

**Menu**

**9th December 2024 – 2nd February 2025**

\*Please make your choice and return your order form to the driver

\*If you prefer you can call 01843 223881

**\***Please select meal **A or \*B (\*Vegetarian)**

\*Please choose a pudding if you would like to receive one.

**\*Meals are £10 including a pudding.**

**PLEASE NOTE**

**\*Our delivery period is between 11.30am – 2.30pm, unfortunately we are unable to guarantee a time slot**

**\*Meals must be delivered; we are unable to leave outside.**

**\*PLEASE RETURN OUT CONTAINERS**

\*Our food is prepared where nuts, gluten and other allergies could be present.

\*Our menu descriptions cannot always include all ingredients.

\*We use fresh, locally sourced, seasonable vegetables

\*We cannot commit to exact types

**If you have a food allergy, please let us know before ordering.**

**Full allergen information is available**

**Meal B is suitable for vegetarians (V). Dishes with fish and chicken may contain bones.**

**Name:** ………………………………………………………………………………………………………………….……

**Address:** ……………………………………………………………………………………………………………………….

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**Tel. No:** ……………………………………………………………………………………………………………………………….…

**Any food Allergies**: Y/N if Yes please specify ……………………………………………….

**SALAD BOXES £6**

We offer a choice of **HAM, CHEESE, CHICKEN, TUNA, PRAWN** salads with

* A roll and butter
* Coleslaw and Potato Salad
* Variety of salad including:

Lettuce, tomato, cucumber, peppers, onions, carrot and maybe even radishes, beetroot, and cress.

