



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:**

- Mushroom Parfait with Onion Jelly: **Egg, Milk, Soybeans, Sulphites**
- Oldstead Cornichons: **Mustard, Sulphites**
- Laminated Brioche: **Cereals containing Gluten (Wheat), Egg, Milk, Sulphites**, May Contain: **Nuts, Sesame, Soybeans**
- Celeriac & Truffle Pie: **Cereals containing Gluten, Egg, Milk**
- Potato Rosti: **Milk**
- Tenderstem Broccoli: N/A
- Braised Red Cabbage: **Sulphites**
- Mushroom Jus: **Sulphites**
- Sloe Preserve: **Sulphites**
- Lovage Oil: N/A
- Bread Sauce: **Cereals containing Gluten, Milk**
- Egg Yolk: **Egg**
- Chocolate Fondant Tart: **Milk, Egg, Soybeans, Wheat**
- Hay Cream: **Milk**
- Plum Gel: **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, 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.



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

## MUSHROOM MENU X TOMMY'S PIE SHOP



## SERVING INSTRUCTIONS

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

STARTER



10 mins

## Mushroom, Onion, Cornichon

To begin, mushroom parfait topped with a roast onion jelly. Served with toasted laminated brioche and our 2023 vintage of Oldstead cornichons.

### Ingredients:

Mushroom Parfait with Onion Jelly  
Oldstead Cornichons  
Laminated Brioche

1. Pre-heat your oven to 200°C (180°C Fan).
2. Lightly toast your **laminated brioche** in the oven for 3 minutes.
3. Serve with the **mushroom parfait** and **cornichons**.

MAIN



40 mins

## Truffle, Mushroom, Sloe

For the main course, celeriac and truffle pie, served with braised red cabbage, potato rosti, tenderstem broccoli, topped with mushroom jus. Accompanied by sloe preserve and bread sauce.

### Ingredients:

Celeriac & Truffle Pie  
Potato Rosti  
Tenderstem Broccoli  
Braised Red Cabbage  
Mushroom Jus  
Sloe Preserve  
Lovage Oil  
Bread Sauce  
Egg Yolk

### Equipment:

1 x Parchment-lined Baking Tray  
1x Brush  
1 x Frying Pan  
1 x Small Saucepan  
Cooking Oil

6. Increase the heat of your frying pan to high and char the **tenderstem broccoli** for 2 minutes before transferring to the baking tray in the oven for the final 5 minutes.
7. Carefully remove everything from the saucepan, and from the oven.
8. Carefully remove the **celeriac & truffle pies** from their foil cases and plate with the **potato rosti, tenderstem broccoli, sloe preserve** and **mushroom jus**.
9. Serve the **braised red cabbage** and **bread sauce** on the side.

1. Pre-heat your oven to 200°C (180°C fan).
2. Place your **celeriac & truffle pies** onto a parchment-lined baking tray, brush with egg yolk and place into the centre of your oven for 25 minutes.
3. Place a small frying pan with a splash of oil over a medium-high heat and fry your **potato rostis** until golden brown on each side, about 15 minutes in total. Transfer onto the baking tray in the oven for the final 10 minutes.
4. Bring a small saucepan of water to a gentle simmer.
5. Remove the labels from the **mushroom jus, braised red cabbage** and bread sauce and place, still in their packaging, into the simmering water for 5 minutes.

DESSERT



10 mins

## Chocolate, Hay, Plum

Chocolate fondant tart topped with a plum gel 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 into soft peaks.
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.