



ROAST @ HOME 2022

£17.50 per person multiples of 2 only

If booking for only 2 people there will be a supplement £5p.p for a larger turkey joint & packaging costs

COOKING GUIDELINES SHEET

(TIMINGS TAKEN FROM COOKING CARRIED OUT IN A FAN ASSISTED, DOMESTIC HOUSEHOLD OVEN)

Turkey

Remove the foil wrapping and place on the top shelf of your oven at 180 degrees c, the turkey from cold will take approx 1 hour 20 (full breast) or 55 minutes (½ breast or), smaller than half will take approx 45 minutes to cook in a pre heated oven, you should let it rest for at least 20 minutes before carving, so as to allow the juices to settle within the meat.

Potatoes

Remove the lid first.

Your potatoes have been par blanched and then have duck fat added to them, from cold they will take approx 50-60 minutes in a pre heated oven set at 180 degrees c, a good tip is not to shake them about so as to let them take on full colour and crispness on the underside.

Chipolatas/Stuffing

Remove the lid first.

These can be colored under a salamander grill and then finished for 10 minutes in a pre heated oven, set at 180 degrees c, or alternatively just put them into the pre heated oven for 20 minutes.

Carrots & Sprouts

Keep the lid on this one to gently steam your vegetables back to perfection.

The carrots and sprouts have been pre blanched and contain seasoning and butter, so in a pre heated oven place them onto the bottom shelf for approx 15-20 minutes with the lid on to steam through.

Parsnips

Remove the lid first

The parsnips have been pre blanched and are ready to roast with oil, butter & honey already added, place them in your oven pre heated at 180 degrees c, do not shake them around so as to let them cook and caramelize in the honey and butter, they will take approx 30-35 minutes and are ready when they are golden brown.

Gravy

This is best gently warmed to heat in a sauce pan or if you wish you can put the container into the microwave, also would be great to add your turkey roasting juices to the gravy for extra flavor.