

# Yuletide Grazing

# CHICKEN LIVER PARFAIT, MULLED HEDGEROW JELLY

Allergens: Egg, Milk, Sulphites | Best Before: 3 Days

# BEER & BROWN SUGAR GLAZED HAM

Allergens: **Cereals Containing Gluten, Sulphites** | Best Before: 5 Days TO SERVE:

1. Preheat oven to 180°C (160°C Fan).

- Remove ham from its packaging and place onto a parchment-lined baking tray.
   Place into centre of the oven for 40 minutes.
  - 4. After 40 mins, warm the glaze in a small saucepan and brush over the ham.
- 5. Return ham to the oven. Continue to brush the ham with the glaze every 5 minutes for 15-20 minutes, until golden brown and sticky.
- 6. Remove from oven and allow to rest for 10 mins before using a sharp knife to carve into thin slices.

# YORKSHIRE CHARCUTERIE

Allergens: **Sulphites** | Best Before: 30 Days

# BEETROOT CURED SALMON

Allergens: Fish, Milk, Sulphites | Best Before: 5 Days

# YOUNG BUCK CHEESE

Allergens: Milk | Best Before: Refer to Product Packaging

# OLD ROAN CHEESE

Allergens: Milk, Egg | Best Before: Refer to Product Packaging

# SOURDOUGH LOAF

Allergens: Cereals Containing Gluten, May Contain: Sesame | Best Before: 3 Days

### APPLE & FERMENTED CHILLI CHUTNEY

Allergens: Sulphites | Best Before: 14 Days, Keep refrigerated once opened

### MIRABELLE PLUM & FENNEL POLLEN MEMBRILLO

Allergens: Sulphites | Best Before: 14 Days, Keep refrigerated once opened

### SPRUCE TIP HONEY

Allergens: N/A | Best Before: 14 Days, Keep refrigerated once opened

### **OLDSTEAD MINCEMEAT**

Allergens: Cereals Containing Gluten, Peanuts, Nuts, Sesame | Best Before: 30 Days

# PETER'S YARD SEA SALT & ROSEMARY CRACKERS

Allergens: Cereals Containing Gluten, Sulphites | Best Before: Refer to Product Packaging

# STRAWBERRY & MEADOWSWEET JAM

Allergens: Sulphites | Best Before: Refer to Product Packaging

### HFRB & CRANBERRY PORK PIF

Allergens: Cereals Containing Gluten, Peanuts, Milk, Egg, Nuts, Mustard | Best Before: 3 Day

# **Before Bedtime Snacks**

### OLDSTFAD CHRISTMAS CAKE

Allergens: Cereals Containing Gluten, Egg, Milk, Sulphites | Best Before: 30 Days

# LEMON VERBENA SHORTBREAD

Allergens: Milk, Cereals Containing Gluten, Sulphites | Best Before: Refer to Product Packaging

### 6 x CHRISTMAS CAKE COOKIES

### TO SERVE:

- 1. Preheat oven to 180°C (160°C Fan).
- 2. Remove cookie dough balls from packaging and place onto a parchment lined baking tray.
- 3. Place into the centre of the oven and bake for 12 minutes. With 4 minutes remaining, turn the tray 180° and place back in the oven and continue to cook until golden.
  - 4. Remove from the oven, place on a cooling rack and allow to cool slightly before serving.

Allergens: Cereals Containing Gluten, Egg, Milk, Soybeans, Sulphites | Best Before: 3 Days

# **ROOT VEGETABLE BISCUITS**

Allergens: **Milk, Cereals Containing Gluten, Celery, Sulphites, Egg** | Best Before: Refer to Product Packaging

# DARK CHOCOLATE & FERMENTED BARLEY FUDGE

Allergens: Milk, Sulphites, Soybeans | Best Before: 5 Days

# BEETROOT & DARK CHOCOLATE BROWNIE BAR

Allergens: Sulphites, Egg, Milk, Soybeans, Cereals Containing Gluten | Best Before: 5 Days

# Oldstead Tipples & Added Extras

# BANKS BROTHERS CHRISTMAS CRACKER WINE SET

Allergens: Sulphites | Best Before: Refer to Product Packaging

# **OLDSTEAD HOT CHOCOLATE**

Heat gently in a saucepan until warm.

Allergens: **Milk, Soybeans, Sulphites** | Best Before: 3 Days

# WOODRUFF BOURBON EGGNOG

Heat gently in a saucepanunitl warm or serve chilled over ice.

Allergens: Milk, Sulphites, Egg | Best Before: 3 Days

# MADE IN OLDSTEAD × NORTHERN LAVENDER CHRISTMAS PUDDING CANDLE



For allergens, please see in **bold** above.

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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