



Festive 2020

REHEATING INSTRUCTIONS

All items are fully cooked. Unless otherwise noted, reheat all foods until internal temperature reaches 165°F. Check internal temperature with a cooking thermometer inserted into thickest part of the food (without touching the bone in meats). Reheating times may vary based on oven type, accuracy of oven temperature, container size, type and quantity of food, and/or other variables.

Meals

All entrées are fully cooked and should be removed from packaging and transferred to an oven-safe baking dish or roasting pan before reheating in the oven.

Turkey Meal for 1

INGREDIENTS | Herb roast turkey (25%)(turkey (93%), olive oil, rosemary, thyme, parsley, salt, paprika, black pepper), buttery mash potatoes (25%)(potatoes (78%), whipping cream (MILK), unsalted butter (MILK), MILK, salt), roasted sprouts with chestnuts and shallots (16%)(Brussels sprouts (59%), shallot (29%), chestnut (5%), rapeseed oil, garlic, parsley, salt, pepper), traditional sage and onion stuffing (16%)(stock (chicken stock (water, flavouring (EGG), chicory extract, salt, yeast extract, chicken bone stock), carrot, onion, leek, CELERY, savoy cabbage, butter (MILK), cornflour, chicken fat, flavouring, colour, vegetable juice, garlic, modified maize starch, garlic, parsley, herbs de Provence, white pepper), croutons (WHEAT), herb butter (butter (MILK), lemon juice, garlic, chive, oregano, salt, black pepper, cayenne pepper), onion, CELERY, sage, parsley, thyme, rosemary, paprika), turkey gravy (8%)(turkey stock (water, turkey, flavourings, glucose syrup, salt, yeast extract, rapeseed oil, chicken fat, herb extracts)(87%), WHEAT flour, unsalted butter (MILK), red wine (1.7%), soya sauce (water, SOYBEANS, WHEAT, salt, alcohol), salt, cornflour, bay leaf, sage, black pepper, thyme), cranberry sauce (8%)(cranberries (64%), demerara sugar, water, port (SULPHITES), orange zest, cinnamon, ground ginger, ground cloves).

ALLERGEN ADVICE | For allergens, including cereals containing GLUTEN, see ingredients in CAPITAL letters.

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RE-HEATING INSTRUCTIONS

MICROWAVE | Remove product from the packaging into a microwavable dish, cover with plastic wrap. Heat on 75 % power for 2-3 minutes.

OVEN | Preheat oven to 150°C/ 300F/ gas mark 2. Remove product from packaging and place in an oven proof dish, and sprinkle with a little water or stock. Cover with aluminium foil and heat for approximately 20 minutes.

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STORAGE | Keep refrigerated until ready to reheat. We do not recommend home freezing.

Fast Roast Free-Range Turkey Meal for 4

INGREDIENTS | 1 x Sous Vide Turkey breast (minimum 1.2kg) (turkey, seasoning (salt, caramelised sugar, paprika extract, modified waxy maize starch)), 1 x Herb butter (100g)(unsalted butter (MILK), garlic, lemon juice, parsley, oregano, chives, sea salt, black pepper, cayenne pepper), 2 x Buttery mash potatoes (500g each)(potatoes (78%), whipping cream (MILK), unsalted butter (MILK), MILK, salt), 1 x Maple citrus glazed root vegetables (400g)(carrot (24%), swede (24%), parsnip (24%), sweet potato (12%), orange juice (4%), rapeseed oil, lemon juice (2%), maple syrup (2%), salt, parsley, sage, black pepper), 1 x Butternut squash with cranberries and onions (400g)(butternut squash (76%), yellow onion, dried cranberries (4%), rapeseed oil, sea salt, parsley, sage, black pepper), 1 x Traditional sage and onion stuffing (400g)(stock (chicken stock (water, flavouring (EGG), chicory extract, salt, yeast extract, chicken bone stock), carrot, onion, leek, CELERY, savoy cabbage, butter (MILK), cornflour, chicken fat, flavouring, colour, vegetable juice, garlic, modified maize starch, garlic, parsley, herbs de Provence, white pepper), croutons (WHEAT), herb butter (butter (MILK), lemon juice, garlic, chive, oregano, salt, black pepper, cayenne pepper), onion, CELERY, sage, parsley, thyme, rosemary, paprika), 1 x Roasted sprouts with chestnuts and shallots (400g)(Brussels sprouts (59%), shallot (29%), chestnut (5%), rapeseed oil, garlic, parsley, salt, pepper), 1 x Turkey gravy (480g)(turkey stock (water, turkey, flavourings, glucose syrup, salt, yeast extract, rapeseed oil, chicken fat, herb extracts)(87%), WHEAT flour, unsalted butter (MILK), red wine (1.7%), soya sauce (water, SOYBEANS, WHEAT, salt, alcohol), salt, cornflour, bay leaf, sage, black pepper, thyme), 1 x Cranberry sauce (300g)(cranberries (64%), demerara sugar, water, port (SULPHITES), orange zest, cinnamon, ground ginger, ground cloves).

ALLERGEN ADVICE | For allergens, including cereals containing GLUTEN, see ingredients in CAPITAL letters.

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RE-HEATING INSTRUCTIONS | Preheat the oven to 180°C/ 350F/ gas mark 4. Discard pouch and arrange turkey in a baking dish. Lightly brush turkey with the herb butter. Heat for 40 minutes or until heated through and skin is golden brown. These are advisory reheating times only, core temperature to reach a minimum of 72°C. Remove from the oven and rest for 10 minutes before slicing. Please see individual side dish product labels for additional ingredient declarations and reheating instructions.

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STORAGE | Keep all products refrigerated until ready to cook. We do not recommend home freezing.

Note: All items will be refrigerated upon receiving and will require heating, unless otherwise noted.
Caution: Dishes and contents will be hot when removed from oven.

