

'GOURMET TO GO'

Traditional Deluxe Christmas Turkey for 10 people

Christmas Lunch Cooking Instructions

Whole Oven-Ready Turkey (D) (Serves 10 people)

(4 - 4.5kg uncooked)

Marinated and seasoned in a roasting bag.

Large foil container supplied.

Preheat oven to 180°C / 160°C fan / gas mark 4.

Place turkey roasting bag into foil container and cook for 2 hours and 50 minutes. Check to see if cooked, if not, remove from bag and cook for a further 10 - 15 minutes. Once your happy the turkey is cooked and only clear juice is running out, probe with a meat thermometer to 70°C. Cover with tin foil and leave to rest for at least 15 minutes before carving. - Cooking time may vary depending on oven.

Sage, Onion and Pork Stuffing (SD)

(1kg cooked)

Delivered in foil containers

Remove lid and heat in oven at 180°C for 15 minutes. Alternatively, transfer to a microwavable container and heat on full power for 7 - 10 minutes or until hot.

Roasted Garlic and Thyme, Maris Piper Potatoes (V)

(1.5kg cooked)

Delivered in foil containers.

Remove lid and heat in oven at 180°C for 30 minutes. Alternatively, transfer to a microwavable container and heat on full power for 7 - 10 minutes or until hot.

Honey Roasted Parsnips (V)

(1kg cooked)

Delivered in foil containers

Remove lid and heat in oven at 180°C for 30 minutes.

Alternatively, transfer to a microwavable container and heat on full power for 7 - 10 minutes or until hot.

Cranberry Pork Sausages Wrapped in Bacon

(20 pieces)

Delivered in foil containers.

Remove lid and heat in oven at 180°C for 10 minutes or until hot.

Steamed Carrots with Parsley (V)

(1kg cooked)

Delivered in microwavable container.

Heat in the microwave on full power for 7 - 10 minutes or until hot.

Brussels Sprouts with Leeks and Cranberries (V)

(1kg cooked)

Delivered in microwavable container.

Heat in the microwave on full power for 5 - 8 minutes or until hot.

Red Wine and Cinnamon Glazed Red Cabbage with Apple (V,SD)

(1kg cooked)

Delivered in microwavable container

Heat in the microwave on full power for 5 - 8 minutes or until hot. Alternatively, heat in a saucepan with a bit of added water, stir frequently until piping hot.

Rich Turkey Jus (SD)

(1ltr)

Delivered in container

Remove from container into a saucepan until boiling, stirring occasionally.

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'GOURMET TO GO'

Traditional Christmas Turkey for 6 people

Christmas Lunch Cooking Instructions

Oven-Ready Turkey Breast (D) (Serves 6 people)

(+1.8kg uncooked)

Marinated and seasoned in a roasting bag

Large foil container supplied

Preheat oven to 180°C / 160°C fan / gas mark 4. Place turkey roasting bag into foil container and cook for 1 hour and 40 minutes. Check to see if cooked, if not, remove from bag and cook for a further 10 minutes. Once your happy the turkey is cooked and only clear juice is running out, prob with a meat thermometer to 70°C. Cover with tin foil and leave to rest for at least 15 minutes before carving.

Cooking time may vary depending on oven.

Sage, Onion and Pork Stuffing (SD)

(500g cooked)

Delivered in foil containers

Remove lid and heat in oven at 180°C for 10 to 12 minutes.

Alternatively, transfer to a microwavable container and heat on full power for 5 – 8 minutes or until hot.

Roasted Garlic and Thyme, Maris Piper Potatoes (V)

(1kg cooked)

Delivered in foil containers.

Remove lid and heat in oven at 180°C for 30 minutes. Alternatively, transfer to a microwavable container and heat on full power for 6-8 minutes or until hot.

Honey Roasted Parsnips (V)

(500g, cooked)

Delivered in foil containers

Remove lid and heat in oven at 180°C for 20 minutes.

Alternatively, transfer to a microwavable container and heat on full power for 5-8 minutes or until hot.

Cranberry Pork Sausages Wrapped in Bacon

(12 pieces)

Delivered in foil containers.

Remove lid and heat in oven at 180°C for 10 minutes or until hot.

Steamed Carrots with Parsley (V)

(500g cooked)

Delivered in microwavable container.

Heat in the microwave on full power for 5-8 minutes or until hot.

Brussels Sprouts with Leeks and Cranberries (V)

(500g cooked)

Delivered in microwavable container.

Heat in the microwave on full power for 5 – 8 minutes or until hot.

Rich Turkey Jus (SD)

(600ml)

Delivered in a non-microwavable container

Decant into a saucepan and heat until boiling, stirring occasionally.

