



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 FLAVOURS OF
OLDSTEAD HAMPER
 SERVING INSTRUCTIONS

Charcuterie & Cheese

Fennel Salami

Allergens: **Sulphites** | Use with 3 days of receipt

Sliced Lomo

Allergens: **Sulphites** | Use with 3 days of receipt

Young Buck Cheese & Snowdonia Black Bomber Cheddar

Allergens: **Milk** | Use with 3 days of receipt

Savoury Grazing

Beer & Brown Sugar Glazed Ham

SERVING INSTRUCTIONS

1. Preheat oven to 180°C (160°C Fan).

2. Remove ham from its packaging and place onto a parchment-lined baking tray.

3. Place into the centre of the oven for 40 minutes. After 40 mins, warm the glaze in a small saucepan and brush over the ham.

4. Return the ham to your oven. Continue to brush the ham with the glaze every five minutes for 15-20 minutes, until golden brown and sticky. Remove from the oven and allow to rest for 10 minutes before using a sharp knife to carve into thin slices.

Ham Joint | Allergens: N/A

Oldstead Beer & Brown Sugar Glaze | Allergens: **Cereals Containing Gluten (Wheat), Sulphites**
Use both within 3 days of receipt

Chicken Liver Parfait with Hedgerow Jelly

Allergens: **Egg, Milk, Sulphites** | Use with 3 days of receipt

Spruce & Lemon Verbena Salmon

Allergens: **Fish, Sulphites** | Use with 3 days of receipt

Oldstead Condiments

Red Onion Chutney

Allergens: **Sulphites** | Best before 1 month

Apple & Marigold Paste

Allergens: **Sulphites** | Best before 1 month

Spruce Tip Honey

Allergens: N/A | Best before 1 month

Apple & Elderflower Dressing

Allergens: **Sulphites** | Best before 1 month

Ragu Dinner

Beef Shin Ragu, Yorkshire Tortiglioni Pasta

SERVING INSTRUCTIONS

1. Place a medium saucepan of salted water over a high heat and bring to the boil.

2. Add the pasta to the water and simmer gently for 12 minutes. Whilst the pasta is cooking, place a large frying pan over a medium heat and use this to warm the beef shin ragu until hot all the way through.

3. Once the pasta is cooked, drain from the water, and mix through the ragu.

Beef Shin Ragu | Allergens: N/A | Use within 3 days of receipt

Yorkshire Tortiglioni Pasta | Allergens: **Cereals Containing Gluten (Wheat), Sulphites**

Sweet Treats

Chicory & Apple Mint Fudge

Allergens: **Milk, Sulphites, Soybeans** | Best before 1 month

Chicory Brownie Bites

Allergens: **Sulphites, Egg, Milk, Wheat** | Best before 1 week

Yorkshire Tea Fruit Cake

Allergens: **Wheat, Egg, Sulphites** | Best before 1 week

Salted Caramel Chocolate Truffles

Allergens: **Sulphites, Milk, Soybeans** | Best before 1 month

Root Vegetable Biscuits

Allergens: **Milk, Wheat, Celery, Sulphites, Egg** | See product packaging

Lemon Verbena Shortbread

Allergens: **Milk, Wheat, Sulphites** | See product packaging

Drinks & Tipples

Sweet Cicely Hot Chocolate

Allergens: **Milk, Soybeans, Sulphites** | Use within 3 days of receipt

Crab Apple Bellini

Allergens: **Sulphites** | Best before 1 month

Banks Brothers Canned Wine

Allergens: **Sulphites**

ALLERGEN INFORMATION

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 all allergens in our dishes. Keep all food refrigerated, unless stated otherwise.