



ALLERGENS:

Haggis Bon Bons: May Contain: **Barley, Kamut, Oats, Rye, Spelt, Wheat, Celery, Egg, Fish, Milk, Mustard, Soybeans, Sulphites**, Smoked Beetroot Ketchup: **Sulphites**, Braised Venison Pie: **Sulphites, Soybeans, Wheat, Egg, Milk, May Contain: Barley, Kamut, Oats, Rye, Spelt, Wheat, Celery, Crustaceans, Egg, Fish, Milk, Mustard, Soybeans, Sulphites**, Smoked Butter: **Milk**, Mashed Potato: **Milk**, Heritage Carrots: **Milk**, Red Cabbage: **Sulphites**, Kale: N/A, Red Wine Jus: **Sulphites**, May Contain: **Barley, Kamut, Oats, Rye, Spelt, Wheat, Celery, Crustaceans, Egg, Fish, Milk, Mustard, Soybeans, Sulphites**, Salted Caramel Fondant: **Wheat, Egg, Sulphites, Soybeans, Milk**, Toffee Apple Caramel: **Sulphites, Milk**, Caramelised White Chocolate: **Sulphites, Soybeans, Milk**, Whisky Fudge: **Soybeans, Sulphites, Milk**, Whisky Chocolates: **Milk, Wheat, Barley, 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.

Use By: 27/01/2025

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 main, Banks Brothers No. 17 Merlot

Our Merlot is matured for 18 months in 2nd and 3rd filled French Oak, followed by a further 10 months in a large French Oak Vat at the Glen Carlou winery. This lends vanilla notes and maturity to this juicy and rich Merlot.

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

MADE
IN
OLD
STEAD

BURN'S NIGHT BOX



SERVING INSTRUCTIONS

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.

STARTER



15 mins

Haggis Bon Bons

- Ingredients:**
- Haggis Bon Bons
 - Smoked Beetroot Ketchup
- Equipment:**
- 1 x Baking Tray

1. Pre-heat the oven to 180°C and roast the **haggis bon bons** for 15 minutes until warmed through.
2. Serve with **Smoked Beetroot Ketchup**.

Burns Night is a Scottish celebration held annually on January 25th, honoring the life and works of Scotland's national poet, Robert Burns (1759–1796).

The night is marked by the reading of Burns' poetry, toasts, music, and dancing. Key moments include the "Address to a Haggis", where the dish is ceremoniously presented and celebrated with a recital of Burns' famous poem.

MAIN



45 mins

Venison, Cabbage, Kale

- Ingredients:**
- Smoked Butter
 - Braised Venison Pie
 - Smoked Butter
 - Mashed Potato
 - Heritage Carrots
 - Red Cabbage
 - Kale
 - Red Wine Jus
- Equipment:**
- 1 x Parchment-Lined Baking Tray
 - 4 x Sauce Pans
1. Pre-heat the oven to 200 °C (180°C fan). Add the **venison pies** to the oven for 30–35 minutes or until piping hot, after 10–15 minutes of cooking, place the **heritage carrots** onto a parchment lined baking tray and put into the oven for 20 minutes.
 2. When the items in the oven are close to the end of their cooking time, empty the **red cabbage** and **red wine jus** into two separate saucepans. Place both saucepans over moderate heat and warm for 5 minutes, stirring occasionally.
 3. Place another saucepan on medium heat, melt the **smoked butter** and add the **mashed potato**, stirring until hot.
 4. When the **venison pies** are cooked, allow to stand and rest for 5 minutes.
 5. During this resting time, add the **kale** to a saucepan, along with a pinch of salt, a splash of water, a splash of good quality oil (or butter) and place over medium heat. Cook for 3 minutes, or until it begins to soften.
 6. Remove the **venison pies** from their foils and serve all elements together.

DESSERT



15 mins

Caramel, Apple, Chocolate

- Ingredients:**
- Salted Caramel Fondant
 - Toffee Apple Caramel
 - Caramelised White Chocolate
- Equipment:**
- 1 x Parchment-Lined Baking Tray
 - Small Sauce Pan
1. Pre-heat your oven to 195°C (175°C fan).
 2. Remove the film from the **salted caramel fondants** and place onto a parchment-lined baking tray and into the centre of your oven for 12 minutes.
 3. Place the **toffee apple caramel** into a small saucepan and warm over a low heat.
 4. After 12 minutes, remove the **fondants** from the oven and upturn into your serving bowls.
 5. Finish by spooning over the **toffee apple caramel** and sprinkling over the **caramelised white chocolate**.

Finish your meal with our petit fours; **whisky fudge** and **whisky chocolates!**