

MADE IN OLDSTEAD



CHEF SERIES, VOLUME 01:  
**TOMMY BANKS x THOM BATEMAN**  
SERVING INSTRUCTIONS

## AN EXCLUSIVE COLLABORATION

This May, I'm delighted to be joining forces with my friend and fellow chef Thom Bateman for the first in our Chef Series; a collaboration shaped by exceptional seasonal produce and a shared love of honest cooking.

This three-course menu draws inspiration from Thom's culinary ethos: confident, flavour-led cooking rooted in quality ingredients and thoughtful technique. Together, we've created dishes that celebrate the richness of the season, balancing comfort, depth and creativity in equal measure.

It's a menu we're incredibly proud of, and we really hope you enjoy it.

*Tommy Banks*

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

Place the chocolate chestnut parfaits into the freezer upon delivery. Remove everything except the dessert from the fridge 30 minutes before cooking. Preheat your oven to 200°C (180°C Fan).

Share your evening with us on Instagram: @MadeInOldstead



**STARTER | CHICKEN WING, CHILLI BUFFALO,  
CHICKEN FAT**

PREP TIME | 12 MINUTES

Stuffed chicken wing with a fermented chilli buffalo and chicken fat ranch, accompanied by dill-pickled celery.

### SERVING INSTRUCTIONS

1. Place the **stuffed chicken wings** onto a lined baking tray and place into the centre of the oven for eight minutes.
2. Remove and brush with **chilli buffalo glaze**. Place back in the oven for two further minutes.
3. Remove the **chicken wings** from the oven and leave to rest. Meanwhile, spoon the **chicken fat ranch** and **dill-pickled celery** into small serving bowls.
4. To finish, arrange the **chicken wings** onto a serving plate.

### INGREDIENTS

- Stuffed chicken wings
- Chilli buffalo glaze
- Chicken fat ranch
- Dill-pickled celery

### EQUIPMENT

- Lined baking tray
- Pastry brush



## MAIN COURSE | VENISON, WILD GARLIC, BORDELAISE

PREP TIME | 45 MINUTES

Venison en croûte with wild garlic mashed potato, miso honey-glazed carrots and a rich bordelaise sauce. Garnished with foraged wild garlic capers.



### INGREDIENTS

- Venison en croûte
- Egg yolk
- Carrots
- Miso honey glaze
- Mashed potato
- Wild garlic butter
- Bordelaise sauce
- Wild garlic capers

### EQUIPMENT

- Lined baking tray
- Pastry brush
- Cooking oil
- Sea salt
- Cooling rack
- 2 x saucepans
- Serrated knife

1. Increase the oven temperature to 220°C (200°C Fan) and remove the **venison en croûte** and **carrots** from their packaging. Place both onto a parchment lined baking tray.
2. Brush the **venison en croûte** with **egg yolk** and season the **carrots** with salt. Add a little cooking oil to the **carrots** and place the tray into the centre of the oven for approximately 20 minutes.
3. Once cooked, remove the **venison en croûte** and **carrots** from the oven. Set the **venison en croûte** aside on a cooling rack for 12-15 minutes.
4. Meanwhile, drizzle the **miso honey glaze** over the **carrots** and place back into the oven for two further minutes.
5. Whilst the **carrots** finish cooking in the oven, place the **mashed potato** into a saucepan. Warm over medium to high heat, add the **wild garlic butter** and stir to combine.
6. In a separate pan, add the **bordelaise sauce** and gently warm through.
7. At the end of the **venison en croûte's** cooling time, use a serrated knife to carve into two pieces, removing each end. Position onto your serving plate.
8. Add a spoonful of **wild garlic mashed potato** onto the plate and the **miso glazed carrot** next to the **mash**. Top the with the **wild garlic capers**.
9. Finish the dish with the **bordelaise sauce**.

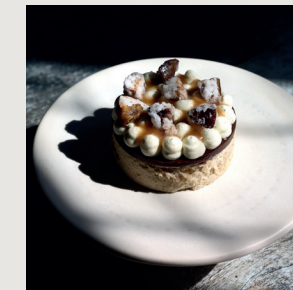


## ABOUT THOM BATEMAN

Thom Bateman is a British chef and restaurateur known for his nostalgic approach to dining and his fast-rising profile in the UK hospitality scene.

Following his return to food through social media in recent years, Thom has built a strong following with his "bbox food" content, with over a million followers on Instagram. This resurgence led him back into restaurants and the launch of his first solo venture, The Flintlock at Cheddleton, a seasonal fine dining restaurant rooted in British produce and modern technique.

@ChefThomBateman | [www.chefthombateman.co.uk](http://www.chefthombateman.co.uk)



## DESSERT | "MONT BLANC", CHOCOLATE, CHESTNUT

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

"Mont Blanc" chocolate chestnut parfait topped with crystallised chestnuts, woodruff mousseline and a salted Pedro Ximenez syrup.

### INGREDIENTS

- Chocolate chestnut parfait
- Crystallised chestnuts
- Woodruff mousseline
- Salted PX syrup

### SERVING INSTRUCTIONS

1. Remove the **chocolate chestnut parfait** from the freezer and take out of its packaging. Place in the centre of your serving plate.
2. Pipe the **woodruff mousseline** around the top edge of the parfait and place the **crystallised chestnuts** intermittently across the top.
3. Finish the dessert with the **Pedro Ximenez syrup**.

### ALLERGENS

Stuffed Chicken Wing: **Egg, Milk** | Fermented Chilli Buffalo: **Cereals Containing Gluten (Barley), Fish, Milk, Soybeans, Sulphites** | Chicken Fat Ranch: **Milk, Egg, Mustard, Sulphites** | Dill-Pickled Celery: **Celery, Sulphites** | Venison En Croûte: **Cereals Containing Gluten (Wheat), Egg** | Egg Yolk: **Egg** | Mashed Potato: **Milk** | Wild Garlic Butter: **Milk** | Carrots: **N/A** | Miso Honey Glaze: **Cereals Containing Gluten (Barley), Soybeans** | Bordelaise Sauce: **Celery, Sulphites** | Wild Garlic Capers: **Sulphites** | Chocolate Chestnut Parfait: **Egg, Milk, Nuts, Soybeans, Sulphites** | Crystallised Chestnuts: **Nuts** | Woodruff Mousseline: **Milk, Soya** | Salted Pedro Ximenez Syrup: **Sulphites**

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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