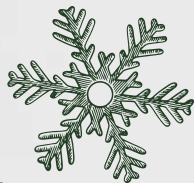




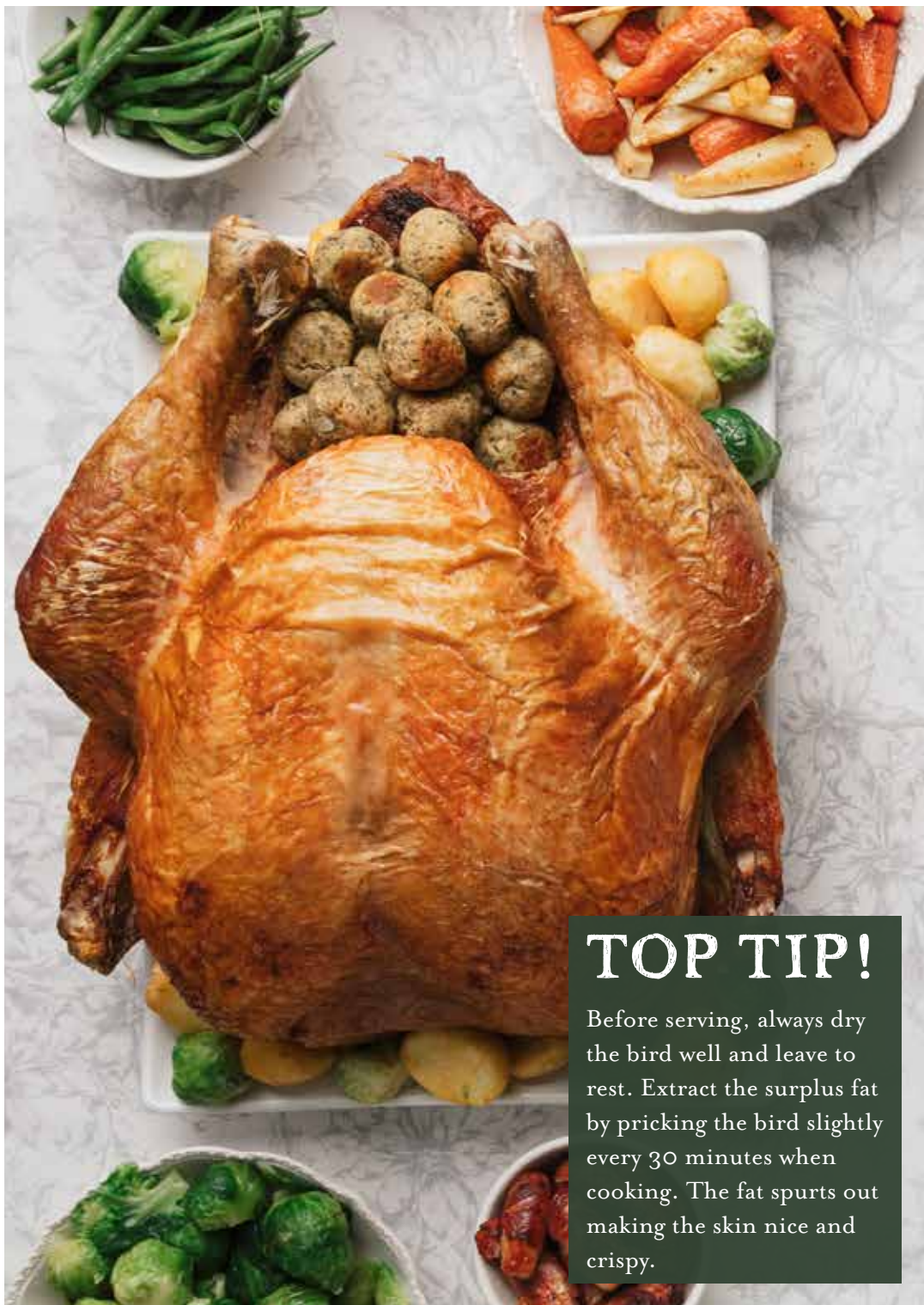
Thorner's

of Somerset



COOKING GUIDE





TURKEY

WEIGHTS

These recommendations are dependent upon appetite, age & leftovers you require!

