



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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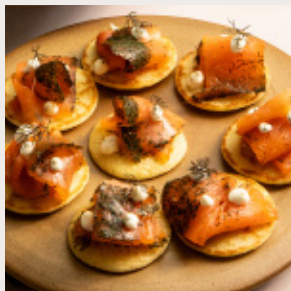
MADE IN OLDSTEAD



THE OLDSTEAD
CANAPÉ BOX
SERVING INSTRUCTIONS

THE OLDSTEAD CANAPÉ BOX

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



SMOKED SALMON BLINIS | SERVING INSTRUCTIONS

1. Divide the beetroot cured salmon into eight pieces.
2. Top each blini with a spoonful of the whipped horseradish and dill crème fraiche and top with the beetroot cured salmon.

INGREDIENTS

Staal Gravdax Smoked Salmon
Blinis
Whipped Horseradish & Dill Crème Fraiche

CHARCUTERIE CROQUETTES | SERVING INSTRUCTIONS

1. Pre-heat the oven to 200°C (180°C Fan).
2. Place the croquettes on a lined baking tray and place into the centre of the oven for 12 minutes, until golden.
3. Serve with the beer vinegar gel.



INGREDIENTS

Charcuterie Croquettes
Beer Vinegar Gel



OLD WINCHESTER CROQUETTES | SERVING INSTRUCTIONS

1. Pre-heat the oven to 200°C (180°C Fan).
2. Place the croquettes on a lined baking tray and place into the centre of the oven for 12 minutes, until golden.
3. Serve with the black garlic puree.

INGREDIENTS

Old Winchester Croquettes
Black Garlic Puree

HEDGEROW CHOUX BUNS | SERVING INSTRUCTIONS

1. Pre-heat oven to 200°C (180°C Fan).
2. Place the choux buns onto a parchment-lined baking tray and place into the centre of the oven for three minutes.
3. Remove the choux buns from the oven and place onto a cooling rack. Allow to cool completely.
4. Use a knife or skewer to make a small hole in the base of each choux bun and pipe in the hedgerow puree, followed by the chicken liver parfait.



INGREDIENTS

Choux Buns
Chicken Liver Parfait
Hedgerow Puree

ALLERGENS

Chicken Liver Parfait: **Milk, Celery, Egg, Sulphites** | Whipped Horseradish & Dill Crème Fraiche: **Milk** | Beer Vinegar Gel: **Cereals Containing Gluten (Barley, Wheat), Sulphites** | Blinis: **Cereals Containing Gluten (Wheat), Milk, Egg** | Black Garlic Purée: **Sulphites** | Charcuterie Croquettes: **Cereals Containing Gluten (Wheat)** | Choux Buns: **Cereals Containing Gluten (Wheat), Egg, Milk** | Hedgerow Purée: **Sulphites** | Old Winchester Croquettes: **Celery, Cereals Containing Gluten (Wheat), Egg, Milk** | Staal Smoked Salmon: **Fish**

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.