



celtic
at home
by the celtic manor resort

Sunday Lunch Cooking Instructions

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

Succulent roasted topside of beef

Delivered in a vacuum pack bag

Heat in microwave on full power for 1-2 minutes or until piping hot

Remove from packaging and serve (take care when opening as steam will be released)

Roasted chicken breast

Delivered in a foil container

Remove lid and place on a baking tray

Heat in the oven at 180°C for 10 - 15 minutes until piping hot

Sage and onion stuffing (V,G)

Delivered in a foil container

Remove lid and place on a baking tray

Heat in the oven at 180°C for 10 - 15 minutes until piping hot

Herb roasted potatoes (V)

Delivered in a foil container

Remove lid and place on a baking tray

Heat in the oven at 180°C for 30 minutes until piping hot

Roasted carrots and parsnips (V)

Delivered in a foil container

Remove lid and place on a baking tray

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

Leeks and peas (V)

Delivered in a foil container

Remove lid and place on a baking tray

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

OR

Decant into a microwavable container

Heat in the microwave at full power for 3 – 5 minutes until piping hot

Cauliflower cheese gratin (V,D,G)

Delivered in a foil container

Remove lid and place on a baking tray

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

OR

Decant into a microwavable container

Heat in the microwave at full power for 3 – 5 minutes until piping hot

Yorkshire puddings (V,G,D,E)

Place on a baking tray and heat in the oven at 180°C for 3 – 5 minutes until crispy

Red wine gravy (SD)

Delivered in a microwavable container

Remove lid then heat in the microwave at full power for 3 - 5 minutes until piping hot

Alternatively, heat in a saucepan until hot, stirring occasionally

Vegetarian/ Vegan Option

Vegetable vegan nut roast (V,N,G,SD)

Delivered in a foil container

Remove lid and place on a baking tray

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

Vegan cauliflower cheese gratin (V,G)

Delivered in a foil container

Remove lid and place on a baking tray

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

OR

Decant into a microwavable container

Heat in the microwave at full power for 3 – 5 minutes until piping hot

Vegan gravy

Delivered in a microwavable container

Remove lid then heat in the microwave at full power for 3 - 5 minutes until piping hot

Alternatively, heat in a saucepan until hot, stirring occasionally

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.