 **Salads can now be considered as a meal alternative**

**if you do not fancy a hot meal pick me!**



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|  | **Meal A** | **Meal B** | **Salad** | **Pud** | **Evening** |
| **MONDAY 9th DECEMBER 2024** | **A** | **B** | **Salad** | **Pud** | **Eve** |
| **MEAL A – COTTAGE PIE WITH TWO SEASONAL VEG** |
| **MEAL B – VEGGIE COTTAGE PIE WITH TWO SEASONAL VEG** |
| **PUDDING – PEACH COBBLER WITH CREAM**  |
| **TUESDAY 10th** | **A** | **B** | **Salad** | **Pud** | **Eve** |
| **MEAL A – BREAKFAST BRUNCH** |
| **MEAL B - VEGGIE BREAKFAST BRUNCH**  |
| **PUDDING – CHEESECAKE AND CREAM** |
| **WEDNESDAY 11th** | **A** | **B** | **Salad** | **Pud** | **Eve** |
| **MEAL A – CHICKEN & LEEK PIE, MASH AND TWO SEASONAL VEG** |
| **MEAL B – VEGGIE & LEEK PIE, MASH AND TWO SEASONAL VEG** |
| **PUDDING – POUND CAKE & CREAM** |
| **THURSDAY 12th** | **A** | **B** | **Salad** | **Pud** | **Eve** |
| **MEAL A – MILD CHILLI CON CARNE WITH RICE & GARLIC BREAD**  |
| **MEAL B –VEG CHILLI CON CARNE WITH RICE & GARLIC BREAD**  |
| **PUDDDING – BANANA CUSTARD** |
| **FRIDAY 13th** | **A** | **B** | **Salad** | **Pud** | **Eve** |
| **MEAL A – FISH GOUJONS, CHIPS, MUSHY PEAS & A SLICE OF LEMON** |
| **MEAL B – VEG NUGGETS, MUSHY PEAS, CHIPS & A SLICE OF LEMON** |
| **PUDDING – FRUIT AND CREAM** |
| **SATURDAY 14th** | **A** | **B** | **Salad** | **Pud** | **Eve** |
| **MEAL A – SAUSAGE STROGANOFF, CREAMY MASH AND TWO VEG** |
| **MEAL B – VEGGIE STROGANOFF, CREAMY MASH AND TWO VEG** |  |  |  |  |  |
| **PUDDING – CAKE AND CUSTARD** |
| **SUNDAY 15th** | **A** | **B** | **Salad** | **Pud** | **Eve** |
| **MEAL A – ROAST CHICKEN DINNER WITH ALL THE TRIMMINGS** |
| **MEAL B – VEGGIE PIE ROAST WITH ALL THE TRIMMINGS** |
| **PUDDING – BREAD PUDDING AND CUSTARD** |
| **MONDAY 16th DECEMBER 2024** | **A** | **B** | **Salad** | **Pud** | **Eve** |
| **MEAL A -CORN BEEF HASH WITH TWO SEASONAL VEG** |
| **MEAL B- VEGGIE HASH WITH TWO SEASONAL VEG**  |
| **PUDDING- ETON MESS** |
|  | **A** | **B** | **SALAD** | **Pud** | **Eve** |
| **TUESDAY 17th** |
| **MEAL A- SAUSAGE & TOMATOE PASTA BAKE, TWO SEASONAL VEG** |
| **MEAL B- VEGGIE & TOMATOE PASTA BAKE, TWO SEASONAL VEG** |
| **PUDDING – BANOFFEE PIE WITH CREAM** |
| **WEDNESDAY 18th** | **A** | **B** | **Salad** | **Pud** | **Eve** |
| **MEAL A- CHICKEN & BACON PIE WITH CREAMY MASH AND TWO VEG** |
| **MEAL B- VEGGIE VERSION OF ABOVE** |
| **PUDDING – PINEAPPLE UPSIDE DOWN CAKE AND CUSTARD** |
| **THURSDAY 19th** | **A** | **B** | **Salad** | **Pud** | **Eve** |
| **MEAL A- PORK GOOLASH SAUTE POTATOES AND TWO VEG** |
| **MEAL B – VEGGIE VERSION OF ABOVE** |
| **PUDDDNG – APPLE CRUMBLE AND CUSTARD** |
| **FRIDAY 20th** | **A** | **B** | **Salad** | **Pud** | **Eve** |
| **MEAL A -FISH PIE WITH MASH TOPPING AND TWO VEG** |
| **MEAL B – VEGGIE MASH WITH TWO VEG** |
| **PUDDING - CHERRY ALMOND CAKE AND CREAM** |
| **SATURDAY 21st** | **A** | **B** | **Salad** | **Pud** | **Eve** |
| **MEAL A- CHICKEN CURRY WITH RICE AND NAAN BREAD** |
| **MEAL B – CAULIFLOWER CURRY WITH RICE AND NAAN BREAD**  |
| **PUDDING – FRUIT AND CREAM** |
| **SUNDAY 22nd** | **A** | **B** | **Salad** | **Pud** | **Eve** |
| **MEAL A- ROAST GAMMON DINNER WITH ALL THE TRIMMINGS** |
| **MEAL B- VEG PIE TOPPED WITH SWEET POTATOES & TWO VEG** |
| **PUDDING – CAKE & CUSTARD** |
| **MONDAY 23rd DECEMBER 2024** | **A** | **B** | **Salad** | **Pud** | **Eve** |
| **MEAL A- TUNA PASTA BAKE WITH GARLIC BREAD**  |
| **MEAL B- VEGGIE PASTA BAKE WITH GARLIC BREAD** |
| **PUDDING – CHOCOLATE CAKE AND CUSTARD** |
| **TUESDAY 24th – CHRISTMAS EVE** | **A** | **B** | **Salad** | **Pud** | **Eve** |
| **MEAL A- ALL DAY BREAKFAST BRUNCH** |
| **MEAL B – VEGGIE VERSION OF ABOVE** |
| **PUDDING – COFFEE CAKE AND CREAM** |
| **WEDNESDAY 25TH CHRISTMAS DAY MERRY CHRISTMAS!!!** | **A** | **B** | **Salad** | **Pud** | **Eve** |
| **MEAL A- FULL ON TRADITIONAL TURKEY CHRISTMAS ROAST**  |
| **MEAL B – NUT ROAST WITH ALL THE CHRISTMAS TRIMMINGS** |
| **PUDDING- CHRISTMAS PUDDING & CREAM** |
| **THURSDAY 26th BOXING DAY** | **A** | **B** | **Salad** | **Pud** | **Eve** |
| **MEAL A- COLD MEATS AND ALL THE PICKLES AND DIPS** |
| **MEAL B- VEGGIE TART AND ALL THE PICKLES AND DIPS** |
| **PUDDING – MINCE PIES AND CREAM** |
| **FRIDAY 27th** | **A** | **B** | **Salad** | **Pud** | **Eve** |
| **MEAL A- BREADED FISH AND CHIPS WITH PEAS AND LEMON** |
| **MEAL B- CHILL BURGERS CHIPS AND PEAS**  |
| **PUDDING – PEARS IN CHOCOLATE SAUCE** |
| **SATURDAY 28th** | **A** | **B** | **Salad** | **Pud** | **Eve** |
| **MEAL A- LASAGNE WITH SAUTE POTS AND TWO SEASONAL VEG**  |
| **MEAL B- VEGGIE VERSION OF ABOVE** |
| **PUDDING – LEMON MERINGUE PIE AND CREAM** |
| **SUNDAY 29th** | **A** | **B** | **Salad** | **Pud** | **Eve** |
| **MEAL A- ROAST PORK & ALL THE TRIMMINGS** |
| **MEAL B- STUFFED PEPPERS & ALL THE TRIMMINGS**  |
| **PUDDING - JAM TART CUSTARD**  |

