

#### 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.
- 3. Once cooked, remove and carefully upturn into your serving bowls.
- 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.

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





#### **ALLERGENS:**

Garden herb assorted nuts: Nuts | Croustades: Wheat, Milk | Celeriac & truffle "tartare": 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 | Whipped Herb Butter - Milk | Mushroom Parfait - Milk, Soybeans, Sulphites, Egg | Burrata - Milk | Pickled Walnut - Nuts, Barley | Black Garlic & Herb Dressing - N/A | Crispy Onions - Wheat | Trio of Pickles - Sulphites | Chewy Beetroots -Soybeans | Beetroot Liquor - Sulphites | Horseradish Goats Curd - Milk | Pickled Beetroot Discs - Sulphites | Linseed Granola - N/A | Beetroot Powder - N/A | Tunworth & Potato Wellington - Wheat, Milk, Egg | Clarified Butter Rosti - Milk | Black Garlic Puree - Sulphites | Pickled Hen of the Woods - Sulphites | Garlic Kale - Milk | Egg Yolk - Egg | Mushroom Jus - Sulphites | Minced Truffle - N/A | Lovage Oil - Soybeans 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 | Salted caramel truffles: Milk, Soybeans, Sulphites

For allergens, please see in **bold**.

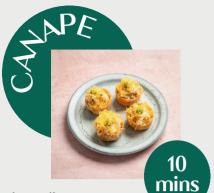
Please be aware that due to the way food is currently prepared, it is not possible to guarantee the absence of allergens in our dishes. Keep all food refrigerated, unless stated otherwise.

#### SERVING INSTRUCTIONS

THE PRESERVING SEASON

**VEGETARIAN DINNER PARTY** 

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#### Ingredients:

Croustades Celeriac & truffle tartare Marigold oil Chive emulsion Cured egg yolk

#### Equipment:

Non-stick frying pan Sharp knife Grater

#### You'll also need:

Salt

## 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

# Celeriac, Marigold, Chive

- 1. Season the celeriac & truffle tartare with salt and marigold oil.
- 2. Fill each **croustade** shell with the prepared mixture. Apply three small dots of **chive emulsion** on top of each croustade. Finish by grating cured egg yolk over each.



dish with nasturtium flower gastrique.

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 Course** 

to 200°C (180°C Fan).

herb butter.

1. Pre-heat your oven and a baking tray

2. Place the **sourdough** onto the pre-

3. To your plate, add the **burrata** with

dressing, sprinkle over the crispy onions

Add your **mushroom parfait** to the side

the black garlic and herb rapeseed

and pipe the pickled walnut beside.

and serve with the pickle selection.

heated baking tray for 8-10 minutes until

heated through. Serve with the whipped



#### Ingredients:

Sourdough loaf Whipped herb butter Mushroom parfait Burrata Pickled walnut puree Crispy onions Trio of Oldstead pickles

#### **Equipment:**

Bakina tray Bread knife

# 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.



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

#### **Equipment:**

Small saucepan



### Wellington, Rosti, Kale

#### Ingredients:

Tunworth & Potato Wellington Clarified butter rosti Black garlic puree Pickled hen of the woods Garlic kale Mushroom jus Minced truffle Lovage oil Egg yolk

#### Equipment:

Pastry brush Parchment lined baking trav 2 x saucepan Frying pan

#### You'll also need:

Cooking oil

- 1. Pre-heat oven to 230°C (210°C Fan). Remove Tunworth & Potato Wellington from its packaging and brush with egg yolk. Position on a parchment-lined baking tray and place in the centre of the oven for 25 minutes.
- 2. At the end of the cooking time, remove the Wellington from the oven and allow to rest for 10 minutes.
- 3. Meanwhile, in a pan over medium heat. warm the garlic kale for 2 minutes.
- 4. In another pan, heat **mushroom jus** until hot, add minced truffle and stir to combine.
- 5. With five minutes remaining of the resting period, cook the **rostis** in a pan over medium/high heat, rotating until golden brown, around 5 mins.
- 6. To sereve, slice the Wellington in half and place into the centre of each plate with a rosti. Pipe on black garlic puree, add pickled hen of the woods and the kale, and spoon over the sauce. Finish with lovage oil.