

## Christmas Food Preparation

### *For a stress free Christmas lunch!*

Items in red are the optional items depending on which starters/puddings you are making.

#### **In the month before**

- Make Slow Cooker Gravy and freeze
- Make Slow Cooker Red Cabbage and freeze

#### **Day before Christmas Eve**

- Make the Pavlova base (15 minutes prep + 1 hour cook)
- Make Baileys Cheesecake base (15 minutes)
- Make Cauliflower Cheese (or on Christmas Eve) (15 minutes prep)

#### **Christmas Eve**

- Take cabbage out of freezer to defrost
  - Take gravy out of freezer to defrost
  - Make the Turkey Butter and prep the turkey (15 minutes)
  - Part cook Sprouts (10 minutes)
  - Make the Stuffing (15 minutes)
  - Part cook Roast Potatoes (15 minutes prep + 45 minutes cook)
  - Part cook Carrots and Parsnips (10 minutes prep + 30 minutes cook)
  - Mix up prawns for Prawn Canapes and wash/cut lettuce (5 minutes)
  - Mix up creme fraiche for Smoked Salmon Canapes (5 minutes)
  - Prep Brie and Cranberry Canapes store in the fridge, unbaked (15 minutes)
- Make a Nutella Christmas Tree or Biscoff Star (for Christmas morning breakfast - methods on my Instagram feed the week before Christmas!)

(If you are serving sausages, or pigs in blankets you can also pre cook these today, using the same method as the roast potatoes!)

## Christmas Day

*All of the timings below assume that you've done the precooking mentioned above.*

**You will have part cooked:**

Roast potatoes  
Carrots and parsnips  
Sprouts

**Made and defrosted:**

Red cabbage  
Gravy

**Prepared and chilled:**

Cauliflower cheese

*I haven't included timings for finishing starters or cheesecake/pavlova as they will all be very minimal if you've done the preparation for them, so just need a few minutes whilst other food is cooking to finish them off.*

*I haven't included pigs in blankets/sausages but I always just cook and rest them with my turkey for the last hour and they stay warm enough with the turkey whilst it is resting.*

- 8:00 Turkey in (this will depend on the size of your turkey, work backward so it is cooked at 1:00 and adjust accordingly)
- 10:15 **Prepare and cook slow cooker chocolate orange pudding**
- 12:00 Turkey out  
Stuffing in  
**Finish off starters and cheesecake/pavlova**
- 12:30 Potatoes in  
Cauliflower cheese in
- 12:45 Stuffing out  
Carrots and parsnips in  
Sprouts cook on the hob  
Red cabbage reheat on the hob  
Gravy reheat on the hob

## **Christmas Day Menu 2022**

Prawn Cocktail Canapes

Brie & Cranberry Christmas Canapes

Smoked Salmon Canapes

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Roast Turkey with Herb Butter

Make Ahead Roast Potatoes

Honey Roasted Parsnips and Carrots

Bacon and Chestnut Brussel Sprouts

Slow Cooker Red Cabbage

Cauliflower Cheese

Stuffing

Slow Cooker Make Ahead Gravy

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Wreath Pavlova

Baileys Cheesecake

Slow Cooker Chocolate Orange Pudding