



YOUR GUIDE TO SERVING UP THE PERFECT CHRISTMAS DINNER

If you are cooking your own meats, cook as per label guidelines. The All the Trimmings box contains a delicious ham glaze to pour over your cooked ham and bake.

80 minutes before dinner (65 minutes if defrosted) :
Preheat the oven to 170°C

1 hour before dinner (45 minutes if defrosted) :
Remove sleeve and film and place the crispy roast potatoes in the oven, make sure they are evenly spread out

45 minutes before dinner (40 minutes if defrosted) :
Remove sleeve, pierce film and add the turkey and ham ballotine (if using) into the oven.

40 minutes before dinner (35 minutes if defrosted) :
Remove sleeve and film and add the Brussel sprouts, stuffing and carrots and parsnips to the oven. Give the roast potatoes a shake to maximise their crispiness.

15 minutes before dinner (10 minutes if defrosted) :
Put the gravy in a pot to reheat. Put a little water if you prefer a thinner gravy.
Put the mashed potato in the microwave to reheat, stir after 4 minutes and cook for a further 3-4 minutes (4 minutes in total if defrosted).

5 minutes before dinner :
Put the cranberry sauce in the microwave to reheat

Your delicious Christmas dinner is ready!
Enjoy and have a very merry Christmas.

Should you wish to defrost, place in a fridge to defrost over night. Once fully defrosted, use within 48 hours.
Cooking times above are a guideline as all ovens differ. Ensure food is piping hot through to the centre before serving.

OPTIONAL ADD ONS:



Mini Pork Sausage Rolls
Cooking instructions:
Please note this is a raw product which should be cooked from frozen

1. Preheat oven to 180°C
2. Remove sausage rolls from packaging and place on a baking tray lined with grease proof paper
3. Remove relish from pot and set aside to defrost
4. Cook the sausage rolls at 180°C for 25-30 minutes until cooked through and piping hot in the centre
5. Optional- Egg wash for a more golden colour

Mini Vegan Sausage Rolls
Cooking instructions:
Cook from frozen

1. Preheat oven to 180°C
2. Remove vegan sausage rolls from packaging and place on a baking tray lined with grease proof paper
3. Remove relish from pot and set aside to defrost
4. Cook the vegan sausage rolls at 180°C for 25-30 minutes until cooked through and piping hot in the centre

Baileys Cheesecake
Cooking instructions:
No cooking required, defrost only

Orange & Cranberry Bread & Butter Pudding
Cooking instructions:
Not suitable for microwave – oven cook from frozen.

- 1.Remove sleeve and film.
- 2.Preheat oven to Fan; 120°C, Electric; 140°C, Gas Mark; 1.
3. Place on a baking tray in the top half of the oven.
- 4.Cook for 25-30 mins.

Turkey and ham ballotine Turkey (63.2%), breadcrumbs (gluten from wheat), butter (milk), onion, apricot (5.3%) (sulphites), rapeseed oil, parsley, salt, mixed herbs, pepper, ham (12.6%) Crispy roast potatoes (Vegan, GF) Potato (92%), olive oil, garlic, salt, thyme, rosemary, pepper Gravy Water, chicken, redcurrant jelly, cornflour, carrot, onion, parsnip, red wine (sulphites), chicken stock, caramel colour, tomato, garlic, rosemary, thyme, parsley, salt, bay leaf, pepper Roasted thyme and garlic carrots and parsnips (Vegan, GF) Carrot (47.8%), parsnip (47.8%), garlic, thyme, rapeseed oil Creamy mashed potato Potato (78.2%), water, butter (milk), cream (milk), parsley, salt Brussel sprouts (Vegan, GF) Brussel sprouts (96%), rapeseed oil, salt, pepper Apricot and sage stuffing Breadcrumb (56.9%) (gluten from wheat), butter (milk), onion, apricot (5.3%) (sulphites), rapeseed oil, parsley, salt, mixed herbs, pepper Honey and mustard ham glaze Sugar, wholegrain mustard (33.3%) (mustard) , honey (10%), Dijon mustard (sulphites, mustard) Cranberry sauce Cranberry (68.4%), orange, sugar	Pork sausage rolls [pork sausage (45.4%) [pork (57%), water, pork fat, rusk (gluten from wheat, salt), salt, spices, sulphites, potato starch], puff pastry (gluten from wheat), breadcrumb (gluten from wheat), water, yeast, salt, mushroom, egg, parsley, Tomato relish 11.6% (tomato, onion, sugar, white wine vinegar (sulphites), mustard seed, pectin, spice, salt), butter (milk), worchester sauce (barley, gluten from wheat, fish), tabasco sauce (distilled vinegar, red pepper, salt) (sulphites), rosemary, basil, thyme, pepper Vegan sausage rolls (Vegan) [vegan sausage (54.3%) (water, soya (soya), sunflower oil, potato starch, maize semolina (gluten from wheat), tomato, spices, salt, rusk [gluten from wheat, salt], barley (gluten from barley) , rapeseed oil, sulphites, beetroot), puff pastry (gluten from wheat), breadcrumb (gluten from wheat, sunflower oil, salt), yeast, sugar, Tomato relish 8% [tomato, onion, sugar, white wine vinegar (sulphites), mustard seed, pectin, spice, salt], poppy seeds, basil Mince pies Mincemeat (43%) (Sugar, apple, raisin (sulphites), sultana (sulphites), currant (sulphites), candied peel, sunflower oil, mixed spice, orange oil), flour (gluten from wheat), rapeseed oil, water, salt), sugar, rapeseed oil, cornflour, sodium carbonate, salt Bailey's cheesecake Filling (74.6%) [cream cheese (50.5%) (milk), cream (milk), sugar, Baileys (9.1%) (cream (milk), sugar, alcohol, maltodextrin, cocoa extracts and flavours, Irish whiskey, colouring, emulsifier, acidity regulator)], Biscuit base (23.7%) [digestive biscuits (gluten from wheat, milk), butter (milk)], chocolate (milk, soya) Orange & Cranberry Bread & Butter Pudding Brioche (20.7%) [gluten from wheat, butter (milk), egg, sugar, water, yeast, salt, malted wheat flour], egg, milk, cream (milk), sugar, cranberry (5.8%), orange (0.15%),
*Ingredients containing allergens are underlined.	

