



You will need: 1 x small roasting tray; 2 x medium roasting trays;
2 x saucepans; vegetable oil for roast potatoes.

Christmas Day

12.50pm	Preheat the oven to 170°C (fan) / 190°C (electric) / Gas 5.
1.10pm	Place your Portobello Mushroom Wellington (frozen) on a small baking tray with the silicone paper provided, and put it on the top shelf of the oven.
1.30pm	<ul style="list-style-type: none">• Drizzle some oil into a roasting tray for your potatoes and pop it on the middle shelf of the oven to heat for a few minutes.• Empty your Honey-glazed Carrots with Thyme and Roast Parsnips onto a roasting tray and place them onto the bottom shelf of the oven.• Remove the heated roasting tin from the oven, empty your Roast Potatoes onto it, and return it to the middle shelf.
1.45pm	<ul style="list-style-type: none">• Separate and toss all of the veg. Move the potatoes to the bottom shelf and the carrots and parsnips to the middle shelf.• Empty your Winter Vegetable Gravy into a saucepan and heat gently on the hob until piping hot. Alternatively, place in the microwave and cook for 2 minutes > stir > 2 minutes.• 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. (These can also be microwaved).
2pm	<p>Remove everything from the oven, ensure everything is piping hot. To make the Wellington look its best, cut in half so you have two portions – careful, it will be hot – then chop off the two, thin pastry ends (which you can now surreptitiously eat in the kitchen).</p> <p> LET THE CHRISTMAS LUNCH BEGIN! </p>

“Amazing, stress-free Christmas. Who could ask for anything more from Santa? You made it one of the best Christmases ever.”

Debbie