

Christmas Food Preparation 2023
For a stress free Christmas lunch!

Items in red are the optional items depending on which starters/desserts options you choose.

In the month before

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

Day before Christmas Eve

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

Christmas Eve

- O Take cabbage out of freezer to defrost
- O Take gravy out of freezer to defrost
- O Make the Turkey Butter and prep the turkey (15 minutes)
- O Part cook Sprouts (10 minutes)
- O Make the Stuffing (15 minutes)
- O Part cook Roast Potatoes (15 minutes prep + 45 minutes cook)
- O Part cook Carrots and Parsnips (10 minutes prep + 30 minutes cook)
- O Mix up prawns for Prawn Cocktail Canapes and wash/cut lettuce (5 minutes)
- O Mix up creme fraiche for Smoked Salmon Canapes (5 minutes)
- O Prep Brie & Cranberry Canapes store in the fridge, unbaked (15 minutes)

- O Prepare a Nutella Christmas Tree (for Christmas morning breakfast)

(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.

Breakfast: Pop your Nutella Christmas tree in the oven.

- 8:00 Turkey in (this will depend on the size of your turkey, work backward so it is finished at 1:00 and adjust accordingly)
- 10:15 **Prepare and cook Slow Cooker Chocolate Orange Pudding**
- 12:00 Turkey out (to rest for 1 hour)
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
- 13:00 Check everything is ready, enjoy!

Christmas Day Menu 2023

Nutella Christmas Tree

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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

Make Ahead Gravy

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Wreath Pavlova

Baileys Cheesecake

Slow Cooker Chocolate Orange Pudding