

MADE  
IN  
OLD  
STEAD

# OLDSTEAD BREAKFAST BOX



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## SERVING INSTRUCTIONS

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# Haxby Sourdough, Sour Butter & Jam



1. Preheat oven to 200°C (180°C Fan) and remove the **sour butter** from the refrigerator.
2. Place **sourdough** on a preheated baking tray in your oven for 8-10 minutes until heated through.
3. Serve alongside the **sour butter** and **strawberry & meadowsweet jam**.

# Yoghurt, Strawberry, Granola



1. Spoon the **strawberry compote** into the centre of a small serving bowl.
2. Top with spoonfuls of **Longley Farm yoghurt** and a generous sprinkling of **granola**.

# The Oldstead Breakfast



## Ingredients:

Paris Brown mushrooms  
Oldstead streaky bacon  
Oldstead sausages  
Duck fat hash browns  
Black pudding  
Fermented tomato ketchup  
Smoked beetroot ketchup

## Equipment:

1 x parchment-lined  
baking tray  
2 x frying pans

## You Will Also Need:

Cooking oil  
Sea salt

1. Preheat oven to 200°C (180°C Fan).
2. Add a splash of oil to a frying pan and place over high heat. Add the **sausages** and **duck fat hash browns** to the pan and allow to evenly colour, about a minute each side.
3. Position the **mushrooms**, **black pudding**, **sausages** and **duck fat hash browns** onto the parchment-lined baking tray. Drizzle a little oil over the **mushrooms** and season with sea salt. Place the tray in the centre of the preheated oven for 15 minutes.
4. With a few minutes remaining, using the same frying pan, reduce heat to medium and fry the **bacon** for one minute each side.
5. At the same time, add a splash of oil to a separate frying pan and crack the **eggs** into the pan, allowing to gently fry over medium heat.
6. Remove everything from the oven and the **eggs** and **bacon** from their pans.
7. Serve all together alongside the **smoked beetroot ketchup** and **fermented tomato ketchup**.



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:**

Apple & Lemon Verbena Juice: N/A  
Haxby Sourdough: **Cereals containing Gluten. May contain Sesame**  
Sour Butter: **Milk**  
Strawberry & Meadowsweet Jam: **Sulphites**  
Longley Farm Yoghurt: **Milk**  
Strawberry Compote: **Sulphites**  
Granola: **May contain Cereals containing Gluten, Nuts, Sesame, Peanuts**  
Oldstead Streaky Bacon: N/A  
Oldstead Sausage: **Cereals containing Gluten, Sulphites**  
Duck Fat Hash Brown: N/A  
Paris Brown Mushrooms: N/A  
Black Pudding: **Cereals containing Gluten, Mustard. May contain Celery, Nuts, Peanuts, Sesame, Soya**  
Smoked Beetroot Ketchup: **Sulphites**  
Burford Brown Eggs: **Egg**