| NC 13/01/25 | | Allergen | Ingredients/ allergen in bold | Serving Instructions | Microwave | Storage instruction |
|---------------------------------|---|-----------------------|--|--|---|---|
| | | | | MPERATURE UNLESS STATED OTHERWISE. IF YOU HAVE | | |
| | | shes into a micr | | or 800W to 1000W domestic microwave. Please note | that using a microwave | |
| S T A R T E R | Salade de crabe, rémoulade de pomme verte | | CRUSTACEAN, MUSTARD, EGG, CLERY, apple, lemon, cayenne pepper | Eat from the fridge | N/A | Keep refrigerated after delivery and consume within 3 days. not suitable for freezing |
| | Croque aux champignons | | Wheat flour GLUTEN, mushroom, MILK, garlic, parsley, shallots | Remove from packaging and heat for 12 minutes | | Keep refrigerated after delivery and consume within 3 days. not suitable for freezing |
| | Figues fraîche farcie et Jambon de Bayonne | GF V | Fig, NUTS, honey, MILK, pork, salt, pepper | Eat from the fridge | N/A | Keep refrigerated after delivery and consume within 2 days. Not suitable for freezing |
| | Terrine de foie gras, brioche et compote de figues | | Duck liver, MILK, yeast, WHEAT FLOUR GLUTEN, vinegar, onions, figs, sugar, spices | Take out of the fridge 10 mions before eating, slightly warm the brioche ofr 8 mins | | Keep refrigerated after delivery and consume withi 3 days. Can be frozen for up to 2 months. Defrost overnight in the fridge before cooking as per instructions |
| M A I N S | Moules marinière | GF (without bread) | Mollusc, butter, shallots, wine,bay leaf, thyme, flour, yeast | Put the mussels into a large pot. Add the cooking sauce, put a lid on the pot and cook on the hob on a high heat until all mussels are open, shake the pot regularly, should take about 12/15 mins. | N/A | Keep refrigerated after delivery and consume withi 24 hours. Not suitable for freezing |
| | Pintade au jambon, sauce champignons | | GUinea fowl, Pork, mushroom, garlic, parsley, shallots, MILK,EGG, potatoes, onions | Remove lid and heat at 180C for 18 mins | | Keep refrigerated after delivery and consume withi 3 days. Can be frozen for up to 2 months. Defrost overnight in the fridge |
| | Saumon en croutes, sauce citron | | FISH, EGG, WHEAT FLOUR GLUTEN, MILK, wine, CELERY, shallots | Remove lid and heat for 18 minutes. heat the sauce separately | N/A | Keep refrigerated after delivery and consume within 3 days. Can be frozen for up to 2 months. Defrost overnight in the fridge before reheating as per instructions |
| | Filet de rouget farcie a la provencale | GF DF | FISH, garlic, fennel, orange, tomato, onions, courgettes, MUSTARD,EGG, peppers, olives, fennel seeds, CELERY | Remove the lid heat at 180C for 16 mins, leave to rest for 5 mins under foil | 2 minute twice on full power | Keep refrigerated after delivery and consume within 3 days. Safe to freeze but freezing might be detrimental to the texture and flavour. |
| | The Funghi Bun | v | Flour, butter, EGGS, parsley, garlic, shallots, cheese, mushrooms, yeast | Heat the mushrooms in a saucepan. Heat the brioche for 8 minutes. put the hot mushrooms on the brioche base and sprinkle with the cheese, top with the other brioche half | N/A | Keep refrigerated after delivery and consume within 3 days. Not suitable for freezing |
| | Marmite Dieppoise | GF | MOLLUSCS, FISH, CRUSTACEAN, MILK, white wine, bay leaf, CELERY, shallots, mushrooms, gluten free flour, chives | Remove the lid heat for 20 mins | 4 minutes on full power twice | Keep refrigerated after delivery and consume within 3 days. Safe to freeze but freezing may be detrimental to the texture and flavour. |
| | Steak & ale pudding | DF Without cabbage | Beef, onions, FISH, red wine, carrots, garlic, tomato , herbs, pork, beef suet, MUSTARD, WHEAT FLOUR GLUTEN, CELERY, meat stock, | Remove from packaging and place on a place with the cling film. Heat for 2 mins on full power twice with a minute break in between. Alternatively place in a steamer for 20 mins. Heat the sauce separately. | 3 minutes 2 times on full power | Keep refrigerated after delivery and consume withir 3 days. Can be frozen for up to 2 months. Defrost overnight in the fridge before reheating as per instructions |
