



celtic
at home
by the celtic manor resort

Vegan Sunday Lunch Cooking Instructions

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

Vegetable gratin with vegan cheese (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 10 - 12 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

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

Minted new potatoes (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, cover with water and heat gently over a medium heat until piping hot

Vegan gravy (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

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.