



Christmas Menu To Do List



3 days before 22nd December

Make Cranberry sauce

Take Turkey out to defrost

2 Days before 23rd December

Make sure you have all your dishes cleaned and put aside

Bowls/deep plates for Carrots, Parsnips, Brussels

Platter for Turkey and Ham, Bowl for Stuffing

Bowl for potatoes

Gravey boat, Bowl for cranberry sauce

Starter, main and desert plates

Table cloth, napkins and serving utensils

Find your carving knife/fork!

Christmas Eve

Prep all veg (wash peel and chop) and place in boxes in the fridge;

Brussels need trimming with a cross at the bottom. Carrots and parsnips need to be cut into battons, potatoes need chopping into roasties.

Remove giblets and neck from turkey carcass

Make stuffing; put gluten free bread with a little butter/coconut oil, sage, thyme and an onion into the food processor- add an egg and blend well

Glaze ham by scoring skin and rubbing with honey, salt and pepper. Put in a box in the fridge

Make Honey Mustard dressing for Parsnips (1/2 tbs Dijon ustard, 1/2 tsp wholegrain mustard, 1 tbs honey, 1 tsp olive oil/coconut oil, salt and pepper. Taste and put into fridge)

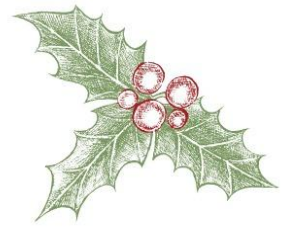
Bash hazelnuts with a wooden spoon in a bag for the brussel sprouts

Make Trifle (soak biscuits in sherry- add 1l water to a saucepan and add 500g mixed berries, simmer for 5 mins remove 2 tbs fruit and spoon over the biscuits. Continue to simmer the remaining fruit for a further 5 mins. Then turn of heat and strain through sieve to remove skin/seeds. Whisk 2 tbs gelatin into the liquid. Allow to cool some more and then spoon gently over the fruit and biscuits in the bowl. Allow to set in the fridge, make custard allow it to cool and pour onto jelly; allow to set in the fridge; whip cream with some vanilla and a little sugar. Add to top. Grate chocolate and sprinkle flaked almonds)





Christmas Menu To Do List



Christmas Day

11am Turn oven to full to heat it up

Put Turkey into an deep oven proof dish. Put stuffing under skin with your hands. Halve lemon and two Clementine oranges and put into the Turkey carcass. Plug up ends with stuffing and rub skin with butter, salt and pepper. Completely cover with tin foil

11.30am Put Turkey into oven and turn the heat down to 180C/375F. Turn on timer for 1h45mins

1pm Put the Regular potatoes into a saucepan with water and salt and bring to the boil. Do the same with the parsnips. Cook for 10-15 minutes (you are just parboiling them so they don't need to be cooked).

Strain and add potatoes to a shallow oven proof dish and toss in 2 tbsp butter, bacon fat, pinch of salt and pepper. Cover and leave

Strain Parsnips, add to an oven proof dish and toss in the honey mustard mix, cover and set aside.

Take Turkey out of oven, remove foil (do not scrunch up) and baste by rubbing butter and juices in pan over skin. Replace foil and put Turkey back into oven. Set timer for 1h 15mins

2pm Put Potatoes into oven

2.45 Take Foil off Turkey (keep it for later) and add bacon on the skin - put back in oven and set timer for 45mins

3.15 Prep Starter plates with rocket/ lettuce, salmon/ham. Thinly slice onions and add capers and cornichons. Lay table with cutlery and napkins. Put Cranberry sauce in a bowl on the table.

3.30 Take Turkey out of oven, remove from dish and drain juices into a saucepan.

Put carrots and brussels on to steam for 10 mins.

Turn oven up to 200C. Add sweet potatoes to the roasting dish and toss with olive oil/butter, salt and pepper. Put in oven.

Add Ham to an oven proof dish and put in oven. Put parsnips in oven. Set timer for 45 mins.

Sit down to eat Starter- Pull crackers and open the wine!

4pm Fry lardons in a frying pan and add steamed brussels. Fry off for 5-10 mins and add hazelnuts. Add to plate and cover with foil

At the same time add a little olive oil/butter to another frying pan, add carrots and a tbsp sherry fry off for 5 mins add slivered almonds. Add to dish and cover with foil.

At the same time bring turkey juices to the boil and add in a tbsp flour whisk for a few minutes until reduced a little and thickened. Add to Gravy boat and cover with foil.

Carve turkey and put on platter

Plate up potatoes, parsnips and carve ham

Eat!

pudding is when you
can eat again!!!

