| Mains & Side Dishes  |  |  |
|--|--|--|
| 4 Servings   |  |  |
| Fruit/Vegetables   |  |  |
| Lemon  | 1  |  |
| Orange   | 1  |  |
| Potatoes   | 1kg  |  |
| Onions   | 1  |  |
| Cauliflower  | 500g   |  |
| Parsnips   | 500g   |  |
| Carrots  | 500g   |  |
| Brussels sprouts   | 500g   |  |
| Fresh thyme  | 10g  |  |
| Fresh rosemary   | 10g  |  |
| Fresh sage   | 5g   |  |
|  |  |  |
| Meat/Fish  |  |  |
| Whole turkey or turkey crown   | 1  |  |
| Smoked streaky bacon   | 125g   |  |
| Sausages   | 300g   |  |
| Pancetta cubes   | 150g   |  |
|  |  |  |
| Dairy/Fridge   |  |  |
| Salted butter  | 145g   |  |
| Grated Parmesan  | 75g  |  |
| Red Leicester cheese   | 65g  |  |
| Milk   | 250ml  |  |
|  |  |  |
| Store Cupboard   |  |  |
| Chestnuts (Peeled and vacuum packed)   | 160g   |  |
| Dried apricots   | 35g  |  |
| Breadcrumbs  | 35g  |  |
| Cornflour  |  |  |
| Sea Salt   |  |  |
| Freshly ground black pepper  |  |  |
| Sunflower oil  |  |  |
| Onion powder   |  |  |
| Honey  |  |  |
| Dried thyme  |  |  |
| Dijon mustard  |  |  |
| Garlic granules  |  |  |
|  |  |  |
| Canape/Starter Options   |  |  |
| <u> </u>   | 2  | 3  |
| 1  |  |  |
| Prawn Cocktail Canapes   | Smoked Salmon Canapes  | Brie & Cranberry Canape                    |
| 4 Servings   | 4 Servings   | Makes 12 pieces                            |
| 1 little gom lettuce   | 4 slices of wholemeal/granary                                  | Olive oil                                  |
| I little gelli lettuce   | l  | 1 x 375g puff pastry sheet                 |
| _  | bread  | I A 3 / 3g pull pasti y silect             |
| 150g cooked peeled prawns  |  |  |
| 150g cooked peeled prawns<br>100g mayonnaise   | 50g salted butter  | 100g cranberry sauce                       |
| L50g cooked peeled prawns<br>L00g mayonnaise<br>Fomato ketchup   | 50g salted butter<br>100g smoked salmon                        | 100g cranberry sauce<br>150g Brie          |
| 150g cooked peeled prawns<br>100g mayonnaise<br>Tomato ketchup<br>Worcestershire sauce   | 50g salted butter<br>100g smoked salmon<br>150ml creme fraiche | 100g cranberry sauce<br>150g Brie<br>1 egg |
| 150g cooked peeled prawns<br>100g mayonnaise<br>Tomato ketchup<br>Worcestershire sauce   | 50g salted butter<br>100g smoked salmon                        | 100g cranberry sauce<br>150g Brie<br>1 egg |
| 1 little gem lettuce<br>150g cooked peeled prawns<br>100g mayonnaise<br>Tomato ketchup<br>Worcestershire sauce<br>Paprika<br>Chives (optional) | 50g salted butter<br>100g smoked salmon<br>150ml creme fraiche | 100g cranberry sauce<br>150g Brie          |

| Dessert Options                    |   |                             |
|------------------------------------|---|-----------------------------|
| 1                                  | 2   | 3                           |
| Wreath Pavlova                     | Baileys Cheescake                           | Slow Cooker Chocolate       |
| 8 Servings                         | 10 Servings                                 | 6 Servings                  |
| 4 eggs                             | 300g digestive biscuits                     | 120g butter                 |
| 150g cherries                      | 150g butter                                 | 250g self-raising flour     |
| 80g pomegranate seeds              | 3 tbsp cocoa powder                         | 1 tsp baking powder         |
| 375g raspberries                   | 100g icing sugar                            | 3 eggs                      |
|                                    |   |                             |
| 250g caster sugar                  | 680g cream cheese                           | 150ml milk                  |
| 4 tbsp icing sugar                 | 300ml double cream                          | 1 Terry's Chocolate Orange  |
| 300ml double cream                 | 90ml Baileys Irish Cream                    | (157g)                      |
| Fresh mint (optional to serve)     | Liqueur (About 5 tablespoons)               | 275g soft light brown sugar |
|                                    | 150ml milk chocolate                        | 50g cocoa powder            |
|                                    | Chocolates, sprinkles or Baileys            |                             |
|                                    | truffles to decorate                        |                             |
|                                    |   |                             |
|                                    |   |                             |
| For prep in the month before       |   |                             |
| Red Cabbage                        | Gravy                                       |                             |
| 4 Servings                         | 4 Servings                                  |                             |
| 40g unsalted butter                | Olive oil                                   |                             |
| 0.5 Red cabbage                    | 2 onions                                    |                             |
| 1 red onion                        | 3 carrots                                   |                             |
| 2 cooking apples                   | 2 leeks                                     |                             |
| 50g cranberry sauce                | 1 whole garlic bulb                         |                             |
| 40g soft dark brown sugar          | 3 celery sticks                             |                             |
| Mixed spice                        | Tomato puree                                |                             |
| Ground cinnamon                    | 7g Fresh thyme                              |                             |
| Red wine vinegar                   | Bay leaves                                  |                             |
| Salt and pepper                    | Vegetable stock cubes                       |                             |
|                                    | 120ml white wine                            |                             |
|                                    | Cornflour                                   |                             |
|                                    | Dark soy sauce                              |                             |
|                                    | 2 tbsp redcurrant jelly                     |                             |
|                                    | Salt and pepper                             |                             |
|                                    |   |                             |
| Other things you might want to buy |   |                             |
| Pigs in Blankets                   | Yorkshire puddings                          |                             |
| Cranberry Sauce<br>Bread Sauce     | Cream/Ice cream for serving                 |                             |
|                                    | Pomegranate seeds to finish the red cabbage |                             |

Don't forget to include the ingredients for the Nutella Christmas Tree if you are making it for your breakfast.