

## Code: 1032 - Mini Luxury Roast Turkey Dinner

For best results cook from frozen.

Appliances may vary, the following is a guide only.

### MICROWAVE Cooking instructions

- 700 WATT**
- Remove sleeve and pierce film.
  - Heat on FULL POWER for: **3 minutes**.
  - Gently shake pack and heat on FULL POWER for a further: **3 minutes**.
  - Leave to stand in the microwave for **1 minute**.
  - Remove film, stir well and serve.

- 900 WATT**
- Remove sleeve and pierce film.
  - Heat on FULL POWER for: **3 minutes**.
  - Gently shake pack and heat on FULL POWER for a further: **2 minutes**.
  - Leave to stand in the microwave for **1 minute**.
  - Remove film lid and serve.

### OVEN Cooking instructions

1. Pre-heat oven to 200°C/400°F, Gas mark 6.
2. Remove sleeve, pierce film, place on baking tray.
3. Heat in the centre of the oven for **30-35 minutes**.
4. Leave to stand for **1 minute**.
5. Remove film lid and serve.

**Please ensure this meal is piping hot throughout before serving.**

**Do not re-heat the products. The container may soften during heating, but will regain its strength on standing.**

All information correct at time of publishing but may be subject to change, if you have any queries then please do not hesitate to ask.

## Code: 1033 - Mini Luxury Turkey Curry

For best results cook from frozen.

Appliances may vary, the following is a guide only.

### MICROWAVE Cooking instructions

- 700 WATT**
- Remove sleeve and pierce film.
  - Heat on **FULL POWER** for: **3 minutes**
  - Gently shake pack and heat on **FULL POWER** for a further: **2½ minutes**
  - Leave to stand in the microwave for **1 minute**.
  - Remove film, stir well and serve.

- 900 WATT**
- Remove sleeve and pierce film.
  - Heat on **FULL POWER** for: **3 minutes**
  - Gently shake pack and heat on **FULL POWER** for a further: **2 minutes**
  - Leave to stand in the microwave for **1 minute**.
  - Remove film lid and serve.

### OVEN Cooking instructions

1. Pre-heat oven to 200°C/400°F, Gas mark 6.
2. Remove sleeve, pierce film, place on baking tray.
3. Heat in the centre of the oven for **35 minutes**.
4. Leave to stand for **1 minute**.
5. Remove film lid and serve.

**Please ensure this meal is piping hot throughout before serving.**

**Do not re-heat the products. The container may soften during heating, but will regain its strength on standing.**

All information correct at time of publishing but may be subject to change, if you have any queries then please do not hesitate to ask.

## Code: 1034 - Mini Turkey Pie

For best results cook from frozen.

Appliances may vary, the following is a guide only.

### MICROWAVE Cooking instructions

- 700 WATT**
- Remove sleeve and pierce film.
  - Heat on **FULL POWER** for: **3 minutes**.
  - Gently shake pack and heat on **FULL POWER** for a further: **3 minutes**.
  - Leave to stand in the microwave for **1 minute**.
  - Remove film lid and serve.

- 900 WATT**
- Remove sleeve and pierce film.
  - Heat on **FULL POWER** for: **3 minutes**.
  - Gently shake pack and heat on **FULL POWER** for a further: **2 minutes**.
  - Leave to stand in the microwave for **1 minute**.
  - Remove film lid and serve.

### OVEN Cooking instructions

1. Pre-heat oven to 200°C/400°F, Gas mark 6.
2. Remove sleeve, pierce film lid, place on baking tray.
3. Cook in the centre of the oven for **35 minutes**.
4. Leave to stand for **1 minute**.
5. Remove film lid and serve.

**Please ensure this meal is piping hot throughout before serving.**

**Do not re-heat the products. The container may soften during heating, but will regain its strength on standing.**

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## Code: 1035 - Pigs in Blankets & Stuffing Balls

For best results cook from frozen.

Appliances may vary, the following is a guide only.

