

# Mother's Day



celtic  
at home  
by the celtic manor resort

## Mother's Day Family Roast Hamper Sirloin of Beef Cooking Instructions

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

### **Sirloin beef joint** (uncooked, 1kg) **marinated with garlic, mustard and thyme** (Mu,SD)

Remove the raw joint of beef from the fridge around 30 minutes before cooking to allow it to come to room temperature

While your oven is heating, seal the beef in a hot pan for 3 -4 minutes over a high heat until all sides are lightly browned

Place the meat in a roasting tin – you could add a trimmed leek or onion in the tin beside your beef, this will caramelise during cooking and add both colour and flavour to your gravy (discard after cooking)

Place your beef in the oven then cook at 180°C according to the following timings:

**40 minutes per 1kg plus 20 minutes (for rare)**

**50 minutes per 1kg plus 20 minutes (for medium)**

**60 minutes per 1kg plus 20 minutes (for well done)**

If you have a meat thermometer you can check when the meat is cooked to 45 - 55°C for rare, 58 - 65°C for medium or 70 - 75°C for well done

Remove from the oven once cooked to your liking and leave to rest in a warm place, covered in foil, for 15 – 20 minutes before carving

### **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

### **Pigs in blankets** (SD)

Delivered in a foil container

Remove lid and place on a baking tray

Heat in the oven at 180°C for 3 - 4 minutes until piping hot

### **Thyme and rosemary roast potatoes** (V)

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

### **Star anise 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

### **Slow cooked braised red cabbage with brown sugar and cinnamon syrup** (V)

Delivered in a microwaveable container

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

Alternatively, decant into a saucepan and heat gently over a medium heat, stirring occasionally until piping hot

### **Four giant Yorkshire puddings** (V,G,E,D)

Remove from packaging and place on a baking tray

Heat in the oven at 180°C for 3 – 5 minutes until crispy

### **Burnt onion and truffle mash** (V,D)

Delivered in a microwaveable container

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

Alternatively, decant into a saucepan and heat gently over a medium heat, stirring occasionally until piping hot

### **Red wine jus** (SD)

Delivered in a microwaveable container

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

Alternatively, decant into a saucepan and heat gently over a medium heat, stirring occasionally 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.