



## Your Chance to Join Chef Paul & Sam's Brigade

### **Instructions / How to Refresh the Roast Beef**

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 Season the beef well with salt and pepper
- o Then seal it all round in a hot frying pan with a touch of vegetable oil to fry, sear and brown the outside
- o Place the sealed beef & the roast potatoes on a roasting tray
- o Place it in the hot oven for **10-15 minutes** (depending on your oven) to reheat the beef and crisp up the potatoes - add 10 minutes if you want well done
- 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 beef from the oven - and pop the Yorkshire in - just while you carve and plate up the beef. Alternatively, you can microwave the Yorkshire pud on full power for two minutes, allowing it to rest for a minute before you serve
- o Add more seasoning to the meat while it rests before you carve
- o Arrange the potatoes, carrot and swede and veg however you like them on warmed plates
- o Top it off with the beef, Yorkshire pud and the reheated gravy
- o Microwave your pudding for **two 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 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](mailto: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**