

Instructions to reheat your festive meal

Aware of the trust you place in us and anxious to ensure the success of your gastronomic feast, we would like to give you tips and tricks for preparing the ordered dishes. The temperatures shown on this page are indicative and depend on the devices you use at home.

Before starting we recommend that you put on an apron to protect your festive clothing.

Warm Appetizers

Please preheat your oven to 150°C.

Remove the cover! *Don't place the cover in the oven as it is not ovenproof!*

The appetizers tray is ovenproof. Warm up the appetizers *about 10 minutes*. They can be served on the delivered food tray.

Starters

Soups

Warm up the soup briefly in a pot until it starts boiling.

Meanwhile, warm the soup plates or bowls in the oven by 80°C.

Portion the soup into warmed bowls and serve them as quickly as possible.

Main Fish Courses

Noble fish plate

Preheat your oven to **150°C**.

Remove the cover! Don't place the cover in the oven as it is not ovenproof!

Heat it up for about **20 minutes**.

Should the main course delay, please reduce the oven temperature to **110°C** to keep the meal warm.

Sole and salmon marbled

Preheat your oven to **150°C**.

Remove the cover! Don't place the cover in the oven as it is not ovenproof!

Heat it up for about **20 minutes**.

Should the main course delay, please reduce the oven temperature to **110°C** to keep the meal warm.

Scallop skewers

Preheat your oven to **150°C**.

Remove the cover! Don't place the cover in the oven as it is not ovenproof!

Heat it about **10-15 minutes** in the oven.

Should the main course delay a bit, please reduce the oven temperature to **80°C** to keep the meal warm.

Cannelloni stuffed with lobster

Preheat your oven to **180°C**.

Remove the cover! Don't place the cover in the oven as it is not ovenproof!

Heat it up for about **20 minutes**.

Should the main course delay, please reduce the oven temperature to **110°C** to keep the meal warm.

Main Meat Courses

Vension

Preheat your oven to **150°C**.

Remove the cover! Don't place the cover in the oven as it is not ovenproof!

Heat it with an aluminium lid about **15-20 minutes**.

Should the main course delay, please reduce the oven temperature to **110°C** to keep the meal warm!

Duck breast fillet and figs

Preheat your oven to 150°C.

Remove the cover! Don't place the cover in the oven as it is not ovenproof!

Heat it for about 15 - 20 minutes until the meat is pink. Extend the cooking for a few minutes, if you wish it to be well done.

Should the main course delay, please reduce the oven temperature to 80°C to keep the meal warm!

Quail stuffed with morels

Preheat your oven to 150°C.

Remove the cover! Don't place the cover in the oven as it is not ovenproof!

Heat it for about 15 - 20 minutes until the meat is pink. Extend the cooking for a few minutes, if you wish it to be well done.

Should the main course delay, please reduce the oven temperature to 110°C to keep the meal warm!

Beef fillet with a fine gingerbread sauce

Preheat your oven to 150°C.

Remove the cover! Don't place the cover in the oven as it is not ovenproof!

Heat it for about 15 à 20 minutes until the meat is pink. Extend the cooking for a few minutes, if you wish it to be well done.

Should the main course delay, please reduce the oven temperature to 80°C to keep the meal warm!

Guinea-fowl

Preheat your oven to 150°C.

Remove the cover! Don't place the cover in the oven as it is not ovenproof!

Heat it about 20-25 minutes with an aluminium lid on top.

Should the main course delay, please reduce the oven temperature to 110°C to keep the meal warm!

Shooting star made of puff pastry filled with chicken (meal for children)

Preheat your oven to 150°C.

Remove the cover! Don't place the cover in the oven as it is not ovenproof!

Heat it about 15 to 20 minutes with an aluminium lid on top.

Should the main course delay, please reduce the oven temperature to 110°C to keep the meal warm!

Vegetarian Main Course

Festive polenta with grilled vegetables

Preheat your oven to 150°C.

Remove the cover! Don't place the cover in the oven as it is not ovenproof!

Heat it about 30 minutes with an aluminium lid on top.

Should the main course delay, please reduce the oven temperature to 80°C to keep the meal warm!

Quiboa pie of the chef and seasonal veggies

Preheat your oven to 150°C.

Remove the cover! Don't place the cover in the oven as it is not ovenproof!

Heat it about 20 minutes with an aluminium lid on top.

Should the main course delay, please reduce the oven temperature to 110°C to keep the meal warm!

Side Dishes

Vegetables side dishes

Remove the cover! Don't place the cover in the oven as it is not ovenproof!

Place it with an aluminium lid in the oven, and cook it the same length of time as indicated for the meat or fish.

Should the main course delay, please reduce the oven temperature to 80°C to keep the meal warm!

Potatoes, rice, polenta and sweet potatoes as side dishes

Remove the cover! Don't place the cover in the oven as it is not ovenproof!

Place it with an aluminium lid in the oven, and cook it the same length of time as indicated for the meat or fish.

Should the main course delay, please reduce the oven temperature to 80°C to keep the meal warm!

Warm plates

In order to warm up your plates, you can place them for a few minutes in the microwave, or warm it up for about *10 minutes in your oven at 80°C*. If you only have one oven, please reduce it to 80°C once your meal is cooked and warm the plates for a few minutes before serving.

Presentation of the dish

Place the heated plates next to each other on your work surface, fill the plates alternately with fish / meat, followed by the side dishes and only add just before serving sauces and decoration, so that the dish doesn't cool out.

Desserts

Christmas dessert glasses of the Chef

Take the dessert glasses out of the refrigerator and serve them immediately.

Christmas log with Speculaas Tiramisu

Take the Christmas log out of the refrigerator 10 minutes before serving it.

Christmas log with white chocolate and raspberry

Take the Christmas log out of the refrigerator 10 minutes before serving it.

Christmas star cake

Take the Christmas cake out of the refrigerator 10 minutes before serving it.

White passion - almond cake with fine exotic fruit mousse

Take the Christmas cake out of the refrigerator 10 minutes before serving it.

We wish you a merry Christmas!