

## DESSERT | LEMON VERBENA & BLACKCURRANT

### PREP TIME | 15 MINUTES

Mascarpone sponge layered with whipped lemon verbena cream and blackcurrant compote, topped with a blackcurrant and lemon verbena meringue and finished with a delicate blackcurrant and lemon verbena consommé.



### SERVING INSTRUCTIONS

1. Remove all elements from the fridge.
2. On the serving plate, add one layer of the **mascarpone sponge** and pipe dots of the **whipped verbena cream** around it, place another **sponge layer** on top and repeat.
3. At the top of the stack, in the centre, place your **blackcurrant compote** and **meringue shard**.
4. Finish with the **blackcurrant & verbena consommé**.

### INGREDIENTS

- Mascarpone sponge
- Whipped verbena cream
- Blackcurrant compote
  - Blackcurrant & verbena meringue
  - Blackcurrant & verbena consommé

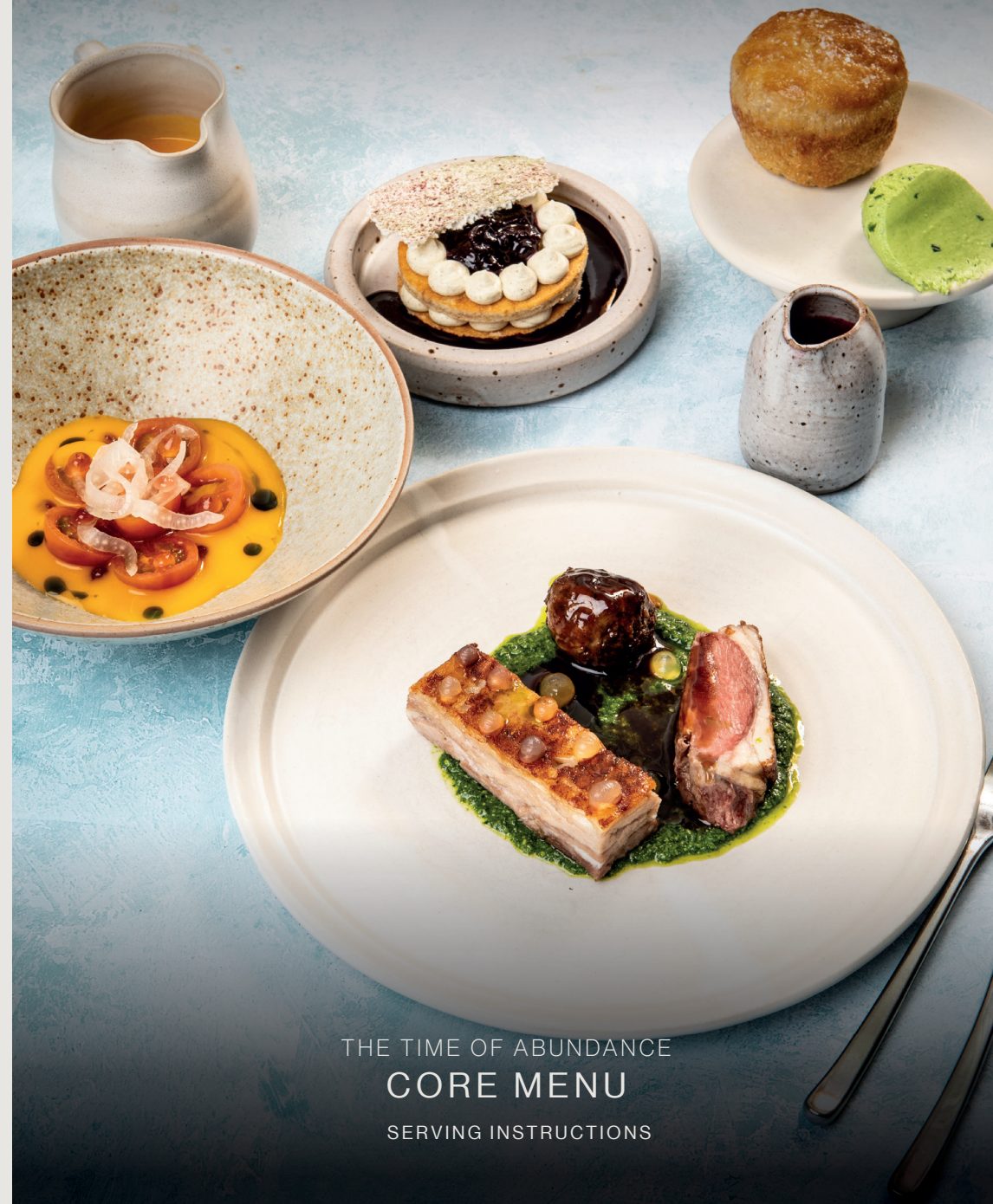
### ALLERGENS

Oldstead Focaccia Boule: **Cereals Containing Gluten (Wheat)** | Whipped Herb Butter: **Milk** | Sungold Soup: **Sulphites** | Macerated Cherry Tomatoes: **Soybeans, Sulphites** | Fennel Pollen Vinegar Gel: **Sulphites** | Pickled Fennel: **Sulphites** | Nasturtium Oil: **Soybeans** | Lamb Rump: N/A | Lamb Belly: N/A | Lamb & Mint Faggot: **Cereals Containing Gluten (Wheat), Sulphites** | Mint Vinegar Gel: **Sulphites** | Garden Herb Pesto: **Milk** | Basil Oil: **Soybeans** | Red Wine Jus: **Sulphites** | Mascarpone Sponge: **Cereals Containing Gluten (Wheat), Egg, Milk** | Whipped Verbena Cream: **Milk, Soybeans** | Blackcurrant Compote: N/A | Blackcurrant & Verbena Meringue: **Egg** | Blackcurrant & Verbena Consommé: N/A  
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 TIME OF ABUNDANCE  
**CORE MENU**  
SERVING INSTRUCTIONS

## AN ODE TO THE TIME OF ABUNDANCE

The Time of Abundance, unfolding from late spring through the height of summer, is the most generous time of the year in Oldstead, when the land is at its fullest and most vibrant.

With our fields, hedgerows and garden overflowing, fresh produce is gathered at its peak, and the focus shifts to celebrating flavour and variety. Preservation gives way to spontaneity, as ingredients are used at their freshest, and the sheer diversity of what is available inspires boldness and creativity.

This Core Menu reflects the richness of this period, bringing together the very best of what Oldstead offers between May and August, and capturing the season in its most vivid and abundant form.