TURKEY AND HAM BALLOTINE	CRISPY ROAST POTATOES	ROASTED THYME AND GARLIC CARROTS AND PARSNIPS	CREAMY MASHED POTATO	CITRUS GLAZED BRUSSEL SPROUTS	APRICOT AND SAGE STUFFING
NUTRITIONAL VALUE	NUTRITIONAL VALUE	NUTRITIONAL VALUE	NUTRITIONAL VALUE	NUTRITIONAL VALUE	NUTRITIONAL VALUE
Typical Values	Typical Values	Typical Values	Typical Values	Typical Values	Typical Values
Per 100g	Per 100g	Per 100g	Per 100g	Per 100g	Per 100g
Energy kJ	Energy kJ	Energy kJ	Energy kJ	Energy kJ	Energy kJ
990kJ	850kJ	469kJ	488kJ	375kJ	1874kJ
Energy kcal	Energy kcal	Energy kcal	Energy kcal	Energy kcal	Energy kcal
236kcal	204kcal	112kcal	117kcal	90kcal	449kcal
Fat	Fat	Fat	Fat	Fat	Fat
10g	12g	3.2g	5.4g	5.1g	26g
of which saturates	of which saturates	of which saturates	of which saturates	of which saturates	of which saturates
5g	0.9g	0.4g	3.4g	0.5g	14g
Carbohydrates	Carbohydrates	Carbohydrates	Carbohydrates	Carbohydrates	Carbohydrates
14g	20g	16g	14g	4.1g	45g
of which sugars	of which sugars	of which sugars	of which sugars	of which sugars	of which sugars
1.9g	1g	9.8g	0.9g	3.7g	6.1g
Protein	Protein	Protein	Protein	Protein	Protein
21g	2.4g	1.9g	1.8g	3.6g	7g
Salt	Salt	Salt	Salt	Salt	Salt
0.9g	1.5g	0.11g	0g	0.02g	0.59g

CRANBERRY SAUCE	MINCE PIES	MINI PORK SAUSAGE ROLLS	MINI VEGAN SAUSAGE ROLLS	BAILEYS CHEESECAKE	ORANGE & CRANBERRY BREAD & BUTTER PUDDING
NUTRITIONAL VALUE	NUTRITIONAL VALUE	NUTRITIONAL VALUE	NUTRITIONAL VALUE	NUTRITIONAL VALUE	NUTRITIONAL VALUE
Typical Values	Typical Values	Typical Values	Typical Values	Typical Values	Typical Values
Per 100g	Per 100g	Per 100g	Per 100g	Per 100g	Per 100g
Energy kJ	Energy kJ	Energy kJ	Energy kJ	Energy kJ	Energy kJ
545kJ	1669kJ	1191kJ	1045kJ	1521kJ	974kJ
Energy kcal	Energy kcal	Energy kcal	Energy kcal	Energy kcal	Energy kcal
129kcal	397kcal	286kcal	250kcal	366kcal	234kcal
Fat	Fat	Fat	Fat	Fat	Fat
0.5g	4.1g	19g	12g	27g	14g
of which saturates	of which saturates	of which saturates	of which saturates	of which saturates	of which saturates
0g	61g	8.1g	4.5g	11g	3.5g
Carbohydrates	Carbohydrates	Carbohydrates	Carbohydrates	Carbohydrates	Carbohydrates
28g	15g	19g	26g	24g	20g
of which sugars	of which sugars	of which sugars	of which sugars	of which sugars	of which sugars
28g	5.2g	5.6g	5.1g	19g	13g
Protein	Protein	Protein	Protein	Protein	Protein
0.9g	1.7g	7.8g	7.2g	4g	5.9g
Salt	Salt	Salt	Salt	Salt	Salt
0.04g	0.45g	0.76g	1.3g	0.4g	0.35g