Christmas Menu Planner



Starters

Mains

Desserts

Shopping List

Christmas Menu Planner



Coffee/Tea/Petit-four

Entertainment supplies

Snacks

Drinks

Christmas Dinner cooking schedule



3/4 days before

- If you have a frozen turkey take it out of the freezer to defrost
- Make simple cranberry sauce and place in fridge
- Make red cabbage, cover and leave in the fridge
- Make mincemeat for mince pies and place in fridge or freezer

Christmas Eve

- Season turkey, cover and place in fridge
- Peel potatoes, carrots and parsnips and cover in water in pans
- Par boil brussel sprouts, cool and place in fridge
- Prep stuffing, cover and place in fridge
- Prep pigs in blankets, cover and place in fridge
- Set and decorate your table for breakfast or lunch
- Make stock for gravy

Christmas morning

- Take turkey out of fridge and stuff it. Get it up to room temp.
- Organise your drinks for each part of the meal
- Set out all serving dishes and utensils and place to one side

Cooking Plan

For lunch at 2pm, follow these timings.

7.30am: Sit Turkey in roasting tin & preheat oven

8.00am: Put turkey in oven, calculate time (depending on size 14lb takes 3-4 hours on slow cook).

10.30am: Set table for lunch if required

12pm: Prep starters

12.30pm: Take the turkey out any time now (if cooked through) and keep it warm under foil and tea towels.

Put roast potatoes in oven.

12.45pm: Put parsnips, other vegetables and pigs in blankets in oven.

1.15pm: Make gravy

1.30pm: Finish making starters

1.40pm: Warm all serving dishes

1.45pm: Take veg out of the oven

1.50pm: Sauté brussel sprouts with bacon

1.55pm: Plate starters

2.00pm: Serve starters

2:15pm: Dish food into serving plates for main meal, grab your helpers and serve

Enjoy!

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