Whole turkey 1/2 kg per person
Turkey crown 1/3 kg per person
Turkey breast 1/4 kg per person

If you are unsure we recommend you speak to a Thorner's butcher about the best sized bird.

STUFFING THE TURKEY

Fill the neck cavity between the flesh and skin, tuck the neck flap under the bird's back and secure it with a small skewer. Make sure you weigh your turkey with the stuffing to calculate the cooking time. Spread softened butter all over the bird and season with salt and pepper, before covering with foil.

*All our whole turkeys come with the giblets inside, you will need to remove these prior to cooking.

COOKING TIMES

These are cooking times for Whole Turkeys. Please see 3 Bird Roasts for cooking boneless joints.

Preheat your oven to 230°C/450°F/Gas 8. Place the turkey in a large roasting tin breast side down – this keeps the breast meat succulent while the brown meat cooks evenly. Cook at the preheated temperature for the first 30 minutes, after this reduce the oven temperature to 190°C/375°F/Gas 5. For a turkey over 4kg the cooking time is 20 minutes per kg plus 90 minutes and for a turkey under 4kg it is 20 minutes per kg plus 70 minutes.

About half an hour before the full cooking time, remove the foil and carefully turn the turkey over to brown the breast. When cooked, pierce the thickest part of the leg with a skewer and press against the leg to see if the juices run clear without any traces of pink. If the juices are clear, the turkey is cooked. If using a thermometer, the internal cooked temperature will be 165°F/74°C.

Cover the turkey loosely with foil and leave to rest for 30 minutes before serving.

TOP TIP!

Before serving, always dry the bird well and leave to rest. Extract the surplus fat by pricking the bird slightly every 30 minutes when cooking. The fat spurts out making the skin nice and crispy.



THREE BIRD ROASTS

COOKING TIMES

Preheat oven to 180°C/350°F/Gas Mark 4. Season and brush with oil or butter and cover with loose foil.

Allow 25 minutes per 450g (1lb). Baste occasionally and remove foil about 20-30 minutes before the end of cooking to brown.

Let the meat rest for 15 minutes before serving.

CHICKEN

COOKING TIMES

Preheat oven to 190°C/375°F/Gas Mark 5. Season and brush with oil or butter.

Allow 20 minutes per 450g (1lb) plus 20 minutes. Baste every 30 minutes.

Let the meat rest for 15 minutes before serving.





DUCK & GOOSE

DUCK - WEIGHTS

The local free range duck we offer will feed approximately 4 people. Our Gressingham ducks will feed 4-5 people.

GOOSE - WEIGHTS

Approximately 800g (2lb) per person. Our 4kg (9lbs) goose will serve 4-6 people and our 5.5kg (12lb) goose will serve 6-8 people.

PREPARATION

Always dry the bird well and stand on a rack (trivet) in the roasting tin. To extract surplus fat, prick lightly every 30 minutes when cooking; the fat spurts out, making sure the skin crisps.

COOKING TIMES

Allow 20 minutes per 450g (1lb) and 20 minutes extra. 220°C/425°F/Gas Mark 7 for half an hour, then reduce temperature to

190°C/375°F/Gas Mark 5.

To test if cooked: insert knife where leg joins body; the juices should run clear with no pink.

A duck and goose joint has less meat than a turkey joint, but the flavour is much richer. It's the perfect choice for a smaller number of guests.

These are cooking times for whole duck and goose. Please see 3 Bird Roasts for cooking boneless and stuffed joints.

