

MOTHER'S DAY FEAST



SERVING INSTRUCTIONS

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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:

Beef Rump Cap: N/A
 Duck Fat Potatoes: N/A
 Cauliflower Cheese: **Wheat, Egg, Milk**
 Glazed Carrots: **Milk**
 Kale: N/A
 Pig in Blankets: **Sulphites, Wheat**
 Yorkshire Puddings: **Wheat, Milk, Egg**
 Horseradish Creme Fraiche: **Milk**
 Onion Gravy: N/A
 Mary Banks' Apple Cake: **Milk, Sulphites, Egg, Wheat, Almond**
 Apple Syrup: **Sulphites**
 Clotted Cream: **Milk**

DESSERT



20
mins

Mary Banks' Apple Cake

A savoury-sweet conclusion to Sunday feasting; Mary Banks' apple cake and apple syrup served alongside clotted cream.

Ingredients:

Mary Banks' apple cake
 apple syrup
 clotted cream

Equipment:

baking tray

1. Pre-heat your oven to 160°C (140°C Fan).
2. Place the **cake** onto a parchment lined baking tray and drizzle the **apple syrup** over before placing into the centre of the oven for 15 minutes to warm through.
3. Remove the **cake** from the oven and allow to cool slightly for five minutes.
4. To serve, cut the **cake** in slices, place each portion into a serving bowl and spoon over the **clotted cream**.

HAPPY MOTHER’S DAY!

We hope you’re ready for our beautiful Sunday Roast Feast menu. As always, we are thrilled to showcase some amazing ingredients and produce from either Tommy’s family farm or our trusted, brilliant suppliers. In particular look out for:

Beef

The beautiful beef rump on this menu’s main course is from R&J butchers. Ryan and Kate are the second generation of the Atkinson family to head the business and they’ve been friends of ours for a long time, championing fantastic animal welfare standards and sustainable farming practices on their own farm and through their network of local suppliers.

Mary Banks’ Apple Cake

Growing up, Tommy’s Grandma Mary would always make this cake for special occasions which is why we wanted to include this in the Mother’s Day Feast, for that specail family touch!



Ingredients:

beef rump
Old Winchester Cauliflower Cheese
duck fat potatoes
glazed baby carrots
kale
pigs in blankets
Yorkshire puddings
horseradish crème fraiche
beef gravy

You’ll also need:

vegetable oil
sea salt

Equipment:

1 x baking tray
1 x frying pan
1 x small saucepan

Please read all the instructions thoroughly beforehand and remove everything from your fridge 30 minutes before cooking.

Beef, Potato, Kale

Rump of Yorkshire beef served with duck fat roast potatoes, cauliflower cheese, glazed carrots and seasonal kale. Accompanied by pig in blankets, Yorkshire puddings and horseradish crème fraiche, with onion gravy to finish.

1. Preheat oven to 220°C (200°C Fan).

2. Add Yorkshire pudding tins to a baking tray, and add a teaspoon of vegetable oil to each. Place in the centre of the oven for 10 minutes.

3. Give the **Yorkshire pudding** batter a whisk to bring it together and fill each tin 2/3 full, being careful of any spitting oil.

4. Return to the oven and bake for 20 minutes. Once the **puddings** have cooked, remove from the tins and leave to one side.

5. Turn oven temperature down to 200°C (180°C Fan). Remove the **beef** from its packaging, pat dry with kitchen roll and season all over with sea salt.

6. Heat a wide-based frying pan over medium heat and cook the **beef** fat side down for 5 minutes before increasing the heat to high and searing all over.

7. Grate the **old Winchester cheese** over the **cauliflower cheese** and place the onto a lined baking tray alongside the **beef, pigs in blankets** and **potatoes**.

8. The **pigs in blankets** should cook for 20 minutes, the **beef** for 35 minutes, the **cauliflower cheese** for 40 minutes and the **potatoes** for 1 hour. Once each item has had its allotted cooking time, remove from the oven and allow to rest in a warm place.

9. With five minutes remaining, season the **kale** with sea salt and add to the baking tray. Meanwhile, empty the **beef gravy** into a small saucepan and place over a low heat to warm.

10. Use a thin, sharp knife to carve the **beef** into 1cm thick slices and serve everything together.