| | Tagine d'agneau aux abricots | GF Wo couscous | Lamb, onions, chilli, fennel seeds, cinnamon, garlic, saffron, cumin seeds, tomato, apricots, chickpeas, coriander seeds, CELERY, lemon, salt, cayenne pepper. MILK | Remove lid and place in the oven 180C for about 18 mins. Alternatively heat in a saucepan until piping hot. To reheat the couscous, tip it into a microwavable container and reheat for 2 mins on full | Heat on full power for 3 minutes. twice | Keep refrigerated after delivery and consume within 3 days. Can be frozen for up to 2 months. Defrost overnight in the fridge before reheating as per instructions |
| S | Haricot vert | V GF | Green bean, MILK, parsley, | Remove lid and heat for 15 minutes | 2 minute twice on full power | Keep refrigerated after delivery and consume within 3 days. Safe to freeze but freezing may be detrimental to the texture and flavour. |
| | Pommes nouvelle | DF GF V | Potatoes, salt | Remove lid and heat for 15 mins | 2 minute twice on full power | Keep refrigerated after delivery and consume within 3 days. Safe to freeze but freezing may be detrimental to the texture and flavour. |
| | Pommes crique | GF | Potatoes, onions, EGG, MILK, olive oil, salt, pepper | Remove the lid heat for 15 mins | Heat on full power for 2 minutes | Keep refrigerated after delivery and consume within 3 days. Can be frozen for up to 2 months. Defrost overnight in the fridge |

| I D E S | Ratatouille Nicoise | GF DF V | Aubergine, courgettes, onions, peppers, tomatoes, fennel seeds,herbs, garlic, olive oil | Remove lid and heat for 18 minutes | 2 minutes on full power | Keep refrigerated after delivery and consume within 3 days. Can be frozen for up to 2 months, freeze on day of delivery. Defrost overnight in the fridge before cooking as per instructions | |
|--|---|-----------|--|--|-------------------------|--|--|
| | Riz basmati | GF | Rice, onions, garlic, CELERY, bay leaves, | Remove lid, add 40ml of water, cover with loose foil and heat for 18 minutes. Alternatively empty into a microwaveable container, cover with a loose lid and heat on full power for 2mins (800W) | 2 minutes on full power | Keep refrigerated after delivery and consume within 3 days. Can be frozen for up to 2 months. Defrost overnight in the fridge before reheating as per instructions | |
| | Roasted pommes frites | GF, DF, V | Potatoes, vegetable oil | Remove lid heat at 200C for 45 mins | N/A | Keep refrigerated after delivery and consume within 3 days. Not suitable for freezing | |
| D E S E R T S | Gateau fromage et mangue | | WHEAT FLOUR GLUTEN, MILK, EGGS, orange, corn flour, gelatine, sugar, mango, passion fruits | Remove from the fridge 15 mins before eating | N/A | Keep refrigerated after delivery and consume within 3 days. Not suitable for freezing | |
| | Profiterole sauce chocolat | v | WHEAT FLOUR GLUTEN, MILK, EGGS, sugar, coffee, vanilla extract, NUTS | Take out of the fridge 10 mins before eating | N/A | Keep refrigerated after delivery and consume within 3 days. Not suitable for freezing | |
| | Tarte au poire bourdaloue, sauce vanille | v | WHEAT FLOUR GLUTEN, NUTS, sugar, MILK, EGGS, pear, gelatine, vanilla | Take out of the fridge 10 mins before eating | N/A | Keep refrigerated after delivery and consume within 3 days. Can be frozen for up to 2 months. Defrost overnight in the fridge | |
| ALLERGENS ARE SHOWN IN BOLD. PLEASE NOTE THAT OUR DISHES ARE PREPARED IN A COMMERCIAL KITCHEN WHERE NUTS ARE USED. WE CANNOT GUARANTEE THAT ANY DISHES ARE NUT FREE. INSTRU FAN OVEN, PLEASE ADD AN EXTRA 8-10 MINUTES COOKING TIME FOR A CONVENTIONAL OVEN | | | | | | | |