

MADE IN OLDSTEAD



THE OLDSTEAD  
**BIG MATCH BOX**  
SERVING INSTRUCTIONS

# THE OLDSTEAD BIG MATCH BOX

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

Welcome to The Big Match Box – created to celebrate this summer’s international football tournament and bring the ultimate England matchday feast to your table.

Tuck into our Beef & Blue Burger, stacked with pickles, caramelised red onion relish and cheese sauce, served alongside Pork Dripping Loaded Fries topped with crispy pork belly and all the trimmings. Complete the feast with Stuffed Chicken Wings, glazed with Oldstead beer and served with chimichurri, rich beef gravy and fermented chilli mayo for dipping.

Enjoy the match!



## INGREDIENTS

- Brioche Buns
- Beef Burger Patties
- Cheese Sauce
- Red Onion Chutney
- Sliced Gherkins
- Pork Dripping Chips
- Crispy Pork Belly
- Crispy Onions
- Pickled Red Onion
- Pork Fat Crumb
- Gherkin Ketchup

## EQUIPMENT

- 2 x parchment lined baking trays
- 1 x large frying pan
- Vegetable oil
- Sea salt

## OLDSTEAD BURGERS & LOADED FRIES | COOKING INSTRUCTIONS

---

1. Preheat your oven to 220°C (200°C Fan).
2. Remove the the **pork dripping chips** from their packaging and place onto a parchment-lined baking tray into the centre of the oven for 15 minutes.
3. With 10 minutes of the **chips'** cooking time remaining, heat a frying pan with oil, add the **pork belly** and colour for 5 minutes. Then, scatter the **pork belly** over the **pork dripping chips** and return to the oven for two minutes.
4. Meanwhile, place a large frying pan with a splash of oil over a high heat. Season the **burgers** with a little sea salt, sear for three minutes on each side and place onto another parchment-lined tray. Return the tray to the oven for six minutes.
5. Split the **cheese sauce** between the two **burgers** and spoon on top of the **burgers** for the final two minutes of their cooking time.
6. Remove the **burgers** from the oven and allow to rest for five minutes. Meanwhile, slice the **brioche buns** in half and place inner-side-down into the same large frying pan over medium-high heat. Lightly toast for one minute or until golden.
7. To assemble, carefully remove the **brioche buns** from the pan and slice in half. Place the **cheese-loaded burger patties** onto the base of the **bun** and top with **red onion chutney** and **sliced gherkins**, before topping with the lid of the **bun**.
8. Remove the **loaded chips** from the oven and transfer to your serving bowl. Top with **crispy onions**, **gherkin ketchup** and the **pork fat crumb**.

## CHICKEN WINGS | SERVING INSTRUCTIONS

---

1. Preheat oven to 200°C ( 180°C Fan).
2. Place the **chicken wings** onto a lined baking tray and brush with the **beer glaze**. Place into the centre of the oven for 10 minutes.
3. Remove from the oven and arrange the **chicken wings** on your serving plate.



### INGREDIENTS

- Stuffed Chicken Wing
- Beer Glaze

### EQUIPMENT

- 1 x parchment-lined baking tray
- Pastry brush



## CONDIMENTS | COOKING & SERVING INSTRUCTIONS

---

1. Gently warm the **beef gravy** in a saucepan on medium heat until hot.
2. Serve alongside the **chimichurri** and **fermented chilli mayonnaise**, as well as any remaining **gherkin ketchup**.

### INGREDIENTS

- Beef Gravy
- Chimichurri
- Fermented Chilli Mayonnaise

### EQUIPMENT

- 1 x medium saucepan

### ALLERGENS

Beef Burger Patties: **Cereals Containing Gluten (Wheat), Soya, Sulphites** | Cheese Sauce: **Milk** | Red Onion Chutney: **Sulphites** | Sliced Gherkin: N/A | Brioche Bun: **Cereals Containing Gluten (Wheat, Barley, Rye), Egg, Milk, Sesame** | Pork Dripping Chips: N/A | Crispy Pork Belly: **Milk** | Crispy Onions: N/A | Pickled Red Onion: **Celery, Sulphites** | Pork Fat Crumb: N/A | Gherkin Ketchup: N/A | Stuffed Chicken Wing: **Egg, Milk** | Beef Gravy: **Cereals Containing Gluten (Wheat, Barley), Milk, Soya, Sulphites** | Chimichurri: N/A | Fermented Chilli Mayonnaise: **Egg, Mustard, Soya**

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.

YO  
61

**Made In Oldstead Ltd**  
[enquiries@madeinoldstead.co.uk](mailto:enquiries@madeinoldstead.co.uk)  
[www.madeinoldstead.co.uk](http://www.madeinoldstead.co.uk) | [@madeinoldstead](https://www.instagram.com/madeinoldstead)