

MADE IN OLDSTEAD



THE OLDSTEAD
CHARCUTERIE & CHEESE BOARD

SERVING INSTRUCTIONS



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 Ltd
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THE CHARCUTERIE & CHEESE BOARD

What's Included

Oldstead Thyme Focaccia

Allergens: **Cereals Containing Gluten (Wheat)**

1. Pre-heat the oven to 200°C (180°C Fan).
2. Remove the film from the focaccia packaging and place into the centre of the oven for five minutes.

Yorkshire Charcuterie

Coppa, Lomo

Allergens: **Sulphites**

Courtyard Dairy Cheeses

Allergens: **Milk, Egg**

Condiments

Rapeseed Oil, Black Garlic Vinegar, Shredded Cornichons, Pickled Carrot, Pickled Green Tomatoes, Crab Apple Jelly, Semi Dried Tomatoes

Allergens: **Mustard, Sulphites**

Banks Brothers Canned Wine

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.