

Before you move onto dessert, refresh your palate with the **bramley apple juice**, mixed with preserved **gooseberry juice**, split between four glasses.

DESSERT



5 mins

Ingredients:

Chocolate Cremeux
Lemon Verbena Curd
Douglas Fir Sherbet
White Chocolate Crumb

You'll also need:

Palette Knife
Spoon

We create the sherbet by foraging fallen needles from local Douglas Fir trees. It has a lemony flavour - trust us!

With a coffee or espresso martini, enjoy our **toasted hay bourbon fudge** petit fours - remove from fridge 5 mins before.

Douglas Fir, Dark Chocolate, Lemon Verbena

Douglas Fir & dark chocolate cremeux topped with caramelised white chocolate crumb, served with lemon verbena curd. Finished with a Douglas fir sherbet.

1. To serve, use a palette knife to carefully lift the **chocolate cremeux** from its packaging and onto your serving plate.
2. Add a spoonful of **lemon verbena curd** beside it and top with a sprinkling of **Douglas Fir sherbet**.
3. Finish with a scattering of **white chocolate crumb**.



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:

Croustade: **Cereals containing Gluten, Egg, Milk**; Celeriac & Truffle Mix: N/A, Chive Emulsion: **Egg, Mustard, Sulphites**; Haxby Sourdough: **Cereals containing Gluten. May contain Sesame**; Chicken Fat & Cep Butter: **Milk**; Yorkshire Coppa: **Sulphites**; Oldstead Salami: **Sulphites**; Oldstead Shredded Cornichons: **Sulphites, Mustard**; Scallops: **Molluscs**; Mussel Broth: **Egg, Molluscs, Sulphites**; Dill Pickled Apple: **Sulphites**; Fermented Pepper Powder: N/A; Beef Wellington: **Cereals containing Gluten, Egg, Milk, Sulphites, Mustard**; Egg Yolk: **Egg**; Hen of the Woods: N/A; Leek Top Emulsion: **Egg, Mustard, Sulphites**; Onion Sauce: **Milk, Sulphites**; Apple & Gooseberry Juice: N/A; Douglas Fir & Dark Chocolate Cremeux: **Cereals containing Gluten, Egg, Milk, Soybeans, Sulphites**; Caramelised White Chocolate Crumb: **Milk, Soybeans, Sulphites**; Douglas Fir Sherbet: **Sulphites**; Lemon Verbena Curd: **Egg, Milk, Sulphites**; Toasted Hay Bourbon Fudge: **Milk, Soybeans, Sulphites**.

MADE
IN
OLD
STEAD

THE HUNGER GAP MENU



SERVING INSTRUCTIONS

SHARE YOUR CREATIONS WITH US ON INSTAGRAM @MADEINOLDSTEAD @TOMMYBANKS

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

CANAPE



5 mins

Celeriac & Truffle Croustade

Croustade filled with celeriac & topped with chive emulsion.

Ingredients:

Celeriac & Truffle Mix
Croustades
Chive Emulsion

1. To serve, spoon the **celeriac & truffle mix** into the **croustades** and pipe over the **chive emulsion**.

Sourdough & Charcuterie

Haxby sourdough bread with chicken fat & cep butter served with Yorkshire charcuterie, Oldstead salami and Oldstead shredded cornichons.

1. Remove all ingredients from packaging 10 minutes before serving. Pre-heat oven to 200°C (180°C Fan). Place **sourdough** onto baking tray and warm for 8-10mins.

2. Serve **sourdough** with **chicken fat & cep butter**, **Yorkshire charcuterie** and **shredded cornichons**.



STARTER

10 mins

Ingredients:

Sourdough
Chicken Fat & Cep butter
Yorkshire Coppa
Yorkshire Salami
Shredded Cornichons

FISH COURSE



5 mins

Scallop, Mussel, Pickled Apple

Pan-fried scallops served with a mussel broth and topped with dill pickled apple and a fermented pepper powder.

Ingredients:

Mussel Broth
Scallops
Dill Pickled Apple
Fermented Pepper Powder

You'll also need:

Vegetable Oil
Sea Salt

Equipment:

Small Saucepan
Small Frying Pan

We grow peppers in our garden in Oldstead, and fermenting them and turning them into a powder is just one of the ways we preserve ingredients in the Hunger Gap season.

1. Place a small frying pan with a splash of oil over a medium heat.
2. Empty the **mussel broth** into a small saucepan and place over a low heat to warm through for approximately 5 mins.
3. Remove the **scallops** from their packaging and season well with salt. Place the **scallops**, wider side down, and caramelize for 1 minute.
4. Carefully turn the **scallops** and cook for another minute on the reverse side.
5. Remove the **scallops** from the pan then place into the bottom of your bowl.
6. To finish, top with the **dill pickled apple**, a sprinkle of **Oldstead fermented pepper powder** and pour the hot **mussel broth** around the dish.

MAIN



25 mins

Beef, Leek, Hen of the Woods

Prime salt-aged beef Wellington served with roasted hen of the woods mushrooms, onion sauce, and leek top emulsion.

Ingredients:

Beef Wellington
Egg Yolk
Hen of the Woods
Onion Sauce
Leek Top Emulsion

You'll also need:

Cooking Oil

Equipment:

Parchment-Lined Baking Tray
Pastry Brush
Small Saucepan
Small Frying Pan
Thin, Sharp Knife

1. Pre-heat oven to 230°C (210°C Fan). Remove **beef wellington** from packaging and brush with **egg yolk**. Add to tray and place in centre of oven for 25 minutes.
2. Once cooked, remove from oven and leave to rest for 15 minutes.
3. With 5 minutes resting time remaining, add splash of oil to frying pan, season **Hen of the woods** with salt and fry for one minute each side, or until evenly golden.
4. Meanwhile, empty **onion sauce** into saucepan and place over low heat until warmed through.
5. To serve, carve the wellington into four equal slices and add to plates. Spoon **leek top emulsion** beside and add the mushrooms. To finish, drizzle over the **onion sauce**.