

MADE
IN
OLD
STEAD

OLDSTEAD BRUNCH BOX



SERVING INSTRUCTIONS

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Bread & Charcuterie

Ingredients:

Haxby sourdough
Yorkshire salami
Spruce & lemon verbena salmon
Killeen cheese
Whipped cream cheese
Dill oil
Strawberry & meadowsweet jam

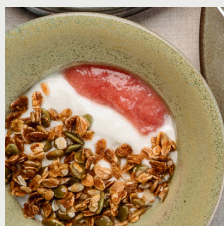
Equipment:

Chopping board
Bread knife



1. Remove all ingredients from the fridge 30 minutes before serving and allow to come up to room temperature.
2. Preheat oven to 200°C (180°C fan).
3. Remove **sourdough** from its packaging and place into the centre of the oven for 10 minutes. Remove and allow to cool for 5 minutes.
4. Serve all elements together.

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 sprinkle 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**.



ALLERGENS:

Apple & Lemon Verbena Juice: N/A, Haxby Sourdough: **Cereals Containing Gluten**, May Contain: **Sesame**, Yorkshire Salami: **Sulphites**, Spruce & Lemon Verbena Salmon: **Fish, Sulphites**, Kileen: **Egg, Milk**, Whipped Cream Cheese: **Milk**, Dill Oil: **Soybeans** Cacklebean Box of 6 Eggs: **Egg**, Sour Butter: **Milk**, Strawberry & Meadowsweet Jam: **Sulphites**, Longley Farm Yoghurt: **Milk**, Granola: **Cereals Containing Gluten, Nuts, Sesame, Peanuts**, Strawberry Compote: **Sulphites**, Strawberry & Meadowsweet Jam: **Sulphites**, Paris Brown Mushroom: N/A, Oldstead Streaky Bacon: **Sulphites**, Oldstead Sausages: **Cereals Containing Gluten, Sulphites**, Duck Fat Hash Brown: N/A, Black Pudding: **Cereals Containing Gluten, Mustard**, May Contain: **Nuts**, Fermented Tomato Ketchup: **Mustard, Soybeans, Sulphites**, Smoked Beetroot Ketchup: **Sulphites**

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.