

Thanksgiving

by **RIDING HOUSE** at HOME

Put on your best blue jeans, plaid shirt and cowboy boots.

Stick some music on low - use the QR code below for our Spotify playlist and decorate your table.

Get the family row out of the way and mix your cocktails.

Only then is it time to get started with your Thanksgiving Feast - everything will be ready in less than an hour.

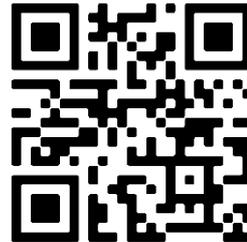
Finish off with our Thanksgiving Mad Libs and slip into a food coma.

Feeling thankful? Tag us on social with #ridinghouseathome and come see us in the restaurant some time.

PLAYLIST



ALLERGENS



The box containing your feast is fully recyclable.

The wool keeping everything cool is sustainably sourced and naturally biodegradable, although you could always reuse it - check out woolcool.com for lots of practical and crafty ideas.

The bags containing your food are currently only recycled by specialist services and are unlikely to be accepted by most domestic providers. We are working on sourcing packaging that is more readily recyclable, without compromising on quality.

Once you have received your delivery, items still sealed in vacuum pouches will last for 5 days in the refrigerator, or 2 days once opened. Other items will last for 2 days in the refrigerator.

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PREPARING YOUR KENTUCKY BUCKET PUNCH:

1. Fill two glasses with ice, then pour over the *PUNCH MIX*.
2. Top up with the soda water and garnish with the *STAR ANISE & LEMON*.

PREPARING YOUR THANKSGIVING FEAST:

1. Preheat your oven to 180C. Fetch a large saucepan, two oven-proof dishes, scissors, tongs and a jug.
2. When the oven is nice and hot, cut open the *NORFOLK BRONZE TURKEY* pouch, remove the joint, place in one of the oven-proof dishes and into the oven.
3. Set a timer for 25 minutes. Meanwhile, bring the saucepan, filled with plenty of water, to the boil. Now's a good time to relax and/or set the table.
4. When the timer goes off, add the *TRUFFLE MAC* pouch to the water.
5. Set a timer for 5 minutes, adding the *GREEN BEANS* pouch to the water when it goes off, then set another 5 minute timer.
6. When this timer goes off, carefully remove the *TRUFFLE MAC* pouch from the water with your tongs. Then lower in the *MAPLE SWEET POTATO, CORNBREAD & SAUSAGE STUFFING, CREAMED CORN CASSEROLE, GLAZED SPROUTS & BACON* and *CALVADOS GRAVY* pouches.
7. Set a timer for 5 more minutes.
8. Meanwhile, empty the contents of the *TRUFFLE MAC* pouch into a small oven-proof dish and scatter over the *GRATED CHEESE & BREADCRUMBS*. Place this in the oven to brown.
9. When your timer goes off again, take your saucepan off the heat, remove all remaining pouches and serve up your feast. Stick a skewer or sharp knife into your *NORFOLK BRONZE TURKEY* joint to check the juices run clear, then carve. Garnish your freshly baked *TRUFFLE MAC* with *SHALLOT RINGS & CAPERS*, and garnish the hot *GREEN BEANS* with the *ALMONDS*.
10. Tuck in - don't forget your *CRANBERRY & ORANGE RELISH!*