



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 for **30 mins** (minus gravy)
- **REMOVE** lids with caution and turn potatoes after 15 minutes, replace **WITHOUT** lids
- Yorkshire pudding – place at the bottom of the oven for 2 mins at the end of cooking time
- Gravy – microwave for 4 mins stirring halfway through cooking time or in a pan until piping hot (note vegan/gluten free gravy supplied separately as labelled)
- Sticky Toffee Pudding – loosen the lid and microwave on full power for 60 seconds, spoon sauce over the sponge and serve. (recommended with vanilla ice cream)

Notes:

- Please note, if cooking more than one meal make sure you rotate containers
- If you prefer your beef pink, remove from the container and place after 15 minutes cooking. Also avoid cooking your beef roast on the top shelf.
- Cauliflower Cheese – remove lid for total cooking time and stir after 15 minutes
- Pig in Blankets – remove lid for total cooking time and turn after 15 minutes, if browning quickly, replace lid for the remainder of cooking time.
- We have provided Yorkshire puddings with every roast, **PLEASE BE AWARE THESE ARE NOT VEGAN**

Please check you are happy with the temperature of all ingredients, plate up like a MasterChef and enjoy!

To avoid disappointment, pre-order next week's Sunday Roast today from 6pm.

Easy, Fresh Tasting & Hassle Free

