



ALLERGENS:

Chicken liver parfait with mulled hedgerow jelly: **Egg, Milk, Soybeans, Sulphites** | Herb crumb: **Soybeans** | Laminated brioche: **Cereals containing Gluten (Wheat), Egg, Milk, Sulphites** | Black garlic pickled onions: **Sulphites** | Venison haunch: N/A | Venison faggot: N/A | Red wine jus: **Sulphites** | Braised red cabbage: **Sulphites** | Elderberry gel: **Sulphites** | Chewy beetroots: **Soybeans** | Beetroot liqueur: **Sulphites** | Lovage oil: **Soybeans** | Chocolate fondant tart: **Cereals containing Gluten (Wheat), Milk, Soybeans** | Pickled plum slices: **Sulphites** | Plum gel: **Sulphites** | Whipped hay cream: **Milk** | Almond tuile: **Cereals containing Gluten (Wheat), Egg, Milk, Nuts, Sulphites** | Plum sherbet: **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.

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, Banks Brothers No. 12 Muscadet

A refreshing white wine bursting with flavours of citrus, crisp apple and balanced saline notes of pebbles and seaside. Made by Dominique Martin in the Loire Valley, France.



With the main, Banks Brothers No. 1.1 Syrah Mourvèdre

Made in 2017 by Gordon & Nadia Newton Johnson in Here-en-Aarde, this powerful, spicy wine, full of rich flavours of dark fruits and pepper is the perfect accompaniment to this main course.

With dessert, Cape Vintage No. 2.2

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



HEDGEROW, VENISON, CHOCOLATE

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SERVING INSTRUCTIONS

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

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

STARTER



5-10 mins

Chicken, Brioche, Black Garlic

Chicken liver parfait with mulled hedgerow jelly and herb crumb, served with brioche and black garlic pickled onions.

Ingredients:

Chicken liver parfait with mulled hedgerow jelly
Herb crumb
Laminated brioche
Black garlic pickled onions

Equipment:

1 x lined baking tray

1. Pre-heat the oven to 200°C (180°C fan).

2. Place the **laminated brioche** on a lined baking tray and then into the oven for 8 minutes until warm.

3. While that is cooking, drain the **black garlic pickled onions**, scatter the **onions** and **herb crumb** on top of the **chicken liver parfait**.

4. Serve and enjoy with the **laminated brioche**.

MAIN



30 mins

Venison, Beetroot, Elderberry

Roasted venison haunch served with venison faggot, chewy beetroot, elderberry gel, braised red cabbage and finished with red wine jus.

1. Pre-heat your oven to 220°C (200°C fan).

2. Remove the **venison haunch** from its packaging and season with salt.

3. Sear all over for approximately 1 minute on a high heat, then transfer the **venison** onto the a parchment lined baking tray and roast for 4 minutes.

4. After 4 minutes, remove the **venison haunch** from the oven and allow to rest for 5 minutes.

5. Whilst the **venison** is resting , place the **venison faggot** on the parchment lined baking tray and into the oven for 5 mins.

6. Meanwhile, place **chewy beetroots** in a pan with the **beetroot liquor** on low heat to rehydrate them.

7. Re-heat the **braised red cabbage** on medium heat until hot.

8. Place the **red wine jus** in a saucepan on a medium heat until hot.

9. Once the **venison** has finished resting, carve in half and plate onto the centre of your plate, place the **venison faggot**, **chewy beetroots** and **elderberry gel** next to the **venison**. Add the **red cabbage** to a separate bowl and scatter any remaining **herb crumb** over the top. Finish the dish with the **red wine jus** and a drizzle of **lovage oil**.

Ingredients:

Venison haunch
Venison faggot
Red wine jus
Braised red cabbage
Elderberry gel
Chewy beetroots
Beetroot liqueur
Lovage oil

You'll also need:

Vegetable oil
Salt to season

Equipment:

Frying pan
Baking tray
3 x small saucepans

DESSERT



15 mins

Chocolate, Plum, Hay

Chocolate fondant tart topped with almond tuile. Served with pickled plum slices, plum gel, whipped hay cream and plum sherbet.

Ingredients:

Chocolate fondant tart
Pickled plum slices
Plum gel
Whipped hay cream
Almond tuile
Plum sherbet

You'll also need:

Wire rack
Spoon

1. Pre-heat your oven to 190°C (170°C Fan).

2. Place your **chocolate fondant tarts** onto a parchment-lined baking tray and place into the centre of your oven for 8 mins.

3. Remove from the oven and allow to rest for 2 minutes.

4. Drain the **pickled plums**.

5. To plate, pipe the **plum gel** and **whipped hay cream** onto the **tart**, finish with **pickled plum slices**, **almond tuile** and finally dust with the **plum sherbet**.