1.40pm	• Turn the oven up to 200°C Fan / 220°C Electric / Gas 7 • Take the **Pigs in Blankets** out of the oven if they look ready. If not (or you just like them a little crispier) leave them in with the **Carrots, Parsnips** and **Roast Potatoes**. But remember to keep an eye on them! • If you're using **COOK Bread Sauce**, follow the instructions on the pack and microwave. It can then be kept warm in a pan, over a low heat – adding a splash of milk if needed. • Carve the turkey and spoon half of the resting juices over the top to help keep it moist.
1.55pm	• Add as much of the remaining resting juices from the **Turkey** to the **Gravy** (depending on your preferred consistency) and make sure it's piping hot. Heat your dinner plates in the microwave.
2pm	• Dinner is served! If you prefer your veg a little crispier, you can leave for an extra 10 minutes – don't worry, everything will stay warm. **Enjoy your Christmas Dinner!**

Your oven may have its own quirks, so these cooking times are a guide. Keep an eye on it and check everything's piping hot before serving.

"Best Christmas dinner we've had for a long time!"

Caroline ★★★★★ ★Trustpilot





COOK



CHRISTMAS DINNER FOR 12



- Celebration Crown of Turkey & Duck (1x12ptn)
- Pork, Cranberry and Apricot Stuffing (2x8ptn)
- Pigs in Blankets (3xpacks of 8)
- Roast Potatoes (3x4ptn)
- Roast Carrots with Marmalade (3x4ptn)
- Brussels Sprouts with Chestnuts & Cranberries (3x4ptn)
- Roast Parsnips with Maple & Thyme (3x4ptn)
- Traditional Gravy (3x400g)

ND GF | cooks in 4 hrs 5 mins | £220.00

THE DEFROST
(DON'T SKIP THIS BIT!)

22nd December

72 hours before you plan to cook, take your turkey out of the freezer, remove all the packaging, place in a dish and cover loosely with clingfilm, and place in your fridge to defrost. If your fridge is turned right down, this could affect the defrost time.

CHRISTMAS DAY

To serve lunch at a different time, scan the QR code to download adjusted timings.

Below are the timings to have lunch ready by 2pm.

Total cooking time: 4 hrs 5 mins.

You will need: **3 large baking trays; 1 medium baking tray; 1 large saucepan; 1 large frying pan; vegetable or rapeseed oil for the potatoes; enough foil to cover the turkey twice (once while cooking, once resting) and the Pork & Apricot Stuffing.**

Remember: a full oven affects cooking times, so the timings on this card aren't identical to those on the packaging of each of the dishes.

9.55am	• Fire up your oven to 170°C Fan / 190°C Electric / Gas 5 and preheat. • Take the **Carrots, Parsnips, Brussels Sprouts, Pigs in Blankets, Traditional Gravy** and **Pork & Apricot Stuffing** out of the freezer and leave on the side for later **(but keep your roast potatoes in the freezer until ready to cook!).** • If you have some of our **Cranberry Sauce**, microwave it as per the instructions then put in the fridge.
10.10am	• Place the defrosted **Celebration Turkey** on a large tray, cover loosely with foil and put it on the middle shelf in your preheated oven.
12.10pm	• Remove the foil from the **turkey** and put it back in the oven. • Remove all the packaging from the **Pigs in Blankets** and remove the sleeve & film from **Pork & Apricot Stuffing**, then put them on a baking tray on the bottom shelf to start cooking.
12.35pm	• Drizzle some oil (approx. 6tbsp) onto a large baking tray for your potatoes and pop it on the top shelf to heat.
12.40pm	• Separate and turn the **Pigs in Blankets** and pop them back on the bottom shelf of the oven. • Take out the heated baking tray with oil, empty your **Roast Potatoes** onto it so they're in a single layer and return to the top shelf of the oven.
1pm	• Take the **Celebration Turkey** out of the oven, cover with foil and leave to rest (we'll use the resting juices later). • Turn the oven up to 190°C Fan / 210°C Electric / Gas 6.5. • Empty the **Parsnips** and **Carrots** on to a large baking tray, spreading them out as evenly as possible, and put on the middle shelf now the Turkey is resting.
1.20pm	• Turn the **Roast Potatoes, Parsnips, Carrots** and **Pigs in Blankets** to ensure they cook evenly.
1.30pm	• Decant the **Brussels Sprouts** into a large frying pan with 5tbsp of water. Cook over a medium heat, stirring occasionally until cooked through and starting to char. Or, microwave as per the instructions on the pack.
1.35pm	• Decant the **Traditional Gravy** into a large pan with 4tbsp of water and cook on a medium heat. When the gravy starts to bubble, reduce to a low heat to keep hot until you're ready to serve. • Remove the **Pork & Apricot Stuffing** from the oven, cover in foil and leave to rest.

PTO