

MADE
IN
OLD
STEAD

THE WINTER COMFORTS BOX



SERVING INSTRUCTIONS

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The perfect December night-in. This one-course meal includes two hearty steak and stout pies, smoked butter mash, braised red cabbage, heritage carrots and beef gravy. Easy to heat and enjoy, it's everything you want from comforting winter food – rich, warming and satisfying.

Enjoy,

Tommy x

Ingredients:

Steak & Stout Pie
Smoked Butter Mash
Braised Red Cabbage
Heritage Carrots
Beef Gravy

Cooking Time:

30–35 Minutes

Equipment:

2 x baking tray
3 x saucepans

1. Preheat your oven to 200°C (180°C Fan).
2. Line a baking tray with parchment paper. Place the **pies** evenly on the tray.
3. Bake the **pies** in the oven for the 30–35 minutes or until golden. Remove from the oven and allow to cool slightly before removing from the foil moulds.
4. After 12 minutes of the pies cooking time, add the **carrots** to a baking tray and place into the oven.
5. Heat your **braised red cabbage** in a pan on medium heat and cook until warmed through.
6. Add your **mash** to a pan on medium heat and continuously stir until warmed through to avoid the **mash** burning to the pan.
7. Gently warm the **beef gravy** in a saucepan on medium heat until hot.
8. Serve together and enjoy.

Allergens

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.

Steak & Stout Pie: **Egg, Milk, Cereals containing Gluten (Barley, Wheat), Soybeans, Sulphites** | Smoked Butter Mash: **Milk** | Braised Red Cabbage: **Sulphites** | Heritage Carrots: **Milk** | Beef Gravy: N/A