Fast Roast Free-Range Turkey Meal for 6

INGREDIENTS | 1 x Sous Vide Turkey breast (minimum 1.8kg) (turkey, seasoning (salt, caramelised sugar, paprika extract, modified waxy maize starch)), 1 x Herb butter (100g)(unsalted butter (MILK), garlic, lemon juice, parsley, oregano, chives, sea salt, black pepper, cayenne pepper), 2 x Buttery mash potatoes (500g each)(potatoes (78%), whipping cream (MILK), unsalted butter (MILK), MILK, salt), 1 x Maple citrus glazed root vegetables (400g)(carrot (24%), swede (24%), parsnip (24%), sweet potato (12%), orange juice (4%), rapeseed oil, lemon juice (2%), maple syrup (2%), salt, parsley, sage, black pepper), 2 x Butternut squash with cranberries and onions (400g each)(butternut squash (76%), yellow onion, dried cranberries (4%), rapeseed oil, sea salt, parsley, sage, black pepper), 2 x Traditional sage and onion stuffing (400g each)(stock (chicken stock (water, flavouring (EGG), chicory extract, salt, yeast extract, chicken bone stock), carrot, onion, leek, CELERY, savoy cabbage, butter (MILK), cornflour, chicken fat, flavouring, colour, vegetable juice, garlic, modified maize starch, garlic, parsley, herbs de Provence, white pepper), croutons (WHEAT), herb butter (butter (MILK), lemon juice, garlic, chive, oregano, salt, black pepper, cayenne pepper), onion, CELERY, sage, parsley, thyme, rosemary, paprika), 2 x Roasted sprouts with chestnuts and shallots (400g each) (Brussels sprouts (59%), shallot (29%), chestnut (5%), rapeseed oil, garlic, parsley, salt, pepper), 1 x Sausagemeat, apricot and cranberry stuffing (400g)(sausage meat (57%)(British pork (85%), water, rice flour, potato starch, dextrose, salt, black pepper, white pepper, antioxidant (ascorbic acid), herbs (rubbed parsley, rubbed sage), herb extract (sage, rosemary), spice extracts (pepper, nutmeg)), bacon (pork back (86%), water, salt, stabilisers (diphosphates, triphosphates), antioxidant (sodium ascorbate), sodium nitrite), dried apricots (4%), dried cranberries (4%), EGG, kibbled onion, parsley, garlic, panko (WHEAT), sage), 2 x Turkey gravy (1x480g & 1x300g)(turkey stock (water, turkey, flavourings, glucose syrup, salt, yeast extract, rapeseed oil, chicken fat, herb extracts)(87%), WHEAT flour, unsalted butter (MILK), red wine (1.7%), soya sauce (water, SOYBEANS, WHEAT, salt, alcohol), salt, cornflour, bay leaf, sage, black pepper, thyme), 1 x Cranberry sauce (300g)(cranberries (64%), demerara sugar, water, port (SULPHITES), orange zest, cinnamon, ground ginger, ground cloves).

ALLERGEN ADVICE | For allergens, including cereals containing GLUTEN, see ingredients in CAPITAL letters.

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RE-HEATING INSTRUCTIONS | Preheat the oven to 180°C/350F/ gas mark 4. Discard pouch and arrange turkey in a baking dish. Lightly brush turkey with the herb butter. Heat for 50 minutes or until heated through and skin is golden brown. These are advisory reheating times only, core temperature to reach a minimum of 72°C. Remove from the oven and rest for 10 minutes before slicing. Please see individual side dish product labels for additional ingredient declarations and reheating instructions.

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STORAGE | Keep all products refrigerated until ready to cook. We do not recommend home freezing.

Fast Roast Stuffed Turkey Crown with Boned and Rolled Legs Meal for 8

INGREDIENTS | 1 x Sous Vide Turkey Crown with rolled legs and sage and onion stuffing (minimum 2kg)(turkey with seasoning (77%)(turkey, seasoning (salt, caramelised sugar, paprika extract, modified waxy maize starch), sage & onion stuffing (33%)(breadcrumbs (WHEAT flour (WHEAT flour, calcium carbonate, iron, niacin, thiamin), water, salt, yeast), dried onion, sea salt, rubbed sage, rapeseed oil, rubbed parsley), 1 x Herb butter (150g)(unsalted butter (MILK), garlic, lemon juice, parsley, oregano, chives, sea salt, black pepper, cayenne pepper), 3 x Buttery mash potatoes (500g each)(potatoes (78%), whipping cream (MILK), unsalted butter (MILK), MILK, salt), 2 x Maple citrus glazed root vegetables (400g each)(carrot (24%), swede (24%), parsnip (24%), sweet potato (12%), orange juice (4%), rapeseed oil, lemon juice (2%), maple syrup (2%), salt, parsley, sage, black pepper), 2 x Butternut squash with cranberries and onions (400g each)(butternut squash (76%), yellow onion, dried cranberries (4%), rapeseed oil, sea salt, parsley, sage, black pepper), 2 x Traditional sage and onion stuffing (400g each)(stock (chicken stock (water, flavouring (EGG), chicory extract, salt, yeast extract, chicken bone stock), carrot, onion, leek, CELERY, savoy cabbage, butter (MILK), cornflour, chicken fat, flavouring, colour, vegetable juice, garlic, modified maize starch, garlic, parsley, herbs de Provence, white pepper), croutons (WHEAT), herb butter (butter (MILK), lemon juice, garlic, chive, oregano, salt, black pepper, cayenne pepper), onion, CELERY, sage, parsley, thyme, rosemary, paprika), 2 x Roasted sprouts with chestnuts and shallots (400g each)(Brussels sprouts (59%), shallot (29%), chestnut (5%), rapeseed oil, garlic, parsley, salt, pepper), 1 x Sausagemeat, apricot and cranberry stuffing (400g) (sausage meat (57%)(British pork (85%), water, rice flour, potato starch, dextrose, salt, black pepper, white pepper, antioxidant (ascorbic acid), herbs (rubbed parsley, rubbed sage), herb extract (sage, rosemary), spice extracts (pepper, nutmeg)), bacon (pork back (86%), water, salt, stabilisers (diphosphates, triphosphates), antioxidant (sodium ascorbate), sodium nitrite), dried apricots (4%), dried cranberries (4%), EGG, kibbled onion, parsley, garlic, panko (WHEAT), sage), 2 x Turkey gravy (480g each)(turkey stock (water, turkey, flavourings, glucose syrup, salt, yeast extract, rapeseed oil, chicken fat, herb extracts)(87%), WHEAT flour, unsalted butter (MILK), red wine (1.7%), soya sauce (water, SOYBEANS, WHEAT, salt, alcohol), salt, cornflour, bay leaf, sage, black pepper, thyme), 2 x cranberry sauce (300g each) (cranberries (64%), demerara sugar, water, port (SULPHITES), orange zest, cinnamon, ground ginger, ground cloves).

