

Black Forest Ham

with a delicious sauce made from the cooking juices

Cooking Instructions

- Pre-heat your oven to 170°C
- Place the ham in a medium size roasting tray, add approx 100ml water and cook for 30 minutes per lb, plus another 20 minutes. Baste the ham several times during the cooking period and add more water if required.
- At the end of the cooking time, remove the ham from the roasting tray, wrap in tin foil and leave to rest in a warm place.
- Transfer the juices from the roasting tray into a saucepan, add 2 large tbsp of Cumberland sauce, place over a medium heat and bring up to a simmer. Meanwhile, mix 1 tsp of cornflour with a little water and stir well. Then add the cornflour mix a little at a time to the sauce and stir until thickened.
- Slice the rested Ham and serve with the sauce and vegetables.



Maple & Cinnamon Glazed Ham

Cooking Instructions

- Pre-heat your oven to 170°C
- Place the ham in a medium size roasting tray, add approx. 100ml water and cook for 30 minutes per lb, plus another 20 minutes. Add a little more water if required.
- 10 minutes before the end of cooking, pour some of the maple syrup over the ham.
- Roast for a further 5 minutes and then check whether a little more is required - baste the ham thoroughly.
- Roast for a further 5 minutes, then remove from the roasting tray, cover with tinfoil and leave to rest in a warm place.
- Slice the rested Ham and serve.

Turkey Breast Joint

Cooking Instructions

- Pre-heat your oven to 190°C
- Remove the White/Black Food Pads from the Turkey
- Peel & slice 2 large onions into 1.5 cm slices and arrange them in a large roasting tray to form a base for the Turkey joint to sit on, add 250ml of water in the base of the tray. Place the Turkey on top of the onion slices, season with salt & pepper and cover the top of the roasting tray tightly with foil.
- Cook for 40mins per kilo + 20mins
- 30mins before the end of the cooking time, remove the foil, pour off the cooking juices and reserve for your gravy, leaving the turkey sat on the onion slices - then cook for a further 30 mins to crisp up.
- Ideally you should use a Meat thermometer and check that the centre of the roast is 72°C
- Cover in foil and leave in a warm place to rest for a little while before slicing and serving.

Please note: domestic ovens can vary with temperature accuracy.

Luxury Three Bird Roast

Cooking Instructions

- Pre-heat your oven to 190°C
- Peel & slice 2 large onions into 1.5 cm slices and arrange them in a large roasting tray to form a base for the Turkey joint to sit on, add 250ml of water in the base of the tray. Place the Joint on top of the onion slices, season with salt & pepper and then cover the top of the roasting tray tightly with foil.
- Cook for 40mins per kilo + 20mins
- 30mins before the end of the cooking time, remove the foil, pour off the cooking juices and reserve for your gravy, leaving the turkey sat on the onion slices - then cook for a further 30 mins to crisp up.
- Use the Digital Meat Thermometer (provided) to check that the centre of the roast is 72°C
- Cover in foil and leave in a warm place to rest for a little while before slicing and serving.

Please note: domestic ovens can vary with temperature accuracy.

Rib of Beef / Sirloin

3-rib joint or sirloin of beef approx. 2.7kg
1 dessertspoon plain flour
1 dessertspoon mustard powder (optional)
1 small onion peeled and cut in half
Salt & freshly ground black pepper

Cooking Instructions

- Pre-heat your oven to 240°C / gas 9
- Dust the fat surface of the beef with flour (and mustard powder if using) and rub in gently, then season with salt and pepper, this helps the fat become crusty during cooking. Place the joint in a roasting tin and tuck the two pieces of onion in close to the meat, the onion will caramelize giving the gravy a lovely flavour.
- Place the meat in the centre of the oven and give it 20 minutes at the initial temperature; after that, turn the heat down to 190°C / gas 5 and cook for 15mins per 450g (pound) for rare, adding another 15mins for medium-rare and another 30mins for well done.
- During cooking, take it out of the oven from time to time to baste the meat with its cooking juices.
- When cooked, put the meat on a board and cover loosely with foil and leave in a warm place to rest for up to an hour before carving.

Walmsleys Beef Wellington

Cooking Instructions

- Pre-heat your oven to 220°C / 200°C fan
- Get the Wellington out of the fridge 1 hour before cooking, place it on a large baking tray lined with greaseproof paper, with the pastry seal at the base.
- When you're ready to cook, heat the tray on the hob for a couple of minutes to start crisping up the base of your Wellington.
- Cover with foil and transfer to the oven to bake for 20mins.
- Take out of the oven and remove the foil, then return to the oven to cook for a further 20-25 minutes (depending on size)
- Use the Digital Thermometer supplied to check the centre of the meat is 38 °C - which will be medium-rare.
- Let your Wellington rest for 10 minutes before carving & serving.