramley apple juice, mixed with preserved lemon verbena oil, split between four glasses. Follow with the pre-dessert of **lemon verbena, buttermilk & chocolate pot**.

DESSERT

12
mins

Chocolate, Hay, Plum

Ingredients:

Chocolate Fondant Tart
Hay Cream
Plum Gel
Plum Sherbet

Equipment:

1 x Parchment Lined Baking Tray
1 x Whisk

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 **salted caramel truffles, damson macarons & sour cherry nougat** petit fours – remove from 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. Whip the **hay cream** with a whisk until stiff peaks form.
5. Pipe dots of **plum gel** onto the top of the **tarts** and serve with the **hay cream**. Finish with a dusting of **plum sherbet**.



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:

Rosemary & Garlic Nuts: **Cashew, Hazelnuts, May Contain: Peanuts, Sesame, Cereals Containing Gluten**, Haxby Sourdough: **Wheat. May Contain: Sesame**, Chicken Fat & Cep Butter: **Milk**, Douglas Fir Salt: N/A, Yorkshire Coppa: **Sulphites**, Yorkshire Lomo: **Sulphites**, Fennel Salami: **Sulphites**, Chicken Liver Parfait with Hedgerow Jelly: **Sulphites, Egg, Milk**, Oldstead Shredded Cornichons: **Mustard, Sulphites**, Pickled Carrots: **Sulphites**, Pickled Green Tomatoes: **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**, Bramley Apple Juice: **Sulphites**, Lemon Verbena Oil: N/A, Chocolate & Lemon Verbena Pot: **Milk, Sulphites, Soybeans**, Chocolate Fondant Tart: **Milk, Egg, Soybeans, Wheat**, Hay Cream: **Milk**, Smoked Plum Gel: **Sulphites**, Plum Sherbet: **Sulphites**, Damson Macarons: **Almond, Egg, Sulphites, Soybeans, Milk, May Contain: Peanuts**, Salted Caramel Truffles: **Sulphites, Milk, Soybeans**, Sour Cherry Nougat: **Sulphites, Egg, Almonds, Hazelnuts**

DINNER PARTY IN A BOX THE PRESERVING SEASON



SERVING INSTRUCTIONS

Please read all of these instructions and remove everything from the fridge 30 minutes prior to cooking.
Enjoy the **rosemary & garlic nuts** whilst preparing your soughdough & charcuterie course!

STARTER



10 mins

Ingredients:

Haxby Sourdough
Chicken Fat & Cep Butter
Yorkshire Coppa
Yorkshire Lomo
Fennel Salami
Chicken Liver Parfait with Hedgerow Jelly
Oldstead Shredded Cornichons
Pickled Carrots
Pickled Green Tomatoes

Equipment:

1 x Bread Knife
1 x Parchment-lined Baking Tray

Sourdough & Charcuterie

1. Remove all ingredients from packaging 10 minutes 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 and cep butter, Yorkshire charcuterie, chicken liver parfait** and **Oldstead condiments**.

We use Lishman's of Ilkley for our Yorkshire charcuterie. Lishman's are committed to husbandry, welfare & quality. They use traditional methods to achieve the exceptional flavours you are about to enjoy!

FISH COURSE



10 mins

Ingredients:

Scallops
Mushroom Consommé
Pickled Turnip Dlscs
Butter
Herb Oil
Parsely Powder

You'll also need:

Vegetable Oil
Salt

Equipment:

1 x Small Saucepan
1 x Small Frying Pan

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!

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**.

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

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.

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 over, 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.