

DESSERT



15 mins

Ingredients:

Black apple cake
Yoghurt whey butterscotch
Crème fraîche mascarpone

Equipment:

1 x saucepan

PETIT FOURS



ALLERGENS:

Choux Buns: **Milk, Egg, Wheat** | Old Winchester: **Milk, Egg** | Black Garlic Puree: **Sulphites** | Haxby Sourdough: **Cereals Containing Gluten (Wheat), May Contain: Sesame** | Whipped Herb Butter: **Milk** | Garden Herb Oil: **Soybeans** | Pickled Kohlrabi: **Celery, Sulphites** | Mustard Seeds: **Sulphites, Mustard** | Brown Butter Halibut: **Fish, Milk** | Chicken Skin Crumb: N/A | Fennel Pollen Vinegar Gel: **Sulphites** | Lobster Bisque Sauce: **Crustaceans, Celery, Sulphites** | Pickled Fennel: **Sulphites** | Lemon Verbena Oil: **Soybeans** | Beef Wellington: **Cereals Containing Gluten (Wheat), Egg, Milk, Mustard, Sulphites** | Dauphinoise Potato: **Milk, Sulphites** | Garden Herb Emulsion: **Soybeans, Mustard** | Braised Shallot: **Sulphites** | Red Wine Jus: **Sulphites** | Fermented Mushroom & Black Truffle Dressing: **Milk** | Black Apple Cake: **Cereals Containing Gluten (Wheat), Egg, Milk** | Yoghurt Whey Butterscotch: **Milk** | Creme Fraiche Mascarpone: **Milk** | Fruit Pastilles: N/A | Chocolate Bon Bons: **Cereals Containing Gluten (Wheat, Barley), Milk**

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

Please use by: 01/01/26

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, 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, Cape Vintage No. 2.2

A luscious and juicy wine bursting with rich layers of blackcurrant, cherries, blackberries and ginger.

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

NEW YEAR’S EVE BEEF WELLINGTON MENU



SERVING INSTRUCTIONS FOR SIX

SHARE YOUR CREATIONS WITH US ON INSTAGRAM @MADEINOLDSTEAD @TOMMYBANKS

Prepare your Winter Berry Fizz by pouring the mix evenly between the glasses and topping each glass with soda water!

AMUSE



10 mins

Ingredients:

Choux bun
Old Winchester custard
Black garlic purée

Equipment:

1 x parchment-lined baking tray

Choux, Custard, Garlic

Enjoy a cocktail to start alongside cheese custard filled choux bun, finished with a black garlic purée.

1. Preheat oven to 180°C (160°C Fan).
2. Place your **choux buns** onto a parchment-lined baking tray and place into the centre of the oven for 5 minutes.
3. Remove from the oven and leave to cool completely.
4. Use a knife or skewer to make a small hole in the base of each **choux bun** and pipe the **Old Winchester cheese custard** and **black garlic purée** into the **choux bun**.

BREAD



15 mins

Ingredients:

Haxby sourdough
Whipped herb butter
Garden herb oil
Pickled kohlrabi
Mustard seeds

Equipment:

1 x parchment-lined baking tray

Sourdough, Kohlrabi, Mustard

A loaf of Haxby sourdough served with whipped herb butter topped with herb oil, pickled kohlrabi and pickled mustard seeds.

1. Preheat oven to 200°C (180°C Fan).
2. Place your **Haxby sourdough** onto a baking tray and bake in the oven for 8 minutes.
3. Remove and allow to cool for 5 minutes.
4. Serve with the **pickled kohlrabi, mustard seeds, whipped herb butter** and **garden herb oil**.

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

STARTER



10 mins

Ingredients:

Brown butter halibut
Chicken skin crumb
Fennel pollen vinegar gel
Lobster bisque sauce
Pickled fennel
Lemon verbena oil

Equipment:

1 x frying pan
1 x saucepan
1 x parchment lined baking tray

You'll also need:

Cooking oil

Halibut, Fennel, Lobster

Halibut cooked in brown butter, with a lobster bisque, pickled fennel, puffed shallot crumb and finished with lemon verbena oil.

1. Pre-heat the oven to 200°C (180°C fan).
2. Place the **halibut** in a pan on medium/high heat with a splash of oil until one side is golden brown.
3. As the **halibut** is cooking, consistently lower the heat of the pan to ensure the fish doesn't burn.
4. After 3 minutes flip the **halibut** and sear for 15 seconds to add colour to the other side.
5. Take the **halibut** out of the pan and add to a parchment lined baking tray and put into the oven to cook for 2 minutes.
6. Meanwhile, heat the **lobster bisque sauce** in a saucepan on medium heat until hot. Add the **lobster bisque sauce** to a bowl.
7. Place the **halibut** on top of the **sauce** and dress with **pickled fennel, lemon verbena oil, fennel pollen vinegar gel** and **chicken skin crumb**.

MAIN



40 mins

Ingredients:

Beef Wellington
Dauphinoise potato
Garden herb emulsion
Braised shallot
Red wine jus
Fermented mushroom & black truffle dressing

You'll also need:

Salt
Cooking oil

Equipment:

1 x brush
2 x parchment-lined baking trays
1 x saucepan
1 x frying pan
Thin, sharp knife

Wellington, Dauphinoise, Shallot

Tommy's signature beef Wellington served with a Dauphinoise potato, herb emulsion, braised shallot and red wine jus. Finished with a fermented mushroom & black truffle dressing.

1. Preheat oven to 230°C (210°C Fan).
2. Remove the **beef Wellington** from its packaging and place onto a parchment-lined baking tray.
3. Brush **egg yolk** over the **Wellington** and place into the centre of your preheated oven for 25 minutes.
4. After 30 minutes probe the **Wellington** and aim for a temperature of 36°C remove from the oven and allow to rest for 15 minutes.
5. After 10 minutes of resting time, place a small frying pan with a splash of oil over a medium heat and colour the **Dauphinoise potato**, with a pinch of salt for 3 minutes ensuring golden brown on all sides, once each side is golden brown add to a baking tray and put into the oven for 15 minutes.
6. With 5 minutes remaining, add the **braised shallots** to a baking tray and add to the oven.
7. Empty the **red wine jus** into a small saucepan and place over a medium heat to warm through.
8. Use a thin, sharp knife to carve the **beef Wellington** into slices.
9. Place the **Wellington** to the left of the plate and the **Dauphinoise potatoes, shallots, garden herb emulsion, mushroom & truffle dressing** and top with the **red wine jus** to finish.