



Barbecue Season Kicks off with National Barbecue Week

With National Barbecue Week (Monday 28th May to Monday 4th June) fast approaching it's time to dust off the barbecue, gather all your friends and family and start planning your own summer barbecue party. But don't just go for the standard barbecue staples, why not really impress your guests with some delicious meat-free options from the newly re-launched Linda McCartney range?

The Linda McCartney range has been revitalised using only the best quality ingredients and many of the new products are perfect for summer barbecue.

The new Linda McCartney **Quarter Pounders** are a great meat-free option. Flavoured with onions and seasonings, they taste delicious simply grilled on the barbecue and served on a focacia bun with a handful of rocket and tomato. Another appetising option is the **Vegetarian Sausages** which have been redeveloped to contain even more flavourful seasonings - perfect when served alongside savoury grilled vegetables.

For an exciting alternative to the traditional barbecue fare try the new Linda McCartney **Spicy Three Bean Bake**. A delicious blend of cannellini, baby soya, kidney beans, peppers and shredded potato, the bakes are seasoned with red chilli and herbs in a light breadcrumb crust, great when flame-grilled.

If barbecuing isn't your thing but you enjoy alfresco dining, the Linda McCartney range includes some tempting options, all made with natural ingredients. Crowd pleasing side dishes include **Cheese Leek and Red Onion Plaits** made from a delicious blend of mature cheddar and mozzarella cheese, potato, leek and red onion in a pastry lattice. Or why not try the classic Linda McCartney **Cornish Pasties**, comprising potato, carrot, swede, soya mince, onion with a hint of black pepper encased in a light puff pastry. Both

options taste delicious served simply baked and served hot or cold with a crisp summer salad.

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The Linda McCartney range is available in 11 decadent dishes to satisfy all your tastes:

* New to the range, (V) = suitable for Vegans

***Quarter Pounders**

A Vegetarian burger flavoured with onion and seasoning

Vegetarian Sausages (V)

Vegetarian sausages made from a blend of seasoned cereal and vegetable protein

***Spicy Three Bean Bakes (V)**

Cannellini, baby soya and kidney beans with shredded potato and peppers, seasoned with red chilli and herbs in a light, crispy herb breadcrumb

***Macaroni Cheese**

A deliciously rich cheesy sauce with free range egg pasta and a crispy cheese and crumb topping with pumpkin seeds and parsley

***Aubergine and Courgette Bake**

Layers of aubergine and courgette in a rich tomato sauce topped with crumbled mozzarella and mature cheddar cheese

***Cheese Leek and Red Onion Plaits**

A delicious blend of mature cheddar and mozzarella cheese, potato, leek and red onion in a pastry lattice

***Creamy Vegetable Pies**

Carrot, Broccoli, peas, green beans and red onion and a tasty gruyere and cheddar cheese sauce in a rosemary pastry base with a crispy puff pastry top

Chilli Non Carne (V)

Spicy chilli made with kidney beans, red peppers and soya mince

Vegetarian Cornish Pasties (V)

Potato, carrot, swede, soya mince and onion with a hint of black pepper encased in a light puff pastry

Lasagne

Layers of free range egg pasta with soya mince ragu and rich béchamel sauce topped with cheddar cheese

Country Pies (V)

Soya mince in a rich onion gravy within a light flaky pasty pie

For more information on the Linda McCartney range please contact Katie Dorman or Jennie See at Clarion Communications on 0207 479 0910 or kdorman@clarioncomms.co.uk / jsee@clarioncomms.co.uk

Notes to Editors:

The range is available in all major multiple retailers with prices ranging from approximately £1.59 - £1.99.

The Hain Celestial Group, owners of the Linda McCartney range, is the largest natural and organic food company in the world. Based in New York, the company manufactures, markets, distributes and sells natural and organic food products. The company's UK headquarters are in Luton, with a factory in Fakenam, Norfolk.