

## DESSERT



15  
mins

### Ingredients:

Chocolate fondant  
Hay mascarpone cream  
Pickled plum slices  
Plum gel  
Plum sherbet

## Chocolate, Hay, Plum

1. Pre-heat oven to 195°C (175°C fan). Remove film from the **fondants** and place into the centre of the oven for 12 minutes.
2. Pipe the **hay mascarpone cream** onto the plate and garnish with **pickled plum slices**. Dot **plum gel** onto the **chocolate fondant** and finish with a dusting of **plum sherbet**.
3. Once cooked, remove and carefully upturn into your serving bowls.

With a coffee or espresso martini, enjoy our **damson macarons** & **sea buckthorn macarons** – remove from the fridge 5 minutes before serving.



5  
mins

## PETIT FOURS



### ALLERGENS:

Croustades: **Wheat, Milk** | Beef tartare: **Mustard, Soybeans** | Marigold oil: **Soybeans** | Chive emulsion: **Soybeans, Mustard, Sulphites** | Cured egg yolk: **Egg** | Carrot velouté: **Milk** | Roasted hazelnut & rye crumb: **Nuts, Rye** | Nasturtium flower gastrique: **Sulphites** | Sourdough loaf: **Wheat, May Contain Sesame** | Chicken fat & cep butter: **Milk** | Chewy beetroot: **Soybeans** | Beetroot liquor: **Sulphites** | Horseradish goats curd: **Milk** | Pickled beetroot discs: **Sulphites** | Linseed granola: N/A | Beetroot powder: N/A | Beef Wellington: **Wheat, Milk, Sulphites, Egg, Mustard** | Beef fat rosti: N/A | Black garlic puree: **Sulphites** | Guanciale: **Sulphites** | Garlic kale: **Milk** | Beef & onion sauce: **Milk, Sulphites** | Egg yolk: **Egg** | Chocolate fondant: **Milk, Egg, Soybeans, Wheat** | Hay mascarpone cream: **Milk** | Pickled plum slices: **Sulphites** | Plum gel: **Sulphites** | Plum sherbet: **Sulphites** | Sea buckthorn macaron: **Sulphites, Almond, Egg, Soybeans, Milk** | Damson macaron: **Sulphites, Almond, Egg, 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.

## TOMMY'S SIGNATURE MENU THE PRESERVING SEASON



## SERVING INSTRUCTIONS



## CANAPE



10 mins

## Ingredients:

Croustades  
Beef tartare  
Marigold oil  
Chive emulsion  
Cured egg yolk

## Equipment:

Non-stick frying pan  
Sharp knife  
Grater

## You'll also need:

Salt

## Beef, Marigold, Chive

1. Heat a non-stick frying pan to a very high heat.
2. Sear the **beef** on all sides in the frying pan for 10 seconds until browned.
3. Cut off the seared pieces if **beef** and discard. Dice the raw **beef** into small cubes.
4. Season the **beef tartare** with salt and **marigold oil**.
5. Fill each **croustade** shell with the prepared **beef tartare mixture**. Apply three small dots of **chive emulsion** on top of each **croustade**. Finish by grating **cured egg yolk** over each.

## Carrot, Rye, Nasturtium

1. Gently heat the **carrot velouté** in a pan, then pour equally into dishes.
2. Scatter **roasted hazelnuts** and **rye crumb** over the **soup** and complete the dish with **nasturtium flower gastrique**.



5 mins

## Ingredients:

Carrot velouté  
Roasted hazelnut & rye crumb  
Nasturtium flower gastrique

## Equipment:

Saucepan

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

## BREAD



12 mins

## Ingredients:

Sourdough loaf  
Chicken fat & cep butter

## Equipment:

Baking tray  
Bread knife

## Bread Course

1. Pre-heat your oven and a baking tray to 200°C (180°C Fan).
2. Place the sourdough onto the pre-heated baking tray for 8-10 minutes until heated through. Serve with the **chicken fat & cep butter**.

## Beetroot, Horseradish, Linseed

1. In a small saucepan over medium heat, simmer the **chewy beetroots** with the **beetroot liquor** to rehydrate, for about 5 minutes. Once rehydrated, arrange the **beetroot** and **pickled beetroot** discs onto each plate.
2. Pipe **horseradish goat's curds** in and around the **beetroot**, scatter **linseed granola** both on and around the plates. Finish with a dusting of **beetroot powder**.



5 mins

## Ingredients:

Chewy beetroot  
Beetroot liquor  
Horseradish goats curd  
Pickled beetroot discs  
Linseed granola  
Beetroot powder

## Equipment:

Small saucepan

## MAIN



45 mins

## Ingredients:

Beef Wellington  
Beef fat rosti  
Black garlic puree  
Guanciale  
Garlic kale  
Beef & onion sauce  
Egg yolk

## Equipment:

Pastry brush  
Parchment lined baking tray  
2 x saucepan  
Frying pan

## You'll also need:

Cooking oil

## Wellington, Rosti, Kale

1. Preheat the oven to 230°C (210°C Fan). Remove **Beef Wellington** from its packaging and brush with **egg yolk**. Place on a parchment-lined baking tray in the centre of the oven and bake for 25 minutes.
2. At the end of the cooking time, remove the **Beef Wellington** from the oven and allow to rest for 15 minutes.
3. Meanwhile, sauté the **guanciale** in a pan over medium heat until crispy, about 1 min. Add the **garlic kale** and cook for an additional two minutes.
4. In another pan, heat the **beef and onion sauce** until hot.
5. With five minutes remaining of the resting period, cook the **rostis** in a frying pan over medium/high heat, rotating until golden brown, around 5 mins.
6. To serve, slice the **Beef Wellington** in half and place each half onto the centre of a plate with a **rosti slice**. Pipe **black garlic purée** onto the plate, add the **guanciale** and **kale**, and finish by spooning the **sauce** over the dish.