

Before your dessert, enjoy the **apple & elderflower juice** as a palate cleanser!

DESSERT



25  
mins

## Hay, Raspberry, Hazelnut

### Ingredients:

Choux bun  
Raspberry gel  
Hay crème pâtisserie  
Sugared hazelnuts  
Raspberry sherbet

### You'll also need:

Wire rack  
Spoon

1. Preheat oven to 180°C (160°C Fan).
2. Place **choux bun** into the oven for five minutes. Remove and leave to cool, ideally on a wire rack, for 15 mins.
3. Once cool, carefully cut the **choux bun** in half and using the piping bag provided, dot a quarter of the **hay crème pâtisserie** around the edge leaving enough space to do the same with the **raspberry gel**. Repeat on the other **choux bun**.
4. Pipe the rest of the **hay crème pâtisserie** into the middle of each **choux bun** and top with the **candied hazelnuts**.
5. Return the top to the **choux bun** and pipe three more dots of **raspberry gel** onto the top portion. Finish with a covering of **raspberry sherbet**.

With a coffee or espresso martini, enjoy our **salted caramel truffles**, **raspberry & lemon verbena** and **blackberry & anise hyssop macarons**- remove from fridge 5 mins before serving.



### ALLERGENS:

Croustades: **Wheat, Egg, Milk** | Marigold Oil: **Soybeans** | Peas: N/A Smoked Potato Salad: N/A | Lemon Verbena Emulsion: **Egg, Mustard, Sulphites, Soybeans** | Cured Egg Yolk: **Egg, Sulphites** | Burrata: **Milk** | Nasturtium Pesto: **Milk, Soybeans** | Nasturtium Oil: **Soybeans** | Roasted Pumpkin Seeds: N/A | Mushroom & Truffle Parfait: **Milk, Soybeans, Sulphites, Egg** | Focaccia: **Wheat, Cereals Containing Gluten** | Wine Pickled Beetroot: **Sulphites** | Black Garlic Pickled Onions: **Sulphites** | Garden Tomato Ferment: **Sulphites** | Tunworth & Truffle Wellington: **Wheat, Egg, Milk, Mustard, Sulphites** | Mushroom Jus: **Sulphites** | Garden Herb Mayonnaise: **Egg, Sulphites, Mustard, Soybeans** | Charred Baby Gem: N/A Salsa Verde: | **Mustard, Sulphites** | Elderflower Vinegar Gel: **Sulphites** | Apple & Elderflower Juice: N/A | Choux Bun: **Milk, Wheat, Egg** | Raspberry Gel: **Sulphites** | Hay Crème Pâtisserie: **Milk, Egg, Wheat** | Sugared Hazelnuts: **Nuts, Sulphites** | Raspberry Sherbet: **Sulphites** | Raspberry & Lemon Verbena Macaron: **Egg, Milk, Nuts, Soybeans, Sulphites** | Blackcurrant & Anise Hyssop Macarons: **Nuts, Egg, Sulphites, Soybeans, 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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## THE TIME OF ABUNDANCE VEGETARIAN DINNER PARTY



### SERVING INSTRUCTIONS

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

## CANAPE



5 mins

### Pea, Marigold, Potato

#### Ingredients:

Croustades  
Marigold oil  
Peas  
Smoked potato salad  
Lemon verbena emulsion  
Cured egg yolk

1. Dress the **peas** in the **marigold oil** and a pinch of salt then place into 2 of the **croustades**. Pipe 3 dots of **lemon verbena emulsion** on top.
2. In a bowl, add the **potatoes** and **lemon verbena emulsion** and mix thoroughly. Place into 2 of the croustades and grate the **cured egg yolk** on top.

## STARTER



10 mins

### Focaccia, Burrata, Mushroom

#### Ingredients:

Burrata  
Nasturtium pesto  
Nasturtium oil  
Roasted pumpkin seeds  
Mushroom & truffle parfait  
Focaccia  
Wine pickled beetroot  
Black garlic pickled onions  
Garden tomato ferment

#### Equipment:

Bread knife  
Parchment-lined baking tray

1. Preheat oven to 200°C (180°C Fan).
2. Remove **focaccia** from packaging and add to the oven for 5 minutes to warm through.
3. Place the **burrata** onto a suitable serving dish, spoon over the **nasturtium pesto** and **nasturtium oil**, finish with the **roasted pumpkin seeds**.
4. Remove the other components from the packaging and serve together.

## MAIN



40 mins

### Tunworth, Mushroom, Elderflower

#### Ingredients:

Tunworth & truffle Wellington  
Mushroom jus  
Garden herb mayonnaise  
Charred baby gem  
Salsa verde  
Elderflower vinegar gel  
Egg yolk

#### You'll also need:

Cooking oil

#### Equipment:

Small saucepan  
Small mixing bowl  
Parchment-lined baking tray  
Sharp knife

1. Preheat oven to 230°C (210°C Fan).
2. Remove the **Tunworth & Truffle Wellington** from its packaging and brush with **egg yolk**. Position on a parchment-lined baking tray and place into the centre of the oven for 25 minutes.
3. At the end of the cooking time, remove the Wellington from the oven and leave to rest for 5 minutes.
4. Meanwhile, pour the **mushroom jus** into a pan and bring to the boil to heat through.
5. Put a frying pan over high heat, add a splash of oil and sear the **baby gem** until golden, flip and cook on the other side for 1 minute. Remove from the heat and pipe zig-zag lines of **elderflower vinegar gel** onto the gem and finish with the **salsa verde**.
6. To plate carve the **Wellington** with a thin sharp knife, place to the left of the plate and add the **baby gem** to the side, pipe a large dot of **garden herb emulsion** and the **elderflower vinegar gel**. Finish with the **mushroom jus**.