



celtic
at home
by the celtic manor resort

'Gourmet to Go' Family Roast Hamper Whole Chicken Cooking Instructions

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

Whole British chicken (uncooked, 1.5kg) **marinated with garlic and wholegrain mustard** (Mu)

As a rule, the roasting formula is 20 minutes per 450g plus an extra 20 minutes, which means a typical 1.5kg chicken, will be perfectly roasted after 1 hour and 20 minutes at 200°C, 180°C fan, Gas Mark 6.

Pierce a meat thermometer into the thickest part of the leg to ensure that it's cooked through - optimal cooking temperature should be 75°C. If you don't have a thermometer, then use a skewer to pierce between the leg and the body of the chicken. When properly cooked, the juices will run clear and not pink.

Baste the chicken halfway through the cooking process. If the vegetables look dry you should add a splash of water to the tray to prevent them from burning. When basting, be sure to take the chicken out of the oven rather than just opening the door. It will take a long time for the oven to regenerate the heat, which in turn will make the cooking time longer and harder to estimate.

Once the chicken is cooked it's vital to let it rest before serving. Remove it from the roasting tin and place onto a serving plate. Cover loosely with foil and leave for at least 15 minutes. Serve the chicken with gravy made out of the pan juices and the giblet stock if used.

Carving

The wings and any string from the chicken should be removed. Cut down between the leg and the breast. Once you've cut through the joint you can pull the leg off. Repeat the procedure on the other side.

Divide each leg in two by cutting between the thigh and the drumstick. There should now be space to carve the rest of the chicken. Cutting along the breastbone, carve one side off, then the other. Small bits can be removed using your fingers. Turn the chicken over to reach all the tasty and juicy bits from underneath.

Sage and onion stuffing (G,D)

Delivered in a microwaveable bag

Pierce the bag and heat in the microwave at full power for 2 - 3 minutes until piping hot

Remove from the packaging carefully as hot steam will be released

Chorizo 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

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

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

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.