

MADE
IN
OLD
STEAD

THE BBQ BOX



SERVING INSTRUCTIONS

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Please read all of these instructions and remove everything from the fridge **30 minutes** prior to cooking. The dessert will need freezing at least **2 hours** before eating.



Ingredients:

Brioche buns
8oz burger patty
Fermented tomato ketchup
Baby gem lettuce
Pickled red onion
Burger cheese sauce
Honey & black garlic wings
Blue cheese sauce
Oldstead spiced lamb kofta
Lovage yoghurt
Oldstead sausages
Smoked beetroot ketchup
Miso glazed corn on the cob
Red cabbage slaw
New potatoes
Lemon verbena emulsion
Crispy onions
Cured egg yolk

Equipment:

2 x parchment lined
baking trays
1 x medium frying pan
Sea salt
Vegetable oil
BBQ tongs

For The Oven:

1. Pre-heat oven to 220°C (200°C Fan).
2. On a parchment lined tray, add the **koftas**, **chicken wings**, **sausages**, **corn** and **potatoes** and cook in the oven for 20 minutes. Remove everything and leave to rest for 4 minutes.
3. Meanwhile, place a medium frying pan with a splash of oil over high heat. Season the **burgers** with a little sea salt and sear for 3 minutes each side. Place onto parchment-lined tray with wings. For blushing pink, oven cook for 3 minutes. For medium/well done cook for 6 minutes. Split the **burger cheese sauce** between the two burgers and add for the remaining 2 minutes.
4. Remove **burgers** from the oven and allow to rest for 5 minutes. Meanwhile, warm **burger buns** for a minute, then break the **baby gem** down into leaves.

For The BBQ

1. Get the BBQ hot, ensuring the coals have turned white (if applicable).
2. Add the **koftas**, **sausages**, **corn** and **chicken wings** to the hot section of the BBQ and cook for 20 minutes, turning occasionally to ensure an even cook. Once fully cooked through, move to the cooler part of the BBQ.

3. Next, place the **burger patties** on the hot part of the BBQ to get a good sear on one side for 3 minutes. At the same time add the **potatoes** to the hot part of the BBQ to char, then move over to the cooler part to warm through.

4. For blushing pink burgers, flip and cook for a further 3 minutes. For medium/well done, cook for a further 6 minutes. Split the **burger cheese sauce** between the two burgers and move to the cooler part of the BBQ and leave to rest for 6 minutes. Meanwhile, place the **brioche buns** onto the BBQ until nicely charred and then break the **baby gem** down into leaves

Assembly Instructions

1. To assemble the burger, carefully remove the **burger buns** from the BBQ or oven. Place the cheese loaded burger patties onto the base of the bun and top with **baby gem**, **pickled red onion** and **fermented tomato ketchup** and before topping with the lid of the bun.

2. Put the potatoes in a bowl and pipe over the **lemon verbena emulsion**, finish by grating over the **cured egg yolk** and sprinkling the **crispy onions** on top.

3. Remove everything else from the BBQ or oven and plate the ingredients to match the image on the front of the menu.

Oldstead Ice Cream Sandwich

1. 2 hours before serving, place the **strawberry & cream parfaits** on a flat surface in your freezer to ensure they freeze evenly.

2. When you're ready to serve, remove the parfaits from the freezer and, still in their packaging, run under warm water for 10 seconds to loosen.

3. Pop the **strawberry & cream parfaits** out of their tubs and sandwich between 2 **meadowsweet & white chocolate cookies**.



Ingredients:

Meadowsweet & white
chocolate cookies
Strawberry & cream
parfait



ALLERGENS:

Brioche Buns: **Soybeans, Milk, Egg, Wheat**, 8oz Burger: **Sulphites, Soybeans, Cereals Containing Gluten**, Fermented Tomato Ketchup: **Mustard**, Soybeans, **Sulphites**, Baby Gem Lettuce: N/A, Pickled Red Onion: **Sulphites**, Burger Cheese Sauce: **Milk**, Honey & Black Garlic Wings: **Sulphites, Soybeans**, Blue Cheese Sauce: **Milk**, Oldstead Lamb Kofta: N/A, Lovage Yoghurt: **Milk, Soybeans**, Oldstead Pork Sausages: **Wheat, Sulphites**, Smoked Beetroot Ketchup: **Sulphites**, Miso Glazed Corn on the Cob: **Cereals Containing Gluten, Soybeans**, Macerated Red Cabbage Slaw: **Sulphites**, New Potatoes: N/A, Lemon Verbena Emulsion: **Egg, Sulphites**, Crispy Onion: **Wheat**, Cured Egg Yolk: **Egg, Sulphites**, Meadowsweet & White Chocolate Cookies: **Milk, Wheat, Sulphites, Egg, Soybeans**, Strawberry & Cream Parfait: **Sulphites, 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.

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