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| **MONDAY 30th DECEMBER** | **A** | **B** | **Salad** | **Pud** | **Eve** |
| **MEAL A- MINCE BEFF & ONION PIE WITH CREAMY MASH & TWO VEG** |
| **MEAL B- VEGGIE OPTION OF ABOVE** |
| **PUDDING – FRUIT AND CREAM**  |
| **TUESDAY 31st** | **A** | **B** | **Salad** | **Pud** | **Eve** |
| **MEAL A- CHICKEN, S/CORN, WHITE SAUSE PIE WITH CREAMY MASH AND TWO SEASONAL VEG** |
| **MEAL B- LEEK & SQUASH CRUMBLE**  |
| **PUDDING – PEACH COBBLER & CREAM** |
| **WEDNESDAY 1ST JANUARY 2025 HAPPY NEW YEAR!!** | **A** | **B** | **Salad** | **Pud** | **Eve** |
| **MEAL A- TRADITIONAL NEW YEARS DAY GAMMON ROAST** |
| **MEAL B – CAULIFLOWER CHEESE ROAST WITH ALL THE TRIMMINGS** |
| **PUDDING – RICE PUDDING WITH JAM**  |
| **THURSDAY 2nd** | **A** | **B** | **Salad** | **Pud** | **Eve** |
| **MEAL A – CHICKEN RATATOUILLE WITH SAUTE POTS AND 2 VEG** |
| **MEAL B – VEGGIE OPTION AS ABOVE** |
| **PUDDING – GYPSY TART AND CREAM** |
| **FRIDAY 3rd** | **A** | **B** | **Salad** | **Pud** | **Eve** |
| **MEAL A – BREADED FISH, CHIPS AND MUSHY PIE WITH LEMON** |
| **MEAL B – VEGGIE WRAPS CHIPS AND SALAD** |
| **PUDDING – CHEESECAKE & CREAM** |
| **SATURDAY 4th** | **A** | **B** | **Salad** | **Pud** | **Eve** |
| **MEAL A – SPAGHETTI MEAT BALL BOLOGNESE WITH GARLIC BREAD** |
| **MEAL B – VEGGIE OPTION FROM ABOVE**  |
| **PUDDING – JAFFA CAKE & CREAM**  |
| **SUNDAY 5th** | **A** | **B** | **Salad** | **Pud** | **Eve** |
| **MEAL A – CHICKEN ROAST AND ALL THE TRIMMINGS TWO VEG** |
| **MEAL B – SWEET POTATOE ROULADE WITH ALL THE TRIMMINGS**  |
| PUDDING – POUND CAKE & CREAM |
| **MONDAY 6th JANUARY 2025** | **A** | **B** | **Salad** | **Pud** | **Eve** |
| **MEAL A- SAUSAGE & GREEN BEAN POTATOE CASSEROLE WITH 2 VEG** |
| **MEAL B- BEAN STEW WITH SWEET POTATOE MASH AND 2 VEG** |
| **PUDDING – FRUIT & CREAM**  |
| **TUESDAY 7th** | **A** | **B** | **Salad** | **Pud** | **Eve** |
| **MEAL A- ALL DAY BREAKFAST BRUNCH**  |
| **MEAL B- VEGGIE ALL DAY BREAKFAST BRUNCH** |
| **PUDDING – TRIFLE AND CREAM** |
| **WEDNESDAY 8th** | **A** | **B** | **Salad** | **Pud** | **Eve** |
| **MEAL A- MILD CHILLI CON CARNE WITH RICE AND GARLIC BREAD** |
| **MEAL B – VEGGIE OPTION OF ABOVE** |
| **PUDDING – RICE PUDDING WITH JAM**  |
| **THURSDAY 9th** | **A** | **B** | **Salad** | **Pud** | **Eve** |
| **MEAL A – CHICKEN STEW, SAUTE POTS & TWO VEG** |
| **MEAL B – VEGGIE OPTION AS ABOVE** |
| **PUDDING – APPLE PIE AND CUSTARD** |
| **FRIDAY 10th** | **A** | **B** | **Salad** | **Pud** | **Eve** |
| **MEAL A – FISH PIE, CHIPS AND MUSHY PEAS WITH LEMON** |
| **MEAL B – VEGGIE PIE, CHIPS AND MUSHY PEAS WITH LEMON** |
| **PUDDING – UPSIDE DOWN PINAPPLE CAKE AND CREAM** |
| **SATURDAY 11th** | **A** | **B** | **Salad** | **Pud** | **Eve** |
| **MEAL A – TOAD IN THE HOLE, CREAMY MASH AND TWO VEG** |
| **MEAL B – VEGGIE OPTION FROM ABOVE**  |
| **PUDDING – CAKE AND CUSTARD** |
| **SUNDAY 12th** | **A** | **B** | **Salad** | **Pud** | **Eve** |
| **MEAL A – GAMMON ROAST AND ALL THE TRIMMINGS TWO VEG** |
| **MEAL B – VEGGIE HOT POT WITH ALL THE TRIMMINGS** |