ALLERGEN ADVICE | For allergens, including cereals containing GLUTEN, see ingredients in CAPITAL letters.

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RE-HEATING INSTRUCTIONS | Preheat the oven to 180°C/350F/ gas mark 4. Discard pouch and arrange turkey in a baking dish. Lightly brush turkey with the herb butter. Heat for 60 minutes or until heated through and skin is golden brown. These are advisory reheating times only, core temperature to reach a minimum of 72°C. Remove from the oven and rest for 10 minutes before slicing. Please see individual side dish product labels for additional ingredient declarations and reheating instructions.

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STORAGE | Keep all products refrigerated until ready to cook. We do not recommend home freezing.

Note: All items will be refrigerated upon receiving and will require heating, unless otherwise noted.
Caution: Dishes and contents will be hot when removed from oven.

Orange Marmalade & Rosemary Glazed Ham Meal for 4

INGREDIENTS | 1 x Honey roast Ham (minimum 0.63kg) (British pork leg, salt, stabilisers, sugar, yeast extract, dextrose, antioxidants, honey (1%), preservative (sodium nitrite), natural flavouring), 1 x Orange and rosemary glaze (50g)(orange marmalade (9%), orange juice (9%), apple juice, apple cider vinegar, brown sugar, rosemary (0.2%)), 2 x Rosemary roast potatoes (500g each)(potatoes (94%), olive oil, rosemary (1%), salt, black pepper), 1 x Maple citrus glazed root vegetables (400g)(carrot (24%), swede (24%), parsnip (24%), sweet potato (12%), orange juice (4%), rapeseed oil, lemon juice (2%), maple syrup (2%), salt, parsley, sage, black pepper), 1 x Butternut squash with cranberries and onions (400g)(butternut squash (76%), yellow onion, dried cranberries (4%), rapeseed oil, sea salt, parsley, sage, black pepper), 1 x Traditional sage and onion stuffing (400g)(stock (chicken stock (water, flavouring (EGG), chicory extract, salt, yeast extract, chicken bone stock), carrot, onion, leek, CELERY, savoy cabbage, butter (MILK), cornflour, chicken fat, flavouring, colour, vegetable juice, garlic, modified maize starch, garlic, parsley, herbs de Provence, white pepper), croutons (WHEAT), herb butter (butter (MILK), lemon juice, garlic, chive, oregano, salt, black pepper, cayenne pepper), onion, CELERY, sage, parsley, thyme, rosemary, paprika), 1 x Roasted sprouts with chestnuts and shallots (400g)(Brussels sprouts (59%), shallot (29%), chestnut (5%), rapeseed oil, garlic, parsley, salt, pepper), 1 x Turkey gravy (480g)(turkey stock (water, turkey, flavourings, glucose syrup, salt, yeast extract, rapeseed oil, chicken fat, herb extracts)(87%), WHEAT flour, unsalted butter (MILK), red wine (1.7%), soya sauce (water, SOYBEANS, WHEAT, salt, alcohol), salt, cornflour, bay leaf, sage, black pepper, thyme), 1 x Cranberry sauce (300g)(cranberries (64%), demerara sugar, water, port (SULPHITES), orange zest, cinnamon, ground ginger, ground cloves).

ALLERGEN ADVICE | For allergens, including cereals containing GLUTEN, see ingredients in CAPITAL letters.

RE-HEATING INSTRUCTIONS | Preheat the oven to 160°C/ 320F/ gas mark 3. Discard plastic wrap and place ham in a baking dish. Roast for 30 minutes. Heat up the glaze in the microwave for 30 seconds, pour the glaze over the ham and roast for an additional 5 minutes. These are advisory reheating times only, core temperature to reach a minimum of 72°C. Remove from the oven and rest for 10 minutes before slicing. Please see individual side dish product labels for additional ingredient declarations and reheating instructions.

STORAGE | Keep all products refrigerated until ready to cook. We do not recommend home freezing.

Orange Marmalade & Rosemary Glazed Ham Meal for 6

INGREDIENTS | 1 x Honey roast Ham (minimum 1.3kg) (British pork leg, salt, stabilisers, sugar, yeast extract, dextrose, antioxidants, honey (1%), preservative (sodium nitrite), natural flavouring), 1 x Orange and rosemary glaze (100g)(orange marmalade (9%), orange juice (9%), apple juice, apple cider vinegar, brown sugar, rosemary (0.2%)), 2 x Rosemary roast potatoes (500g each)(potatoes (94%), olive oil, rosemary (1%), salt, black pepper), 1 x Maple citrus glazed root vegetables (400g) (carrot (24%), swede (24%), parsnip (24%), sweet potato (12%), orange juice (4%), rapeseed oil, lemon juice (2%), maple syrup (2%), salt, parsley, sage, black pepper), 1 x Butternut squash with cranberries and onions (400g)(butternut squash (76%), yellow

