

INSTRUCTIONS AND INGREDIENTS

Freezer meals – mains and sides

CHICKEN/TURKEY AND HAM HOCK PIE

Cooking instructions

This meal is to be cooked from frozen. Pre-heat the oven to 180°C or Gas mark 5.
Remove the lid from the container and cook for 45 mins or until piping hot and pastry is golden brown.

Ingredients

Chicken/turkey, ham, chicken and ham stock, shallots, carrots,
butter, celery, parsley, puff pastry.

CHICKPEA, SPINACH AND POTATO RAGU

Cooking instructions

This meal is to be cooked from frozen. Pre-heat the oven to 180°C or Gas mark 5.
Remove the lid from the container and cook for 35 mins or until piping hot.

Ingredients

Tomatoes, chickpeas, spinach, potatoes, coriander, curry powder, cumin and cinnamon

BRAISED PARTRIDGE, ALE AND MUSHROOM PIE WITH HORSERADISH MASH

Cooking instructions

This meal is to be cooked from frozen. Pre-heat the oven to 190°C or Gas mark 6.
Remove the lid from the container and cook for 30 - 40 mins or until piping hot.

Ingredients

Partridge, chicken stock, mushrooms, onions, carrots, garlic, thyme,
Pride of Sheffield ale, potatoes, horseradish, butter and milk

BEEF AND MUSHROOM PIE WITH PUFF PASTRY

This meal is to be cooked from frozen. Pre-heat the oven to 190°C or Gas mark 6.
Remove the lid from the container and cook for 30 - 40 mins or until piping hot.

Ingredients

Beef, beef stock, mushrooms, onions, carrots, garlic, thyme,
Pride of Sheffield ale, potatoes, pastry

GF = gluten free WF = wheat free DF = dairy free V = vegetarian Ve = vegan N = contains nuts
Ask us for gluten free bread. Please tell us if you have an allergy. Full allergen information is available,
but we cannot guarantee that dishes are allergen free.

Tips are shared equally among our team.

VENISON, THYME AND JUNIPER PUFF PASTRY PIE

This meal is to be cooked from frozen. Pre-heat the oven to 190°C or Gas mark 6.

Remove the lid from the container and cook for 30 - 40 mins or until piping hot.

Ingredients

Venison, venison stock, celery, onions, carrots, garlic, thyme,
Red wine, port, pastry

ROASTED COD, TOMATO AND CHORIZO BEAN CASSOULET

This meal is to be cooked from frozen. Pre-heat the oven to 180°C or Gas mark 5.

Keep the lid on the container and cook for 30-40 mins or until piping hot.

Ingredients

Tomatoes, cod, chorizo, berlotti beans, cannellini beans, parsley, tarragon

WILD MUSHROOM SPINACH AND BRIE LASAGNE v

Cooking instructions

This meal is to be cooked from frozen. Pre-heat the oven to 190°C or Gas mark 6.

Keep the lid on the container and cook for 25- 35 mins or until piping hot. For the last 10 mins remove the lid to brown the top

Ingredients

Wild mushroom, brie, spinach, mushroom stock, pasta, milk, butter, flour, pasta sheets and garlic.

FISH PIE WITH MASH

Cooking instructions

This meal is to be cooked from frozen. Pre-heat the oven to 190°C or Gas mark 6. Remove the lid from the container and cook for 45 - 60 mins or until piping hot.

Ingredients

Onions, butter, celery, flour, smoked salmon, cod, salmon, leeks, milk, parsley carrots, peas, potatoes, garlic, vegetable stock, egg yolk, smoked cheddar.

SIDES

POTATO TERRINE

Remove from the packaging and place on a baking tray and cook for 18-20 mins at 180c or until piping hot

RATATOUILLE

Cook in a pre-heated oven of 180c for 20 mins with the lid on until hot

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BUTTERED SPINACH

Bring a pan of boiling water to the boil and place the spinach in the bag in the water, simmer for 5-8 mins until piping hot.

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