

MADE IN OLDSTEAD

THE TIME OF ABUNDANCE  
DINNER PARTY 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 Dinner Party 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. Pre heat your oven to 200°C (180°C Fan).

Share your evening with us on Instagram: @MadeInOldstead



BREAD | FOCACCIA & ELDERFLOWER  
PREP TIME | 10 MINUTES

Oldstead focaccia boule served with sour butter and elderflower honey.

SERVING INSTRUCTIONS

1. Add the focaccia to a lined baking tray.
2. Place in centre of the oven for 5-8 minutes.
3. Serve with the sour butter & elderflower honey.

INGREDIENTS  
- Oldstead focaccia boules  
- Sour butter  
- Elderflower honey

EQUIPMENT  
- Lined baking tray

AMUSE | SUNGOLD, NASTURTIUM, RICOTTA  
PREP TIME | 5-10 MINUTES

Oldstead Sungold tomato soup with whipped ricotta and garden nasturtium oil.

SERVING INSTRUCTIONS

1. Pour the chilled Sungold soup into the bowl.
2. Garnish with whipped ricotta, toasted sunflower seeds and finish with nasturtium oil.



INGREDIENTS  
- Sungold soup  
- Nasturtium oil  
- Whipped ricotta  
- Toasted sunflower seeds



STARTER | SCALLOP, LOBSTER, FENNEL  
PREP TIME | 5-10 MINUTES

Pan-roasted scallops topped with fennel pollen vinegar gel, accompanied by a lobster bisque, pickled fennel and a vibrant lemon verbena oil.

SERVING INSTRUCTIONS

INGREDIENTS  
- Scallops  
- Fennel pollen vinegar gel  
- Lobster bisque sauce  
- Pickled fennel  
- Lemon verbena oil

EQUIPMENT  
- Frying pan  
- Lined baking tray  
- Sharp knife  
- Saucepan  
- Cooking oil  
- Salt

1. Place a frying pan on a medium to high heat with some cooking oil.
2. Whilst the pan is coming to temperature, pat the scallops dry with some kitchen roll and then season with salt.
3. Place the scallops into the frying pan, leave faced down for 2-3 minutes or until a nice golden-brown crust is formed. Once you have the crust, seal the rest of the scallop on all sides and other flat side, no colour needed, for a further minute.
4. Remove from the pan and place onto a lined baking tray, flash in the oven for 2 minutes to ensure it is fully cooked.
5. Remove from the oven and leave to rest for 3 minutes. While the scallops are in the oven, gently warm the lobster bisque sauce in a saucepan.
6. After 3 minutes, carve the scallop and place into the serving bowl.
7. Add the lobster bisque sauce and finish with the pickled fennel, fennel pollen vinegar gel and lemon verbena oil.

## MAIN COURSE | BEEF, TRUFFLE, GARDEN HERB

PREP TIME | 35-40 MINUTES

Our decadent signature beef Wellington, served with charred baby gem lettuce topped with an Oldstead kitchen garden herb emulsion, salsa verde, elderflower vinegar gel and finished with a rich red wine jus.



### SERVING INSTRUCTIONS

1. Ensure you oven is preheated to 200°C (180°C fan).
2. Remove the **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 30-35 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, in a small frying pan over a medium to high heat, char the **baby gem lettuce** and season with salt whilst charring.
5. Once charred, place onto a lined baking tray. Place into the oven for the final 2-5 minutes of resting time.
6. While the **Wellington** is resting, add the **red wine jus** to a saucepan and gently heat until hot.
7. Once everything is cooked, carve the **Wellington** in half and add to the serving plates.
8. Place the **salsa verde**, **garden herb emulsion** and **charred baby gem** onto the plate next to the **Wellington**.
9. Finish with dots of **elderflower vinegar gel** and **red wine jus**.

### INGREDIENTS

- Beef Wellington
- Egg yolk
- Garden herb emulsion
- Charred baby gem
- Salsa verde
- Elderflower vinegar gel
- Red wine jus

### EQUIPMENT

- Lined baking tray
- Cooling rack
- Frying pan
- Saucepans
- Sharp knife
- Salt



## DESSERT | CHOUX, RASPBERRY, HAY

PREP TIME | 2 HOURS+ FOR PARFAIT FREEZING, 25 MINUTES FOR PLATING

A choux bun filled with raspberry parfait, raspberry gel and hay crème pâtissière. Accompanied by a dusting of raspberry sherbet.

### SERVING INSTRUCTIONS

1. Place **choux bun** into the oven for five minutes. Remove and leave to cool on a cooling rack for 15 minutes.
2. With 5 minutes of cooling time left, remove the **raspberry parfait** from the freezer.
3. Once cool, carefully cut the **choux bun** in half and add the **raspberry parfait** to the centre.
4. Pipe dots of alternating **raspberry gel** and **hay crème pâtissière** over the top.
5. Add the **sugared hazelnuts**.
6. Finish the dish with a dusting of **Douglas fir sherbet**.

### INGREDIENTS

- Choux bun
- Raspberry parfait
- Raspberry gel
- Hay crème pâtissière
- Sugared hazelnuts

## PETIT FOURS

PREP TIME | 1 MINUTE

Raspberry & basil macarons to finish your dining experience.

### SERVING INSTRUCTIONS

1. Ensure the **raspberry & basil macarons** are removed from the fridge at least 30 minutes before enjoying.



### INGREDIENTS

- Raspberry & basil macarons

## ALLERGENS

Oldstead Focaccia Boules: **Cereals Containing Gluten (Wheat)** | Sour Butter: **Milk** | Elderflower Honey: **Sulphites** | Sungold Soup: **Sulphites** | Whipped Ricotta: **Milk** | Toasted Sunflower Seeds: **N/A** | Nasturtium Oil: **Soybeans** | Scallops: **Shellfish (Bivalves)** | Fennel Pollen Vinegar Gel: **Sulphites** | Lobster Bisque Sauce: **Celery, Shellfish, Sulphites** | Pickled Fennel: **Sulphites** | Lemon Verbena Oil: **Soybeans** | Beef Wellington: **Cereals Containing Gluten (Wheat), Milk, Egg, Sulphites** | Garden Herb Emulsion: **Mustard, Sulphites** | Charred Baby Gem: **N/A** | Salsa Verde: **Sulphites, Soybeans** | Elderflower Vinegar Gel: **Sulphites** | Red Wine Jus: **Sulphites** | Choux Bun: **Cereals Containing Gluten (Wheat), Milk, Egg** | Raspberry Parfait: **Milk, Egg** | Raspberry Gel: **N/A** | Hay Crème Pâtissière: **Milk, Egg** | Sugared Hazelnuts: **Nuts (Hazelnuts)** | Raspberry & Basil Macarons: **Nuts (Almond), Milk, Egg, Fish, 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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