



CELTIC MANOR
HOTELS, RESORTS, CONFERENCES

'GOURMET TO GO'

Traditional Christmas Turkey

Christmas Lunch Cooking Instructions

Whole Oven-Ready Turkey (D)

(4kg, uncooked)
Marinated and seasoned in a roasting bag
Large foil container supplied

Preheat oven to 220°C. Place turkey roasting bag into foil container and cook for 30 minutes, then reduce oven heat to 180°C and cook for a further 1 hour and 10 minutes. Check to see if cooked, if not, cook for a further 10 -15 minutes. Remove turkey from oven and bag, cover loosely with tin foil and leave to rest for at least 15 minutes before carving. Cooking time may vary depending on oven.

Traditional Sage, Onion and Pork Stuffing

(20 pieces, cooked)
Delivered in foil containers

Remove lid and heat in oven at 170°C for 15 minutes. Alternatively, transfer to a microwaveable container and heat on full power for 7 – 10 minutes or until hot.

Goose Fat Potatoes

(30 pieces, cooked)
Delivered in foil containers

Remove lid and heat in oven at 170°C for 30 minutes. Alternatively, transfer to a microwaveable container and heat on full power for 7 – 10 minutes or until hot.

Roasted Parsnips

(1kg, cooked)
Delivered in microwavable container

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

Carrots & Brussels Sprouts

(1kg, cooked)
Delivered in microwavable container

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

Apple & Red Cabbage (SD)

(1kg, cooked)
Delivered in microwavable container

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

Cranberry Sausages in Bacon

(20 pieces, cooked)
Delivered in foil containers

Remove lid and heat in oven at 170°C for 10 minutes or until hot.

Rich Turkey Jus (SD)

(1litre)
Delivered in microwavable container

Remove lid and heat in the microwave on full power for 5 – 8 minutes or until hot, stirring half way. Alternatively, heat in a saucepan until boiling.

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.

Please note:

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.

(V) Vegetarian, (G) contains gluten, (D) contains dairy/milk, (N) contains nuts, (P) contains peanuts, (E) contains egg, (F) contains fish, (Cr) contains crustaceans, (M) contains molluscs, (S) contains soya, (C) contains celery, (Mu) contains mustard, (Se) contains sesame seeds, (SD) contains sulphur dioxide, (L) contains lupin.



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Christmas Rib of Beef

Christmas Lunch Cooking Instructions

Oven-Ready Beef

(4kg, uncooked)
Pre-seasoned in a roasting bag
Large foil container supplied

Preheat oven to 220°C. Place beef roasting bag into foil container and cook for 30 minutes, then reduce heat to 180°C and cook for a further 1 hour and 45 minutes. To check if cooked, open bag and probe with meat thermometer to 160°F or 70°C (for medium). If you prefer your beef well done, cook for a further 10 - 20 minutes. Once cooked to your liking, remove from the oven and bag, 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 (G,E,D)

(20 pieces, cooked)
Delivered in foil container

Remove lid and heat in oven at 150°C for 5 - 8 minutes.

Goose Fat Potatoes

(30 pieces, cooked)
Delivered in foil containers

Remove lid and heat in oven at 170°C for 30 minutes. Alternatively, transfer to a microwavable container and heat on full power for 7 - 10 minutes or until hot.

Roasted Parsnips

(1kg, cooked)
Delivered in microwavable container

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

Apple & Red Cabbage (SD)

(1kg, cooked)
Delivered in microwavable container

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

Carrots & Peas

(1kg, cooked)
Delivered in microwavable container

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

Cauliflower Cheese (D)

(1kg, cooked)
Delivered in microwavable container

Heat in the microwave on full power for 8 - 10 minutes or until hot.

Roast Beef Jus (SD)

(1litre)
Delivered in microwavable container

Remove lid and heat in the microwave on full power for 5 - 8 minutes or until hot, stirring half way. Alternatively, heat in a saucepan until boiling.

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Christmas Desserts

Christmas Lunch Cooking Instructions

LUXURY CHRISTMAS PUDDING ORDER INCLUDES:

Christmas Pudding (G,E,SD,V)

(2 x 700g cooked)

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 un mould. 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.

Spiced Rum Sauce (D,SD,V)

(500ml) – serve hot

Delivered in a microwavable 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.

Armagnac Custard (D,SD,V)

(500ml) – serve hot or cold

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:

Triple Chocolate Mousse (D,G,S,V), Raspberry Punch Cheesecake (D,G,SD,V),
Dulce De Leche Banoffee Pot (D,G,S,SD,V), Strawberry and Pimm's Trifle (G,E,D,SD,V)
(20 pieces)

Delivered in containers, ready to serve

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