



ALLERGENS:

Chewy Beetroot – **Soybeans**
 Beetroot Liquor – **Sulphites**
 Horseradish Goat's Curd – **Milk**
 Pickled Beetroot Discs – **Sulphites**
 Linseed Granola – **Wheat, Sulphites**
 Beetroot Powder – N/A
 Chicken Breast – N/A
 Confit Chicken Leg Suet Bun – **Milk, Sulphites**
 Red Wine Jus – **Sulphites**
 Chicken Skin Crumb – **Sulphites**
 Basil Oil – **Soybeans**
 Garlic Kale – **Milk, Sulphites**
 Basil Emulsion – **Sulphites, Egg, Milk, Mustard, Soybeans**
 Choux Bun – **Milk, Wheat, Egg**
 Raspberry Gel – **Sulphites**
 Raspberry Sherbet – **Sulphites**
 Hay Crème Pâtisserie – **Milk, Egg, Wheat**
 Sugared Hazelnuts – **Nuts, Sulphites**

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.

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 starter, Dry Riesling No. 20

Our German Riesling is bright and aromatic, with a refreshing zest. Expect crisp Granny Smith apple and juicy pear, elegantly lifted by delicate honeysuckle. Serve straight from the fridge.



With the main, Gamay Pinot Noir No. 14

This red is succulent, light and smooth with notes of graphite, smoke and berries. Remove from the refrigerator 30 minutes before serving.

With dessert, Oldstead "Retsina" using Muscadet No.12

Oldstead "Retsina" is a twist on Greek Retsina wine, typically aged with pine sap. Instead, we are using douglas fir syrup and, apple and lemon verbena juice. Mix with our Muscadet No.12 and serve straight from the fridge.



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

MADE
IN
OLD
STEAD

BEETROOT, CHICKEN, RASPBERRY



SERVING INSTRUCTIONS

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

STARTER



5-10 mins

Beetroot, Horseradish, Granola

Chewy dehydrated beetroot in beetroot liquor, served with horseradish goat's curd, pickled beetroot discs and linseed granola. Finished with a dusting of beetroot powder.

Ingredients:

Dehydrated beetroot
Beetroot liquor
Horseradish goat's curd
Pickled beetroot discs
Linseed granola
Beetroot powder

Equipment:

1 x small saucepan

1. In a small saucepan over medium heat, simmer the **chewy beetroot** with the **beetroot liquor** to rehydrate, for about 5 minutes. Once rehydrated, arrange the **beetroot** and **pickled beetroot discs** onto two plates.

2. Pipe **horseradish goat's curds** in and around the **beetroot**, scatter **linseed granola** both on and around the plate. Finish with a dusting of **beetroot powder**.

MAIN



30 mins

Chicken, Kale, Basil

Roasted chicken breast topped with chicken skin crumb, served alongside a confit chicken leg suet bun, garlic kale and basil emulsion. Finished with red wine jus and a drizzle of basil oil.

Ingredients:

Chicken breasts
Confit chicken leg suet buns
Red wine jus
Chicken skin crumb
Basil oil
Garlic kale
Basil emulsion

You'll also need:

Vegetable oil
Salt to season

Equipment:

Frying pan
Baking tray
2 x small saucepans

1. Preheat your oven to 180°C (160°C Fan).

2. In a pan over medium heat, add the **chicken breast** skin-side down to brown the skin, for about 5 minutes. Once browned, add to a baking tray and into the pre-heated oven for 20 minutes.

3. Halfway through the cooking time, add the **confit chicken leg suet buns** to the oven for the remaining time.

4. Meanwhile, in separate saucepans over a gentle heat, warm the **red wine jus** and **garlic kale**.

5. Plate the **chicken breast** and **confit chicken leg suet buns**, piping **basil emulsion** as desired. Garnish with **chicken skin crumb** and drizzle with **basil oil**.

DESSERT



25 mins

Raspberry, Hay, Hazelnut

Choux buns filled with hay infused crème patisserie, raspberry gel and sugared hazelnuts. Topped with a dusting of raspberry sherbet.

Ingredients:

Choux bun
Raspberry gel
Hay crème pâtissière
Sugared hazelnuts
Raspberry sherbet

You'll also need:

Wire rack
Spoon

1. Pre-heat oven to 180°C (160°C Fan).

2. Add **choux buns** into the oven for 5 minutes. Remove and leave to cool, ideally on a wire rack, for 15 minutes.

3. Once cooled, carefully cut the **choux buns** in half lengthways and using the piping bag provided, dot a quarter of the **hay crème pâtissière** around the edges of each bun 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 pâtissière** into the middle of each **choux bun** top with the **sugared hazelnuts**.

5. Return the top to the **choux buns** and finish with a covering of **raspberry sherbet**.