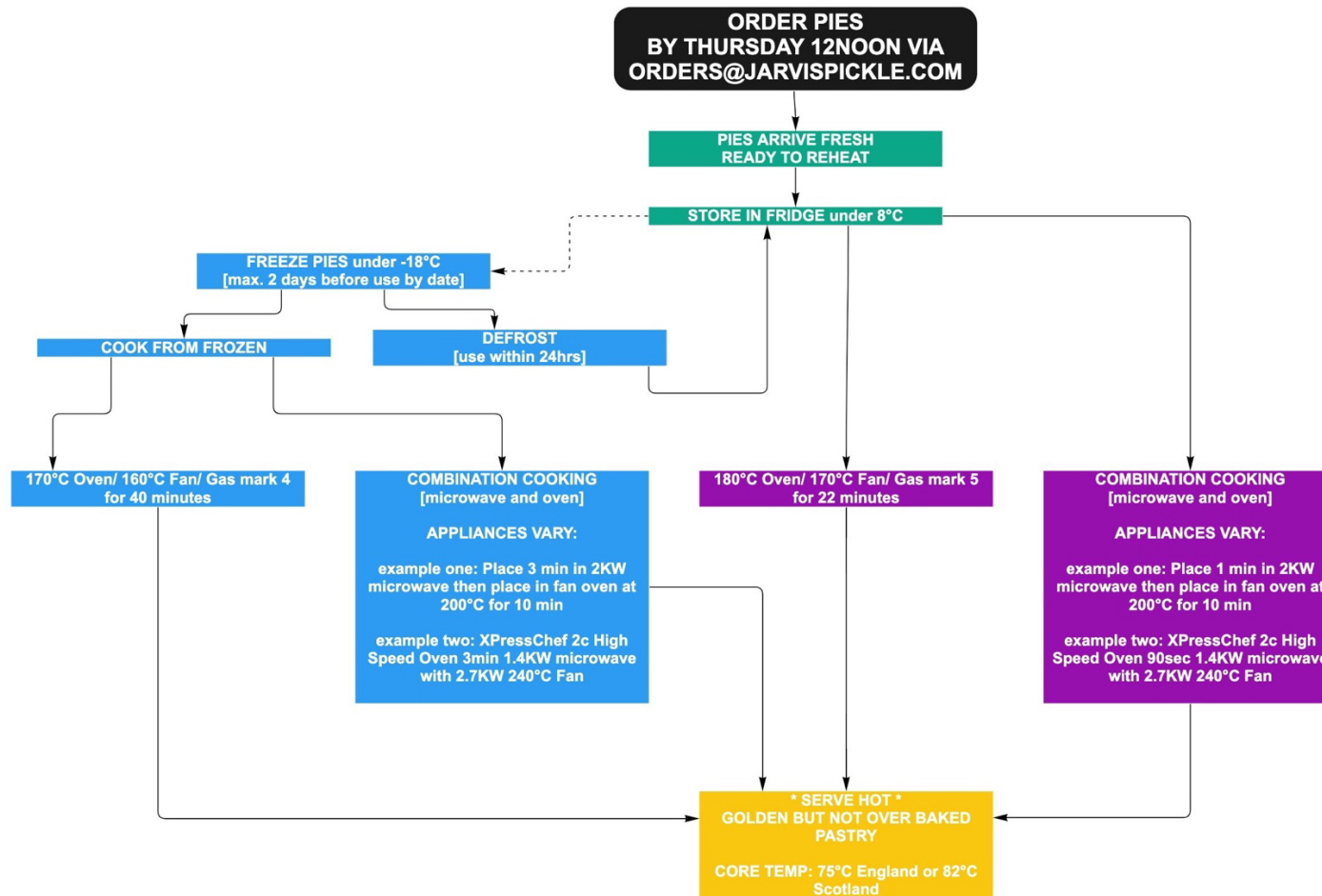


# FOODSERVICE REHEATING INSTRUCTIONS

JARVIS PICKLE



## PIES

- Beef and Ale
- Chicken, Leek and Tarragon
- Pork and Blue Cheese
- Moroccan Lamb
- Steak and Kidney
- Venison, Port and Redcurrant
- Chicken and Ham
- Haggis
- Cullen Skink (Potato and Smoked Haddock)
- Spinach, Sweet Potato and Goat Cheese
- Vegan Cauliflower Curry
- Vegan Haggis
- Vegan Vegetable Tagine
- Vegan Mushroom and Chestnut with Truffle Oil
- Christmas Pie [Mid-November to week commencing 20th December]



**HOT HOLDING:** Pies must be kept above 63°C prior to service and checked every 2hrs, be careful not to dry out pastry.

**PACKAGING:** Individual pie plastic packaging is compostable, and all cardboard is recyclable, sorba freeze and foil is reusable.