### MICROWAVE Cooking instructions

- 700 WATT**
- Remove sleeve and pierce film.
  - Heat on **FULL POWER** for: **2 minutes**.
  - Gently shake pack and heat on **FULL POWER** for a further: **2 minutes**.
  - Leave to stand in the microwave for **1 minute**.
  - Remove film, stir well and serve.

- 900 WATT**
- Remove sleeve and pierce film.
  - Heat on **FULL POWER** for: **1½ minutes**.
  - Gently shake pack and heat on **FULL POWER** for a further: **1½ minutes**.
  - Leave to stand in the microwave for **1 minute**.
  - Remove film lid and serve.

### OVEN Cooking instructions

1. Pre-heat oven to 180°C/400°F, Gas mark 6.
2. Remove sleeve, pierce film, place on baking tray.
3. Heat in the centre of the oven for **20-25 minutes**.
4. Leave to stand for **1 minute**.
5. Remove film lid and serve.

**Please ensure this meal is piping hot throughout before serving.**

**Do not re-heat the products. The container may soften during heating, but will regain its strength on standing.**

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## Code: 1036 - Red Cabbage & Apple

For best results cook from frozen.

Appliances may vary, the following is a guide only.

### MICROWAVE Cooking instructions

- 700 WATT**
- Remove sleeve and pierce film.
  - Heat on FULL POWER for: **2 minutes**.
  - Gently shake pack and heat on FULL POWER for a further: **2 minutes**.
  - Leave to stand in the microwave for **1 minute**.
  - Remove film, stir well and serve.

- 900 WATT**
- Remove sleeve and pierce film.
  - Heat on FULL POWER for: **1½ minutes**.
  - Gently shake pack and heat on FULL POWER for a further: **1½ minutes**.
  - Leave to stand in the microwave for **1 minute**.
  - Remove film lid and serve.

### OVEN Cooking instructions

1. Pre-heat oven to 180°C/400°F, Gas mark 6.
2. Remove sleeve, pierce film, place on baking tray.
3. Heat in the centre of the oven for **20-25 minutes**.
4. Leave to stand for **1 minute**.
5. Remove film lid and serve.

**Please ensure this meal is piping hot throughout before serving.**

**Do not re-heat the products. The container may soften during heating, but will regain its strength on standing.**

All information correct at time of publishing but may be subject to change, if you have any queries then please do not hesitate to ask.

## Code: 1037 - Mini Chicken Breast, Stilton & Madeira Sauce

For best results cook from frozen.

Appliances may vary, the following is a guide only.

### MICROWAVE Cooking instructions

- 700 WATT**
- Remove sleeve and pierce film.
  - Heat on **FULL POWER** for: **3½ minutes**.
  - Leave to stand in the microwave for: **1 minute**.
  - Heat on **FULL POWER** for a further: **3 minutes**.
  - Leave to stand in the microwave for **1 minute**.
  - Remove film, stir well and serve.

- 900 WATT**
- Remove sleeve and pierce film.
  - Heat on **FULL POWER** for: **3½ minutes**.
  - Leave to stand in the microwave for: **1 minute**.
  - Heat on **FULL POWER** for a further: **2 minutes**.
  - Leave to stand in the microwave for **1 minute**.
  - Remove film, stir well and serve.

### OVEN Cooking instructions

1. Pre-heat oven to 200°C/400°F, Gas mark 6.
2. Remove sleeve, pierce film, place on baking tray.
3. Heat in the centre of the oven for **30-35 minutes**.
4. Remove film lid and serve.

**Please ensure this meal is piping hot throughout before serving.**

**Do not re-heat the products. The container may soften during heating, but will regain its strength on standing.**

All information correct at time of publishing but may be subject to change, if you have any queries then please do not hesitate to ask.

## Code: 1038 - Mini Salmon in Orange Sauce

For best results cook from frozen.

Appliances may vary, the following is a guide only.

### MICROWAVE Cooking instructions

- 700 WATT**
- Remove sleeve and pierce film.
  - Heat on **FULL POWER** for: **3 minutes**.
  - Gently shake pack and heat on **FULL POWER** for a further: **4 minutes**.
  - Leave to stand in the microwave for **1 minute**.
  - Remove film lid and serve.

