

DESSERT | CHOCOLATE, TOFFEE APPLE, WHITE CHOCOLATE

PREP TIME | 15 MINUTES

Chocolate fondant with toffee apple sauce and caramelised white chocolate.



SERVING INSTRUCTIONS

1. Remove the film from the **fondants** and place into the centre of the oven for 12 minutes.
2. Whilst the **fondants** are cooking, add the **toffee apple sauce** to a small saucepan and warm through gently.
3. After 12 minutes, remove the **fondants** and carefully upturn into serving bowls.
4. Spoon the **toffee apple sauce** over the **fondants** and finish with the **caramelised white chocolate crumb**.

INGREDIENTS

- Chocolate Fondant
- Toffee Apple Sauce
- Caramelised White Chocolate

EQUIPMENT

- Small saucepan

ALLERGENS

Oldstead Focaccia Boule: **Cereals Containing Gluten (Wheat)** | Whipped Herb Butter: **Milk** | Ham Hock Terrine: **Celery** | Smoked Beetroot Ketchup: **Sulphites** | Red Vein Sorrel: N/A | Pickled Red Beetroot: **Sulphites** | Pickled Golden Beetroot: **Sulphites** | Corn Fed Chicken Breasts: N/A | Confit Chicken Leg Suet Bun: **Cereals Containing Gluten (Wheat)** | Beer Pickled Onions: **Sulphites** | Pickled Mushroom Gel: **Sulphites** | Charred Baby Gem Lettuce: N/A | Tarragon Oil: **Soybeans** | Red Wine Jus: **Sulphites** | Chocolate Fondant: **Cereals Containing Gluten (Wheat), Milk, Soybeans** | Toffee Apple Sauce: **Milk, Sulphites** | Caramelised White Chocolate: **Milk, Soybeans**

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

MADE IN OLDSTEAD



THE HUNGER GAP
CORE MENU

SERVING INSTRUCTIONS

AN ODE TO THE HUNGER GAP

The Hunger Gap, running from mid-winter into late spring, is the most challenging season of the year in Oldstead, when the land begins to wake but there is still little fresh produce to eat.

With winter crops fading and stores running low, creativity becomes essential, relying on preservation, foraging and careful use of every ingredient. Though defined by scarcity, this period encourages ingenuity and patience, with the first wild leaves and shoots offering signs of renewal.

This Core Menu brings together everything the Hunger Gap represents, capturing the character of the season in its purest form.

Tommy Banks

PLEASE READ ALL OF THESE INSTRUCTIONS BEFORE STARTING TO PREPARE YOUR MENU. PRE-HEAT YOUR OVEN TO 200°C (180°C FAN) PRIOR TO COOKING.

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BREAD | FOCACCIA & WHIPPED HERB BUTTER

PREP TIME | 10 MINUTES

Oldstead focaccia boule served with a fragrant whipped herb butter.

SERVING INSTRUCTIONS

INGREDIENTS

- 2 x Focaccia Boules
- Whipped Herb Butter

EQUIPMENT

- Lined baking tray

1. Add the **boules** to a lined baking tray.
2. Place in centre of the oven for 5–8 minutes.
3. Serve with the **whipped herb butter**.

STARTER | HAM HOCK, BEETROOT, SORREL

PREP TIME | 5 MINUTES

Ham hock terrine with smoked beetroot ketchup, red sorrel, and pickled red and golden beetroot.



SERVING INSTRUCTIONS

1. Place the **ham hock terrine** on the plate.
2. Pipe some of the **smoked beetroot ketchup** beside it.
3. To finish, dress the plate with **pickled beetroots** and **red vein sorrel**.

INGREDIENTS

- Ham Hock Terrine
- Smoked Beetroot Ketchup
- Red Vein Sorrel
- Pickled Red Beetroot
- Pickled Golden Beetroot



MAIN COURSE | CHICKEN, BLACK GARLIC, MUSHROOM

PREP TIME | 10 MINUTES

Corn-fed chicken breasts with confit chicken leg suet buns, beer pickled onions, pickled mushroom gel, charred baby gem lettuce, tarragon oil, and red wine jus.

SERVING INSTRUCTIONS

1. Place a frying pan over a medium heat and add cooking oil. Whilst this is coming to temperature, pat the **chicken breasts** dry with kitchen roll and season with salt.
2. Place into the frying pan skin side down and leave for 3–5 minutes, or until a nice golden-brown crust is formed.
3. Once the crust has developed, seal the rest of the **chicken** on all sides and the flat side, no colour needed, for a further 2 minutes.
4. Remove from the pan and place onto a lined baking tray alongside the **suet buns**. Place into the oven for 8 minutes to ensure the **chicken** is fully cooked. Remove from the oven and leave to rest for 3 minutes.
5. Whilst the **chicken** and **suet buns** are in the oven, place a small saucepan over a low heat and gently warm the **red wine jus**. Meanwhile, use the same frying pan to char the **baby gem**. Once charred, remove and set aside ready to plate.
6. To plate, place the **chicken breast** slightly off centre on the plate. Add the **suet bun**, charred **baby gem lettuce** and **pickled onions** nestled against the breast. Pipe dots of **pickled mushroom gel** in and around the **chicken**.
7. Finish with the **red wine jus** and **tarragon oil**.

INGREDIENTS

- Corn Fed Chicken Breasts
- Confit Chicken Leg Suet Bun
- Beer Pickled Onions
- Pickled Mushroom Gel
- Charred Baby Gem Lettuce
- Tarragon Oil
- Red Wine Jus

EQUIPMENT

- Frying pan
- Saucepan
- Lined baking tray,
- Cooking oil
- Salt to season