onion, dried cranberries (4%), rapeseed oil, sea salt, parsley, sage, black pepper), 2 x Traditional sage and onion stuffing (400g each)(stock (chicken stock (water, flavouring (EGG), chicory extract, salt, yeast extract, chicken bone stock), carrot, onion, leek, CELERY, savoy cabbage, butter (MILK), cornflour, chicken fat, flavouring, colour, vegetable juice, garlic, modified maize starch, garlic, parsley, herbs de Provence, white pepper), croutons (WHEAT), herb butter (butter (MILK), lemon juice, garlic, chive, oregano, salt, black pepper, cayenne pepper), onion, CELERY, sage, parsley, thyme, rosemary, paprika), 2 x Roasted sprouts with chestnuts and shallots (400g each)(Brussels sprouts (59%), shallot (29%), chestnut (5%), rapeseed oil, garlic, parsley, salt, pepper), 2 x Turkey gravy (1x480g & 1x300g)(turkey stock (water, turkey, flavourings, glucose syrup, salt, yeast extract, rapeseed oil, chicken fat, herb extracts)(87%), WHEAT flour, unsalted butter (MILK), red wine (1.7%), soya sauce (water, SOYBEANS, WHEAT, salt, alcohol), salt, cornflour, bay leaf, sage, black pepper, thyme), 1 x Cranberry sauce (300g)(cranberries (64%), demerara sugar, water, port (SULPHITES), orange zest, cinnamon, ground ginger, ground cloves).

ALLERGEN ADVICE | For allergens, including cereals containing GLUTEN, see ingredients in CAPITAL letters.

RE-HEATING INSTRUCTIONS | Preheat the oven to 160°C/ 320F/ gas mark 3. Discard plastic wrap and place ham in a baking dish. Roast for 40 minutes. Heat up the glaze in the microwave for 30 seconds, pour the glaze over the ham and roast for an additional 5 minutes. These are advisory reheating times only, core temperature to reach a minimum of 72°C. Remove from the oven and rest for 10 minutes before slicing. Please see individual side dish product labels for additional ingredient declarations and reheating instructions.

STORAGE | Keep all products refrigerated until ready to cook. We do not recommend home freezing.

Vegan Wellington Dinner for 1

INGREDIENTS | Vegan Wellington (36%)(puff pastry (21%) (WHEAT flour, yeast extract, rapeseed oil, water, WHEAT starch, lemon juice, salt), butternut squash (33%), button mushrooms (23%) cauliflower (16%), water, carrots, spinach, onion, puy lentils, CASHEW NUTS, panko bread crumbs (WHEAT), rapeseed oil, dried apricots, lemon juice and lemon zest, garlic puree, WHEAT flour, salt, rosemary, vegan egg replacement (SOYA MILK powder, modified cellulose, gellan gum, cellulose, calcium lactate, carrageenan, natural flavors, nutritional yeast, black salt, beta carotene)), Rosemary roast potatoes (18%)(potatoes (94%), olive oil, rosemary (1%), salt, black pepper), Roasted sprouts with chestnuts and shallots (18%)(Brussels sprouts (59%), shallot (29%), chestnut (5%), rapeseed oil, garlic, parsley, salt, pepper), Butternut squash with cranberries and onions (18%)(butternut squash (76%), yellow onion, dried cranberries (4%), rapeseed oil, sea salt, parsley, sage, black pepper), Cranberry sauce (9%) (cranberries (64%), demerara sugar, water, port (SULPHITES), orange zest, cinnamon, ground ginger, ground cloves).

ALLERGEN ADVICE | For allergens, including cereals containing GLUTEN, see ingredients in CAPITAL letters.

RE-HEATING INSTRUCTIONS

MICROWAVE | Remove product from the packaging into a microwavable dish, cover with plastic wrap. Heat on 75 % power for 2-3 minutes.

OVEN | Preheat oven to 150°C/ 300F/ gas mark 2. Remove

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product from packaging and place in an oven proof dish, and sprinkle with a little water or stock. Cover with aluminium foil and heat for approximately 20 minutes.

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STORAGE | Keep refrigerated until ready to reheat. We do not recommend home freezing.

Vegan Wellington Dinner for 2 🍷

INGREDIENTS | 1 x Vegan Wellington (puff pastry (21%) (WHEAT flour, yeast extract, rapeseed oil, water, WHEAT starch, lemon juice, salt), butternut squash (33%), button mushrooms (23%) cauliflower (16%), water, carrots, spinach, onion, puy lentils, CASHEW NUTS, panko bread crumbs (WHEAT), rapeseed oil, dried apricots, lemon juice and lemon zest, garlic puree, WHEAT flour, salt, rosemary, vegan egg replacement (SOYA MILK powder, modified cellulose, gellan gum, cellulose, calcium lactate, carrageenan, natural flavors, nutritional yeast, black salt, beta carotene), nigella seeds), 1 x Rosemary roast potatoes (500g) (potatoes (94%), olive oil, rosemary (1%), salt, black pepper), 1 x Roasted sprouts with chestnuts and shallots (400g) (Brussels sprouts (59%), shallot (29%), chestnut (5%), rapeseed oil, garlic, parsley, salt, pepper), 1 x Butternut squash with cranberries and onions (400g) (butternut squash (76%), yellow onion, dried cranberries (4%), rapeseed oil, sea salt, parsley, sage, black pepper), 1 x Cranberry sauce (100g) (cranberries (64%), demerara sugar, water, port (SULPHITES), orange zest, cinnamon, ground ginger, ground cloves).

ALLERGEN ADVICE | For allergens, including cereals containing GLUTEN, see ingredients in CAPITAL letters.

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RE-HEATING INSTRUCTIONS | Preheat the oven to 160°C/ 320F/ gas mark 3. Remove product from the packaging into a baking dish and cover with aluminium foil. Roast for 30 minutes. These are advisory reheating times only. Please see individual side dish product labels for additional ingredient declarations and reheating instructions.

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STORAGE | Keep all products refrigerated until ready to cook. We do not recommend home freezing.

Fully Cooked Whole Free-Range Turkey

INGREDIENTS | Whole turkey, herb butter (unsalted butter (MILK), lemon juice, garlic, parsley, chives, oregano, sea salt, black pepper, cayenne pepper).