- 900 WATT**
- Remove sleeve and pierce film.
  - Heat on **FULL POWER** for: **3 minutes**.
  - Gently shake pack and heat on **FULL POWER** for a further: **3 minutes**.
  - Leave to stand in the microwave for **1 minute**.
  - Remove film lid and serve.

### OVEN Cooking instructions

1. Pre-heat oven to 200°C/400°F, Gas mark 6.
2. Remove sleeve, pierce film lid, place on baking tray.
3. Cook in the centre of the oven for **30-35 minutes**.
4. Remove film lid and serve.

**Please ensure this meal is piping hot throughout before serving.**

**Do not re-heat the products. The container may soften during heating, but will regain its strength on standing.**

All information correct at time of publishing but may be subject to change, if you have any queries then please do not hesitate to ask.

## Code: 1356 - Lamb, Cranberry & Redcurrant Hotpot

For best results cook from frozen.

Appliances may vary, the following is a guide only.

### MICROWAVE Cooking instructions

- 700 WATT**
- Remove sleeve and pierce film.
  - Heat on **FULL POWER** for: **5 minutes**
  - Gently shake pack and heat on **FULL POWER** for a further: **4 minutes**
  - Leave to stand in the microwave for **1 minute**.
  - Remove film, stir well and serve.

- 900 WATT**
- Remove sleeve and pierce film.
  - Heat on **FULL POWER** for: **4 minutes**
  - Gently shake pack and heat on **FULL POWER** for a further: **4 minutes**
  - Leave to stand in the microwave for **1 minute**.
  - Remove film lid and serve.

### OVEN Cooking instructions

1. Pre-heat oven to 200°C/400°F, Gas mark 6.
2. Remove sleeve, pierce film, place on baking tray.
3. Heat in the centre of the oven for **40-45 minutes**.
4. Leave to stand for **1 minute**.
5. Remove film lid and serve.

**Please ensure this meal is piping hot throughout before serving.**

**Do not re-heat the products. The container may soften during heating, but will regain its strength on standing.**

All information correct at time of publishing but may be subject to change, if you have any queries then please do not hesitate to ask.



## Code: 1357 - Luxury Turkey Curry

For best results cook from frozen.

Appliances may vary, the following is a guide only.

### MICROWAVE Cooking instructions

- 700 WATT**
- Remove sleeve and pierce film.
  - Heat on **FULL POWER** for: **5 minutes**
  - Gently shake pack and heat on **FULL POWER** for a further: **4 minutes**
  - Leave to stand in the microwave for **1 minute**.
  - Remove film, stir well and serve.

- 900 WATT**
- Remove sleeve and pierce film.
  - Heat on **FULL POWER** for: **4 minutes**
  - Gently shake pack and heat on **FULL POWER** for a further: **4 minutes**
  - Leave to stand in the microwave for **1 minute**.
  - Remove film lid and serve.

### OVEN Cooking instructions

1. Pre-heat oven to 200°C/400°F, Gas mark 6.
2. Remove sleeve, pierce film, place on baking tray.
3. Heat in the centre of the oven for **35-40 minutes**.
4. Leave to stand for **1 minute**.
5. Remove film lid and serve.

**Please ensure this meal is piping hot throughout before serving.**

**Do not re-heat the products. The container may soften during heating, but will regain its strength on standing.**

All information correct at time of publishing but may be subject to change, if you have any queries then please do not hesitate to ask.

## Code: 1358 - Turkey Pie

For best results cook from frozen.

Appliances may vary, the following is a guide only.

### MICROWAVE Cooking instructions

- 700 WATT**
- Remove sleeve and pierce film.
  - Heat on **FULL POWER** for: **5 minutes**.
  - Gently shake pack and heat on **FULL POWER** for a further: **5 minutes**.
  - Leave to stand in the microwave for **1 minute**.
  - Remove film lid and serve.

- 900 WATT**
- Remove sleeve and pierce film.
  - Heat on **FULL POWER** for: **4 minutes**.
  - Gently shake pack and heat on **FULL POWER** for a further: **4 minutes**.
  - Leave to stand in the microwave for **1 minute**.
  - Remove film lid and serve.