TOP TIP:

Goose fat makes the most delicious roasties, so add your potatoes to the roasting tray or add the fat to your potatoes after you've started cooking the bird. Braised red cabbage is also a fabulous side dish for goose or duck.

GAME

PHEASANT

Preheat oven to 180°C/350°F/Gas Mark 4. Cook for 20-25 minutes per 450g (1lb) plus 20 minutes. A large pheasant should feed 2-3 people. The pheasant we offer should take approximately 1 hour and 20 minutes.

PARTRIDGE

Preheat oven to 220°C/425°F/Gas Mark 7. Cook in oven for 30 minutes or until cooked through.

BONELESS QUAIL

Preheat oven to 200°C/400°F/Gas Mark 6. Cook for 25 - 30 minutes.

GUINEA FOWL

Preheat oven to 180°C/350°F/Gas Mark 4. Cook for 20 mins per 450g (1lb) plus 20 minutes.

VENISON - HAUNCH & LOIN

Preheat oven to 180°C/350°F/Gas Mark 4. Brown in hot oil, roast for 15 mins per 450g (1lb) plus 20 minutes for medium/rare.





BEEF

PRIME CUTS TO CHOOSE

Boneless Rib, Carvery Rib,
Rib Eye Roast, Sirloin, Topside.

WEIGHTS

Allow approximately 225g (8oz)
per adult serving for a boneless
joint.

TEMPERATURES FOR ROASTING

Heat the oven to
220°C/425°F/Gas Mark 7.

Cook the joint at this high heat
for the first 15 minutes, then
reduce the oven temperature to
190°C/375°F/Gas Mark 5.

COOKING TIMES

Rare: 20 minutes per 450g (1lb)
plus 15 minutes.

Medium: 25 minutes per 450g (1lb)
plus 20 minutes.
Carve slices from the outside of the
joint for people who prefer beef well
done.

Well done: 30 minutes per 450g
(1lb) plus 25 minutes.

Baste during cooking.

Let the meat rest out of the oven for
at least 15 minutes before serving.

SALT BEEF

225g (8oz) per person.
2kg (4.5lbs) serves 6-8 people.
Cover with water & bring to boil,
skimming off any impurities.
Simmer for 3-4 hours until tender.



LAMB

JOINTS TO CHOOSE

Leg, Rack, Shoulder.

WEIGHTS

A 1.8 to 2kg (4 to 5lb) joint on the bone gives a good 6 to 8 portions.

ADDING EXTRA FLAVOUR

Lamb works very well with rosemary and garlic. Flavour the lamb by inserting slivers or whole cloves of garlic and sprigs of rosemary under the skin before cooking.

