

# STEP-BY-STEP INSTRUCTIONS

**PLEASE READ THESE INSTRUCTIONS BEFORE YOU START TO PREP YOUR DINNER.**

The preparation timeline on **page 7** can be used alongside these steps as a helpful timing guide.

If you are eating with children, use the timeline on **page 8**.

## STARTERS:

### Ham hock and pistachio terrine

1. Preheat the oven to **180°C / Gas Mark 4**.
2. Remove the terrine from the bag and leave on a plate at room temperature for **15 minutes** before serving (the terrine will taste best when it is at room temperature).
3. To warm the sourdough, either place the loaf in the pre-heated oven for **1 minute**, or toast under the grill or in your toaster, as desired.
4. Serve the terrine with a side of date chutney and warm slices of sourdough.

### Prawn cocktail

1. Divide the garnish and salad between your serving glasses or bowls.
2. Layer the prawn mixture on top.

### Beetroot and chickpea samosas

1. Preheat the oven to **180°C / Gas Mark 4**.
2. Place the samosas onto an oven tray and heat in the oven for **9 minutes**.
3. Serve with the mint and chilli sauce, dip at will.

### Smoked salmon and ricotta roulade

1. Take the roulades from their bags and leave on a plate at room temperature for **15 minutes** before serving (the roulade will taste best when it is at room temperature).
2. Plate alongside the ciabatta snacks.

## MAINS

You will need to put each tray into the oven at different times.

### Beef - for 2 servings

1. Preheat the oven to **180°C / Gas Mark 4**.
2. Take the **beef** joint out of the bag and place in the tin foil container.
3. Put the beef into the centre of the oven for **35 minutes**. After 35 minutes, transfer the beef to your serving tray (or plate) and cover with tin foil to rest for **15 minutes**.
4. 25 minutes after the beef goes in, place the **potatoes and vegetables** in the oven for **25 minutes**.
5. After a further 5 minutes, put the tray of **cauliflower cheese** into the oven for **20 minutes**.
6. After another 5 minutes, put the **sprouts, bon bons, pigs in blankets, shallots and stuffing balls** into the oven, inside the foil container for **15 minutes**.
7. Pour the **gravy** into a pan and place on a low heat. Make sure to stir the gravy occasionally to ensure it is thoroughly heated.
8. Pierce the bag of **red cabbage** and microwave on full power for **2 minutes**. Take the bag out and shake, then return to the microwave for a further **3 minutes**. Once ready, carefully open the bag (the steam will be hot) and tip into your serving bowl.  
If you don't have a microwave: Heat the unpierced bag in a pan of hot water (not boiling).
9. Take all the trays out of the oven, portion the meat and transfer the gravy into your serving jug.

### Beef - for 3 servings

1. Preheat the oven to **180°C / Gas Mark 4**.
2. Take the **beef** joint out of the bag and place in the tin foil container.
3. Put the beef into the centre of the oven for **40 minutes**. After 40 minutes, transfer the beef to your serving tray (or plate) and cover with tin foil to rest for **15 minutes**.
4. 30 minutes after the beef goes in, place the **potatoes and vegetables** in the oven for **25 minutes**.
5. After a further 5 minutes, put the tray of **cauliflower cheese** into the oven for **20 minutes**.
6. After another 5 minutes, put the **sprouts, bon bons, pigs in blankets, shallots and stuffing balls** into the oven, inside the foil container for **15 minutes**.
7. Pour the **gravy** into a pan and place on a low heat. Make sure to stir the gravy occasionally to ensure it is thoroughly heated.
8. Pierce the bag of **red cabbage** and microwave on full power for **2 minutes**. Take the bag out and shake, then return to the microwave for a further **3 minutes**. Once ready, carefully open the bag (the steam will be hot) and tip into your serving bowl.  
If you don't have a microwave: Heat the unpierced bag in a pan of hot water (not boiling).
9. Take all the trays out of the oven, portion the meat and transfer the gravy into your serving jug.

