

WC 21/12/26	Dish	INGREDIENTS	HEATING	MICROWAVE	STORAGE
	PLEASE PREHEAT YOUR OVEN TO 180C FAN. ALL DISHES ARE COOKED AT THIS TEMPERATURE UNLESS STATED OTHERWISE. IF YOU HAVE A BAGUETTE, PLEASE WARM THIS THROUGH FOR 8 MINUTES				
	Microwave. Decant all dishes into a microwaveable container and cover. Instructions are for 800W to 1000W domestic microwave. Please note that using a microwave may be detrimental to the texture of the dish				
S T A R T E R S	Assiette de Noël	FISH, CRUSTACEANS, EGG, MUSTARD, WHEAT flour, pepper, lemon, cucumber, parsley,	Eat from the fridge	N/A	Keep refrigerated after delivery and consume within 2 days. Not suitable for freezing
	Trio de pâtés de Noël	Pork, chicken, SULPHITE, MILK, EGGS, brandy, WHEAT FLOUR GLUTEN, peppercorns,	Take out of the fridge 10 mins before eating,	N/A	Keep refrigerated after delivery and consume within 3 days. Not suitable for freezing
	Soufflé au crabe et crevettes	CRUSTACEANS, MOLLUSCS, FISH, MILK, tomato paste, Brandy, onions, bay leaf, GLUTEN free flour, spices EGGS, curry powder	Remove lid heat for 18 minutes	2 minute on full power twice	Keep refrigerated after delivery and consume within 3 days. Can be frozen for up to 2 months. Defrost overnight in the fridge before cooking as per instructions
	Timbale de saumon fumé et crevettes	Fish, CRUSTACEAN,MUSTARD,EGG, SULPHITE, WHEAT, MILK	Eat straight from the fridge		Keep refrigerated after delivery and consume within 3 days. Not suitable for freezing
	Vol-au-vent aux champignons	WHEAT flour, EGG, mushroom, MILK, shallots, garlic, parsley, port, salt, pepper	Remove the lid and heat for 12 minutes	1 minute twice on full power	Keep refrigerated after delivery and consume within 3 days. Not suitable for freezing
M A I N C O U R S E S	Porc braisé au cidre	Pork, EGGS, chestnuts, SULPHITE, onions, carrots, leeks, spices, potatoes, MILK	Remove lid, heat for 18 minutes	4 minute twice on full power	Keep refrigerated after delivery and consume within 3 days. Can be frozen for up to 2 months. Defrost overnight in the fridge before reheating as per instructions
	Dinde rôtie de Noël	Turkey, pork, onion, cranberry, Duck, potatoes, MILK, garlic, CELERY, SULPHITES, wine, carrots, star anis, salt, pepper	Remove lid and heat for 20 mins, heat the gravy separately		Keep refrigerated after delivery and consume within 3 days. Can be frozen for up to 2 months. Defrost overnight in the fridge
	Dos de canard farci au confit, sauce bigarrade	Duck, prunes, sugar, vinegar, Armagnac, meat stock, onions, carrots, CELERY, spices	Remove lid and heat for 25 mins		Keep refrigerated after delivery and consume within 3 days. Can be frozen for up to 2 months. Defrost overnight in the fridge before reheating as per instructions
	Filet de bœuf en croûte	Beef, WHEAT flour, MILK, EGG, mushroom, shallot, CELERY, port, meat stock, garlic, beans,	Remove from the fridge at least one hour before cooking. For rare, cook for 24 mins. Leave to rest out of the oven for 8 mins before slicing. Cook for a further 10 mins for medium well. Heat the sauce separately	N/A	Keep refrigerated after delivery and consume within 3 days. Can be frozen for up to 2 months. Defrost overnight in the fridge
	Filet de cabillaud chermoula	FISH, coriander, tomato, saffron, garlic, onion, cumin, chilli, cinnamon, olive oil, CELERY, MILK	Remove lid and heat at 180C for 18 mins		Keep refrigerated after delivery and consume within 3 days. Can be frozen for up to 2 months. Defrost overnight in the fridge
