

MADE IN OLDSTEAD



THE OLDSTEAD  
FATHER'S DAY BOX

SERVING INSTRUCTIONS & ALLERGEN INFORMATION

# THE OLDSTEAD FATHER'S DAY BOX

## 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 mins, 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.

Ham Joint | Allergens: N/A  
Oldstead Beer & Brown Sugar Glaze | Allergens: **Cereals Containing Gluten (Wheat), Sulphites**

### Accompaniments

Chicken Liver Parfait With Hedgerow Jelly | Allergens: **Milk, Egg, Sulphites**  
Rosemary & Sea Salt Crackers | Allergens: **Cereals Containing Gluten (Wheat), May Contain Nuts, Sesame**  
Hopical Storm Slaw | Allergens & Use-By: See Product Packaging  
Yorkshire Rarebit | Allergens: **Milk, Cereals Containing Gluten (Wheat), Mustard, Sulphites**  
Yorkshire Tea Loaf | Allergens: **Cereals Containing Gluten (Wheat), Soybeans**  
Florian Poirot Chocolate Selection | Allergens & Use-By: See Product Packaging  
Turning Point, Beneath The City | Allergens & Use-By: See Product Packaging  
Turning Point, Verbalist | Allergens & Use-By: See Product Packaging  
Turning Point, Abbey Gold | 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 in our dishes.

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