



Your Chance to Join Chef Paul & Sam's Brigade

Put your Chef-ready Meal® in the fridge as soon as it arrives home

THE ULTIMATE CHRISTMAS EXPERIENCE INSTRUCTIONS

STARTER – CHESHIRE GAME TERRINE

- o This is pretty much ready to go as it is
- o Just pop your bread in the toaster and toast to your preferred done-ness

MAIN – TURKEY BALLOTINE WITH ALL THE TRIMMINGS

- o This dinner will take 15 minutes to reheat
- o Pre-heat your oven to 180 degrees (170 fan)
- o Place the roasties, pigs in blankets, parsnips and Turkey Ballotine in a large roasting tray for 15 minutes
- o With 7 minutes left on the timer, pour the gravy into a small saucepan on a low-medium heat (bring to a gentle simmer)
- o In a separate saucepan heat the carrots and sprouts together for 5 minutes until hot
- o Warm the bread sauce in the microwave on full power for 1 minute
- o Plate up your dinner, pour over lashings of gravy and pull a cracker!

PUDDING TIME!

- o Heat the Christmas pudding in its container in the microwave for 2 minutes
- o Heat the vanilla custard in the microwave for 1 minute
- o Turn out the pudding into a bowl or onto a plate, add a dash of brandy (if you like) and pour over lashings of custard

Use within 3 days of collection/delivery. Keep refrigerated below 5°C.

We cannot guarantee that nuts or nut traces will not be found in our food.

Allergens - Mustard, celery, egg, sulphites

The hygienic containers are made from corn starch and are biodegradable. They will clean (even in the dishwasher) and can be reused many times.