



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 Beetroots: 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**

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. 12 Muscadet

A refreshing white wine bursting with flavours of citrus, crisp apple and balanced saline notes of pebbles and seaside. Madebe Dominique Martin in the Loire Valley, France.



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, Oldstead Sloe "Port"

Our preservation team began crafting our Oldstead Sloe "Port" over two years ago. Using sloes that had previously been infused in gin, they set them for a second infusion in red wine. After two weeks, the wine was strained off and then fortified with brandy. This has been ageing for the last two years, and we are delighted to now be serving it.



MADE
IN
OLD
STEAD

MUSHROOM, BEETROOT, CHOCOLATE



SERVING INSTRUCTIONS

SHARE YOUR CREATIONS WITH US ON INSTAGRAM @MADEINOLDSTEAD @TOMMYBANKS

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.

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.

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.

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.

Ingredients:

Chocolate Fondant Tart
Hay Cream
Plum Gel

Equipment:

1 x Parchment-Lined Baking Tray
Mixing Bowl
Whisk

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. Empty the **hay cream** into a mixing bowl and whisk until soft peaks form.
4. Remove the **chocolate fondant tarts** 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** alongside.