





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.

SHARE WITH US:
@madeinoldstead

MADE
IN
OLD
STEAD

Made In Oldstead Ltd |
enquiries@madeinoldstead.co.uk

THE ULTIMATE NIGHT IN HAMPER

WHAT'S INSIDE:

Corn Scratchings

Allergens: **Sulphites, May Contain: Peanut, Tree Nuts and Sesame**

Sea Salt Almonds

Allergens: **Almonds, May Contain: Peanuts**

Snacking Pickles

Allergens: **Sulphites**

Yorkshire Crisps

Allergens: **Barley, Milk, Sulphites**

Oldstead Salami

Allergens: **Sulphites**

Use within 1 month

Yorkshire Coppa

Allergens: **Sulphites** Use within 1 month

Seasonal Cheese from The Courtyard Dairy

Allergens: **Milk, Egg**

Use within 3 days

Salted Caramel Chocolate Truffles

Allergens: **Sulphites, Milk, Soybeans**

Use within 3 days

Chicory Brownie Bites

Allergens: **Sulphites, Egg, Milk, Soybeans, Wheat**

Best before 5 days

Banks Brothers No. 13 Pineau D'aunis Rosé

Allergens: **Sulphites**

Banks Brothers No. 14 Gamay Pinot Noir

Allergens: **Sulphites**

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.