



Here are a few tips to ensure
that you will enjoy your
Thyme & Again food at it's best

WARM SAVOURIES

* BACON WRAPPED DATES (DF, GF)

Preheat oven to 350F, remove lid from container and cook 5-10 minutes until bacon crisps up. Transfer to serving plate.

Ingredients: Bacon, Dates

* VEGAN TOURTIERE WITH SMOKED CHERRY RELISH (VEGAN)

Preheat oven to 350F. Remove lid from container and bake uncovered for 15-20 minutes until crust is golden brown. Remove from oven and allow to rest for 5 minutes. Remove

Tourtiere from tin cup and transfer to serving platter, serve with

Smoked Cherry Relish on the side.

Ingredients: Wheat Berries, Red Lentils, Yukon Mash, Vegan Butter, Allspice, Sage, Summer Savoury, Mushrooms, Onion, Carrot, Celery, Pastry Shell (Wheat Flour, Vegetable Oil, Corn Starch, Dextrose, Salt, Soybean Oil)

* VEGETABLE PAKORAS WITH TAMARIND CHUTNEY (VEGAN)

Preheat oven to 350F. Transfer pakoras onto a baking tray, place in oven for 10-15 minutes until they browned and start to re-crisp. Serve with the Tamarind Chutney on the side.

Transfer to serving plate.

Ingredients: Cauliflower, Potato, Onion, Carrot, Peas, Cilantro, Ginger, Garam Masala, Cumin, Turmeric, Cayenne, Salt, AP Flour

CONFIT TURKEY QUESADILLA, AGED WHITE CHEDDAR, CRANBERRY CHUTNEY

Preheat oven to 350F. Transfer to a lined bake sheet. Bake uncovered for 5-10 minutes until hot to the touch. Transfer to serving plate.

Ingredients: Tortilla, Turkey, Duck Fat, Aged White Cheddar, Salt, Sugar, Spices, Cranberries, Red Onion, Red Wine Vinegar, Orange, Sugar, Salt, Pepper

****Indicates savouries featured on our Instant Cocktail Menu***



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COLD SAVOURIES

* BEET CURED SALMON, LEMON GEL, DILL IN NOIR CUP

This is sent fully prepared. No heating or building instructions needed

Ingredients: Salmon, Beets, Gin, Lemon, Salt, Sugar, Dill, Agar Agar, Noir Cup (Wheat Flour, Butter, Rice Flour, Egg, Sugar, Salt, Inactive Yeast, Vegetable Ash)

CARAMELIZED PEARL ONION, MANCHEGO CHEESE, SHERRY GLAZE ON SKEWER (GF, V)

This is sent fully prepared. No heating or building instructions needed

Ingredients: Pearl Onion, Manchego, Sherry Wine, Salt, Pepper, Parsley

* SMOKED FOGO ISLAND COD & CORN BREAD BITES, PIPERADE

Corn Bread comes pre-sliced. Smoked Cod comes pre-mixed with Piperade. Place 10ml of Cod mixture between the cornbread slices. Serve room temperature.

Ingredients: Fogo Island Cod, Bell Peppers, Garlic, Shallot, Lemon, Oregano, Red Wine Vinegar, Aleppo Pepper, Olive Oil, Thyme, Cornmeal, Butter, AP Flour, Sugar, Baking Soda, Egg, Canola Oil, Buttermilk,

* PISTACHIO, WALNUT & CHAI CRUSTED CHÈVRE BALLS (GF, N)

This is sent fully prepared. No heating or building instructions needed

Ingredients: Pistachio, Walnut, Okanagan Goat Cheese, Cardamom, Cinnamon, Pepper, Allspice, Honey, Ginger, Dates,

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