	Gratin de poissons	FISH, CRUSTACEANS, MOLLUSCS, CELERY, MILK, potato, nutmeg, capers	Remove lid and heat for 25 mins		Keep refrigerated after delivery and consume within 3 days. Can be frozen for up to 2 months. Defrost overnight in the fridge before reheating as per instructions
	Pavé de saumon en croûte	FISH,MILK, WHEAT flour, EGG, SULPHITES, wine, shallots, CELERY, spinach,lemon, salt, pepper	Remove from packaging and cook on a preheating baking tray for 30 minutes	N/A	Keep refrigerated after delivery and consume within 3 days. Can be frozen for up to 2 months. Defrost overnight in the fridge
	Carottes	Carrots, MILK, thyme, star anis	Remove lid, heat for 16 minutes		Not suitable for freezing
	Choux de Bruxelles	Brussels sprouts, flaked ALMONDS, butter, lemon zest	Remove lid, cover with loose foil, heat at 180C for 12 minutes or until piping hot		Keep refrigerated after delivery and consume within 3 days. Not suitable for freezing
	Légumes rôtis	CELERIAC, onions, swede, butternut squash, olive oil, garlic, salt, pepper	Remove lid and heat for 14 mins	2 minutes on full power	Keep refrigerated after delivery and consume within 3 days. Not suitable for freezing

S I D E S	Gratin Dauphinois	Potato, MILK , garlic, nutmeg	Remove lid and heat for 15 minutes	2 minutes on full power	Keep refrigerated after delivery and consume within 3 days. Can be frozen for up to 2 months. Defrost overnight in the fridge before cooking as per instructions
	Pommes crique	Potatoes, onions, EGG , MILK , olive oil, salt, pepper	Remove the lid heat for 15 mins	Heat on full power for 2 minutes	Keep refrigerated after delivery and consume within 3 days. Can be frozen for up to 2 months. Defrost overnight in the fridge
	Pommes rôties	Potatoes, duck, salt, pepper	Remove lid and heat for 40 mins at 200C		Keep refrigerated after delivery and consume within 3 days. Can be frozen for up to 2 months. Defrost overnight in the fridge
	Pommes purée	Potatoes, MILK , garlic, nutmeg	Remove lid, cover with foil, heat for 25 minutes. once hot beat with a wooden spoon for best results. Alternatively transfer to a microwaveable container and heat on full power until piping hot. Beat until smooth.	3 minutes twice	Keep refrigerated after delivery and consume within 3 days. Not suitable for freezing
D E S S E R T S	Bavarois cassis et citron	Blackcurrant, lemon, MILK , gelatine, sugar, EGGS , WHEAT flour	Eat straight from the fridge	N/A	Keep refrigerated after delivery and consume within 3 days. Safe to freeze but freezing might be detrimental to the texture and flavour.
	Bûche de Noël	WHEAT flour, EGGS , MILK , Cocoa powder , sugar, coffee, Brandy	Eat straight from the fridge	N/A	Keep refrigerated after delivery and consume within 3 days. Can be frozen for up to 2 months. Defrost overnight in the fridge
	Tarte Tatin	WHEAT flour, sugar, MILK , apple, rum, raisins	Heat for 8 minutes, then turn over onto a plate		Keep refrigerated after delivery and consume within 3 days. Not suitable for freezing
ALLERGENS ARE SHOWN IN BOLD. PLEASE NOTE THAT OUR DISHES ARE PREPARED IN A COMMERCIAL KITCHEN WHERE NUTS ARE USED. WE CANNOT GUARANTEE THAT ANY DISHES ARE NUT-FREE OR GLUTEN-FREE. INSTRUCTIONS ARE GIVEN FOR A FAN OVEN; PLEASE ADD AN EXTRA 8-10 MINUTES COOKING TIME FOR A CONVENTIONAL OVEN.					