



Welcome to Craig's Table

Tonight, we invite you to set the table and enjoy a beautifully prepared meal
— composed in our kitchen and calmly finished in yours.

On the reverse of this card are simple instructions for finishing your meal.

Please take care when placing pouches into hot water and when opening
heated pouches — hot steam will escape.

Thank you for welcoming Craig's to your table.

— *Craig*

Your Craig's Table Meal Includes:

Protein

Slow-cooked main dish
(see pouch label)

Vegetables

Seasonal prepared sides

Sourdough & Butter

Dessert & Accompaniments

Simple. Beautiful.

IMPORTANT

WARMING & SAFETY INSTRUCTIONS PLEASE READ

All hot items are provided in sealed pouches.

Do not place pouches in the oven
or microwave.

Once heated, contents will be
EXTREMELY HOT.

HOT STEAM will escape when opening
the pouch — **TAKE CARE.**

**Allow 40–45 minutes to prepare
the full meal and serve.**

STEP 1 HEAT WATER

Bring a large pot (sufficient to
accommodate protein and vegetable
pouches together) of water to a gentle
simmer (not a rolling boil).

STEP 2 PREPARE BREAD

Warm sourdough using either an oven
(180°C for 15–20 minutes) or toaster.
Remove butter from packaging, allow
to soften, and serve.

STEP 3 WARM PROTEIN & VEGETABLES

Place sealed pouches into water.
Warm for **30–35 minutes.**

STEP 4 PLATE

Carefully remove pouches from hot
water using tongs.
Place pouches into a bowl or onto
a plate.
Using oven mitts, carefully cut open
the top of each pouch.
Take care – hot steam will escape.
Serve protein and vegetables onto
serving dishes or plates.

STEP 5 DESSERT

Remove from pouches.
Serve with labelled accompaniments.

Enjoy your meal.