



MADE IN OLDSTEAD

THE HUNGER GAP
DINNER PARTY 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 Signature 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. PLACE THE DOUGLAS FIR PARFAIT IN THE FREEZER AND PRE-HEAT YOUR OVEN TO 200°C (180°C FAN) PRIOR TO COOKING.

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BREAD | FOCACCIA, CHICKEN, CEP
PREP TIME | 10 MINUTES

Oldstead focaccia boule served with rich chicken fat and cep butter.

SERVING INSTRUCTIONS

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

INGREDIENTS

- 4 x Focaccia Boules
- Chicken Fat & Cep Butter

EQUIPMENT

- Lined baking tray

AMUSE | CELERIAC, LOVAGE, HAZELNUT

PREP TIME | 5-10 MINUTES

Velvety celeriac and lovage soup, finished with a roasted hazelnut and seed crumb.

SERVING INSTRUCTIONS

1. Warm the **soup** through until steaming hot in a saucepan.
2. Pour into the serving bowl once warm and top with the **lovage oil** and the **roasted hazelnut & seed crumb**.



INGREDIENTS

- Celeriac & Lovage Soup
- Lovage Oil
- Roasted Hazelnut & Seed Crumb

EQUIPMENT

- Saucepan



STARTER | SMOKED SALMON, BUTTERMILK, SAMPHIRE

PREP TIME | 5-10 MINUTES

Delicately smoked salmon with whipped buttermilk, crisp samphire, tagetes oil, beetroot liquor, and tender, chewy beetroots.

INGREDIENTS

- Smoked Salmon
- Whipped Buttermilk
- Samphire
- Tagetes Oil
- Pickled Beetroot Discs
- Beetroot Liquor
- Chewy Beetroots

EQUIPMENT

- Small saucepan

SERVING INSTRUCTIONS

1. In a small pan, add the **chewy beetroots** and **beetroot liquor** and simmer until the **beetroots** are rehydrated.
2. To plate, add the **smoked salmon** with the **rehydrated beetroots**, **pickled beetroot discs**, **whipped buttermilk**, **samphire** and finish with **tagetes oil**.

MAIN COURSE | BEEF, ARTICHOKE, CHIVE

PREP TIME | 35-40 MINUTES

Beef Wellington accompanied by roasted artichoke, artichoke purée, pickled artichokes discs, garlic kale, artichoke crisps, and a rich red wine jus.

SERVING INSTRUCTIONS

1. Increase the oven temperature to 210°C (190°C fan).
2. Remove the **beef Wellington** from its packaging and place onto a parchment-lined baking tray. Brush the **Wellington** with **egg yolk** and place into the middle of the oven for 25 minutes.
3. Once cooked, remove from the oven and allow to rest on a cooling rack for 12–15 minutes.
4. While the **Wellington** is resting, place the **artichokes** onto a lined baking tray and place into the oven for 8 minutes.
5. While the **artichokes** are in the oven, place the **artichoke purée** and **red wine jus** into saucepans and gently warm for 5 minutes, or until hot.
6. For the last 2 minutes of the **artichoke's** roasting time, add the **garlic kale** to the baking tray and reheat.
7. At the end of the cooking time, remove from the oven and prepare to plate.
8. To plate, add the **artichoke purée** to the base, place the **roasted artichokes**, **garlic kale**, **pickled artichoke discs** and **artichoke crisps** on top.
9. Carve the **Wellington** and place beside the garnish.
10. Finish with the **red wine jus**.



INGREDIENTS

- Beef Wellington
- Pickled Artichoke Discs
- Jerusalem Artichoke Purée
 - Artichokes
 - Garlic Kale
- Artichoke Crisps
- Red Wine Jus

EQUIPMENT

- Lined baking tray
- Cooling rack
- 2 x saucepans
- Sharp knife



DESSERT | DOUGLAS FIR, LEMON VERBENA, YOGHURT

PREP TIME | 2 HOURS+ FOR PARFAIT FREEZING,
5 MINUTES FOR PLATING

Douglas fir parfait with lemon verbena curd, caramelised white chocolate crumb and shards, creamy yoghurt, and a dusting of Douglas fir sherbet.

SERVING INSTRUCTIONS

INGREDIENTS

- Douglas Fir Parfait
- Lemon Verbena Curd
- Caramelised White Chocolate Crumb
- Caramelised White Chocolate Shards
- Sheep's Yoghurt
- Douglas Fir Sherbet

1. Add serving plates to the freezer 2 minutes before plating.
2. Remove the **Douglas fir parfait** and serving plates from the freezer.
3. Upturn the **parfaits** onto the centre of the chilled plates.
4. Pipe the **lemon verbena curd** around the circumference of the **parfait** and fill the centre with the **sheep's yoghurt**.
5. Scatter over the **caramelised white chocolate crumb** and place on the **shards**.

PETIT FOURS

PREP TIME | 1 MINUTE

Soft, indulgent rye fudge to finish the meal.

SERVING INSTRUCTIONS

1. Ensure the **rye fudge** is removed from the fridge at least 30 minutes before enjoying.



INGREDIENTS

- Rye Fudge

ALLERGENS

Oldstead Focaccia Boules: **Cereals Containing Gluten (Wheat)** | Chicken Fat & Cep Butter: **Milk** | Celeriac & Lovage Soup: **Celery, Milk** | Lovage Oil: **Soybeans** | Roasted Hazelnut & Seed Crumb: **Nuts** | Smoked Salmon: **Fish** | Whipped Buttermilk: **Milk, Sulphites, Soybeans** | Samphire: N/A | Tagetes Oil: **Soybeans** | Pickled Beetroot Discs: **Sulphites** | Beetroot Liquor: **Sulphites** | Chewy Beetroots: N/A | Beef Wellington: **Cereals Containing Gluten (Wheat), Egg, Milk, Mustard, Sulphites** | Pickled Artichoke Discs: **Sulphites** | Jerusalem Artichoke Purée: **Milk** | Roasted Artichokes: N/A | Garlic Kale: **Milk** | Artichoke Crisps: N/A | Red Wine Jus: **Sulphites** | Douglas Fir Parfait: **Milk, Soybeans** | Lemon Verbena Curd: **Egg, Milk** | Caramelised White Chocolate Crumb: **Milk, Soybeans** | Caramelised White Chocolate Shards: **Milk, Soybeans** | Sheep's Yoghurt: **Milk** | Douglas Fir Sherbet: N/A | Rye Fudge: **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.

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