



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.

Use by: 26/12/25

ALLERGENS:

Cauliflower Soup: **Milk** | Oldstead Harissa Dressing: N/A | Cider Soaked Raisins: **Sulphites** | Gravdax Salmon: **Fish, Sulphites** | Crab Rillettes: **Crustaceans, Milk** | Tarragon Jelly: **Sulphites** | Dill Emulsion: **Egg, Mustard, Sulphites** | Whipped Cream Cheese: **Milk** | Pickled Beetroots: **Sulphites** | Hopical Storm Slaw: **Sulphites, Rye, Barley** | Crispy Rye & Caraway Croutes: **Rye, Milk** | Candied Fennel: N/A | Salt-Aged Beef Wellington: **Cereals Containing Gluten (Wheat), Egg, Milk, Mustard, Sulphites** | Egg Yolk: **Egg** | Pigs in Blankets: **Cereals Containing Gluten (Wheat), Sulphites** | Heritage Carrots: **Milk** | Yorkshire Puddings: **Cereals Containing Gluten, Egg, Milk** | Braised Red Cabbage: **Sulphites** | Bacon & Chestnut Sprouts: **Nuts, Sulphites**, | Horseradish Crème Fraiche: **Milk** | Red Wine Jus: **Sulphites** | Duck Fat Roast Potatoes: N/A | Choux Bun: **Egg, Milk, Cereals Containing Gluten (Wheat), Sulphites** | Christmas Cake Parfait: **Cereals Containing Gluten (Wheat), Egg, Milk** | Plum Gel: N/A | Candied Hazelnuts: **Nuts, May Contain Peanuts, Sesame, Cereals Containing Gluten** | Douglas Fir Sherbet: **Sulphites**

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!

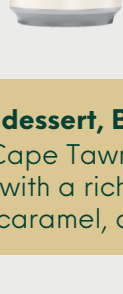
With the starter, Dry Riesling No. 20

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, Banks Brothers No. 1.1 Syrah Mourvèdre

This powerful, spicy wine, full of rich flavours of dark fruits and pepper is the perfect accompaniment to our main course.



With dessert, Banks Brothers No. 19 Tawny Port

This Cape Tawny port is a smooth, wood-matured fortified wine with a rich copper-amber colour and complex notes of nuts, caramel, and dried fruits.

CHRISTMAS BEEF WELLINGTON MENU

MADE
IN
OLD
STEAD



SERVING INSTRUCTIONS FOR TWO

Please read all instructions beforehand and remove everything from the fridge 30 minutes prior to cooking. Add the **Christmas cake parfait** to the freezer at least an hour before serving.

Cauliflower, Harissa, Raisin

1. Over a medium heat, gently warm your **cauliflower soup** in a small saucepan for 5 minutes or until hot.
2. Spoon your soup into the base of your bowl.
3. Top with the **cider soaked raisins**.
4. Drizzle the **Oldstead harissa dressing** over the top to finish.



5 mins

Ingredients:

Cauliflower soup
Cider soaked raisins
Oldstead harissa dressing

Equipment:

1 x small saucepan

Salmon, Slaw, Croutes

1. Plate everything together and enjoy as a sharing starter, scatter the **candied fennel seeds** and evenly pipe dots of **dill emulsion** and **whipped cream cheese** across the platter.



10 mins

Ingredients:

Gravadlax salmon
Crab rillettes
Whipped cream cheese
Hopical Storm slaw
Oldstead pickled beetroot
Crispy rye & caraway croutes
Dill emulsion
Candied fennel



1 hour
10 mins

Ingredients:

Salt-aged beef Wellington
Yorkshire pudding batter
Egg yolk
Duck fat roast potatoes
Pigs in blankets
Heritage carrots
Braised red cabbage
Bacon & chestnut sprouts
Horseradish crème fraîche
Red wine jus

You'll also need:

Salt
Cooking Oil

Equipment:

2 x parchment-lined baking tray
1 x frying pan
2 x small saucepans
Thin, sharp knife

Wellington, Pigs in Blankets, Sprouts

1. Pre-heat your oven to 220°C (200°C fan).
2. Place your **Yorkshire pudding tins** onto a baking tray and add a teaspoon of oil to each. Place into the centre of your oven to heat for 10 minutes.
3. Mix a pinch of salt through the **Yorkshire pudding batter** and carefully pour into the tins, return to the oven for 20 minutes to bake.
4. Once the **Yorkshire puddings** are ready, remove from the oven and turn the temperature up to 230°C (210°C fan). Keep the **Yorkshire puddings** in a warm place or refresh in the oven before serving.
5. Remove the **beef Wellington** from the packaging and place onto a parchment-lined baking tray and brush with **egg yolk**. Remove the **duck fat roast potatoes** from their packaging and place onto a separate baking tray and place both into your oven.
6. After 25 minutes, remove the **Wellington** from the oven and allow to rest for 15 minutes.
7. Once the **Wellington** is out and resting, lower the temperature of the oven to 200°C (180°C fan). Remove the **pigs in blankets** and **heritage carrots** from their packaging and place onto a baking tray. Place into the oven for 15 minutes.

8. When you have 5 minutes of resting time remaining, heat a small frying pan with a splash of oil over a medium-high heat and fry the **bacon** for 2 minutes, until crispy, add the **sprouts** and cook for a further 3 minutes before stirring the **chestnuts** through.

9. When your 15 minute timer for the **pigs in blankets** and **carrots** ends, remove these and the **roasted potatoes** from the oven.

10. Empty the **braised red cabbage** and **red wine jus** into two separate small saucepans and warm both over medium heats until hot all of the way through.

11. Use a sharp, thin knife to carve the **Wellington** and serve everything together and pipe the **horseradish crème fraîche** onto the plate.



12 mins

Ingredients:

Choux bun
Christmas cake parfait
Plum gel
White chocolate ganache
Candied hazelnuts
Douglas fir sherbet

Equipment:

1 x baking tray
1 x wire cooling rack

Choux, Hazelnuts, Christmas Cake

1. Remove the **Christmas cake parfait** from the freezer 10 minutes before serving.
2. Warm the **choux buns** by putting them in a 160°C (140°C fan) preheated oven for 5 minutes. After 5 minutes, set aside and allow to cool completely.
3. Once cooled, cut the **choux bun** in half horizontally and place the **parfait** in the centre.
4. Pipe alternate dots of the **white chocolate ganache** and **plum gel**.
5. Place the **candied hazelnuts** in and around the **choux bun** then put the other half of the **choux bun** on top and sprinkle the **Douglas fir sherbet** over the top.