

MADE IN OLDSTEAD



THE LUXURY  
OLDSTEAD HAMPER

ALLERGEN INFORMATION

Oldstead's take on a traditional Welsh lamb roast, made with Black Sheep and served on traditional bread.

Contains: Cereals containing Gluten, Milk, Mustard

Contains: Cereals, Nuts and derived from an Almond and hazelnut. Please see ingredients list for full details.

ALLERGENS: Nuts



## THE LUXURY OLDSTEAD HAMPER

The Luxury Oldstead Hamper is our most generous collection, bringing together the finest elements of the Oldstead kitchen, cellar and larder in one exceptional hamper. From glazed ham, smoked salmon and artisan charcuterie to handmade preserves, baked goods and savoury accompaniments, every element has been chosen to create a complete experience. Alongside a selection of wines, fizz and bottled cocktails, you'll also find fine chocolates, macarons and a Kitchen Garden candle set - making this our most indulgent hamper for celebrating, gifting and gathering around the table.

### **Ham Joint, Oldstead Beer & Brown Sugar Glaze**

#### SERVING INSTRUCTIONS

1. Preheat oven to 180°C (160°C Fan).
2. Remove ham from its packaging and place onto a parchment-lined baking tray.
3. Place into the centre of the oven for 40 minutes. After 40 minutes, warm the glaze in a small saucepan and brush over the ham.
4. Return the ham to your oven. Continue to brush the ham with the glaze every five minutes for 15-20 minutes, until golden brown and sticky.
5. Remove from the oven and allow to rest for 10 minutes before using a sharp knife to carve into thin slices.

## Allergen Information

Chicken Liver Parfait & Hedgerow Jelly | Allergens: **Milk, Celery, Egg, Sulphites**

Coppa | Allergens & Use-By: See Product Packaging

Lomo | Allergens & Use-By: See Product Packaging

Yorkshire Rarebit | Allergens: **Cereals Containing Gluten (Wheat, Barley), Mustard, Fish, Milk**

Florian Poirot Macaron Selection | Allergens & Use-By: See Product Packaging

Florian Poirot Chocolate Selection | Allergens & Use-By: See Product Packaging

Ham Joint | Allergens: N/A

Oldstead Beer & Brown Sugar Glaze | **Allergens: Cereals Containing Gluten (Wheat), Sulphites**

Staal Smoked Salmon | Allergens & Use-By: See Product Packaging

Apple & Elderflower Dressing | Allergens & Use-By: See Product Packaging

Apple & Thyme Chutney | Allergens & Use-By: See Product Packaging

Spiced Apple & Beetroot Ketchup | Allergens & Use-By: See Product Packaging

Chocolate & Rye Cookies | Allergens & Use-By: See Product Packaging

Lemon Verbena Cookies | Allergens & Use-By: See Product Packaging

Lemon Verbena Curd | Allergens & Use-By: See Product Packaging

Oldstead Garden Herb Assorted Nuts | Allergens: **Sulphites, Nuts (Hazelnut, Cashew, Pecan)**

Oldstead Herb Infused Rapeseed Oil | Allergens & Use-By: See Product Packaging

Sloe Gin Negroni | Allergens & Use-By: See Product Packaging

Rhubarb & Fennel Sour | Allergens & Use-By: See Product Packaging

Meadowsweet Espresso Martini | Allergens & Use-By: See Product Packaging

Yorkshire Old Fashioned | Allergens & Use-By: See Product Packaging

Yorkshire Marigold Honey | Allergens & Use-By: See Product Packaging

Rosemary & Sea Salt Crackers | Allergens: **Cereals Containing Gluten (Wheat), May Contain Nuts, Sesame**

Yorkshire Tea Loaf | Allergens: **Cereals Containing Gluten (Wheat), Soya**

Selection of Still & Sparkling Wines | Allergens & Use-By: See Product Packaging

For allergens, please see in **bold green text**. Use within 3 days of receipt and keep all food refrigerated, unless stated otherwise. Please be aware that due to the way food is currently prepared, it is not possible to guarantee the absence of allergens.



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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