

DESSERT



15 mins

Ingredients:

Black apple cake
Yoghurt whey butterscotch
Crème fraîche mascarpone

Equipment:

1 x saucepan

PETIT FOURS



ALLERGENS:

Choux bun: **Milk, Egg, Wheat** | Old Winchester custard: **Milk, Egg** | Black garlic purée: **Sulphites** | Haxby sourdough: **Wheat, May Contain Sesame** | Whipped herb butter: **Milk** | Garden herb oil: **Soybeans** | Pickled kohlrabi: **Sulphites** | Mustard seeds: **Mustard, Sulphites** | Burrata: **Milk** | Persevered garden pesto: **Milk** | Pickled fennel: **Sulphites** | Fennel pollen vinegar gel: **Sulphites** | Roasted pumpkin seeds: N/A | Red chicory leaves: N/A | Herb oil: N/A | Mushroom & root vegetable Wellington: **Egg, Milk, Mustard, Sulphites, Wheat** | Egg yolk: **Egg** | Dauphinoise potato: **Milk, Sulphites** | Garden herb emulsion: **Mustard, Soybeans** | Braised shallot: **Sulphites** | Mushroom jus: **Sulphites** | Fermented mushroom & black truffle dressing: **Milk** | Black apple cake: **Egg, Milk, Wheat** | Yoghurt whey butterscotch: **Milk** | Crème fraîche mascarpone: **Milk** | Raspberry fruit pastilles: N/A | Chocolate Bonbons: **Barley, Milk, Wheat**

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 VEGETARIAN WELLINGTON



SERVING INSTRUCTIONS FOR TWO

SHARE YOUR CREATIONS WITH US ON INSTAGRAM @MADEINOLDSTEAD @TOMMYBANKS

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



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

STARTER



5 mins

Ingredients:

Burrata
Persevered garden pesto
Pickled fennel
Fennel pollen vinegar gel
Roasted pumpkin seeds
Red chicory leaves
Herb oil

You May Also Need:

Salt

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**.

Burrata, Fig, Hazelnut

Burrata served with a garden pesto, roasted pumpkin seed, red chicory, fennel pollen vinegar gel, finished with herb oil.

1. Season the **burrata** with salt and herb oil and place in the bottom of a shallow bowl.
2. Add the **pickled fennel, pumpkin seeds** and **red chicory** around the **burrata**.
3. Finish with the **pesto** and **fennel pollen vinegar gel**.

Wellington, Dauphinoise, Shallot

Mushroom & root vegetable Wellington served with a Dauphinoise potato, herb emulsion, braised shallot and mushroom jus finished with fermented mushroom & black truffle dressing.

Ingredients:

Mushroom & root vegetable Wellington
Egg yolk
Dauphinoise potato
Garden herb emulsion
Braised shallot
Mushroom jus
Fermented mushroom & black truffle dressing

You May Also Need:

Salt
Cooking oil

Equipment:

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

1. Pre-heat your oven to 230°C (210°C fan).
2. Remove the **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 pre-heated oven for 25 minutes.
4. After 25 minutes, 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 **mushroom jus** into a small saucepan and place over a medium heat to warm through.
8. Use a thin, sharp knife to carve the **Wellington** into slices.
9. Place the **Wellington** to the left of the plate and the **Dauphinoise potatoes, shallots, garden herb emulsion, mushroom & truffle purée** and top with the **mushroom jus** to finish.

MAIN



40 mins