### OVEN Cooking instructions

1. Pre-heat oven to 200°C/400°F, Gas mark 6.
2. Remove sleeve, pierce film lid, place on baking tray.
3. Cook in the centre of the oven for **40-45 minutes**.
4. Leave to stand for **1 minute**.
5. Remove film lid and serve.

**Please ensure this meal is piping hot throughout before serving.**

**Do not re-heat the products. The container may soften during heating, but will regain its strength on standing.**

All information correct at time of publishing but may be subject to change, if you have any queries then please do not hesitate to ask.

## Code: 1359 - Chicken Breast, Stilton & Madeira Sauce

For best results cook from frozen.

Appliances may vary, the following is a guide only.

### MICROWAVE Cooking instructions

- 700 WATT**
- Remove sleeve and pierce film.
  - Heat on **FULL POWER** for: **6 minutes**.
  - Gently shake pack and heat on **FULL POWER** for a further: **5 minutes**.
  - Leave to stand in the microwave for **1 minute**.
  - Remove film, stir well and serve.

- 900 WATT**
- Remove sleeve and pierce film.
  - Heat on **FULL POWER** for: **5 minutes**.
  - Gently shake pack and heat on **FULL POWER** for a further: **5 minutes**.
  - Leave to stand in the microwave for **1 minute**.
  - Remove film lid and serve.

### OVEN Cooking instructions

1. Pre-heat oven to 200°C/400°F, Gas mark 6.
2. Remove sleeve, pierce film, place on baking tray.
3. Heat in the centre of the oven for **35-40 minutes**.
4. Leave to stand for **1 minute**.
5. Remove film lid and serve.

**Please ensure this meal is piping hot throughout before serving.**

**Do not re-heat the products. The container may soften during heating, but will regain its strength on standing.**

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## Code: 2014 - Apple & Mincemeat Crumble

For best results cook from frozen.

Appliances may vary, the following is a guide only.

### MICROWAVE Cooking instructions

- 700 WATT**
- Remove sleeve and pierce film.
  - Heat on FULL POWER for: **2 minutes**.
  - Leave to stand in the microwave for **1 minute**.
  - Gently shake pack and heat on FULL POWER for a further: **2½ minutes**.
  - Leave to stand in the microwave for **1 minute**.
  - Remove film lid and serve.

- 900 WATT**
- Remove sleeve and pierce film.
  - Heat on FULL POWER for: **2 minutes**.
  - Leave to stand in the microwave for **1 minute**.
  - Gently shake pack and heat on FULL POWER for a further: **1½ minutes**.
  - Leave to stand in the microwave for **1 minute**.
  - Remove film lid and serve.

### OVEN Cooking instructions

1. Pre-heat oven to 200°C/400°F, Gas mark 6.
2. Remove sleeve, pierce film lid, place on baking tray.
3. Cook in the centre of the oven for **25-30 minutes**.
4. Leave to stand for **1 minute**.
5. Remove film lid and serve.

**Please ensure this meal is piping hot throughout before serving.**

**Do not re-heat the products. The container may soften during heating, but will regain its strength on standing.**

All information correct at time of publishing but may be subject to change, if you have any queries then please do not hesitate to ask.

## Code: 2015 - Chocolate Orange Cheesecake

### Defrost & Serve

- Remove dessert from pack, place on a plate
- Defrost fully at room temperature for 1-2 hours, or overnight in a refrigerator,
- Consume within 24 hours once defrosted.

If not consumed immediately, cover and transfer to a refrigerator, consume within 24 hours.

**Please ensure this meal is piping hot throughout before serving. Do not re-heat the products. The container may soften during heating, but will regain its strength on standing.**

All information correct at time of publishing but may be subject to change, if you have any queries then please do not hesitate to ask.

## Code: 2016 - Salted Caramel Chocolate Tart

### Defrost & Serve

- Remove dessert from pack, place on a plate
- Defrost fully at room temperature for 1-2 hours, or overnight in a refrigerator,
- Consume within 24 hours once defrosted.

If not consumed immediately, cover and transfer to a refrigerator, consume within 24 hours.

