



To make sure you have the best possible roast experience, We have already pre-cooked your favorite Roast 90% of the way, leaving the last step to you so that its fresh and hot whenever you are ready to eat.

Follow our instructions and in 10 minutes you will be ready serve.

1st.

Preheat your oven to 180 degrees c.

Whilst the oven is heating, place all the portions onto a baking tray (you won't require any beef fat for the potatoes, that part is done) and set the timer for 5mins. Once this is done, place the baking tray in the oven for 5 minutes.

2nd

Pour yourself a drink, you are nearly there.

3rd

In a saucepan place the gravy on a low heat on the stove to warm.

4th

After 5 minutes, remove from the oven and serve with lashings of gravy!

Enjoy!



THE DUKE OF CLARENCE

Food Preparation Guide

www.thedukeofclarence.com

152 - 156 Clarence Street (laneway)
Sydney, NSW, 2000

contact@thedukeofclarence.com

Facebook @thedukeofclarenceaus

Instagram @thedukeofclarenceaus

Twitter @thedukeofclarence_



Preparation of sides.

Cauliflower Cheese

Heat in a saucepan with low heat until preferred temperature reached.

Parsnips, Yorkshire Pudding, Pig in Blanket, Honey Roasted Parsnips

Simply add to your roast heating tray in step 4 of the roast heating guide.

Beef Fat Potatoes

Follow step 1 in the roast heating guide.

Preparation of Desserts

Sticky Date Pudding

Place in microwave for 60 seconds on high or until you reach your desired temperature.

Irish Coffee

1. Fill the kettle and boil some water.
2. Chill your cream in the fridge.
3. Grab a small to medium saucepan, or a heat proof bowl (deep enough to stand the Irish coffee bottle in).
4. Grab your Irish coffee glass (we sell these if you don't have one) or a small wine glass.
5. Pour a splash on hot water into your glass to warm it.
6. Pour the remaining boiled water into the pan, enough so that the water is up to the neck of the bottle. Boil more if necessary.
7. Set a timer for 6 minutes.
8. Tip out the water from the glass and pour in the hot Irish coffee.
9. Gently pour the chilled cream over the top so that it layers (use a teaspoon if you'd like) and serve.

Bottled Cocktails.

Miss Havisham

1. Place the cocktail in the fridge or freezer until chilled
2. You can chill your glass too if you like
3. Once chilled, shake bottle well
4. If you have a cocktail or Protein shaker, give it a shake with some ice
5. Pour into a martini style glass
6. Garnish with dehydrated flowers and serve

Vauxhall Garden

1. Place the cocktail in the fridge or freezer until chilled
2. You can chill your glass too if you like
3. Once chilled, shake bottle well
4. If you have a cocktail or Proteinshaker, give it a shake with some ice
5. Pour into a martini style glass
5. Garnish with dehydrated lime, flowers and serve

Blue Valentine

1. Place the cocktail in the fridge or freezer until chilled
2. Put the block ice in the freezer
3. You can chill your glass too if you like
4. Once chilled, shake bottle well (No shaker required for this style of cocktail)
5. Add block ice to an old-fashioned glass
6. Pour chilled over block ice
7. Garnish with orange zest and serve

Mellow Birds Espresso Martini

1. Place the cocktail in the fridge or freezer until chilled
2. You can chill your glass too if you like
3. Once chilled, shake bottle well
4. If you have a cocktail shaker, give it a shake with some ice.
5. Pour into a Martini glass
6. Garnish with coffee beans and serve