



celtic
at home
by the celtic manor resort

Urban Indian Curry Platter Cooking Instructions

Pre-heat your oven to 180°C before placing food into the oven

Mughlai Beef Shami Kebab (G)

Fragrant minced beef with lentils, red cabbage (V) and yoghurt (V,D)

Delivered in a foil container

Remove lid and place on a baking tray

Heat in the oven at 180° C for 12 - 15 minutes until piping hot

Vegetable Samosa (V,G,D,Se)

Delivered in a foil container

Remove lid and place on a baking tray

Heat in the oven at 180° C for 10 - 12 minutes until piping hot

Onion Bhaji (V,G)

Crème fraiche and black onion seed dip (V,D)

Delivered in a foil container

Remove lid and place on a baking tray

Heat in the oven at 180° C for 10 - 12 minutes until piping hot

Poppadum (V)

Mint yoghurt raita (V,D), mango chutney (V)

Place poppadum on a baking tray

Heat in the oven at 180° C for 1 - 2 minutes until warm

The dips are delivered ready to serve

Chicken Tikka Masala (N,D)

Chicken breast cooked with coconut and yoghurt, spices and herbs

Delivered in a foil container

Remove lid and place on a baking tray

Heat in the oven at 180° C for 12 - 15 minutes until piping hot

OR

Decant into a microwaveable container and heat on full power for 3 – 5 minutes until piping hot

Lamb Jalfrezi

Cooked with fresh chillies, ginger, tomato and coriander

Delivered in a foil container

Remove lid and place on a baking tray

Heat in the oven at 180° C for 20 minutes until piping hot

OR

Decant into a microwaveable container and heat on full power for 5 minutes until piping hot

Saag Aloo (V,N,P,Mu)

Spiced potatoes with spinach

Delivered in a foil container

Remove lid and place on a baking tray

Heat in the oven at 180° C for 10 - 12 minutes until piping hot

OR

Decant into a microwaveable container and heat on full power for 5 minutes until piping hot

Paneer and Chickpea Passanda (V,N,D,Mu)

Tomatoes, garlic, ginger, nuts, Indian spices and cream

Delivered in a foil container

Remove lid and place on a baking tray

Heat in the oven at 180° C for 12 - 15 minutes until piping hot

OR

Decant into a microwaveable container and heat on full power for 5 minutes until piping hot

Vegetable Biryani (V)

Spicy vegetable rice dish full of Indian flavours

Delivered in a foil container

Remove lid and place on a baking tray

Heat in the oven at 180° C for 10 - 12 minutes until piping hot

OR

Decant into a microwaveable container and heat on full power for 5 minutes until piping hot

Coriander Naan Bread (V,G)

Delivered in a foil container

Remove lid and place on a baking tray

Heat in the oven at 180° C for 3 minutes until piping hot

Timings may vary from oven to oven and should be treated as a guide only. Please note if the oven is overloaded, this will increase cooking time dramatically. Please check that each dish is piping hot and if not, extend the heating time in 5 minute intervals for ovens and 1 minute intervals for microwaves.

Please note:

All items are fresh and have been refrigerated up until collection.

Pre-cooked items must not be reheated more than once.

All items will display a 'use by' date and are not suitable for freezing.

Weights are approximate and provided as a guide only.

Before serving at home please ensure that all items are piping hot.

Unfortunately at this time we are unable to accommodate specific dietary requests. 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.