



Easter Lunch **Cooking Instructions**

Welsh Reared Sirloin Of Beef On The Bone

For **10 people**

Oven-Ready Sirloin of Beef (2-2.5kg uncooked)

Preheat oven to 220°C / 200°C Fan / gas mark 7.

Pre-seasoned in a roasting bag, foil container supplied.

- Place beef roasting bag into the foil container, then into the oven and cook for 30 minutes.
- Reduce heat to 170c / 140c Fan / gas mark 3 and cook for a further 30 minutes (for rare) or a further 40 minutes (for medium).
- To check if cooked, open the cooking bag and probe with a meat thermometer. Thermometer should read 45°C to 55°C for Rare, 58°C to 65°C for Medium, and 70°C to 75°C for Well Done. If you prefer your beef cooked more, place back into 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.

Please note cooking times may vary depending on oven.

Yorkshire Puddings (V, W, E, D) (20 pieces, cooked)

Delivered in a box.

Oven: Transfer to an 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.

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

Microwave: 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 a foil container.

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

Microwave: Transfer to a microwaveable container and heat on full power for 7 – 8 minutes, or until hot.

🌿 **Red Wine and Cinnamon Glazed Red Cabbage with Apple (V, SD)** (1kg, cooked)

Delivered in a microwavable container.

Microwave: Microwave on full power for 5 – 8 minutes or until hot.

Saucepan: Heat in a saucepan by adding a bit of water, stir frequently, until piping hot.

🌿 **Steamed Garden Peas with Leeks (V)** (1kg, cooked)

Delivered in a microwavable container.

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

🌿 **Steamed Carrots with Parsley (V)** (1kg, cooked)

Delivered in a microwavable container.

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

Cauliflower Cheese (V, D, W) (1kg, cooked)

Delivered in foil containers.

Oven: Remove lid and heat in oven at 180°C for 30-40 minutes.

Microwave: Transfer to a microwaveable container and heat on full power for 10 – 13 minutes, or until hot.

Roast Beef Jus (SD) (1.6 litres)

Delivered in a container.

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

Timings may vary from oven to oven and should be treated as a guide only. Please note that if the oven is overloaded, this will increase cooking time dramatically. All items are fresh and have been refrigerated up until collection, nothing has been frozen. Pre-cooked items must not be reheated more than once. All items will display a 'use by' date and are suitable for home freezing. Weights are approximate and provided as a guide only. Before serving at home please ensure that all items are piping hot.

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers. Menu items marked will contain one or more of the following allergens:

Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat.

Nut (Tree Nut) Allergy: (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts.

Other Allergy: (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs.

(MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide.

Lifestyle: 🌿 Plant-based, (V) Vegetarian



Easter Lunch Cooking Instructions

Welsh Reared Sirloin Of Beef On The Bone

For 6 people

Oven-Ready Beef (1.5-1.8kg uncooked)

Preheat oven to 220°C / 200°C Fan / gas mark 7.

Pre-seasoned in a roasting bag, foil container supplied.

- Place beef roasting bag into the foil container, then into the oven and cook for 20 minutes.
- Reduce heat to 170°C / 140°C Fan / gas mark 3 and cook for a further 30 minutes (for rare) or a further 40 minutes (for medium).
- To check if cooked, open the cooking bag and probe with a meat thermometer. Thermometer should read 45°C to 55°C for Rare, 58°C to 65°C for Medium, and 70°C to 75°C for Well Done. If you prefer your beef more cooked, place back into 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.

Please note cooking times may vary depending on oven.

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

Delivered in a box.

Oven: Transfer to an oven tray and heat in oven at 180°C for 3 – 5 minutes, or until hot.

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

Delivered in foil containers.

Oven: Remove lid and heat in oven at 180°C for 20 to 25 minutes.

Microwave: 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.

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

Microwave: Transfer to a microwaveable container and heat on full power for 5-8 minutes or until hot.

Red Cabbage with Apple (V, SD) (500g, cooked)

Delivered in microwavable container.

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

Saucepan: Heat in a saucepan by adding a bit of water, stir frequently, until piping hot.

Steamed Carrot and Parsley (V) (500g, cooked)

Delivered in a microwavable container.

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

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

Delivered in a microwavable container.

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

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

Delivered in foil containers.

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

Microwave: Transfer to a microwaveable container and heat on full power for 7 – 10 minutes or until hot.

Roast Beef Jus (SD) (800ml)

Delivered in a container.

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

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(MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide.

Lifestyle: Plant-based, (V) Vegetarian



Easter Lunch Cooking Instructions

Welsh Reared Shoulder of Lamb

For 6 people

Oven-Ready Shoulder of Lamb (+-1.5-1.8 kg uncooked)

Pre-seasoned in a roasting bag with large foil container supplied.

- Preheat oven to 220°C / 200°C Fan / gas mark 7. Place Lamb into the oven and cook for 20 minutes, then reduce heat to 160°C / 140°C Fan / gas mark 3.
- Cook for a further 1 hour 10 minutes for medium/pink lamb (for best results cook to med/med well).
- To check if cooked, open the cooking bag and probe with meat thermometer. Thermometer should read 58°C to 65°C for Medium, and 70°C to 75°C for Well Done. If you prefer your Lamb more cooked, place back into 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.

