



WHAT'S FOR
Christmas
DINNER?

~ Christmas Day ~

MENU

Classic Roast Turkey with Herb Butter

Pigs in Blankets

Stress-free Roast Potatoes

Glazed Carrots & Parsnips

Cauliflower Cheese

Braised Red Cabbage

Festive Brussels Sprouts

Sausage & Apricot Stuffing

Make-ahead Gravy

Christmas Day MENU

SHOPPING LIST

I have multiplied the recipe amounts here to give you options if you're cooking for a large group.

FRUIT & VEG

	FOR 6	FOR 8	FOR 12
Parnips	<input type="checkbox"/> 750g	<input type="checkbox"/> 1kg	<input type="checkbox"/> 1.5kg
Carrots	<input type="checkbox"/> 750g	<input type="checkbox"/> 1kg	<input type="checkbox"/> 1.5kg
Brussels sprouts	<input type="checkbox"/> 750g	<input type="checkbox"/> 1kg	<input type="checkbox"/> 1.5kg
Cauliflower	<input type="checkbox"/> 700g	<input type="checkbox"/> 1kg	<input type="checkbox"/> 1.5kg
White potatoes	<input type="checkbox"/> 1.5kg	<input type="checkbox"/> 2kg	<input type="checkbox"/> 3kg
Onions	<input type="checkbox"/> 1	<input type="checkbox"/> 2	<input type="checkbox"/> 2
Oranges	<input type="checkbox"/> 1	<input type="checkbox"/> 1	<input type="checkbox"/> 2
Lemons	<input type="checkbox"/> 2	<input type="checkbox"/> 2	<input type="checkbox"/> 3
Fresh thyme	<input type="checkbox"/> 20g	<input type="checkbox"/> 20g	<input type="checkbox"/> 25g
Fresh rosemary	<input type="checkbox"/> 20g	<input type="checkbox"/> 20g	<input type="checkbox"/> 25g
Fresh sage	<input type="checkbox"/> 10g	<input type="checkbox"/> 15g	<input type="checkbox"/> 20g

I like Maris Piper or King Edward

MEAT & FISH

Turkey or equivalent turkey crown	<input type="checkbox"/> 4kg	<input type="checkbox"/> 4kg	<input type="checkbox"/> 5kg
Streaky bacon	<input type="checkbox"/> 370g	<input type="checkbox"/> 410g	<input type="checkbox"/> 550g
Diced pancetta or bacon lardons	<input type="checkbox"/> 200g	<input type="checkbox"/> 265g	<input type="checkbox"/> 400g
Chipolata sausages	<input type="checkbox"/> 12	<input type="checkbox"/> 16	<input type="checkbox"/> 24
Pork sausages	<input type="checkbox"/> 450g (about 8)	<input type="checkbox"/> 600g (about 10)	<input type="checkbox"/> 900g (about 16)

FRIDGE/FREEZER

Milk (semi-skimmed or whole)	<input type="checkbox"/> 500ml	<input type="checkbox"/> 650ml	<input type="checkbox"/> 1 litre
Salted butter	<input type="checkbox"/> 275g	<input type="checkbox"/> 280g	<input type="checkbox"/> 365g
Parmesan cheese	<input type="checkbox"/> 150g	<input type="checkbox"/> 210g	<input type="checkbox"/> 300g
Red Leicester cheese	<input type="checkbox"/> 125g	<input type="checkbox"/> 165g	<input type="checkbox"/> 250g

EVERYTHING ELSE

Cooked chestnuts	<input type="checkbox"/> 240g	<input type="checkbox"/> 320g	<input type="checkbox"/> 480g
Dried apricots	<input type="checkbox"/> 50g	<input type="checkbox"/> 70g	<input type="checkbox"/> 100g

The type in a vacuum pack

STORE CUPBOARD

<input type="checkbox"/> Sea salt	<input type="checkbox"/> Onion granules	<input type="checkbox"/> Cornflour
<input type="checkbox"/> Freshly ground black pepper	<input type="checkbox"/> Garlic granules	<input type="checkbox"/> Dijon mustard
<input type="checkbox"/> Sunflower oil	<input type="checkbox"/> Dried thyme	<input type="checkbox"/> Breadcrumbs
	<input type="checkbox"/> Runny honey	

I like Panko

The shopping list doesn't include ingredients for Braised Red Cabbage or Make-ahead Gravy as you will have frozen these in advance.

Christmas Day MENU PREPARATION PLAN

This is the schedule I use to keep me cool, calm and collected to serve the Christmas Day menu on 25th December. You can adjust this to suit your own menu. Each recipe includes make ahead instructions. (You can freeze some components in advance if you'd like to be even more organised. There are options for this on the individual recipes where relevant.)