*Tommy Banks*

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

Place the parfait 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



### 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 | SUNGOLD, FENNEL, NASTURTIUM

PREP TIME | 5 MINUTES

Chilled Sungold soup with macerated cherry tomatoes and pickled fennel. Topped with fennel pollen vinegar gel and nasturtium oil.

#### SERVING INSTRUCTIONS

1. Pour the chilled **sungold soup** into your serving bowls.
2. Garnish with **macerated cherry tomatoes, pickled fennel** and **fennel pollen vinegar gel**.
3. Finish with **nasturtium oil**.



#### INGREDIENTS

- Sungold soup
- Macerated cherry tomatoes
- Fennel pollen vinegar gel
- Pickled fennel
- Nasturtium oil



### MAIN COURSE | LAMB, MINT, BASIL

PREP TIME | 25-30 MINUTES

Roasted Yorkshire lamb rump and lamb belly accompanied by a lamb & mint faggot, mint vinegar gel, garden herb pesto and basil oil.

#### SERVING INSTRUCTIONS

#### INGREDIENTS

- Lamb rump
- Lamb belly
- Lamb & mint faggot
- Mint vinegar gel
- Garden herb pesto
- Basil oil
- Red wine jus

#### EQUIPMENT

- Frying pan
- Saucepan
- Lined baking tray
- Salt to season

1. Ensure the oven is pre heated to 200°C (180°C fan).
2. Remove the **lamb rump, belly and faggot** from the packaging and pat dry. Season the **lamb rump** with fine salt.
3. In a large frying pan over a medium to high temperature, seal off the **lamb rump** on all sides and then place onto a lined baking tray.
4. Turn the heat on the pan down to a medium to low temperature and place the **lamb belly** into the pan fat side down and cook until golden and crispy. Remove from the pan and place onto the same lined baking tray.
5. Place the tray into the oven for 8-10 minutes. Whilst this is in the oven, colour the **faggots** on all sides in the frying pan until golden brown, add them to the tray in the oven with 4 minutes of cooking time left.
6. Whilst everything is cooking, add the **red wine jus** to a saucepan and cook gently until hot. Once everything is cooked, begin plating by adding the **pesto** to the base of the plate and spread it out.
7. Carve the **lamb rump** in half and place all **lamb** elements on top of the **pesto**.
8. Pipe dots of the **mint vinegar gel** in and around the **lamb** elements. Finish with **red wine jus** and **basil oil**.