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'GOURMET TO GO'
Welsh Reared Cefn Mawr Farm
Sirloin Of Beef On The Bone
for 10 people

Christmas Lunch Cooking Instructions

Oven-Ready Beef (D) (Serves 10 people)

(3.5-4kg uncooked)

Pre-seasoned in a roasting bag Large foil container supplied
 Preheat oven to 220°C / 200°C Fan / gas mark 7. Place beef roasting bag into foil container and cook for 20 minutes, then reduce heat to 160°C / 140°C Fan / gas mark 3 and cook -
 For medium a further 2 hours. For rare a further 1 hour and 30 minutes. To check if cooked, open the bag and probe with meat thermometer. 58 to 65°C for medium, 45 to 55°C for rare, 70 to 75°C for well done. If you prefer your beef more cooked, place back in to oven and cook for a further 10 - 20 minutes. Once cooked to your liking, cover loosely with tin foil and leave to rest for at least 15 minutes before carving. Cooking time may vary depending on oven.

Yorkshire Puddings (V,W,E,D)

(20 pieces, cooked)

Delivered in a box
 transfer to a oven tray and heat in oven at 180°C for 6 – 12 minutes or until hot.

Roasted Garlic and Thyme, Maris Piper Potatoes (V)

(1.5kg cooked)

Delivered in foil containers.
 Remove lid and heat in oven at 180°C for 30 minutes. Alternatively, transfer to a microwaveable container and heat on full power for 7 – 10 minutes or until hot.

Honey Roasted Parsnips (V)

(1kg cooked)

Delivered in foil containers
 Remove lid and heat in oven at 180°C for 30 minutes.
 Alternatively, transfer to a microwaveable container and heat on full power for 7 – 10 minutes or until hot.

Red Wine and Cinnamon Glazed Red Cabbage with Apple (V,SD)

(1kg cooked)

Delivered in microwavable container
 Heat in the microwave on full power for 5 – 8 minutes or until hot.
 Alternatively, heat in a saucepan with a bit of added water, stir frequently until piping hot.

Steamed Carrots with Parsley (V)

(1kg cooked)

Delivered in microwavable container.
 Heat in the microwave on full power for 5-8 minutes or until hot.

Steamed Garden Peas with Leeks (V)

(1kg cooked)

Delivered in microwavable container
 Heat in the microwave on full power for 5 – 8 minutes or until hot.

Cauliflower Cheese (V,D,W)

(1kg cooked)

Delivered in foil container
 Remove lid and heat in oven at 180°C for 30-40 minutes. Alternatively, transfer to a microwaveable container and heat on full power for 10 – 13 minutes or until hot.

Roast Beef Jus (SD)

(1ltr)

Delivered in container
 Remove from container into a saucepan until piping hot, stirring occasionally.

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'GOURMET TO GO'
Welsh Reared Cefn Mawr Farm
Sirloin Of Beef On The Bone
for 6 people

Christmas Lunch Cooking Instructions

Oven-Ready Beef (D) (Serves 6 people)
(+2.5kg uncooked)

Pre-seasoned in a roasting bag Large foil container supplied
Preheat oven to 220°C / 200°C Fan / gas mark 7. Place beef roasting bag into foil container and cook for 20 minutes, then reduce heat to 160°C / 140°C Fan / gas mark 3 and cook -
For medium a further 2 hours.
For rare a further 1 hour and 30 minutes.
To check if cooked, open the bag and probe with meat thermometer. 58 to 65°C for medium, 45 to 55°C for rare, 70 to 75°C for well done.
If you prefer your beef more cooked, place back in to oven and cook for a further 10 - 20 minutes. Once cooked to your liking, cover loosely with tin foil and leave to rest for at least 15 minutes before carving. Cooking time may vary depending on oven.

Yorkshire Puddings (V,W,E,D)
(12 pieces)

Delivered in container
Transfer to an oven tray and heat in oven at 180°C for 3 – 5 minutes.

Roasted Garlic and Thyme, Maris Piper Potatoes (V)
(1kg cooked)

Delivered in foil containers.
Remove lid and heat in oven at 180°C for 20-25 minutes.
Alternatively, transfer to a microwaveable container and heat on full power for 6-8 minutes or until hot.

Honey Roasted Parsnips (V)
(500g cooked)

Delivered in foil containers
Remove lid and heat in oven at 180°C for 30 minutes.
Alternatively, transfer to a microwaveable container and heat on full power for 7 – 10 minutes or until hot.

Cauliflower Cheese (V,D, W)
(500g cooked)

Delivered in foil containers
Remove lid and heat in oven at 180°C for 30 minutes. Alternatively, transfer to a microwaveable container and heat on full power for 7 – 10 minutes or until hot.

Red Wine and Cinnamon Glazed Red Cabbage with Apple (V,SD)
(500g cooked)

Delivered in microwavable container
Heat in the microwave on full power for 5 – 8 minutes or until hot. Alternatively, heat in a saucepan with a bit of added water, stir frequently until piping hot.

Steamed Garden Peas with Leeks (V)
(500g cooked)

Delivered in microwavable container
Heat in the microwave on full power for 5 – 8 minutes or until hot.

Steamed Carrots with Parsley (V)
(500g cooked)

Delivered in microwavable container.
Heat in the microwave on full power for 5 - 8 minutes or until hot.

