

—COOK—



No late night peeling or early morning chopping needed this year. Our gourmet Christmas lunch is ready in less than three hours. So relax and let us cook for you on Christmas day.

We've even worked out all the timings for you,
take a peek on the reverse...



Stuffed Crown Of Turkey; COOK Stuffing;
Posh Pigs In Blankets; Goose Fat Roast Potatoes x2; Honey-Glazed
Carrots with Thyme x2; Parmesan Parsnips x2; Brussels Sprouts with
Chestnuts, Sage & Red Onion x2; Traditional Gravy x 2



Stress-Free Plan

Time

Instructions

DEC 23RD

10am

- Take your turkey out of the freezer, remove from packaging, put on a plate and leave in the fridge to thaw for 48hrs

CHRISTMAS DAY

11.00am

- Put the oven on: 170°C (fan) / 190°C (electric) / Gas 5.
- Put your Crown of Turkey into a roasting tray.

11.20am

- Put the turkey in the oven, middle shelf, uncovered.

12.00pm

- Cover the turkey with foil to prevent it browning too much.

13.20pm

- Christmas Stuffing goes in on the top shelf.

13.30pm

- Turkey comes out. Insert a skewer in the centre and check the juices run clear (give it another 10 mins if not). Cover completely with foil to keep warm.
- Turn up oven to 180°C/200°C/Gas mark 6.
- Empty your Goose Fat Roast Potatoes onto a lightly greased baking tray and your Honey-Glazed Carrots with Thyme and Parmesan Parsnips onto another.
- Move stuffing to the middle shelf and put Goose Fat Roast Potatoes on the top shelf and Carrots/Parsnips onto middle.

13.45pm

- Swap shelves of the Potatoes and the carrots/parsnips.
- Pigs in Blankets go in on top shelf.
- Decant sprouts into a large saucepan with a splash of water; cook over low heat stirring occasionally.

14.00pm

- Cook Gravy until piping hot.
- Increase temperature on the sprouts and cook for 5 minutes, stirring regularly.
- Remove everything from the oven (make sure it is all piping hot) and round up the family.

Let Christmas Lunch begin...