ALLERGEN ADVICE | For allergens, including cereals containing GLUTEN, see ingredients in CAPITAL letters.

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RE-HEATING INSTRUCTIONS | Preheat oven to 180°C/356F/ gas mark 4. Remove packaging from turkey and return turkey to roasting pan. Place the roasting pan on a sheet pan for stability or move turkey to your own roasting pan. Heat for approximately 1 hour 30 minutes to 2 hours 30 minutes depending on the size of the turkey (it is about 15 minutes per kilo). Not suitable for microwave re-heating.

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STORAGE | Keep all products refrigerated until ready to cook. We do not recommend home freezing.

Bramble Farm Fast Roast Turkey Breast (Serves 4)

INGREDIENTS | Turkey, seasoning (salt, caramelised sugar, paprika extract, modified waxy maize starch), herb butter (unsalted butter (MILK), lemon juice, garlic, parsley, chives, oregano, sea salt, black pepper, cayenne pepper).

ALLERGEN ADVICE | For allergens, including cereals containing GLUTEN, see ingredients in CAPITAL letters.

RE-HEATING INSTRUCTIONS | Preheat the oven to 180°C/ 350F/ gas mark 4. Discard pouch and arrange turkey in a baking dish. Lightly brush turkey with the herb butter. Heat for 40 minutes or until heated through and skin is golden brown. These are advisory reheating times only, core temperature to reach a minimum of 72°C. Remove from the oven and rest for 10 minutes before slicing. Not suitable for microwave re-heating. Please see individual side dish product labels for additional ingredient declarations and cooking instructions.

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STORAGE | Keep all products refrigerated until ready to cook. We do not recommend home freezing.

Bramble Farm Fast Roast Stuffed Turkey Crown with Boned and Rolled Legs (serves 8)

INGREDIENTS | Turkey with seasoning (77%) (turkey, seasoning (salt, caramelised sugar, paprika extract, modified waxy maize starch), sage & onion stuffing (33%) (breadcrumbs (WHEAT flour (WHEAT flour, calcium carbonate, iron, niacin, thiamin), water, salt, yeast), dried onion, sea salt, rubbed sage, rapeseed oil, rubbed parsley), herb butter (unsalted butter (MILK), lemon juice, garlic, parsley, chives, oregano, sea salt, black pepper, cayenne pepper).

ALLERGEN ADVICE | For allergens, including cereals containing GLUTEN, see ingredients in CAPITAL letters.

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RE-HEATING INSTRUCTIONS | Preheat the oven to 180°C/ 350F/ gas mark 4. Discard pouch and arrange turkey in a baking dish. Lightly brush turkey with the herb butter. Heat for 60 minutes or until heated through and skin is golden brown. These are advisory reheating times only, core temperature to reach a minimum of 72°C. Remove from the oven and rest for 10 minutes before slicing. Not suitable for microwave re-heating.

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STORAGE | Keep all products refrigerated until ready to re-heat. We do not recommend home freezing.

Orange Marmalade & Rosemary Glazed Ham (Serves 6)

INGREDIENTS | Ham (British pork leg, salt, stabilisers, sugar, yeast extract, dextrose, antioxidants, honey (1%), preservative (sodium nitrite), natural flavouring), orange and rosemary glaze (orange marmalade (9%), orange juice (9%), apple juice, apple cider vinegar, brown sugar, rosemary (0.2%)).

ALLERGEN ADVICE | For allergens, including cereals containing GLUTEN, see ingredients in CAPITAL letters.

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RE-HEATING INSTRUCTIONS | Preheat the oven to 160°C/ 320F/ gas mark 3. Discard plastic wrap and place ham in a baking dish. Roast for 40 minutes. Heat up the glaze in the

Note: All items will be refrigerated upon receiving and will require heating, unless otherwise noted.
Caution: Dishes and contents will be hot when removed from oven.

microwave for 30 seconds, pour the glaze over the ham and roast for an additional 5 minutes. These are advisory reheating times only, core temperature to reach a minimum of 72°C. Remove from the oven and rest for 10 minutes before slicing.

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STORAGE | Keep all products refrigerated until ready to re-heat. We do not recommend home freezing.

Gravy, Stuffing and Sauce

Traditional Sage & Onion Stuffing

INGREDIENTS | Stock (chicken stock (water, flavouring (EGG), chicory extract, salt, yeast extract, chicken bone stock), carrot, onion, leek, CELERY, savoy cabbage, butter (MILK), cornflour, chicken fat, flavouring, colour, vegetable juice, garlic, modified maize starch, garlic, parsley, herbs de Provence, white pepper), croutons (WHEAT flour, sunflower oil, WHEAT gluten, salt, sugar, yeast), herb butter (butter (MILK), lemon juice, garlic, chive, oregano, salt, black pepper, cayenne pepper), onion, CELERY, sage, parsley, thyme, rosemary, paprika.

ALLERGEN ADVICE | For allergens, including cereals containing GLUTEN, see ingredients in CAPITAL letters.

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RE-HEATING INSTRUCTIONS

MICROWAVE | Remove product from the packaging into a microwavable dish, heat on medium-high for 4-5 minutes until product is hot.

OVEN | Preheat oven to 190°C/375°F / gas mark 5. Remove plastic lid from packaging. Place the foil tin in the oven for 15-20 minutes until product is hot.

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STORAGE | Keep refrigerated. We do not recommend home freezing.

Cornbread Stuffing

INGREDIENTS | Cornbread (49%)(MILK, WHEAT flour, cornflour (16%), cane sugar, rapeseed oil, EGG, baking powder, salt), stock (chicken stock (water, flavouring (EGG), chicory extract, salt, yeast extract, chicken bone stock), carrot, onion, leek, CELERY, savoy cabbage, butter (MILK), cornflour, chicken fat, flavouring, colour, vegetable juice, garlic, modified maize starch, garlic, parsley, herbs de Provence, white pepper), onion, CELERY, butter (MILK), parsley, sage, salt, pepper.