Roast Beef Jus (SD)
(600ml)

Delivered in container
Remove from container into a saucepan until boiling, stirring occasionally.

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'GOURMET TO GO'

Extras

A little more of the bits you love most...

Cooking Instructions

▼ **Roasted Garlic and Thyme, Maris Piper Potatoes** (V)

(1kg cooked)

Delivered in foil containers

Remove lid and heat in oven at 180°C for 20 to 25 minutes. Alternatively, transfer to a microwavable container and heat on full power for 6 – 8 minutes or until hot.

▼ **Honey Roasted Parsnips** (V)

(1kg cooked)

Delivered in foil containers

Remove lid and heat in oven at 180°C for 30 minutes.

Alternatively, transfer to a microwavable container and heat on full power for 7 – 10 minutes or until hot.

▼ **Steamed Carrots with Parsley** (V)

(1kg cooked)

Delivered in microwavable container.

Heat in the microwave on full power for 5-8 minutes or until hot.

▼ **Garden Peas with Leeks** (V)

(1kg cooked)

Delivered in microwavable container

Heat in the microwave on full power for 5 – 8 minutes or until hot.

▼ **Red Wine and Cinnamon Glazed Red Cabbage with Apple**

(V,SD)

(1kg cooked)

Delivered in microwavable container

Heat in the microwave on full power for 5 – 8 minutes or until hot.

Alternatively, heat in a saucepan with a bit of added water, stir frequently until piping hot

▼ **Homemade Cranberry Sauce** (V,SD)

(500ml)

Delivered ready to serve.

▼ **Brussels Sprouts with Leeks and Cranberries** (Ve)

(1kg cooked)

Delivered in microwavable container.

Heat in the microwave on full power for 5 – 8 minutes or until hot.

▼ **Cauliflower Cheese** (V,G,D)

(1kg cooked)

Delivered in foil containers

Remove lid and heat in oven at 180°C for 30-40 minutes. Alternatively, transfer to a microwavable container and heat on full power for 10 – 13 minutes or until hot.

▼ **Cranberry Pork Sausages Wrapped in Bacon**

(20 pieces)

Delivered in foil containers.

Remove lid and heat in oven at 180°C for 15-20 minutes or until hot.

▼ **Rich Turkey Jus** (SD)

(1ltr)

Delivered in a non-microwavable container

Decant into a saucepan and heat until boiling, stirring occasionally.

▼ **Roast Beef Jus** (SD)

(1ltr)

Delivered in container

Remove from container into a saucepan until piping hot, stirring occasionally.

▼ **Armagnac Custard** (V,D, E,SD)

(500ml) – serve hot or cold

Place Custard into a bowl and wrapped in clingfilm (plastic wrap) with some holes made in the top, Heat on 75% power for 3 - 4 minutes or until hot, stirring halfway through. Alternatively, heat in a saucepan over a very low heat, stirring constantly, ensuring the sauce is not boiling

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'GOURMET TO GO'

Christmas Desserts

Cooking Instructions

Christmas Pudding (V,W,E,SD)

(1 x 800g)

Delivered in microwavable containers.

To reheat the puddings in the microwave we can only offer guidelines and it may be a good idea to check that the puddings are hot in the centre before you unmould. You can do this by inserting a metal skewer to test (the tip of the skewer should come out feeling hot, but please do this very carefully), or if you have an instant read/digital thermometer then it should be at 75°C or above. Make sure that the pudding bowl is wrapped only in clingfilm (plastic wrap) with some holes made in the top, or if you have a plastic lid then put it on the pudding but only very loosely. For an 800W microwave try full power for 4 minutes and rest for 3 minutes, then microwave on low/defrost for 7 minutes and stand for 5 minutes before unmoulding.

Armagnac Custard (V,D,E,SD)

(500ml) – serve hot or cold

Delivered in container

Make sure that the bowl is wrapped only in clingfilm (plastic wrap) with some holes made in the top, or if you have a plastic lid then put it on but only very loosely. Heat on 75% power for 3 - 4 minutes or until hot, stirring halfway through. Alternatively, heat in a saucepan over a very low heat, stirring constantly, ensuring the sauce is not boiling.

MINIATURE DESSERT COLLECTION ORDER INCLUDES:

Delivered ready to serve.

Sherry Trifle (V,W,E,D,S,SD)

Berry compote infused with sherry and layered with sweet creamy custard and fresh double cream.

Chocolate Orange Cheesecake (V,W,E,D,S,SD)

Buttery biscuit crumbs topped with Chocolate Orange Cheesecake. Decorated with candied orange peel and a golden chocolate orange segment.

Raspberry Champagne Pannacotta (V,E,D,S)

Vanilla infused pannacotta topped with Raspberry champagne glaze, decorated with a Santa belt buckle.

Salted Caramel Eton Mess (V,E,D,S)

Vanilla whipped Chantilly cream, smooth sea salt caramel, meringue crumbs, Decorated with Snowflakes.

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