### Beef - for 4 servings

1. Preheat the oven to **180°C / Gas Mark 4**.
2. Take the **beef** joint out of the bag and place in the tin foil container.
3. Put the beef into the centre of the oven for **45 minutes**. After 45 minutes, transfer the beef to your serving tray (or plate) and cover with tin foil to rest for **15 minutes**.
4. 35 minutes after the beef goes in, place the **potatoes and vegetables** in the oven for **25 minutes**.
5. After a further 5 minutes, put the tray of **cauliflower cheese** into the oven for **20 minutes**.
6. After another 5 minutes, put the **sprouts, bon bons, pigs in blankets, shallots and stuffing balls** into the oven, inside the foil container for **15 minutes**.
7. Pour the **gravy** into a pan and place on a low heat. Make sure to stir the gravy occasionally to ensure it is thoroughly heated.
8. Pierce the bag of **red cabbage** and microwave on full power for **2 minutes**. Take the bag out and shake, then return to the microwave for a further **3 minutes**. Once ready, carefully open the bag (the steam will be hot) and tip into your serving bowl.  
If you don't have a microwave: Heat the unpierced bag in a pan of hot water (not boiling).
9. Take all the trays out of the oven, portion the meat and transfer the gravy into your serving jug.

### Vegan beef

1. Preheat the oven to **180°C / Gas Mark 4**.
2. Transfer the **vegan beef, mushroom, bon bons and shallots** into the tin foil container.
3. Put the container into the centre of the oven for **20 minutes**.
4. Pour the **gravy** into a pan and place on a low heat. Make sure to stir the gravy occasionally to ensure it is thoroughly heated.
5. Take all the trays out of the oven, portion the vegan beef and transfer the gravy into your serving jug.

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## Turkey

1. Preheat the oven to **180°C / Gas Mark 4**.
2. Take the **turkey** out of the bag and place in the tin foil container.
3. Put the turkey into the centre of the oven for **40 minutes** (it will need to be served immediately).
4. After cooking the turkey for 15 minutes, place the **potatoes and vegetables** into the oven for **25 minutes**.
5. 5 minutes later, put the tray of **cauliflower cheese** in the oven for **20 minutes**.
6. After a further 5 minutes, put the **sprouts, bon bons, pigs in blankets, shallots** and **stuffing balls** into the oven, inside the foil container, for **15 minutes**.
7. Pour the **gravy** into a pan and place on a low heat, stirring to ensure it is thoroughly heated.
8. Pierce the bag of **red cabbage** and microwave on full power for **2 minutes**. Take the bag out and shake, then return it to the microwave for a further **3 minutes**. Once ready, carefully open the bag (the steam will be hot) and tip into your serving bowl.  
If you don't have a microwave: Heat the unpierced bag in a pan of hot water (not boiling).
9. Take all the trays out of the oven, portion the meat and transfer the gravy into your serving jug.

## Cod

1. Preheat the oven to **180°C / Gas Mark 4**.
2. Take the **cod** out of the bag and place in the tin foil container.
3. Put the cod into the centre of the oven for **35 minutes** (it will need to be served immediately).
4. After cooking the cod for 10 minutes, place the **potatoes and vegetables** into the oven for **25 minutes**.
5. 5 minutes later, put the tray of **cauliflower cheese** in the oven for **20 minutes**.
6. After a further 5 minutes, put the **sprouts, bon bons, pigs in blankets, shallots** and **stuffing balls** into the oven, inside the foil container, for **15 minutes**.
7. Pour the **gravy** into a pan and place on a low heat, stirring to ensure it is thoroughly heated.
8. Pierce the bag of **red cabbage** and microwave on full power for **2 minutes**. Take the bag out and shake, then return it to the microwave for a further **3 minutes**. Once ready, carefully open the bag (the steam will be hot) and tip into your serving bowl.  
If you don't have a microwave: Heat the unpierced bag in a pan of hot water (not boiling).
9. Take all the trays out of the oven, portion the meat and transfer the gravy into your serving jug.