ALLERGEN ADVICE | For allergens, including cereals containing GLUTEN, see ingredients in CAPITAL letters.

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RE-HEATING INSTRUCTIONS

MICROWAVE | Remove product from the packaging into a microwavable dish, heat on medium-high for 4-5 minutes until product is hot.

OVEN | Preheat oven to 190°C/375°F / gas mark 5. Remove plastic lid from packaging. Place the foil tin in the oven for 15-20 minutes until product is hot.

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STORAGE | Keep refrigerated. We do not recommend home freezing.

Cranberry Sauce

INGREDIENTS | Cranberries (64%), demerara sugar, water, port (SULPHITES), orange zest, cinnamon, ground ginger, ground cloves.

ALLERGEN ADVICE | For allergens, including cereals containing GLUTEN, see ingredients in CAPITAL letters.

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STORAGE | Keep refrigerated. We do not recommend home freezing. Serve chilled.

Turkey Gravy

INGREDIENTS | Turkey stock (water, turkey, flavourings, glucose syrup, salt, yeast extract, rapeseed oil, chicken fat, herb extracts)(87%), WHEAT flour, unsalted butter (MILK), red wine (1.7%), soya sauce (water, SOYBEANS, WHEAT, salt, alcohol), salt, cornflour, bay leaf, sage, black pepper, thyme.

ALLERGEN ADVICE | For allergens, including cereals containing GLUTEN, see ingredients in CAPITAL letters.

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RE-HEATING INSTRUCTIONS

MICROWAVE | Remove lid and stir well, replace the lid lightly on the pot, stir halfway through cooking, cat d/750w 3minutes, cat e/900w 2 minutes.

HOB | Reheat gently, stirring constantly.

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STORAGE | Keep refrigerated. We do not recommend home freezing.

Side Dishes

RE-HEATING INSTRUCTIONS

MICROWAVE | Remove product from the packaging into a microwavable dish, heat on medium-high for 4-5 minutes until product is hot.

OVEN | Preheat oven to 190°C/375°F / gas mark 5. Remove plastic lid from packaging. Place the foil tin in the oven for 15-20 minutes until product is hot.

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STORAGE | Keep refrigerated. We do not recommend home freezing.

Roasted Sprouts with Chestnuts and Shallots

INGREDIENTS | Brussels sprouts (59%), shallot (29%), chestnut (5%), rapeseed oil, garlic, parsley, salt, pepper.

ALLERGEN ADVICE | For allergens, including cereals containing GLUTEN, see ingredients in CAPITAL letters.

Butternut Squash with Cranberries and Onions

INGREDIENTS | Butternut squash (76%), yellow onion, dried cranberries (4%), rapeseed oil, sea salt, parsley, sage, black pepper.

ALLERGEN ADVICE | For allergens, including cereals containing GLUTEN, see ingredients in CAPITAL letters.

Buttery Potato Mash

INGREDIENTS | Potatoes (78%), whipping cream (MILK), unsalted butter (MILK), MILK, salt.

ALLERGEN ADVICE | For allergens, including cereals containing GLUTEN, see ingredients in CAPITAL letters.

Ginger Roasted Carrots

INGREDIENTS | Rainbow carrots (98%), ginger (1%), vegetable oil (rapeseed oil, olive oil), parsley, sea salt, black pepper.

ALLERGEN ADVICE | For allergens, including cereals containing GLUTEN, see ingredients in CAPITAL letters.

Green Beans, Roasted Red Onion, Green Peas and Kale

INGREDIENTS | Green bean (26%), peas (26%), red onion (26%), kale (13%), garlic, rapeseed oil, dressing (rapeseed oil, sherry vinegar (SULPHITES), agave, salt).

ALLERGEN ADVICE | For allergens, including cereals containing GLUTEN, see ingredients in CAPITAL letters.

Maple and Citrus Glazed Root Vegetables

INGREDIENTS | Carrot (24%), swede (24%), parsnip (24%), sweet potato (12%), orange juice (4%), rapeseed oil, lemon juice (2%), maple syrup (2%), salt, parsley, sage, black pepper.

ALLERGEN ADVICE | For allergens, including cereals containing GLUTEN, see ingredients in CAPITAL letters.

Rosemary Roast Potatoes

INGREDIENTS | Potatoes (94%), olive oil, rosemary (1%), salt, black pepper.

ALLERGEN ADVICE | For allergens, including cereals containing GLUTEN, see ingredients in CAPITAL letters.

Sweet Potato Mash

INGREDIENTS | Sweet potato (86%), PECAN NUTS, unsalted butter (MILK), maple syrup, orange juice, salt, ground cinnamon, ground allspice.

ALLERGEN ADVICE | For allergens, including cereals containing GLUTEN, see ingredients in CAPITAL letters.

Bakery

Whole Foods Market Pumpkin Pie

INGREDIENTS | Pumpkin puree (30%), pasteurised whipping cream (MILK), granulated sugar, fortified WHEAT flour (calcium carbonate, niacin and thiamine), whole EGG, butter (MILK), invert sugar syrup (white sugar, cane sugar, water), brown sugar, salt, cinnamon, ginger, cloves, vanilla extract.

ALLERGEN ADVICE | For allergens, including cereals containing GLUTEN, see ingredients in CAPITAL letters.

Whole Foods Market Pecan Pie

INGREDIENTS | PECAN halves (23%) (PECAN NUTS), invert sugar syrup (white sugar, cane sugar, water), WHEAT flour (calcium carbonate, niacin and thiamine), unsalted butter (MILK), brown sugar, whole EGG, vanilla extract, salt.

ALLERGEN ADVICE | For allergens, including cereals containing GLUTEN, see ingredients in CAPITAL letters.

Elizabeth D Bakes Vegan Gluten-Free Pumpkin Pie

INGREDIENTS | Pumpkin Puree (27%), Polenta, ALMONDS (nuts), Brown Sugar, Granulated Sugar, Coconut Oil, Coconut Milk, Pure Maple Syrup, Cornflour, Ground Cinnamon, Ground Ginger, Ground Nutmeg, Sea Salt.

