



# SUNDAY TAKEAWAY

Thank you for picking up our Sunday Roast takeaway, please see below some **simple tips for the best experience**. Please note always eat hot food from a hot plate.

We recommend eating the roast when you get home, however if you plan to eat a bit later on it does last well if held in a low temperature oven; and can be held for up to 60 minutes (some customers have even left it for 90 minutes without issues!). *We do, however, not recommend beef to be held, so if not eating straight away choose another roast.*

## Tips for the best experience:

### Eating Immediately

#### When you get home...

Hopefully your oven is on already, but if not, turn it on to approx. 100° and pop your plates in.

1. Open the lid to the white cardboard roast box and remove the plastic pots containing the cold condiments (horseradish, mustard etc.) **and** the warm jus pot.
2. From the white box remove....
  - (1) the foil dish containing the Meat\*(see note below re. beef)/ Vegetarian Wellington.
  - (2) the foil dish containing the vegetables
  - (3) the foil dish containing the potatoes
  - (4) the foil dish containing the cauliflower cheese
  - (5) also, any extra side dishes you may have opted for

#### Pop dishes in the warm oven for approx. 8 minutes.

3. Remove the Yorkshire pudding(s) from the foil and pop in the oven for 3 minutes at 100°.
4. **Jus/ Vegetable jus:** Heat the jus in a microwave with a loose-fitting lid for approximately 20-30 seconds before pouring on your dish.

*\* If you've ordered beef, we wouldn't recommend putting it in the oven for more than 3 mins as it will overcook. Keep it warm, in the foil container, inside the white cardboard box, and then pop the foil dish in the oven at the same time as the Yorkshire pudding.*

### Eating later...(up to 60 mins)

#### When you get home...

Hopefully your oven is on already, but if not, turn it on to approx. 80° and pop your plates in.

1. Open the lid to the white cardboard roast box and remove the plastic pots containing the cold condiments (horseradish, mustard etc.)
2. Remove foil lid to the potatoes and discard, leave container inserted in white box.
3. Close lid to white cardboard roast box, and put entire box in oven.
4. Put any side dishes in oven too.

#### Keep them in the warm oven until needed

5. Remove the Yorkshire pudding(s) from the foil and pop in the oven for 5 minutes just before eating.

*\* Some discolouration of green vegetables will occur, but they will be perfectly good to eat.*

**Dessert:** If you've ordered a warm dessert, this can be kept warm in the oven at 80-100° until you are ready for it.

We hope you enjoy your meal and please feel free to share some pics of your experience via facebook or Instagram @PerkinsNotts.

Thank you, **Team Perkins**



Please note- all clean packaging materials are recyclable.

From bread to ice creams, our food is homemade on the premises by Robin and the kitchen team. Our kitchens contain allergen ingredients or similar. If you have a food allergy please inform us before you order so a manager can advise accordingly.