

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** | 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** | 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**

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
Celeriac & truffle tartare
Marigold oil
Chive emulsion
Cured egg yolk

Equipment:

Grater

You'll also need:

Salt

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.

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

BREAD



12 mins

Ingredients:

Sourdough loaf
Whipped herb 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 **whipped herb 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

STARTER

MAIN



45 mins

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 tray
2 x saucepan
Frying pan

You'll also need:

Cooking oil

Wellington, Rosti, Kale

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 serve, 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**.

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