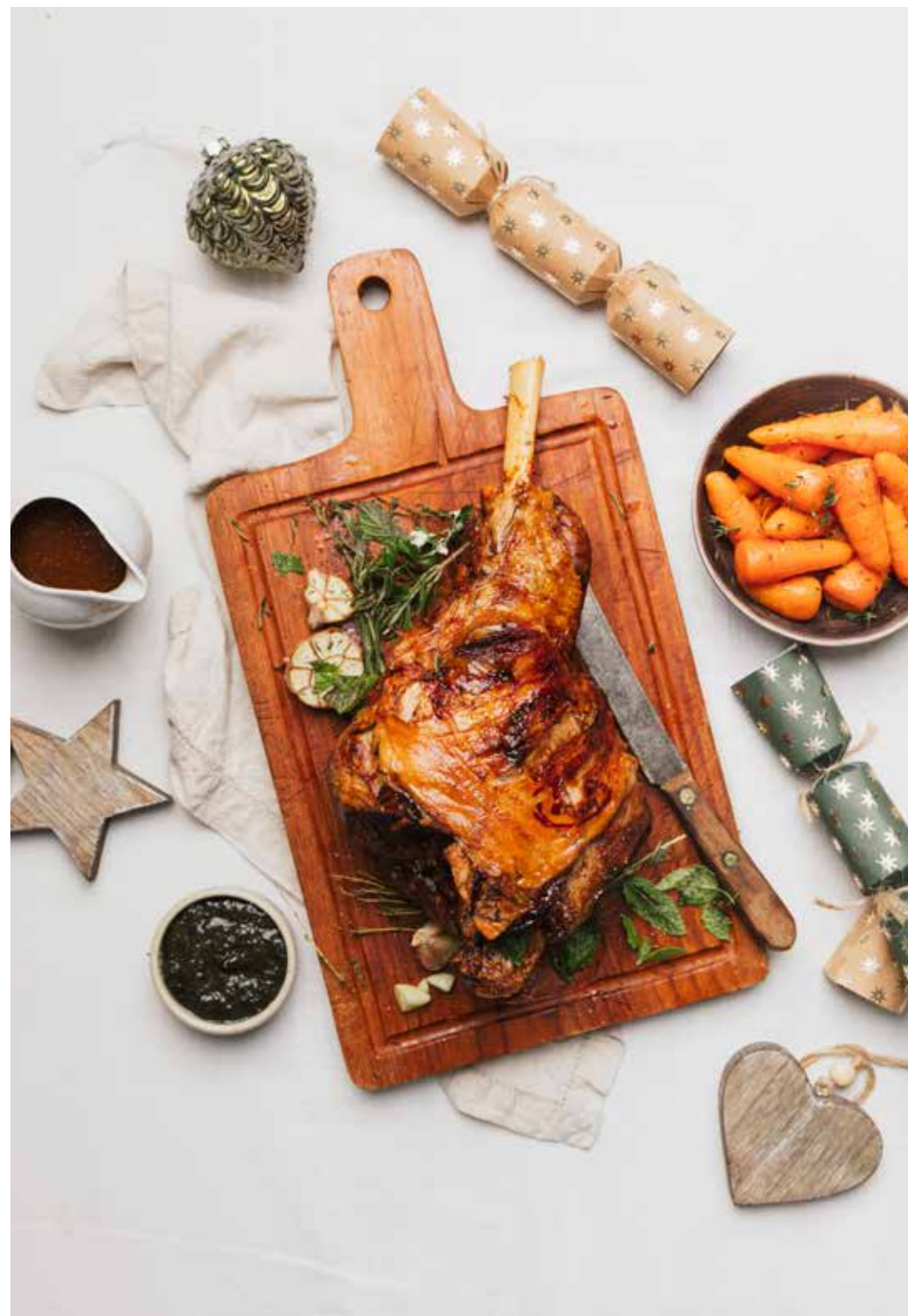
COOKING TIMES

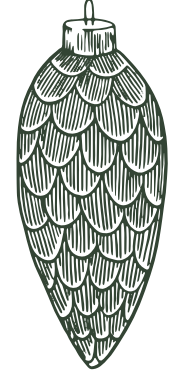
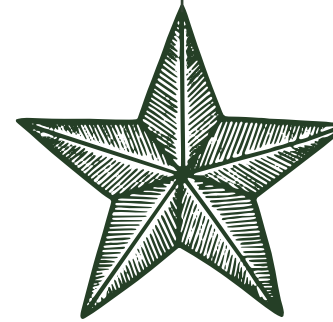
190°C/375°F/Gas Mark 5.

Medium - 25 minutes per 450g (1lb) plus 25 minutes.

Well done - 30 minutes per 450g (1lb) plus 30 minutes.

Rest the meat for at least 15 minutes before serving.





PORK

JOINTS TO CHOOSE

Loin or Leg.

WEIGHTS

A 1.3 to 1.8kg (3 to 4lb) boned joint gives 6 to 8 good portions. Allow slightly more weight if buying a joint on the bone.

FOR GOOD CRACKLING

Ask our butcher to score the rind.

Pour over boiling hot water, so the scores open up more.

Pour away excess water and pat joint dry. Brush with oil and sprinkle with salt.

