

MADE IN OLDSTEAD



LIMITED-EDITION
SAUSAGE & MASH MENU

SERVING INSTRUCTIONS

PLEASE READ ALL OF THESE INSTRUCTIONS BEFORE STARTING
TO PREPARE YOUR MENU.



MAIN COURSE | CUMBERLAND SWIRL

PREP TIME | 40 MINUTES

SERVING INSTRUCTIONS

1. Pre-heat the oven to 200°C (180°C fan).
2. In a frying pan, sear the **Cumberland swirl** for 1 minute on each side.
3. Once seared, place onto a lined baking tray and place into the oven for 10 minutes, making sure to flip halfway.
4. While the oven items are cooking, place a pan on medium heat, melt the **smoked butter** and add the **mashed potato** to the pan until warmed through. Keep stirring until you are ready to plate.
5. Fill a saucepan with water and bring it to a boil. Keeping within the packaging, add the **red cabbage** and **red wine jus**, turn the pan down to a simmer and allow to warm through for 5 minutes. Add the **fresh thyme** and **pickled onions** to the **red wine jus** once warmed.
6. Once everything is cooked, place the **Cumberland swirl** on the plate. Pipe the **apple butter** next to the **Cumberland swirl**.
7. Add the **smoked butter mash** to the plate and sprinkle over the **pork fat crumb**. Finish the dish with the **red cabbage** and the **red wine jus**.

INGREDIENTS

- Oldstead Cumberland Swirl
- Smoked Butter
- Mashed Potato
- Red Cabbage
- Apple Butter
- Pork Fat Crumb
- Pickled Shallots
- Fresh Thyme
- Red Wine Jus

EQUIPMENT

- 2 x saucepans
- Lined baking tray
- Frying pan

DESSERT | MARY BANKS' APPLE CAKE

PREP TIME | 15 MINUTES

SERVING INSTRUCTIONS

1. Remove the plastic from the **apple cake** and place it in the oven, pre-heated to 160°C (140°C fan) for 7 minutes to warm through.
2. At the end of the **cake's** cooking time, warm the **soaking syrup** in the microwave for 10 seconds.
3. Use a skewer to make holes along the top of the **cake**. Add the **soaking syrup** and let it soak for 5 minutes before enjoying.
4. Whip the **lemon verbena cream** and serve it with the **cake**.



INGREDIENTS

- Mary Banks' Apple Cake
- Soaking Syrup
- Lemon Verbena Cream

ALLERGENS | Oldstead Cumberland Swirl: **Cereals Containing Gluten (Wheat)** | Smoked Butter: **Milk** | Mashed Potato: **Milk** | Red Cabbage: **Celery, Sulphites** | Apple Butter: **Sulphites** | Pork Fat Crumb: **Cereals Containing Gluten (Wheat)** | Pickled Shallots: **Sulphites** | Fresh Thyme: **N/A** | Red Wine Jus: **Sulphites** | Mary Banks' Apple Cake: **Cereals Containing Gluten (Wheat), Milk, Egg, Nuts (Almonds)** | Soaking Syrup: **Sulphites** | Lemon Verbena Cream: **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.