

MADE IN OLDSTEAD



CHEF SERIES, VOLUME 02:
TOMMY BANKS x LISA GOODWIN-ALLEN
SERVING INSTRUCTIONS

AN EXCLUSIVE COLLABORATION

This July, I'm delighted to present a special collaboration menu with my culinary friend and Michelin-starred chef Lisa Goodwin-Allen as part of our exciting at-home Chef Series.

The three-course menu brings together Lisa's bold, precise style with our shared focus on exceptional seasonal British produce and thoughtful technique. Each dish is designed to highlight the best of the season, balancing flavour and craft.

It's a collaboration we're very proud of, and we hope you enjoy it.

Tommy Banks

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

Place the cod's roe (for the starter) and the granita (for the dessert) in the freezer at least 2 hours before cooking. Spread the granita out evenly on a flat tray before freezing. Once in the freezer, scrape it with a fork every 30 minutes to create a flaky texture. Preheat oven to 160°C (140°C Fan).



STARTER | SCALLOP, POMEGRANATE, CORIANDER

PREP TIME | 2+ HOURS FOR COD'S ROE FREEZING, 10 MINUTES FOR COOKING & PLATING

Pan-roasted West Coast scallop with smoked cod's roe, couscous and pomegranate. Finished with a bhaji crumb, curry sauce and coriander oil.

INGREDIENTS

- Scallop
- Smoked cod's roe
- Curry sauce
- Coriander oil
- Bhaji crumb
- Flaked almonds
- Pomegranate seeds

EQUIPMENT

- Saucepan
- Frying pan

1. Place a saucepan over medium heat and add the **curry sauce** and **couscous**. Stir continuously until everything is heated through and well combined.

2. While the **couscous** warms, heat a small frying pan over high heat with a little oil for the **scallops**. As the pan heats, pat the **scallops** dry with kitchen paper and season lightly with salt.

3. Once the pan is hot, add the **scallops** and sear them on one flat side for 2–3 minutes, until a deep golden-brown crust forms. Turn the **scallops** and briefly sear the remaining sides, colouring them lightly for about 1 minute in total.

4. Transfer the **scallops** to a lined baking tray and finish in a preheated oven for 2 minutes to ensure they are cooked through. Remove and allow to rest for 3 minutes.

5. Once rested, top each **scallop** with the **bhaji crumb** and finely grate over the frozen **cod's roe**.

6. To serve, spoon the **couscous** and **curry sauce** onto the base of each plate. Garnish with **pomegranate seeds**, **flaked almonds** and **coriander oil**. Place the dressed **scallop** neatly in the centre on top of the **couscous**.



MAIN COURSE | LAMB, CARROT, SHEEP'S CURD

PREP TIME | 30-40 MINUTES

Cumbrian lamb rack and sticky lamb belly with slow-cooked carrots topped with onion crumb. Accompanied by a sheep's curd purée and a rich lamb sauce.



INGREDIENTS

- Lamb rack
- Lamb belly
- Lamb sauce
- Lamb stock
- Carrot batons
- Carrot purée
- Sheep's curd purée
- Onion crumb

EQUIPMENT

- Large frying pan
- 3 x saucepans
- Thin, sharp knife

1. Heat a large frying pan over a high heat with a little oil until very hot.
2. Season the **lamb rack** generously on all sides, then sear in the hot pan until evenly browned and golden.
3. Transfer the **rack** to a baking tray and roast in a preheated oven for 15–20 minutes. Once cooked, remove and allow to rest for 10 minutes.
4. While the **lamb** rests, empty the bag of **carrot batons** along with their liquor into a small saucepan. Gently simmer over a medium heat for 5–8 minutes, or until the **carrots** are tender. Drain, then finish with the **onion crumb** and set aside.
5. In the same frying pan used for the **lamb rack**, place the **lamb belly** fat-side down over a medium heat and cook until golden and crisp. Meanwhile, warm a small saucepan of water over a low heat for the **carrot purée**.
6. Add the **lamb stock** to the pan. Transfer the pan to the oven for 2–5 minutes to finish heating through.
7. Remove from the oven and glaze the **belly** in the **lamb stock** until glossy. Set aside for plating.
8. Warm the **carrot purée** bag in a saucepan of hot water for 5–10 minutes, gently agitating occasionally.
9. Place a separate saucepan over medium heat and gently warm the **lamb sauce**.
10. Once rested, carve the **lamb rack** cleanly in half using a sharp knife.
11. To plate, position the **lamb rack** on the left side of the plate. Place the **carrot batons** on the right, with the **carrot purée** in the centre. Add the **glazed lamb belly** at the top of the plate and the **sheep's curd purée** at the bottom.
12. Finish by spooning over the **lamb sauce**.



INGREDIENTS

- Strawberries & cream pot
- Macerated strawberries
- Strawberry dressing
- White meringue
- Kendal Mint Cake granita

DESSERT | STRAWBERRY, CREAM, KENDAL MINT

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

Strawberry and cream pot topped with macerated strawberries, strawberry dressing, Kendal Mint Cake granita and Italian meringue shards.

1. In a bowl, combine the **macerated strawberries** with the **strawberry dressing** and gently mix to coat evenly.
2. Spoon the **dressed strawberries** over the **strawberries and cream pot**.
3. Finish by garnishing with the **granita** and shards of **meringue**.

ALLERGENS

Scallop: **Mollusc** | Smoked Cod's Roe: **Fish** | Curry Sauce: **Celery, Sulphites, Milk** | Coriander Oil: **Soya** | Bhaji Crumb: **Cereals Containing Gluten (Wheat), Celery, Milk, Sulphites** | Couscous: **Cereals Containing Gluten (Wheat)** | Flaked Almonds: **Nuts** | Pomegranate Seeds: **N/A** | Lamb Rack: **N/A** | Lamb Belly: **N/A** | Lamb Sauce: **Celery, Sulphites** | Carrot Batons & Cooking Liquor: **Celery, Sulphites** | Carrot Purée: **Celery, Milk** | Onion Crumb: **Cereals Containing Gluten (Wheat)** | Sheep's Curd Purée: **Milk** | Strawberry & Cream Pot: **Milk, Sulphites** | Macerated Strawberries: **Sulphites** | Strawberry Dressing: **Sulphites** | White Meringue: **Sulphites** | Kendal Mint Cake Granita: **Sulphites**. May contain **Nuts, Peanuts, Milk, 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.

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www.madeinoldstead.co.uk



ABOUT LISA GOODWIN-ALLEN

Lisa Goodwin-Allen is one of the most respected chefs in British hospitality and is Chef Patron-Director of Michelin-starred Northcote. She has led the kitchen brigade at Northcote since the age of 23, playing a defining role in the restaurant's success for more than two decades. In 2025, her role formally evolved to Chef Patron-Director, reflecting her long-standing leadership of the kitchen and her involvement in shaping the future direction of the business.

Alongside her role at Northcote, Lisa also works as Culinary Director at The Beaumont Mayfair, where she launched the modern British restaurant Rosi in October 2025.

@Chef_Lisa_GoodwinAllen | www.northcote.com