



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:**

Cauliflower Soup: **Milk**, Oldstead Harissa Dressing: N/A, Cider Soaked Raisins: **Sulphites**, Garden Herb Oil: **Soybeans**, Winslade: **Milk**, Mushroom Parfait: **Milk, Egg, Sulphites, Soybeans**, Pickled Shallots: **Sulphites**, Haxby Sourdough (Round) x1: **Cereals Containing Gluten, May Contain Sesame**, Crispy Onions: **Cereals Containing Gluten**, Cornichons: **Mustard, Sulphites**, Butternut Squash Wellington: **Milk, Egg, Cereals Containing Gluten, Sulphites**, Egg Yolk: **Egg**, Mushroom & Fermented Barley Stuffing: **Milk, Sulphites, Mustard, Soybeans, Cereals Containing Gluten**, Heritage Carrots: **Milk**, Yorkshire Puddings: **Cereals Containing Gluten, Egg, Milk**, Braised Red Cabbage: **Sulphites**, Chestnut Sprouts: **Nuts**, Horseradish Crème Fraîche: **Milk**, Mushroom Jus: **Sulphites**, Vegetarian Roasted Potatoes: **Milk**, Choux Bun: **Egg, Milk, Cereals Containing Gluten, Sulphites**, Christmas Cake Crème Diplomat: **Cereals Containing Gluten, Egg, Milk, Sulphites**, Plum Gel: N/A, Candied Hazelnuts: **Nuts, May Contain Peanuts, Sesame, Cereals Containing Gluten**, Douglas Fir 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**

This powerful, spicy wine, full of rich flavours of dark fruits and pepper is the perfect accompaniment to our main course.



**With dessert, Late Harvest Chenin Blanc No. 15**

A ripe and luscious wine with notes of apple pie, honey, and blossom. Serve straight from the refrigerator.

## CHRISTMAS BUTTERNUT SQUASH WELLINGTON



### SERVING INSTRUCTIONS



## Cauliflower, Harissa, Raisin

Cauliflower soup with Oldstead harissa, finished with cider-soaked raisins.

1. Over a medium heat, gently warm your **cauliflower soup** in a small saucepan for 3 minutes or until hot.
2. Spoon your soup into the base of your bowl.
3. Top with the **cider soaked raisins**.
4. Drizzle the **Oldstead harissa dressing** over the top and finish with the **garden herb oil**.

5 mins



### Ingredients:

Cauliflower Soup  
Oldstead Harissa Dressing  
Cider Soaked Raisins  
Garden Herb Oil

### Equipment:

1 x Small Saucepan

AMUSE BOUCHE

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

MAIN



1 hour  
10 mins

## Butternut Squash Wellington

For the main course, Oldstead butternut squash wellington, wrapped in a buttery puff pastry served with all the festive trimmings.

1. Preheat the oven to 220°C (200°C fan).
2. Place your **Yorkshire pudding tins** on a baking tray, adding 1 teaspoon of oil to each. Put the tray in the center of the oven and heat for 10 minutes.
3. Once heated, add a pinch of salt to the **Yorkshire pudding batter** and carefully pour it into the tins. Bake for 20 minutes.
4. When the **Yorkshire puddings** are done, remove them from the oven and increase the temperature to 230°C (210°C fan).

5. Unwrap the **butternut squash Wellington** and place it on a parchment-lined baking tray. Brush with **egg yolk**.

6. Arrange the **roast potatoes** on a separate parchment-lined tray.

7. Put both the **Wellington** and **potatoes** into the oven. After 15 minutes, reduce the temperature to 180°C and continue baking for another 10 minutes. After 25 minutes total, check that the **potatoes** are golden and crispy—if not, leave them in the oven for extra time.

### Ingredients:

Butternut Squash Wellington  
Egg Yolk  
Mushroom & Fermented Barley Stuffing  
Heritage Carrots  
Yorkshire Puddings  
Braised Red Cabbage  
Chestnut Sprouts  
Horseradish Crème Fraiche  
Mushroom Jus  
Vegetarian Roasted Potatoes

### You'll also need:

Salt  
Cooking Oil

### Equipment:

3 x Parchment-lined Baking Tray  
1 x Frying Pan  
2 x Small Saucepans  
Thin, Sharp Knife

STARTER



25 mins

## Oldstead Grazing Board

Whole baked Winslade cheese served with Haxby sourdough bread alongside our favourite accompaniments.

1. Pre-heat your oven to 200°C (180°C fan).
2. Remove the **Winslade** from its packaging and place into round, oven proof dish.
3. Place into the centre of your oven for 20 minutes, or until nicely melted and bubbling on top.
4. After 10 minutes, remove the **Haxby sourdough** from its packaging and place into your oven for 10 minutes.
5. Remove both the **Winslade** and **sourdough** from the oven and allow to rest for 5 minutes.
6. Serve with the rest of the components.

### Ingredients:

St Sunday  
Mushroom Parfait Pots  
Pickled Shallots  
Haxby Sourdough  
Crispy Onions  
Cornichons

### Equipment:

1 x Round, Oven Proof Dish  
1 x Bread Knife  
1 x Parchment-lined Baking Tray

DESSERT



12 mins

## Plum, Christmas Cake, Hazelnut

Choux bun filled with Christmas cake crème diplomat, topped with plum gel, candied hazelnuts and finished with a dusting of Douglas fir sherbet.

1. Refresh the **choux buns** by putting them in a 160°C (140°C fan) oven for 5 minutes.
2. After 5 minutes, set aside and allow to cool completely. Once cooled, cut the **choux bun** in half horizontally and pipe alternate dots of the **Christmas cake crème diplomat** and **plum gel**.
4. Place the **candied hazelnuts** inside the **choux bun** then put the other half of the **choux bun** on top and sprinkle the **Douglas fir sherbet** over the top.

### Ingredients:

Choux Bun  
Christmas Cake Crème Diplomat  
Plum Gel  
Candied Hazelnuts  
Douglas Fir Sherbet