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# The Yuletide Celebration Hamper



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## CRAB APPLE BELLINI

1. Place the Charles Palmer Sparkling Wine and the Crab Apple Bellini Mix into the refrigerator for a minimum of 2 hours prior to serving.
2. When ready to serve, shake the Crab Apple Bellini bottle.
3. We recommend placing one part bellini mix to four parts sparkling wine into each of your chosen cocktail glasses and enjoy!

Allergens: Charles Palmer: **Sulphites**, Crab Apple Bellini: **Sulphites**

## CHICKEN LIVER PARFAIT CHOUX BUNS

1. Preheat oven to 200°C (180°C Fan).
2. Place the choux buns onto a parchment-lined baking tray and warm in the centre of the oven for 3 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 blackberry gel, followed by the chicken liver parfait.

Allergens: Choux Buns: **Cereals Containing Gluten, Egg, Milk, Sulphites**, Chicken Liver Parfait: **Egg, Milk, Sulphites**, Blackberry Gel: **Sulphites**

## BETROOT CURED SALMON BLINIS

1. Divide the beetroot cured salmon into 8 pieces.
2. Top each blini with a spoonful of horseradish crème fraîche and top with the beetroot cured salmon.
3. Finish the blinis with a sprinkle of fennel pollen.

Allergens: Beetroot Cured Salmon: **Fish, Milk, Sulphites**, Blinis: **Cereals Containing Gluten, Egg, Milk, Sulphites**, Horseradish Crème Fraiche: **Milk**, Fennel Pollen: N/A

## BRAISED OX CHEEK RAGU TARTLETS

1. Preheat oven to 200°C (180°C Fan).
2. Place the tart cases onto a parchment-lined baking tray.
3. Fill each tart case with a spoonful of braised ox cheek ragu and place into the centre of the oven for 10 minutes.
4. At the end of the cooking time, remove the tarts from the oven and allow to rest for 2 minutes.
5. Finish by finely grating the Old Winchester cheese over the tarts.

Allergens: Braised Beef Ragù: **Celery, Sulphites**, Tart Case: **Cereals Containing Gluten, Egg, Milk Soybeans, Sulphites**, Old Winchester: **Egg, Milk**

## BREAD & CHARCUTERIE

Remove Yorkshire charcuterie, apple & chilli chutney, plum & fennel membrillo, spruce tip honey and Courtyard Dairy cheeses from the refrigerator 30 minutes before serving and allow to come up to room temperature. Serve everything together alongside our Banks Brothers canned wine and Peter's Yard crackers

Allergens: Lishman's Charcuterie: **Sulphites**, Young Buck: **Milk**, Snowdonia Black Bomber: **Milk**, Peter's Yard Crackers: **Cereals Containing Gluten, Sulphites**, Apple & Chilli Chutney: **Sulphites**, Plum & Fennel Membrillo: **Sulphites**, Spruce Tip Honey: N/A, Canned Wine: **Sulphites**

## SWEET TREATS

Fruit & nut chocolate slab.

Allergens: **Milk, Nut, Soybeans**

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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