| PUDDING – BREAD PUDDING AND CUSTARD |
| **MONDAY 13th JANUARY 2025** | **A** | **B** | **Salad** | **Pud** | **Eve** |
| **MEAL A- CHICKEN COTTAGE PIE & TWO SEASONAL VEG** |
| **MEAL B- VEGGIE OPTION OF ABOVE**  |
| **PUDDING – APPLE & RHUBARB CRUMBLE WITH CUSTARD**  |
| **TUESDAY 14th** | **A** | **B** | **Salad** | **Pud** | **Eve** |
| **MEAL A- SAUSAGE & TOMATO PASTA BAKE AND TWO VEG** |
| **MEAL B- RATTITUE WITH SWEET POTATOE MASH AND TWO VEG**  |
| **PUDDING – PINEAPPLE AND CREAM** |
| **WEDNESDAY 15th** | **A** | **B** | **Salad** | **Pud** | **Eve** |
| **MEAL A- LASAGNE AND SAUTE POTATOES WITH TWO VEG** |
| **MEAL B – VEGGIE LASAGNE AND SAUTE POTATOES WITH TWO VEG** |
| **PUDDING – CAKE AND CUSTARD**  |
| **THURSDAY 16th** | **A** | **B** | **Salad** | **Pud** | **Eve** |
| **MEAL A – MEAT LOAF WITH CREAMY MASH AND TWO VEG** |
| **MEAL B – VEGGIE OPTION OF ABOVE** |
| **PUDDING – LEMON MERINGUE PIE AND CREAM** |
| **FRIDAY 17th** | **A** | **B** | **Salad** | **Pud** | **Eve** |
| **MEAL A – BREADED FISH, CHIPS AND MUSHY PEAS WITH LEMON** |
| **MEAL B – VEGGIE GOUJON, CHIPS AND MUSHY PEAS**  |
| **PUDDING – CHEESECAKE & CREAM** |
| **SATURDAY 18th** | **A** | **B** | **Salad** | **Pud** | **Eve** |
| **MEAL A – MINCE BEEF AND ONION PIE, SAUTE POTS AND TWO VEG** |
| **MEAL B – VEGGIE OPTION FROM ABOVE**  |
| **PUDDING – JAFFA CAKE & CREAM**  |
| **SUNDAY 19th** | **A** | **B** | **Salad** | **Pud** | **Eve** |
| **MEAL A – PORK ROAST AND ALL THE TRIMMINGS TWO VEG** |
| **MEAL B – VEGTABLE AND LEEK PIE ALL THE TRIMMINGS**  |
| PUDDING – TRIFLE & CREAM |
|  **MONDAY 20th JANUARY 2025** | **A** | **B** | **Salad** | **Pud** | **Eve** |
| **MEAL A- CHICKEN & BACON PIE WITH CREAMY MASH & TWO VEG** |
| **MEAL B- VEGGIE OPION OF ABOVE** |
| **PUDDING – CHOCOLATE CAKE AND CREAM**  |
| **TUESDAY 21st** | **A** | **B** | **Salad** | **Pud** | **Eve** |
| **MEAL A- TUNA PASTA BAKE WITH SALAD AND GARLIC BREAD** |
| **MEAL B- LEEK & SQUASH CRUMBLE WITH GARLIC BREAD** |
| **PUDDING – PEACH COBBLER & CREAM** |
| **WEDNESDAY 22nd** | **A** | **B** | **Salad** | **Pud** | **Eve** |
| **MEAL A- CHICKEN CURRY, RICE AND NAAN BREAD** |
| **MEAL B – CAULIFLOWER CURRY, RICE AND NAAN BREAD** |
| **PUDDING – RICE PUDDING WITH JAM**  |
| **THURSDAY 23rd** | **A** | **B** | **Salad** | **Pud** | **Eve** |
| **MEAL A – PORK GOULASH WITH SAUTE POTS AND TWO VEG** |
| **MEAL B – VEGGIE OPTION AS ABOVE** |
| **PUDDING – ETON MESS** |
| **FRIDAY 24th** | **A** | **B** | **Salad** | **Pud** | **Eve** |
| **MEAL A – BREADED FISH, CHIPS AND MUSHY PIE WITH LEMON** |
| **MEAL B – VEGGIE OPTION OF ABOVE**  |
| **PUDDING – CHEESECAKE & CREAM** |
| **SATURDAY 25th** | **A** | **B** | **Salad** | **Pud** | **Eve** |
| **MEAL A – SPAGHETTI MEAT BALL BOLOGNESE WITH GARLIC BREAD** |
| **MEAL B – VEGGIE OPTION FROM ABOVE**  |
| **PUDDING – JAFFA CAKE & CREAM**  |
| **SUNDAY 26th** | **A** | **B** | **Salad** | **Pud** | **Eve** |
| **MEAL A – GAMMON ROAST AND ALL THE TRIMMINGS TWO VEG** |
| **MEAL B – VEGGIE TURNER PIE WITH ALL THE TRIMMINGS**  |
| PUDDING – POUND CAKE & CREAM |