ALLERGEN ADVICE | For allergens, including cereals containing GLUTEN, see ingredients in CAPITAL letters.

Elizabeth D Bakes Vegan Gluten-Free Pecan

INGREDIENTS | Oats, ALMONDS (nuts), Pure Maple Syrup, Coconut Oil, Naturli Vegan Block (shea butter, coconut oil, rapeseed oil, almond (nuts), carrot juice, emulsifier organic lecithin, lemon juice, natural flavouring), Brown Sugar, PECANS (9%) (nuts), Granulated Sugar, Flaxseeds, Natural Vanilla Extract, Salt.

ALLERGEN ADVICE | For allergens, including cereals containing GLUTEN, see ingredients in CAPITAL letters.

Whole Foods Market Apple & Cinnamon Pie

INGREDIENTS | Apples, WHEAT flour, sugar, free range whole EGG, butter (MILK), sugar, lemon juice, cinnamon.

ALLERGEN ADVICE | For allergens, including cereals containing GLUTEN, see ingredients in CAPITAL letters.

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STORAGE | Store in a cool, dry place, away from direct sunlight. Once opened, keep refrigerated.

Crosbies Festive Indulgent Brownies

INGREDIENTS | Chocolate (55% cocoa solids), butter (MILK), caster sugar, WALNUTS, free range EGGS, wheat flour (calcium carbonate, iron, niacin), apple, vanilla extract.

ALLERGEN ADVICE | For allergens, including cereals containing GLUTEN, see ingredients in CAPITAL letters.

Note: All items will be refrigerated upon receiving and will require heating, unless otherwise noted.
Caution: Dishes and contents will be hot when removed from oven.

Crosbies Sticky Ginger & Orange Loaf Cake

INGREDIENTS | WHEAT flour (calcium carbonate, iron, niacin. Raising agent: sodium bicarbonate), MILK, golden syrup, butter (MILK), light brown sugar, orange, free range EGGS, stem ginger, ground ginger, mixed spice, cinnamon, marmalade (sugar, Seville orange, lemon juice, citrus pectin).

ALLERGEN ADVICE | For allergens, including cereals containing GLUTEN, see ingredients in CAPITAL letters.

Whole Foods Market Indulgence Chocolate Pudding

INGREDIENTS | Whole MILK, caster sugar, dark chocolate 56% (cocoa mass, sugar, cocoa butter, SOYA lecithin, vanilla flavouring), caramel fudge pieces (sugar, condensed MILK, fondant(sugar, glucose, water), glucose syrup, palm fat, water, SOYA lecithin E322), EGG yolk, whole EGG, butter (MILK), double cream (MILK), dark chocolate 70% (cocoa mass, sugar, cocoa powder, SOYA lecithin, vanilla extract), brown sugar, corn flour, icing sugar, gluten free flour (rice, potato, tapioca, maize buckwheat gxb frytol, blend of vegetable oils(sunflower oil, palm oil fractions, rape))whipping cream (MILK), cake margarine (palm and rapeseed oil, water, salt, natural flavouring), glucose, black treacle, cacao nibs, cocoa powder (cocoa, potassium carbonate), sea salt, vanilla extract (fructose syrup, vanilla extract, exhausted vanilla seeds).

ALLERGEN ADVICE | For allergens, including cereals containing GLUTEN, see ingredients in CAPITAL letters.

St Michel Chocolate Filled Madeleines

INGREDIENTS | WHEAT flour, chocolate and hazelnut spread (19%) (sugar, sunflower oil, HAZELNUTS, cocoa powder, MILK, chocolate (sugar, cocoa mass, bitter, emulsifier (sunflower lecithin, vanilla flavour), sugar, EGG, rapeseed oil, butter (MILK), glucose-fructose syrup, rising agents (diphosphates, sodium carbonates (WHEAT), salt, natural flavourings).

ALLERGEN ADVICE | For allergens, including cereals containing GLUTEN, see ingredients in CAPITAL letters.

Whole Foods Market Spiced Pumpkin Cake

INGREDIENTS | Sponge (73%)(sugar, WHEAT flour(calcium carbonate, niacin, iron, thiamin),pumpkin puree(17%), margarine(palm and rapeseed oil, water, emulsifier(E471)),EGG, vegetable glycerine, bicarbonate of soda, mixed spices, cinnamon, lemon juice),icing(27%)(butter (MILK), sugar, soft cheese(MILK),guar gum), MILK powder, cinnamon, white chocolate (MILK),orange, cinnamon stick, icing sugar, buttercream(butter (MILK), sugar, EGG, vanilla extract), vegetable extracts (radish, pumpkin, apple, tomato, safflower, lemon, spirulina).

ALLERGEN ADVICE | For allergens, including cereals containing GLUTEN, see ingredients in CAPITAL letters.

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STORAGE | Keep refrigerated.

Celtic Bakers Corn Bread Corn Bread

INGREDIENTS | MILK, fortified WHEAT flour (WHEAT flour,calcium carbonate, iron, niacin, thiamine), cornflour 16%, cane sugar, rapeseed oil, EGG, baking powder (raising agents: E450, E500, E341, salt, WHEAT flour), salt.

ALLERGEN ADVICE | For allergens, including cereals containing GLUTEN, see ingredients in CAPITAL letters. May contain traces of Peanuts, Nuts and Sesame.

Celtic Bakers Jalapeno & Cheese Corn Bread

INGREDIENTS | MILK, fortified WHEAT flour (WHEAT flour,calcium carbonate, iron, niacin, thiamine), cornflour 15 %, rapeseed oil, EGG, jalapeno peppers 7%, granulated sugar, baking powder (raising agents: E450, E500, E341, salt, WHEAT flour), salt.

ALLERGEN ADVICE | For allergens, including cereals containing GLUTEN, see ingredients in CAPITAL letters. May contain traces of Nuts, Peanut and Sesame.

