

MADE IN OLDSTEAD



THE OLDSTEAD  
BARBECUE BOX  
SERVING INSTRUCTIONS

# THE OLDSTEAD BARBECUE BOX

PLEASE READ ALL OF THESE INSTRUCTIONS BEFORE STARTING TO PREPARE YOUR MENU. REMOVE EVERYTHING FROM THE FRIDGE 30 MINUTES PRIOR TO COOKING.

PLACE THE STRAWBERRY & CREAM PARFAITS IN THE FREEZER FOR A MINIMUM OF TWO HOURS BEFORE SERVING.



## INGREDIENTS

- Brioche Buns
- 8<sup>oz</sup> Burger Patties
- Fermented Tomato Ketchup
- Baby Gem Lettuce
- Pickled Red Onion
- Burger Cheese Sauce
- Honey & Black Garlic Wings
- Blue Cheese Sauce
- Oldstead Spiced Lamb Koftas
- Lovage Yoghurt
- Oldstead Sausages
- Smoked Beetroot Ketchup
- Miso Glazed Corn On The Cob
- Red Cabbage Slaw
- New Potatoes
- Lemon Verbena Emulsion
- Crispy Onions
- Cured Egg Yolk

## EQUIPMENT

- 2 x parchment lined baking trays
- 1 x medium frying pan
- Sea salt
- Vegetable oil
- Cheese grater
- BBQ tongs

## MAIN COURSE | OVEN COOKING INSTRUCTIONS

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1. Pre-heat oven to 220°C (200°C Fan).
2. On a parchment lined tray, add the **koftas**, **chicken wings**, **sausages**, **corn** and **potatoes**, and cook in the oven for 20 minutes. Remove everything and leave to rest for four minutes.
3. Meanwhile, place a medium frying pan with a splash of oil over high heat. Season the **burgers** with a little sea salt and sear for three minutes each side. Place onto parchment-lined tray with the **chicken wings**. For medium/well done, cook the **burgers** for six minutes. Split the **burger cheese sauce** between the two **burgers** and add for the remaining two minutes.
4. Remove **burgers** from the oven and allow to rest for five minutes. Meanwhile, warm the **brioche buns** for a minute, then break the **baby gem** down into leaves.

## MAIN COURSE | BARBECUE COOKING INSTRUCTIONS

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1. Get the BBQ hot, ensuring the coals have turned white (if applicable).
2. Add the **koftas**, **sausages**, **corn** and **chicken wings** to the hot section of the BBQ and cook for 20 minutes, turning occasionally to ensure they evenly cook. Once fully cooked through, move to the cooler part of the BBQ.
3. Next, place the **burger patties** on the hot part of the BBQ to get a good sear on one side for three minutes. At the same time, add the **potatoes** to the hot part of the BBQ to char, then move over to the cooler part to warm through.
4. For medium/well done **burger patties**, cook for a further six minutes. Split the **burger cheese sauce** between the two **burgers**, move to the cooler part of the BBQ and leave to rest for six minutes. Meanwhile, place the **brioche buns** onto the BBQ until nicely charred and then break the **baby gem** down into leaves.

## MAIN COURSE | ASSEMBLY INSTRUCTIONS

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1. To assemble the **burger**, carefully remove the **brioche buns** from the BBQ or oven. Place the **cheese-loaded burger patties** onto the base of the **bun** and top with **baby gem**, **pickled red onion** and **fermented tomato ketchup**, before topping with the lid of the **bun**.
2. Put the **potatoes** in a bowl and pipe over the **lemon verbena emulsion**, finish by grating over the cured **egg yolk** and sprinkling the **crispy onions** on top.
3. Remove everything else from the BBQ or oven and plate the ingredients to match the image on the front of the menu.

## DESSERT | SERVING INSTRUCTIONS

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1. Two hours before serving, place the **strawberry & cream parfaits** on a flat surface in your freezer to ensure they freeze evenly.
2. When you're ready to serve, remove the **parfaits** from the freezer and, still in their packaging, run under warm water for 10 seconds to loosen.
3. Pop the **strawberry & cream parfaits** out of their tubs and sandwich between two **meadowsweet & white chocolate cookies**.



### INGREDIENTS

- Meadowsweet & White Chocolate Cookies
- Strawberry & Cream Parfait

### ALLERGENS

Brioche Buns: **Soybeans, Milk, Egg, Cereals Containing Gluten (Wheat)**. May Contain Nuts (Walnuts), Sesame | 8<sup>oz</sup> Burger: **Sulphites, Soybeans, Cereals Containing Gluten (Wheat)** | Fermented Tomato Ketchup: **Mustard, Soybeans, Sulphites, Celery** | Baby Gem Lettuce: N/A | Pickled Red Onion: **Celery, Sulphites** | Burger Cheese Sauce: **Milk, Cereals Containing Gluten (Wheat), Mustard, Sulphites** | Honey & Black Garlic Wings: **Sulphites, Soybeans** | Blue Cheese Sauce: **Milk** | Oldstead Lamb Kofta: N/A | Lovage Yoghurt: **Milk, Soybeans** | Oldstead Pork Sausages: **Cereals Containing Gluten (Wheat), Sulphites** | Smoked Beetroot Ketchup: **Sulphites** | Miso Glazed Corn on the Cob: **Cereals Containing Gluten (Barley), Soybeans** | Red Cabbage Slaw: **Sulphites** | New Potatoes: N/A | Lemon Verbena Emulsion: **Egg, Mustard, Soybeans, Sulphites** | Crispy Onion: **Cereals Containing Gluten (Wheat)** | Cured Egg Yolk: **Egg, Sulphites** | Meadowsweet & White Chocolate Cookies: **Milk, Cereals Containing Gluten (Wheat), Egg, Soybeans** | Strawberry & Cream Parfait: **Milk**

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.



At **Made In Oldstead** we're passionate pioneers of delicious, sustainable food, using ingredients we've reared and grown on our own farm, or foraged from the woodlands and hedgerows here in the North York Moors. Just like in his **Michelin-starred restaurants**, award-winning chef **Tommy Banks** does things a little differently - and our range of hampers and gifts are no exception. So tuck in, and enjoy the flavours of our beautiful pocket of the UK.

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