| **MONDAY 27th JANUARY 2025** | **A** | **B** | **Salad** | **Pud** | **Eve** |
| **MEAL A- SAUSAGE AND TOMATOE PASTA BAKE WITH TWO VEG** |
| **MEAL B- VEGGIE OPTION OF AVOVE** |
| **PUDDING – PINEAPPLE UPSIDE DOWN CAKE**  |
| **TUESDAY 28th** | **A** | **B** | **Salad** | **Pud** | **Eve** |
| **MEAL A- ALL DAY BREAKFAST BRUNCH**  |
| **MEAL B- VEGGIE OPTION OF ABOVE**  |
| **PUDDING – CHERRY ALMOND CAKE AND CREAM** |
| **WEDNESDAY 29th** | **A** | **B** | **Salad** | **Pud** | **Eve** |
| **MEAL A- MILD CHILLI CON CARNE RICE AND GARLIC BREAD** |
| **MEAL B – VEGGIE OPTION OF ABOVE** |
| **PUDDING – FRUIT AND CREAM**  |
| **THURSDAY 30th** | **A** | **B** | **Salad** | **Pud** | **Eve** |
| **MEAL A – CHICKEN RATATOUILLE WITH SAUTE POTS AND TWO VEG** |
| **MEAL B – VEGGIE OPTION AS ABOVE** |
| **PUDDING – GYPSY TART AND CREAM** |
| **FRIDAY 31st JANUARY 2025** | **A** | **B** | **Salad** | **Pud** | **Eve** |
| **MEAL A – BREADED FISH, CHIPS AND MUSHY PEAS WITH LEMON** |
| **MEAL B – VEGGIE NUGGETS CHIPS AND MUSHY PEAS**  |
| **PUDDING – CHEESECAKE & CREAM** |
| **SATURDAY 1ST FEBRUARY 2025** | **A** | **B** | **Salad** | **Pud** | **Eve** |
| **MEAL A – BEEF STOGANOFF, CREAMY MASH AND TWO VEG** |
| **MEAL B – VEGGIE STOGANOFF, CREAMY MASH AND TWO VEG**  |
| **PUDDING – FRUIT CRUMBLE AND CUSTARD**  |
| **SUNDAY 2nd** | **A** | **B** | **Salad** | **Pud** | **Eve** |
| **MEAL A – CHICKEN ROAST AND ALL THE TRIMMINGS TWO VEG** |
| **MEAL B – VEG AND POTATOE PLATT WITH ALL THE TRIMMINGS**  |
| PUDDING – SYRUP SPONGE AND CUSTARD |
| **MONDAY 3rd FEBRUARY 2025** | **A** | **B** | **Salad** | **Pud** | **Eve** |
| **MEAL A- COTTAGE PIE WITH CREAMY MASH & TWO VEG** |
| **MEAL B- VEGGIE OPTION OF ABOVE** |
| **PUDDING – FRUIT CRUMBLE AND CUSTARD** |
| **TUESDAY 28th** | **A** | **B** | **Salad** | **Pud** | **Eve** |
| **MEAL A- CHICKEN, S/CORN, WHITE SAUSE PIE WITH CREAM MASH & TWO VEG** |
| **MEAL B- LEEK & SQUASH CRUMBLE**  |
| **PUDDING – PEACH COBBLER & CREAM** |
| **WEDNESDAY 29th** | **A** | **B** | **Salad** | **Pud** | **Eve** |
| **MEAL A- MILD CHILLI CONCARN & JACKET POTATOE GARLIC BREAD** |
| **MEAL B – VEGGIE OPTION OF ABOVE** |
| **PUDDING – RICE PUDDING WITH JAM**  |
| **THURSDAY 30th** | **A** | **B** | **Salad** | **Pud** | **Eve** |
| **MEAL A – CHICKEN RATATOUILLE WITH SAUTE POTS AND 2 VEG** |
| **MEAL B – VEGGIE OPTION AS ABOVE** |
| **PUDDING – CHOCOLATE CAKE AND CREAM** |
| **FRIDAY 31st JANUARY 2025** | **A** | **B** | **Salad** | **Pud** | **Eve** |
| **MEAL A – BREADED FISH, CHIPS AND MUSHY PIE WITH LEMON** |
| **MEAL B – BREADED VEG GOUJONS CHIPS AND SALAD** |
| **PUDDING – CHEESECAKE & CREAM** |
| **SATURDAY 1ST FEBRUARY 2025** | **A** | **B** | **Salad** | **Pud** | **Eve** |
| **MEAL A – SPAGHETTI MEAT BALL BOLOGNESE WITH GARLIC BREAD** |
| **MEAL B – VEGGIE OPTION FROM ABOVE**  |
| **PUDDING – CAKE & CREAM**  |
| **SUNDAY 2nd** | **A** | **B** | **Salad** | **Pud** | **Eve** |
| **MEAL A – PORK ROAST AND ALL THE TRIMMINGS TWO VEG** |
| **MEAL B – SWEET POTATOE ROULADE WITH ALL THE TRIMMINGS**  |
| PUDDING – FRUIT & CREAM |