Celtic Bakers Seeded Tear and Share Bread

INGREDIENTS | Fortified WHEAT flour (WHEAT flour,calcium carbonate,iron,nicotinic acid,thiamine), sunflower seeds 18%, poppy seeds 12%, water, biga (water, fortified WHEAT flour, rye flour, wholemeal WHEAT flour), rapeseed oil, brown linseed 2 %, whole EGG, cane sugar, yeast, malted barley, improver (WHEAT flour, flour treatment agent E300, processing aid: vegetable oil, enzymes:alpha amylase, amyloglucosidase,glucose oxidase,hemicellulase),salt.

ALLERGEN ADVICE | For allergens, including cereals containing GLUTEN, see ingredients in CAPITAL letters. May contain traces of Nuts, Peanut and Sesame.

Made In Store Mince Pies

INGREDIENTS | Pastry case (WHEAT flour, caster sugar, bakelite cake margarine, butter (MILK), whole EGG), Mincemeat (apples, raisins, sultanas, sugar, sunflower oil, currants, orange juice, cognac(2%), lemon juice, flaked ALMONDS, lemon zest, orange zest, mixed spice, cinnamon), stars (WHEAT flour, vegetable oil (palm, rapeseed), water, margarine (vegetable oil (palm, rapeseed), water, salt, emulsifier (E471), sugar, salt), icing sugar.

ALLERGEN ADVICE | For allergens, including cereals containing GLUTEN, see ingredients in CAPITAL letters. Contains alcohol.

Authentic Bread Christmas Cake

INGREDIENTS | EGG, Salted Butter(Butter[MILK], salt), WHEAT Flour(WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Cane Sugar, Sultanas, Raisins, Chopped Dates, Currants, Flaked ALMONDS, Candied Peel (Lemon Peel, Orange peel, Glucose syrup), Cognac(4%), Molasses, Cranberries (Sugar, Cranberries, Sunflower Oil), Figs, Whole ALMONDS, WALNUTS, Orange Zest, Lemon Zest, Cinnamon, Nutmeg, Mixed Spice, Sea Salt.

ALLERGEN ADVICE | For allergens, including cereals containing GLUTEN, see ingredients in CAPITAL letters. Contains alcohol.

Note: All items will be refrigerated upon receiving and will require heating, unless otherwise noted.
Caution: Dishes and contents will be hot when removed from oven.

CraYve's Organic - GF & DF Christmas Cake 🌱 🌾 🥚

INGREDIENTS | Currants, ALMONDS, brown rice syrup, raisins, sultanas, EGG, dates, WALNUTS, olive oil, cognac, orange zest, spices, marzipan, ALMONDS, agave syrup, tapioca flour, almond oil, natural almond extract.

ALLERGEN ADVICE | For allergens, including cereals containing GLUTEN, see ingredients in CAPITAL letters. Contains alcohol.

Crosbies Christmas Pudding 🌾

INGREDIENTS | Dark brown sugar, currants, raisins, sultanas, apple, stout, breadcrumbs, vegetable suet, stem ginger, WHEAT flour (calcium carbonate, iron, niacin. Raising agent: sodium bicarbonate), orange juice, free range EGGS, brandy, ALMONDS, orange, cranberries, ground ginger, orange zest, mixed spice, nutmeg.

ALLERGEN ADVICE | For allergens, including cereals containing GLUTEN, see ingredients in CAPITAL letters. Contains alcohol.

Whole Foods Market Festive Chocolate Cake

INGREDIENTS | Chocolate sponge(68%)(sugar, WHEAT flour (calcium carbonate, niacin, iron, thiamin), EGG, rapeseed oil, water, cocoa powder, humectant (vegetable glycerine), MILK powder, raising agents (e450, e501)], chocolate ganache (31%) (whipping cream (MILK), stabiliser (carrageenan)), dark chocolate (cocoa mass, sugar, cocoa butter, emulsifier (SOYA lecithin),vanilla flavouring), golden syrup, butter (MILK), glucose syrup), vegetable extract (radish, pumpkin, apple, tomato, safflower, lemon, spirulina).

ALLERGEN ADVICE | For allergens, including cereals containing GLUTEN, see ingredients in CAPITAL letters.

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STORAGE | Keep Refrigerated.

Whole Foods Market Christmas Yule Log

INGREDIENTS | Butter (22%) (MILK), sugar (20%), water, EGG, WHEAT flour (7%), hazelnut paste (6%) (HAZELNUTS), creme custard (sugar, modified starch, whey powder (MILK), MILK powder, dextrose (WHEAT), rapeseed, sunflower and coconut oil, e450, lactose (MILK), MILK protein, glucose syrup, tapioca, corn, natural flavours, cocoa powder, fondant icing, dark chocolate (cocoa mass, sugar, cocoa butter, emulsifier (SOYA lecithin),vanilla flavouring), vegetable extract (radish, pumpkin, apple, tomato, safflower, lemon, spirulina).

ALLERGEN ADVICE | For allergens, including cereals containing GLUTEN, see ingredients in CAPITAL letters.

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STORAGE | Keep Refrigerated.

Whole Foods Market Treacle Tart

INGREDIENTS | Golden syrup (white sugar, cane sugar, water), fortified WHEAT flour (WHEAT flour, calcium carbonate, niacin and thiamine), whole EGG, white bread crumbs (fortified WHEAT flour ((WHEAT flour, calcium carbonate,niacin and thiamine)),water, salt, yeast),unsalted butter (MILK),cane sugar, orange marmelade (glucose-Fructose Syrup, sugar, oranges, gelling Agent: pectins, acidity regulators: citric acid, sodium citrate), lemon zest.

ALLERGEN ADVICE | For allergens, including cereals containing GLUTEN, see ingredients in CAPITAL letters.

Note: All items will be refrigerated upon receiving and will require heating, unless otherwise noted.
Caution: Dishes and contents will be hot when removed from oven.

