

The spicy letterbox charcuterie hamper contains 4 of our most popular selection of spicy cured meats, including 3 award winners:

Wild Venison Pepperoni (110g) - 2 star Great Taste Award winner - Smokey with a spicy heat, the caraway seeds give a subtle aniseed flavour to finish. Handmade using wild British venison, this pepperoni is smoked over oak for 3 days before air-drying. Perfect for pizzas!

Dorset Chorizo Picante (150g) - 1 Star Great Taste Award winner - This free range pork chorizo is made using hot and sweet smoked paprika. Ready to eat, our chorizo is perfect for snacking or enjoying as part of a charcuterie or antipasti board. It's equally delicious used as a cooking ingredient in stews, paellas, with fish or on sourdough pizza.

Dorset Nduja (150g) - Made from free range British pork combined with hot Calabrian chillies, this is our Dorset take on the Calabrian classic, Nduja. The depth of flavour of the Dorset Nduja makes it perfect for adding flavour and heat to recipes such as pasta, sauces, pizza or simply enjoy spread on sourdough toast.

Hartgrove Coppa (55g)- 3 Star Great Taste Award winner - Free range pork neck fillet, dry cured in a gentle mix of herbs and spices, then air dried for 3 months. A fantastic addition to a British charcuterie sharing board. Try wrapping around asparagus spears or pickles. Use in place of parma ham.