Please note cooking times may vary depending on oven.

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

Delivered in a box.

Oven: 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.

Oven: Remove lid and heat in oven at 180°C for 20 to 25 minutes.

Microwave: 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.

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

Microwave: Transfer to a microwaveable container and heat on full power for 5-8 minutes or until hot.

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

Delivered in microwavable container.

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

Saucepan: Heat in a saucepan by adding a bit of water, stir frequently, until piping hot.

Steamed Carrot and Parsley (V) (500g, cooked)

Delivered in a microwavable container.

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

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

Delivered in a microwavable container.

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

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

Delivered in foil containers.

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

Microwave: Transfer to a microwaveable container and heat on full power for 7 – 10 minutes or until hot.

Roast Lamb Jus (SD) (800ml)

Delivered in containers.

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

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(MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide.

Lifestyle: Plant-based, (V) Vegetarian



Easter Lunch **Cooking Instructions**

Free Range Yorkshire Chicken

For **6 people**

Oven-Ready Whole Chicken (+-1.8-2 kg uncooked)
Pre-seasoned in a roasting bag with large foil container supplied.

- Preheat oven to 220°C / 200°C Fan / gas mark 7. Place chicken into the oven and cook for 20 minutes.
- Reduce heat to 180°C / 160°C Fan / gas mark 4 and cook for a further 1 hour 30 minutes.
- To check if cooked, open bag and probe with meat thermometer. Thermometer should read 75°C and the juices should run clear when the thickest part of the thigh is pierced with a skewer.
- Once cooked cover tin foil and leave to rest for at least 20 minutes before carving.

Please note cooking times may vary depending on oven.

Yorkshire Puddings (V, W, E, D) (12 pieces, cooked)
Delivered in a box.

Oven: 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.

Oven: Remove lid and heat in oven at 180°C for 20 to 25 minutes.

Microwave: 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.

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

Microwave: Transfer to a microwaveable container and heat on full power for 5-8 minutes or until hot.

🌿 **Red Wine and Cinnamon Gazed Red Cabbage with Apple (V, SD)** (500g, cooked)

Delivered in microwavable container.

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

Saucepan: Heat in a saucepan by adding a bit of water, stir frequently, until piping hot.

🌿 **Steamed Carrot and Parsley (V)** (500g, cooked)

Delivered in microwavable container

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

🌿 **Steamed Garden Peas with Leeks (V)** (500g, cooked)

Delivered in microwavable container

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

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

Delivered in foil containers.

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

Microwave: Transfer to a microwaveable container and heat on full power for 7 – 10 minutes or until hot.

Roast Chicken Jus (SD) (800ml)

Delivered in container.

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

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Lifestyle: 🌿 Plant-based, (V) Vegetarian



Easter Lunch **Cooking Instructions**

Add On's

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

Delivered in foil containers.

Oven: Remove lid and heat in oven at 180°C for 20 to 25 minutes.

Microwave: Transfer to a microwaveable container and heat on full power for 6 – 8 minutes or until hot.

Honey Roasted Parsnips (V) (1kg, cooked)

Delivered in foil container.

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

Microwave: Transfer to a microwaveable container and heat on full power for 7 – 8 minutes or until hot.

🌿 **Steamed carrots with Parsley (V)** (1kg, cooked)

Delivered in microwavable container.

Microwave: 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

Microwave: 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.

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

Saucepan: Heat in a saucepan by adding a bit of water, stir frequently, until piping hot.

Cauliflower Cheese (V, D, W) (1kg, cooked)

Delivered in foil containers.

Oven: Remove lid and heat in oven at 180°C for 30-40 minutes.

Microwave: Transfer to a microwaveable container and heat on full power for 10 – 13 minutes or until hot.

Rich Lamb Jus (SD) (1.6 litres)

Delivered in container.

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

Roast Beef Jus (SD) (1.6 litres)

Delivered in container.

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

Roast Chicken Jus (SD) (1.6 litres)

Delivered in container.

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

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Lifestyle: 🌿 Plant-based, (V) Vegetarian



Easter Lunch **Cooking Instructions**

Miniature Dessert Collection

A selection of delicious desserts to complete Your Easter Sunday lunch.

Apple Choux Bun (V, W, E, D)

Light Choux Pastry Filled with Welsh Double Cream & Apple Compote.

Dark Chocolate & Salted Caramel Tart (V, W, E, D, S, SD)

Buttery Biscuit Base Filled with Dark Chocolate Ganache, Decorated with Salted Caramel.

Black Cherry & Almond Bakewell (V, E, A, W, D)

Light & Fluffy Almond Cream with Cherry Jam and Flaked Almonds.

Lemon Meringue Tart (V, E, D, S, W, SD)

Set Welsh Butter Lemon Curd, Decorated with Torched Meringue.

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Lifestyle: ♻️ Plant-based, (V) Vegetarian