COOKING TIMES

190°C/375°F/Gas Mark 5.

Allow 30 to 35 minutes per 450g (1lb) plus 30 minutes.

Rest the meat for at least 15 minutes before serving.

WELLINGTONS

BEEF WELLINGTON

Preheat the oven to 180°C/350°F/Gas Mark 4.

For medium-rare, cook for 50-55 minutes. For well done, add an additional 10-15 minutes.



SALMON EN CROUTE & MUSHROOM/VEGAN WELLINGTON

2 Person : Oven from Chilled: Preheat oven to 180°C/Fan 160°C/Gas 4. Remove outer packaging and place on a baking tray in the centre of the oven for 30-35 minutes.

4 Person : As above; place on a baking tray in the centre of the oven for 40-45 minutes.



PIES & LATTICES

THORNER'S SIGNATURE PIES

All pies are ready to eat and can be eaten cold, however they can also be enjoyed hot.

Small: Oven from Chilled: Preheat oven to 190°C/Fan 170°C/Gas 5. Remove outer packaging and place pie on a baking tray in the centre of the oven for 30 minutes.

Medium: Oven from Chilled: Preheat oven to 190°C/Fan 170°C/Gas 5. Remove outer packaging and place pie on a baking tray in the centre of the oven for 33 minutes.

Large: Oven from Chilled: Preheat oven to 190°C/Fan 170°C/Gas 5. Remove outer packaging and place pie on a baking tray in the centre of the oven for 37 minutes.

SQUASH & BLUE CHEESE LATTICE AND GOATS CHEESE TART

Oven from Chilled: Preheat oven to 180°C/Fan 160°C/Gas 4. Remove outer packaging and place on a baking tray in the centre of the oven for 25-30 minutes.



QUICHES

Our quiches are ready to eat and can be eaten cold, however they can also be enjoyed hot.

Oven from Chilled: Preheat oven to 180°C/Fan 160°C/Gas 4. Remove outer packaging and place quiche on a baking tray in the centre of the oven for 20 minutes.

SAUSAGES

CHIPOLATAS

Grill from Chilled: Preheat grill to moderate. Remove all packaging. Place sausages on a grill pan and grill for 17 minutes, turning regularly.

Oven from Chilled: Preheat oven to 190°C/Fan 170°C/Gas 5. Remove all packaging. Place sausages on a baking tray on the middle shelf of the oven. Cook for 25 minutes turning halfway through.

SAUSAGES/PIGS IN BLANKETS

Grill from Chilled: Preheat grill to moderate. Remove all packaging. Place sausages on a grill pan and grill for 19 minutes, turning regularly.

Oven from Chilled: Preheat oven to 190°C/Fan 170°C/Gas 5. Remove all packaging. Place sausages on a baking tray on the middle shelf of the oven. Cook for 30 minutes turning halfway through.

COCKTAIL SAUSAGES

Grill from Chilled: Preheat grill to moderate. Remove all packaging. Place sausages on a grill pan and grill for 13-15 minutes, turning regularly.

Oven from Chilled: Preheat oven to 190°C/Fan 170°C/Gas 5. Remove all packaging. Place sausages on a baking tray on the middle shelf of the oven. Cook for 20 minutes turning halfway through.





GAMMON & HAM

GAMMON - SERVINGS

225g (8 oz) of gammon per person will give an average serving.

PREPARING

It's not imperative to soak the joint, but if you do we recommend soaking in cold water; overnight if the joint is over 3kg, or 2-3 hours if smaller.

COOKING TIMES

You can cook the gammon in plain water or use cider. Simmer for 20 to 25 minutes per 450g (1lb) plus 20 minutes.

GLAZING HAM

Make shallow cuts in a neat design in the fat. Coat with your chosen glaze, wrap foil around the lean part. Heat for 20 minutes at 180°C/350°F/Gas Mark 4.