**Please ensure this meal is piping hot throughout before serving. Do not re-heat the products. The container may soften during heating, but will regain its strength on standing.**

All information correct at time of publishing but may be subject to change, if you have any queries then please do not hesitate to ask.

## Code: 2017 - Baked Raspberry Cheesecake

### Defrost & Serve

- Remove dessert from pack, place on a plate
- Defrost fully at room temperature for 1-2 hours, or overnight in a refrigerator,
- Consume within 24 hours once defrosted.

If not consumed immediately, cover and transfer to a refrigerator, consume within 24 hours.

**Please ensure this meal is piping hot throughout before serving. Do not re-heat the products. The container may soften during heating, but will regain its strength on standing.**

All information correct at time of publishing but may be subject to change, if you have any queries then please do not hesitate to ask.

## Code: X103 - Individual Christmas Pudding

For best results cook from frozen.

Appliances may vary, the following is a guide only.

### **MICROWAVE** Cooking instructions

- 800 WATT
- Pierce film lid
  - Heat on full power for **1 minute**.
  - Leave to stand in the microwave for **1 minute**.
  - Remove film lid, tip pudding upside down out of pot onto a plate and serve.

**Please ensure this meal is piping hot throughout before serving.**

**Do not re-heat the products. The container may soften during heating, but will regain its strength on standing.**

All information correct at time of publishing but may be subject to change, if you have any queries then please do not hesitate to ask.



## Code: X116 - Brussels Sprouts with Bacon & Shallots

For best results cook from frozen.

Appliances may vary, the following is a guide only.

### MICROWAVE Cooking instructions

- 700 WATT
- Remove sleeve and pierce film.
  - Heat on FULL POWER for: **2 minutes**.
  - Gently shake pack and heat on FULL POWER for a further: **2 minutes**.
  - Leave to stand in the microwave for **1 minute**.
  - Remove film, stir well and serve.

- 900 WATT
- Remove sleeve and pierce film.
  - Heat on FULL POWER for: **1½ minutes**.
  - Gently shake pack and heat on FULL POWER for a further: **1½ minutes**.
  - Leave to stand in the microwave for **1 minute**.
  - Remove film lid and serve.

### OVEN Cooking instructions

1. Pre-heat oven to 180°C/400°F, Gas mark 6.
2. Remove sleeve, pierce film, place on baking tray.
3. Heat in the centre of the oven for **20 minutes**.
4. Stir, return to oven for **5 minutes**.
5. Sit for 1 minute then serve.

Please ensure this meal is piping hot throughout before serving.

Do not re-heat the products. The container may soften during heating, but will regain its strength on standing.

All information correct at time of publishing but may be subject to change, if you have any queries then please do not hesitate to ask.

## Code: X118 - Salmon in Orange Sauce

For best results cook from frozen.

Appliances may vary, the following is a guide only.

### MICROWAVE Cooking instructions

- 700 WATT**
- Remove sleeve and pierce film.
  - Heat on FULL POWER for: **5 minutes.**
  - Leave to stand in the microwave for: **1 minute.**
  - Heat on FULL POWER for a further: **2½ minutes.**
  - Leave to stand in the microwave for **1 minute.**
  - Remove film, stir well and serve.

- 900 WATT**
- Remove sleeve and pierce film.
  - Heat on FULL POWER for: **4 minutes.**
  - Leave to stand in the microwave for: **1 minute.**
  - Heat on FULL POWER for a further: **2½ minutes.**
  - Leave to stand in the microwave for **1 minute.**
  - Remove film, stir well and serve.

### OVEN Cooking instructions

1. Pre-heat oven to 200°C/400°F, Gas mark 6.
2. Remove sleeve, pierce film lid, place on baking tray.
3. Cook in the centre of the oven for **35-40 minutes.**
4. Leave to stand for **1 minute.**
5. Remove film lid and serve.

**Please ensure this meal is piping hot throughout before serving.**

**Do not re-heat the products. The container may soften during heating, but will regain its strength on standing.**

All information correct at time of publishing but may be subject to change, if you have any queries then please do not hesitate to ask.