**Fancy Afternoon Tea**

**Fridge ready!**

**We deliver at the same time as your hot meal delivery,**

**Sandwiches, fresh fruit and cake/biscuits**

**Monday:** Corned Beef with Apple Juice and crisps.

**Tuesday:** Cheese & pickle with Orange Juice and crisps.

**Wednesday:** Tuna Mayo with Ribena and crisps.

**Thursday:** Egg Mayo with Apple Juice and crisps.

**Friday:** Ham and Cucumber with Orange Juice and crisps

**Saturday:** Cheese and Tomato with Ribena and crisps.

**Sunday:** Chicken Mayo with Apple Juice and crisps.

**Vegetarian Option**: Please specify

**Brown/White Bread:** Please specify

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**Containers**

* Our containers **ARE** now microwavable, including the small black dessert ones.
* The containers **CAN** **NOT** go into the oven they will melt and are a fire and safety hazard.
* The containers are reusable.
* **Please return rinsed containers to the driver, we sterilise and reuse them to help the environment**
* **NOT SUITABLE FOR THE OVEN**

Not ready to eat at the time of delivery, please put your food containers in the fridge and then reheat to 75-degree temperature in the microwave later

Please only reheat this **once** to avoid any food poisoning.

Should you wish to make any changes to your menu, please let us know at your earliest convenience.

We would like to thank you for your on-going support.

Any further queries or questions we are happy to help.

Thank you.

Jo Hudson

Service Manager

Age UK Thanet