

ALLERGENS

Oldstead Orchard Sour N/A | Egg White (**Egg**) | Chicken Liver Parfait with Hedgerow Jelly (**Egg, Milk, Sulphites**) | Saucisson N/A | Killeen (**Milk, Egg**) | Cote Hill Blue (**Milk**) | Apple & Thyme Chutney (**Sulphites**) | Sea Salt & Rosemary Crackers (**Cereals containing Gluten (Wheat, Rye), Sulphites**) | Oldstead Beef Shin Ragu (**Celery, Sulphites**) | Northern Pasta Co. Casarecce Pasta (**Cereals containing Gluten (Wheat)**) | Can of Banks Brothers Red Wine (**Sulphites**) | Chicory Brownie Bites (**Egg, Milk, Soya, Cereals Containing Gluten (Wheat)**) | Salted Caramel Chocolates (**Milk, Soya**) | Candle N/A

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.

Use By: 16/02/26

MADE IN OLDSTEAD

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THE VALENTINE'S
SIGNATURE HAMPER
SERVING INSTRUCTIONS

COCKTAIL | OLDSTEAD ORCHARD SOUR

PREP TIME | 2 MINUTES

EQUIPMENT

- Cocktail shaker (or a bottle with a lid)
- Ice

INGREDIENTS

- Orchard Sour Premix
- Egg white

METHOD

1. Pour the **Oldstead Orchard Sour** and **egg white** into a shaker without ice.
2. Seal and shake vigorously for 10-15 seconds to emulsify the **egg white**.
3. Add ice, reseal and shake hard for 15-20 seconds, until the shaker is very cold.
4. Strain into a rocks glass over fresh ice, or into a chilled coupe or martini glass without ice. Optional: double strain through a fine mesh sieve for a smoother finish.

TO GRAZE | CHARCUTERIE & CHEESE SELECTION

PREP TIME | 2 MINUTES

COMPONENTS

- Chicken liver parfait with hedgerow jelly
- Saucisson
- Killeen
- Cote Hill Blue
- Apple & thyme chutney
- Sea salt & rosemary crackers

METHOD

1. Serve all items together as a **charcuterie board**.
2. Allow **cheeses** to come to room temperature before serving for best flavour.
3. Enjoy the **chicken liver parfait with hedgerow jelly** alongside the **saucisson, cheeses, apple & thyme chutney**, and **sea salt & rosemary crackers**.

MAIN COURSE | OLDSTEAD BEEF SHIN RAGÙ

PREP TIME | 15 MINUTES

EQUIPMENT

- Saucepan
- Large frying pan

INGREDIENTS

- Oldstead beef shin ragù
- Northern Pasta Co. casarecce pasta

METHOD

- Place a medium saucepan of salted water over a high heat and bring to the boil.
- Add the **casarecce pasta** and simmer for 12 minutes.
- Whilst the **pasta** is cooking, place a large frying pan over a medium heat and warm the **Oldstead beef shin ragù** until hot all the way through.
- At the end of the **pasta's** cooking time, drain the pasta and stir through the **beef shin ragù** until fully combined.

AFTERWARDS | OLDSTEAD SWEET TREATS

PREP TIME | 1 MINUTE

INGREDIENTS

- Chicory brownie bites
- Salted caramel chocolates

METHOD

- Enjoy after your pasta.

ALSO IN YOUR HAMPER

Banks Brothers No 1.1 Syrah Mourvedre
Made In Oldstead x Northern Lavender Candle