



ALLERGENS:

- Pea & Watercress Soup: **Milk**
- Goat's Curd: **Milk**
- Sourdough Croutons: **Rye, Wheat**
- Lemon Verbena Oil: N/A
- Braised Oldstead Lamb & Rosemary Pie: **Celery, Sulphites, Wheat, Milk, Egg**
- Lamb Fat New Potatoes: N/A
- Heritage Carrots: **Milk**
- Creamed Leeks: **Milk, Wheat**
- Lamb Gravy: **Sulphites**
- Hot Cross Bun Bread & Butter Pudding: **Wheat, Milk, Eggs, Sulphites**
- Hay Cream: **Milk**

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.

Use By: 21/04/2025

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 main, Banks Brothers No. 1.1 Syrah Mourvèdre

Made in 2017 by Gordon & Nadia Newton Johnson in Hemel-en-Aarde, this powerful, spicy wine, full of rich flavours of dark fruits and pepper is the perfect accompaniment to the main course .

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

MADE
IN
OLD
STEAD

EASTER LAMB PIE



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.

STARTER



15 mins

Pea & Watercress Soup

Ingredients:

Pea & watercress soup
Goat's curd
Sourdough croutons
Lemon verbena oil

Equipment:

1 x saucepan

1. In a pan over medium heat, cook the **soup** until warmed completely though.

2. To serve, add a spoonful of **goat's curd** to the base of each bowl, pour the **soup** on top and finish with the **sourdough croutons** and **lemon verbena oil**.

MAIN



45 mins

Oldstead Lamb & Rosemary Pie

Ingredients:

Braised Oldstead lamb & rosemary pie
Lamb fat roasted new potatoes
Heritage carrots
Creamed leeks
Lamb gravy

Equipment:

1 x parchment lined baking tray
2 x saucepans

1. Preheat oven to 200°C (180°C Fan). Place the **pies** in their foil onto a baking tray for 35-40 minutes.

2. After 20 minutes, remove the **potatoes** from the packaging and add to the tray and put back into the oven. After a further 10 minutes, add the **carrots** to for the remainder of the cooking time.

3. Once the **carrots** are in the oven, place two saucepans over medium heat and warm through the **creamed leeks** and **lamb gravy**.

4. Once all cooked, remove everything from the oven and remove foil from the **pies**. Serve everything together.

DESSERT



20 mins

Hot Cross Bun Bread & Butter Pudding

Ingredients:

Hot cross bun bread & butter pudding
Hay custard

Equipment:

1 x saucepan

1. Preheat oven to 190°C (170°C Fan).

2. Remove the film from the **bread & butter pudding** then place tray into the oven for 15 minutes, or until piping hot.

3. While the **bread & butter pudding** is in the oven, warm the **hay custard** over a medium heat.

3. Remove the pudding from oven and leave to stand for a few minutes before portioning. Serve with the **hay custard**.