12 People Christmas Dinner Shopping List 2023

| Mains & Side Dishes | | |
|--|--|--|
| 12 servings | | |
| Fruit/Vegetables | | |
| Lemon | 3 | |
| Orange | 2 | |
| Potatoes | 3kg | |
| Onions | 1 | |
| Cauliflower | 1.5kg | |
| Parsnips | 1.5kg | |
| Carrots | 1.5kg | |
| Brussels sprouts | 1.5kg | |
| Fresh thyme | 30g | |
| Fresh rosemary | 30g | |
| Fresh sage | 15g | |
| 0 | | |
| Meat/Fish | | |
| Whole turkey or turkey crown | 1 | 1 |
| Smoked streaky bacon | - 375g | |
| Sausages | 900g | |
| Pancetta cubes | 450g | |
| | | |
| Dairy/Fridge | | |
| Salted butter | 425g | |
| Grated Parmesan | 225g | |
| Red Leicester cheese | 190g | |
| Milk | 750ml | |
| IVIIIK | 750111 | |
| Store Cupboard | | |
| Chestnuts (Dried and vacuum packed) | 480g | |
| Dried apricots | 100g | |
| Breadcrumbs | | |
| Cornflour | 100g | |
| | | |
| Sea Salt | | |
| Freshly ground black pepper | | |
| Sunflower oil | | |
| Onion powder | | |
| Honey | | |
| Dried thyme | | |
| Dijon mustard | | |
| Garlic granules | | |
| | | |
| Canape/Starter Options | | |
| 1 | 2 | 3 |
| Prawn Cocktail Canapes | Smoked Salmon Canapes | Brie & Cranberry Canapes |
| 12 Servings | 12 Servings | Makes 36 pieces |
| | 12 slices of wholemeal/granary | Olive oil |
| 3 little gem lettuces | | |
| 450g cooked peeled prawns | bread | 3x 375g puff pastry sheet |
| 300g mayonaise | 150g salted butter | 300g cranberry sauce |
| Tomato ketchup | 300g smoked salmon | 450g Brie |
| | - | |
| | | |
| | | noney and sea sait (to serve) |
| Chives (optional) | | |
| | Freshly ground black pepper | |
| Tomato ketchup Worcestershire sauce Paprika Chives (optional) | 450ml creme fraiche Horseradish sauce Fresh dill | 450g Brie 3 eggs Honey and sea salt (to se |

| Dessert Options | 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 Liqueur | (157g) |
| Fresh mint (optional to serve) | (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 | |
| 12 Servings | 12 Servings | |
| 115g unsalted Butter | Olive oil | |
| 1.5 red cabbages | 4 onions | |
| 3 red onions | 8 carrots | |
| 6 cooking apples | 4 leeks | |
| 150g cranberry sauce | 2 whole garlic bulbs | |
| 115g soft dark brown sugar | 8 celery sticks | |
| Mixed spice | Tomato puree | |
| Ground cinnamon | Fresh thyme | |
| | Bay leaves | |
| | | |
| | Vegetable stock cubes | |
| | 360ml white wine | |
| | 360ml white wine Cornflour | |
| | 360ml white wine Cornflour Dark soy sauce | |
| | 360ml white wine Cornflour Dark soy sauce 4tbsp redcurrant jelly | |
| | 360ml white wine Cornflour Dark soy sauce | |
| Red wine vinegar Salt and pepper Other things you might want to bu | 360ml white wine Cornflour Dark soy sauce 4tbsp redcurrant jelly Salt and pepper | Image: Constraint of the second se |
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