



## *Red Fox + Peacock*

Thank you for purchasing our Sunday Roasts! We have been working hard to provide you with a quality product, using some of the best ingredients from our trusted local suppliers.

**Please use your oven to heat.**

### **Cooking instructions:**

- Preheat your oven to 200 or gas mark 6
- Place all your containers with lids **ON** (minus gravy), onto oven proof trays
- Cook all your containers 20-25 mins (minus gravy)
- **REMOVE** lids & gently shake containers after 15-20 minutes and replace **WITHOUT** lids
- Yorkshire pudding – place at the bottom of the oven for 2 mins at the end of cooking time
- Gravy – microwave for 2-3 mins or in a pan until piping hot (note vegan/gluten free gravy supplied separately as labelled)

### **Notes:**

- If you prefer your beef pink, remove beef before placing container into your oven. Add the beef 10-15 minutes into cooking period
- If you prefer very crispy potatoes, remove potatoes and place on separate baking tray, do not cover
- Cauliflower Cheese – remove lid for total cooking time to create crispy top
- We have provided Yorkshire puddings with every roast, **PLEASE BE AWARE THESE ARE NOT VEGAN**

To avoid disappointment, pre-order next week's Sunday Roast tomorrow from 12pm.

***Easy, Fresh Tasting & Hassle Free***

