Christmas Dinner Cooking Instructions

All food must be refrigerated 30 minutes after collection

Preheat your oven to 175c

Starters

To heat your soup / vol-au-vent sauce, empty all contents into a saucepan each, simmer gently on low heat until hot & ready to serve

Lightly crisp the vol-au-vent cases in the preheated oven before ready to serve oven 2-4 mins

Vegetarian starter

Remove Lid & Place into a preheated oven place your tartlet on the tray provided for 5-8 minutes

Remove & plate & add dressing to serve

Mains

While enjoying your starters you can get your main course into the oven

Place the meat platter into preheated oven adding 4 tablespoons of water or gravy over each portion separating the turkey of the stuffing to heat through, cover with parchment & tin foil for 20-25 minutes Halve way check the meats may need more water or gravy

All mains courses are supplied in an oven proof, foil roasting tray.

Place the main courses in a hot preheated oven.

Don’t forget to pour yourself a glass of wine while you wait!