



Your Chance to Join Chef Paul & Sam's Brigade

Instructions / How to Refresh the Mushroom Wellington

Put your Chef-ready Meal™ in the fridge as soon as it arrives home

*Take everything out to bring it back to room temperature
at least an hour before you reheat*

- o Pre-heat your oven to **180C**
- o Place the Wellington & the potatoes on a hot roasting tray
- o Place in the hot oven for **10-15 minutes** (depending on your oven) to reheat the mushrooms and crisp up the potatoes
- o You will know the potatoes are ready when they look like you prefer them
- o While you are doing this warm the carrots and swede on a low heat on the stove to refresh (a lid will keep the moisture in. You can always add just a little). Stir to prevent it catching
- o Do exactly the same with the gravy - bringing it very slowly to the boil, then reduce the heat and simmer it gently
- o Refresh the veg in a microwave in the tub we send them in (full power, **two minutes**) OR in a pan of boiling water for one minute (allowing them to drain and steam dry in a colander - add the butter before you serve)
- o Take the Wellington from the oven - and pop the Yorkshire in - just while you plate up. Alternatively, you can microwave the Yorkshire pud on full power for **two minutes**, allowing it to rest for a minute before you serve
- o Arrange the potatoes, carrot and swede and veg however you like them on warmed plates
- o Top it off with the Wellington, Yorkshire and reheated gravy
- o Microwave your pudding for **2 minutes** on full power (or pop it in the oven in a heat-proof dish for 10-15 minutes)

Use within 3 days of collection/delivery. Keep refrigerated below 5°C.

We cannot guarantee that nuts or nut traces will not be found in our food.

ALLERGENS - Contains celery, gluten, egg, milk, mustard & sulphites.

The hygienic containers are made from corn starch and are biodegradable. They will clean (even in the dishwasher) and can be reused many times



Your Chance to Win a Free Bottle of Wine

We want to see how your Sunday Roast turned out!

Share your plate to your Instagram story and tag us @samschophouse and use #SamsSundayService. Each month we'll pick one lucky winner to receive a bottle of very nice red wine to pair with your roast!

Award-winning Wines

We deliver wine from our world-famous, award-winning wine list selected by sommelier George Bergier at take-home prices.

You can order these online too in our Sommelier's Selection Shop.

Please help Us to Develop This Business & Save Sam's

- o We're an independent family-owned 150-yr-old local business
 - o We plan to expand Our Home Service
 - o With a broader Sunday Roast menu
- o And other Chop House Classics prepared as Chef-ready Meals
 - o We'd love your feedback & ideas to sams@vicchopco.com
- o If there's anything you don't like, tell us so we can change
 - o And if there's anything you do, **please tell your friends**