



You will need: 4 x medium roasting trays (you need to fit two side-by-side on an oven shelf); 2 x saucepans; vegetable oil for Roast Potatoes.

Christmas Day

12.30pm	Put the oven on: 170°C (fan) / 190°C (electric) / Gas 5
12.50pm	Put your Stuffed Turkey Breast for Two (frozen) onto a baking tray, on the silicone paper provided, and place on the top shelf of the oven.
1.30pm	<ul style="list-style-type: none">• Drizzle some oil into a roasting tin for your potatoes and pop it on the top shelf, next to the turkey, to heat for a few minutes.• Empty your Honey-Glazed Carrots with Thyme and Roast Parsnips onto a baking tray and place them onto the middle shelf of the oven.• Remove the heated roasting tin from the oven, empty your Roast Potatoes onto it and return it to the top shelf next to the turkey.• Place your Pigs in Blankets on a tray and put them on the bottom shelf of the oven.• Turn your oven up to 220°C / 240°C / Gas 9.
1.50pm	<ul style="list-style-type: none">• Move your turkey down to the bottom shelf and check its colour. If it is colouring too much, cover with foil and return it to the oven. Move pigs in blankets to the top next to the potatoes.• Empty your Turkey Gravy into a saucepan and warm on a medium heat until the gravy starts to simmer. Turn down to a low heat and keep warm until you're ready to serve.• Decant your Brussels Sprouts with Chestnuts & Cranberries into a saucepan with a splash of water and cook over a low heat, stirring occasionally until piping hot (both gravy and Brussels can also be microwaved.)• Swap shelves of the potatoes and carrots/parsnips.
2pm	<p>Remove everything from the oven, ensuring everything is piping hot and turkey juices run clear. Leave the turkey to rest whilst you dish up the vegetables and then carve. Pour any juices from your turkey into the gravy.</p> <p> LET THE CHRISTMAS LUNCH BEGIN! </p>

"Turkey that clucks & struts with flavour, beautifully succulent."

Tom Parker Bowles, The Daily Mail