

## 8 People Christmas Dinner Shopping List 2023

<i>Mains &amp; Side Dishes</i>		
<b>8 Servings</b>		
<b>Fruit/Vegetables</b>		
Lemon	2	
Orange	1	
Potatoes	2kg	
Onions	1	
Cauliflower	1kg	
Parsnips	1kg	
Carrots	1kg	
Brussels sprouts	1kg	
Fresh thyme	20g	
Fresh rosemary	20g	
Fresh sage	10g	
<b>Meat/Fish</b>		
Whole turkey or turkey crown	1	
Smoked streaky bacon	250g	
Sausages	600g	
Pancetta cubes	300g	
<b>Dairy/Fridge</b>		
Salted butter	285g	
Grated Parmesan	150g	
Red Leicester cheese	125g	
Milk	500ml	
<b>Store Cupboard</b>		
Chestnuts (Dried and vacuum packed)	320g	
Dried apricots	70g	
Breadcrumbs	70g	
Cornflour		
Sea Salt		
Freshly ground black pepper		
Sunflower oil		
Onion powder		
Honey		
Dried thyme		
Dijon mustard		
Garlic granules		
<b>Canape/Starter Options</b>		
<b>1</b>	<b>2</b>	<b>3</b>
<b>Prawn Cocktail Canapes</b>	<b>Smoked Salmon Canapes</b>	<b>Brie &amp; Cranberry Canapes</b>
<b>8 Servings</b>	<b>8 Servings</b>	<b>Makes 24 pieces</b>
2 little gem lettuces	8 slices of wholemeal/granary bread	Olive oil
300g cooked peeled prawns	100g salted butter	2x 375g puff pastry sheet
200g mayonaise	200g smoked salmon	200g cranberry sauce
Tomato ketchup	300ml creme fraiche	300g brie
Worcestershire sauce	Horseradish sauce	2 eggs
Paprika	Fresh dill	Honey and sea salt (to serve)
Chives (optional)	Freshly ground black pepper	

<i>Dessert Options</i>		
<b>1</b>	<b>2</b>	<b>3</b>
<b>Wreath Pavlova</b>	<b>Baileys Cheesecake</b>	<b>Slow Cooker Chocolate</b>
<b>8 Servings</b>	<b>10 Servings</b>	<b>6 Servings</b>
4 eggs 150g cherries 80g pomegranate seeds 375g raspberries 250g caster sugar 4 tbsp icing sugar 300ml double cream Fresh mint (optional to serve)	300g digestive biscuits 150g butter 3 tbsp cocoa powder 100g icing sugar 680g cream cheese 300ml double cream 90ml Baileys Irish Cream Liqueur (About 5 tablespoons) 150ml milk chocolate Chocolates, sprinkles or Baileys truffles to decorate	120g butter 250g self-raising flour 1 tsp baking powder 3 eggs 150ml milk 1 Terry's Chocolate Orange (157g) 275g soft light brown sugar 50g cocoa powder
<i>For prep in the month before</i>		
<b>Red Cabbage</b>	<b>Gravy</b>	
<b>8 Servings</b>	<b>8 Servings</b>	
75g unsalted butter 1 red cabbage 2 red onions 4 cooking apples 75g soft dark brown sugar Mixed spice Ground cinnamon Red wine vinegar 100g cranberry sauce Salt and pepper	Olive oil 3 onions 6 carrots 3 leeks 2 garlic bulbs 6 celery sticks Tomato puree 14g fresh thyme Bay leaves Vegetable stock cubes 240ml white wine Cornflour Dark soy sauce 3tbsp redcurrant jelly Salt and pepper	
<b>Other things you might want to buy</b>		
Pigs in Blankets	Yorkshire Pudding	
Cranberry Sauce	Cream/Ice cream for serving	
Bread Sauce	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.