IN THE *month* BEFORE

Make and freeze the **Make-ahead Gravy**

Make and freeze the **Braised Red Cabbage**



Day BEFORE CHRISTMAS EVE

Make the **Cauliflower Cheese**
(or on Christmas Eve)

Optional, depending on
what you're serving:

Prepare desserts



Christmas Eve TO DO LIST

Take the **Braised Red Cabbage** out of freezer to defrost

Take the **Make-ahead Gravy** out of freezer to defrost

Make the **Herb Butter** for the turkey and prep the turkey (15 minutes)

Part-cook the **Festive Brussels Sprouts** ingredients (10 minutes)

Make the **Sausage & Apricot Stuffing** (15 minutes)

Part-cook the **Stress-free Roast Potatoes**
(15 minutes prep + 45 minutes bake)

Part-cook the **Glazed Carrots & Parsnips**
(10 minutes prep + 30 minutes bake)

Part-cook the **Pigs in Blankets** (10 minutes prep + 20 minutes bake)

Optional, depending on what you're serving:

Prepare nibbles

Prepare desserts

Prepare breakfast for tomorrow



Christmas Day

The timings overleaf assume that you've done the pre-cooking mentioned opposite and that your oven has three shelves (if it doesn't, buy an extra shelf to sit on the floor of your oven!). You will have...

PART-COOKED

Stress-free Roast Potatoes

Glazed Carrots & Parsnips

Festive Brussels Sprouts

Pigs in Blankets

MADE AND DEFROSTED

Braised Red Cabbage

Make-ahead Gravy

PREPARED AND CHILLED

Cauliflower Cheese

PLUS

Optional nibbles

Optional desserts

Christmas Day TIMINGS

The timings below assume that you've done the pre-cooking mentioned in the preparation plan and that your oven has three shelves (if it doesn't, buy an extra shelf to sit on the floor of your oven!)

- | | | |
|--------------|---|--------------------------|
| 7:00 | Take the turkey out of the fridge | <input type="checkbox"/> |
| 8:00 | Turkey in (this will depend on the size of your turkey: work backwards so it is ready to serve at 13:00 and adjust the starting time accordingly) | <input type="checkbox"/> |
| 10:15 | Optional: Prepare and cook Slow Cooker Chocolate Orange Pudding | <input type="checkbox"/> |
| 12:00 | Turkey out (to rest for 1 hour) | <input type="checkbox"/> |
| | Sausage & Apricot Stuffing in | <input type="checkbox"/> |
| | Finish off nibbles and desserts | <input type="checkbox"/> |
| 12:15 | Cauliflower Cheese in | <input type="checkbox"/> |
| 12:30 | Roast Potatoes in | <input type="checkbox"/> |
| 12:45 | Sausage & Apricot Stuffing out (cover with foil to keep warm) | <input type="checkbox"/> |
| | Cauliflower Cheese out (cover with foil to keep warm) | <input type="checkbox"/> |
| | Glazed Carrots & Parsnips in | <input type="checkbox"/> |
| | Pigs in Blankets in | <input type="checkbox"/> |
| | Festive Brussels Sprouts reheat on the hob | <input type="checkbox"/> |
| | Braised Red Cabbage reheat on the hob | <input type="checkbox"/> |
| | Make-ahead Gravy reheat on the hob | <input type="checkbox"/> |
| 13:00 | Check everything is ready, enjoy! | <input type="checkbox"/> |

WHAT'S COOKING WHERE

One of the biggest juggles of cooking a meal with so many dishes is oven space. This plan aims to simplify this by showing how to fit everything in. These timings assume that your oven has three shelves.

	180°C		200°C	
Classic Roast Turkey with Herb Butter	Out to rest – 1 hour			
Sausage & Apricot Stuffing	45 minutes – Middle oven shelf			
Stress-free Roast Potatoes			30 minutes – Top oven shelf	
Cauliflower Cheese		30 minutes – Bottom oven shelf		
Glazed Carrots & Parsnips				15 minutes Middle oven shelf
Pigs in Blankets				15 minutes – Bottom oven shelf
Festive Brussels Sprouts				15 minutes Hob
Braised Red Cabbage				15 minutes Hob
Make-ahead Gravy				15 minutes Hob
	12:00	12:15	12:30	12:45
				13:00

Also available in 'What's for Christmas Dinner?' By Sarah Rossi, tips, advice and 75 festive favourite recipes to make your Christmas stress-free! Published by Harper Collins, available at all good bookshops. (ad own product)