COOKED HAM - SERVINGS

If boned allow 100g to 175g (4 to 6oz) per person and 225g to 300g (8 to 10oz) if on the bone.





SALMON

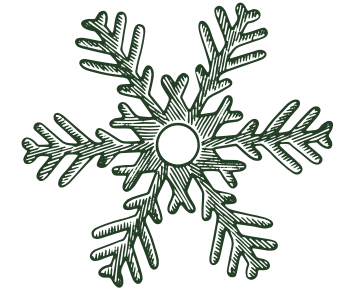
HALF SIDE

Oven from Chilled: Preheat oven to 200°C/Fan 180°C/Gas 6. Line a large roasting tin with baking parchment or foil to prevent sticking. Brush the salmon with a little oil and place, skin-side down in the tin. Add toppings as desired and roast, uncovered, for about 10-15 minutes until the salmon is cooked through. You can check this by poking the middle with a knife, and ensuring the fish flakes easily.

WHOLE SIDE

Oven from Chilled: As above, brush the salmon with a little oil and place, skin-side down in the tin. Add toppings as desired and roast, uncovered, for about 20 minutes until the salmon is cooked through.



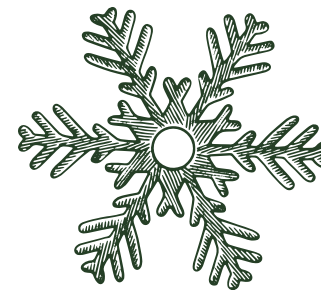


STUFFING

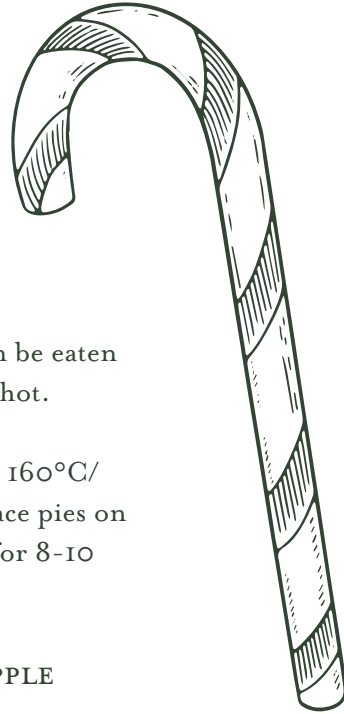
Oven from Chilled: Preheat oven to 190°C/Fan 170°C/Gas 5. Remove all packaging. Place stuffing in a baking dish, cover with foil and bake for 15 minutes. Remove the foil and bake to a golden brown colour for an extra 15-20 minutes.

STUFFING BALLS

Oven from Chilled: Preheat oven to 190°C/Fan 170°C/Gas 5. Remove all packaging. Place balls on a baking tray on the middle shelf of the oven. Cook for 25 minutes turning halfway through.



DESSERTS



LUXURY BOOZY MINCE PIES

Our mince pies are ready to eat and can be eaten cold, however they can also be enjoyed hot.

Oven bake: Preheat oven to 180°C/Fan 160°C/Gas 4. Remove outer packaging and place pies on a baking tray in the centre of the oven for 8-10 minutes.

MULLED SPICED PLUM, PORT & APPLE CRUMBLE

Oven bake: Preheat oven to 180°C/Fan 160°C/Gas 4. Remove outer packaging and place crumble on a baking tray in the centre of the oven for 25-30 minutes.

APPLE, CRANBERRY, ORANGE & CINNAMON LATTICE

Oven from Chilled: Preheat oven to 180°C/Fan 160°C/Gas 4. Remove outer packaging and place on a baking tray in the centre of the oven for 25-30 minutes





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PLEASE NOTE THIS IS A GUIDE ONLY.
ALL COOKING APPLIANCES VARY.
PLEASE ENSURE FOOD IS PIPING HOT
BEFORE SERVING.