



Truly's Home Dining



MENU

**LOVINGLY PREPARED, PRE-COOKED ROASTS
TO REHEAT AT HOME**

Available for collection or delivery

We encourage you to place your order one day (or more) in advance to help us plan and prepare your meal from fresh ingredients. Sunday roasts should be ordered before 8pm on Friday but book early to avoid disappointment!

Roasts are delivered between 11am & 1pm on Sundays.

You can order online and we will call you to confirm or give us a call and we'll take your order and payment over the phone so that we are able to provide you with non-contact service.

Please be advised that food allergens are handled in the kitchen. In some cases, allergens may be unavoidably present due to shared equipment or the ingredients used.



Home Dining

SUNDAY ROASTS



LOVINGLY PREPARED, PRE-COOKED MEALS TO REHEAT AT HOME

SUNDAY ROAST

£12.50 PER PERSON

All served with garlic & herb roast potatoes, Yorkshire pudding (GF option), mustard & rosemary roast parsnips, orange & fennel seed roast carrots, sautéed savoy cabbage and gravy/veggie gravy

Sirloin of Beef

~

Honey Mustard Gammon

~

Chicken Breast

~

Veggie Beetroot, Kale & Goats Cheese Wellington

~

Vegan Pumpkin & Polenta Loaf (GF, vegan)

EXTRAS

Cauliflower Cheese for 2 £5 Extra Yorkshire Puddings x2 £1 Extra Gravy £1.50



Home Dining

HOW IT WORKS



REHEATING INSTRUCTIONS

SUNDAY ROASTS

For best results reheat in a preheated oven at 180 degrees.

If you do not have an oven, plate up and pop in the microwave for 3-4 mins and ensure your meal is piping hot before serving.

Roasted potatoes, carrots and parsnips tray: Remove lid or place on a baking tray and heat for 15-20 mins

Beef or Gammon: Add to the vegetable tray for the last 4 mins of cooking

Chicken: Add to the vegetable tray for the last 10 mins of cooking

Vegetarian Wellington or Vegan Loaf: Add to the vegetable tray for last 6 mins of cooking

Yorkshire pudding: Add to the vegetable tray for the last 2 mins of cooking

Cabbage: Heat in saucepan with a splash of water or microwave for 2 mins

Gravy: Heat in a saucepan or microwave for 2 mins

Cauliflower cheese: Heat in the oven with the lid on for 12 mins

(remove the lid for the last 2 mins to crisp up the top!)

PLEASE NOTE: The lids on the gravy or custard pots can not be used in a microwave