

DESSERT



2 hrs

Chocolate, Cherry, Almond

Chocolate crèmeux topped with damson brandy sticky cherries, mascarpone and an almond tuille.

Ingredients:

Chocolate crèmeux
Chocolate tart case
Damson brandy sticky cherries
Almond tuille
Whipped mascarpone

Equipment:

1 x saucepan

1. Heat the **chocolate crèmeux mix** in its bag, in a pan of hot water until it melts.
2. Evenly distribute the mixture between the **tart cases**.
3. Place the filled **tart cases** back in the fridge and allow to set for at least 2 hours
4. When you're ready to serve, top the tart cases with the **damson sticky cherries** and spoon on the **mascarpone**. Snap off a piece of **almond tuille** and gently place on top of the filled tarts.

Finish your meal with our delicious **fruit & nut chocolate**.

ALLERGENS:

Bellini Mix: **Sulphites**, Choux Bun: **Milk**, **Cereals Containing Gluten**, **Sulphites**, **Egg**, Hafod Cheese Custard: **Milk**, **Egg**, Pickled Walnut Purée: **Sulphites**, **Nuts**, **Cereals Containing Gluten**, Haxby Bakehouse Sourdough: **Cereals Containing Gluten**, **May Contain Sesame**, Whipped Herb Butter: **Milk**, Pickled Green Tomatoes: **Sulphites**, Oldstead Shredded Cornichons: **Mustard**, **Sulphites**, Mushroom & Truffle Parfait: **Sulphites**, **Egg**, **Milk**, **Soybeans**, **May Contain Cereals Containing Gluten**, Scallop: **Molluscs**, Onion Soubise: **Milk**, Bacon Jam: **Sulphites**, Chive Oil: **Soybeans**, Butter: **Milk**, Monkfish Wellington: **Egg**, **Milk**, **Cereals Containing Gluten**, Egg Yolk: **Egg**, Glazed Fondant Potato: **Milk**, Truffle Ketchup Purée: **Sulphites**, **Cereals Containing Gluten**, **Soybeans**, Lovage Oil: **Soybeans**, Mincéd Truffle: N/A, Mushroom Jus: **Sulphites**, Chocolate Crèmeux: **Milk**, **Egg**, **Sulphites**, **Soybeans**, Chocolate Tart Case: **Cereals Containing Gluten**, **Egg**, **Milk**, **Soybeans**, Whipped Mascarpone: **Milk**, **Sulphites**, Damson Brandy Sticky Cherries: **Sulphites**, Chocolate Slab: **Nuts**, **Milk**, **Soybeans**, Almond Tuille: **Cereals Containing Gluten**, **Sulphites**, **Egg**, **Milk**, **Nuts**, **May Contain Peanuts**

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.

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. Made by Dominique Martin in the Loire Valley, France.



With the main, Banks Brothers No. 11 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.

NEW YEAR'S EVE MONKFISH WELLINGTON FOR FOUR



SERVING INSTRUCTIONS

SHARE YOUR CREATIONS WITH US ON INSTAGRAM @MADEINOLDSTEAD @TOMMYBANKS

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

AMUSE BOUCHE



10 mins

Ingredients:

Choux bun
Hafod cheese custard
Pickled walnut purée

Equipment:

1 x parchment-lined
baking tray

Prepare your Oldstead Bellini by pouring the mix evenly between the glasses and topping each glass with 125ml of sparkling wine of your choice!

Hafod, Choux, Walnut

Enjoy a Bellini cocktail to start alongside cheese custard filled choux bun, finished with a pickled walnut purée.

1. Preheat oven to 180°C (160°C Fan).
2. Place your **choux buns** onto a parchment-lined baking tray and place into the centre of the oven for 5 minutes.
3. Remove from the oven and leave to cool completely.
4. Use a knife or skewer to make a small hole in the base of each **choux bun** and pipe the **Hafod cheese custard** and **pickled walnut purée** into the **choux bun**.

STARTER



15 mins

Ingredients:

Haxby sourdough
Mushroom & truffle parfait
Whipped herb butter
Pickled green tomatoes
Oldstead cornichons

Equipment:

1 x parchment-lined baking
tray

Bread Course

Haxby sourdough served with whipped herb butter. Accompanied by mushroom & truffle parfait, pickled green tomatoes, and homegrown cornichons.

1. Preheat oven to 200°C (180°C Fan).
2. Place your **Haxby Bakehouse sourdough** onto a baking tray and bake in the oven for 15 minutes.
3. Remove and allow to cool for 5 minutes.
4. Serve with the **mushroom parfait**, **pickled shallots**, **crispy onions** and **cornichons**.

Please read all of these instructions and remove everything from the fridge 30 minutes prior to cooking. Please note, the dessert course takes 2 hours to set.

FISH COURSE



10 mins

Ingredients:

Scallop
Onion soubise
Bacon jam
Chive oil
Butter

Equipment:

1 x frying pan
1 x saucepan

Scallop, Onion, Bacon

Pan seared scallop on a bacon & chicory jam, onion soubise & finished with chive oil.

1. Bring a pan of water to a simmer.
2. In their bags, heat both the **onion soubise** and **bacon jam** in warm water for 10 minutes.
3. After 5 minutes, place a small frying pan over high heat and add a splash of oil.
4. Remove the **scallops** from their packaging and place the wider side down into the hot pan. Colour for 1 minute until caramelised.
5. After 30 seconds, carefully flip the **scallop** over and add **butter** to the pan.
6. Allow the **butter** to foam then turn down the temperature to a medium heat. Baste the scallop for a further minute before removing from the pan. Allow to rest in a warm place for 30 seconds.
7. Put the **onion soubise** onto the base of a plate, creating a crevice to put the **bacon jam** inside. Place the scallop on top of both the soubise and jam, then top with chive oil.

MAIN



45 mins

Ingredients:

Monkfish Wellington
Egg yolk
Glazed fondant potato
Truffle Ketchup Purée
Lovage Oil
Minced Truffle
Mushroom Jus

You May Also Need:

Butter

Equipment:

1 x brush
2 x parchment-lined
baking trays
1 x saucepan
1 x frying pan
Thin, sharp knife

Monkfish Wellington

For the main course, a monkfish wellington wrapped in buttery puff pastry accompanied by glazed fondant potato, truffle ketchup purée, mushroom jus & lovage oil.

1. Preheat the oven to 180°C (160°C Fan).
2. Place the **monkfish Wellington** onto the baking tray with parchment paper, brush with **egg yolk** and bake for 20-25 minutes.
3. While adding the **Wellington** to the oven, place the **fondant potatoes** onto a baking tray with a knob of butter and place into the oven at the same time. After 15 minutes, remove from the oven and set aside.
4. Remove Wellington from the oven and leave to rest for 15 minutes. Meanwhile, put the **mushroom jus** into a pan and bring to a simmer. Once simmering add the **minced truffle**.
5. With five minutes of resting time remaining, place a small frying pan with a splash of oil over a medium heat and colour the **fondant potato**, with a pinch of salt for 3 minutes.
6. Use a thin, sharp knife to carve the **Wellington** into two pieces.
7. When plating, add a sliced piece of **wellington** to the centre of the plate, with the **glazed fondant potato** to the side and spoon the **jus** over the **fondant potato** and plate, add the **truffle ketchup puree** and drizzle **lovage oil** over the **jus**.