## DESSERTS:

### Christmas pudding - can be served hot or cold

#### Served hot

1. Place the **Christmas pudding** into a microwave for **2-3 minutes**  
OR heat in the oven at **180°C / Gas Mark 4** for **5 minutes**.
2. Put the **brandy sauce** into a pan and place on a low heat, stirring constantly until warmed through.
3. Pour over your pudding and enjoy.

#### Served cold

1. Place the **Christmas pudding** on your serving plates.
2. Put the **brandy sauce** into a pan and place on a low heat, stirring constantly until warmed through.
3. Pour over your pudding and enjoy.

### Treacle tart

1. Preheat the oven to **180°C / Gas Mark 4**.
2. Place the **treacle tart** in the centre of the oven for **5 minutes**.
3. Serve with **clotted cream**.

### Baked white chocolate and cranberry cheesecake

1. Plate the **cheesecake** with the **mulled raspberry coulis** on the side.

### Cardamom and orange torte

1. Remove the **torte** from the bag and leave on a plate at room temperature for at least **1 hour** before serving.
2. Serve with **nutmeg mascarpone**.

# KIDS' MENU

## STARTERS:

### Mozzarella sticks

1. Pre-heat the oven to **180°C / Gas Mark 4**.
2. Place the **mozzarella sticks** onto an oven tray and into the oven for **8 minutes**.
3. Serve with the **sundried tomato pesto**.

### Hummus with ciabatta dippers

Plate the **ciabatta dippers** with **hummus** on the side.

### Prawn cocktail tacos

To assemble, add the prawns and lettuce into the taco shell.

## MAINS

### Mini beef

1. Pre-heat the oven to **180°C / Gas Mark 4**.
2. Place the child's portion of **beef** and **festive trimmings** into the oven for **8-10 minutes**.
3. Pour the **gravy** into a pan and place on a low heat. Make sure to stir the gravy occasionally to ensure it is thoroughly heated.
4. Take the tray out of the oven, plate the meat, trimmings and gravy.

### Mini salmon

1. Pre-heat the oven to **180°C / Gas Mark 4**.
2. Place the **salmon**, **potatoes** and **broccoli** into the oven for **8-10 minutes**.
3. Pour the **parsley sauce** into a pan and place on a low heat. Make sure to stir the sauce occasionally to ensure it is thoroughly heated.
4. Take the tray out of the oven, plate the salmon, trimmings and parsley sauce.

### Mini turkey

1. Pre-heat the oven to **180°C / Gas Mark 4**.
2. Place the child's portion of **turkey** and **festive trimmings** into the oven for **8-10 minutes**.
3. Pour the **gravy** into a pan and place on a low heat. Make sure to stir the gravy occasionally to ensure it is thoroughly heated.
4. Take the tray out of the oven, plate the meat, trimmings and gravy.

### Butternut squash pastry parcel

1. Pre-heat the oven to **180°C / Gas Mark 4**.
2. Place the **parcel** and **festive trimmings** into the oven for **8-10 minutes**.
3. Pour the **gravy** into a pan and place on a low heat. Make sure to stir the gravy occasionally to ensure it is thoroughly heated.
4. Take the tray out of the oven, plate the parcel, trimmings and gravy.

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# KIDS' MENU

## DESSERTS:

### Chocolate brownie

1. Place the **chocolate brownie** into a microwave for **30 seconds**  
OR heat in the oven at **180°C / Gas Mark 4** for **5-6 minutes**.
2. Serve with clotted cream and chocolate sauce.

### Treacle tart

1. Place the **tart** into a microwave for **30 seconds**  
OR heat in the oven at **180°C / Gas Mark 4** for **5-6 minutes**.
2. Serve with clotted cream.

### Fig pudding

1. Place the **fig pudding** into a microwave for **30 seconds**  
OR heat in the oven at **180°C / Gas Mark 4** for **5-6 minutes**.
2. Pour the **custard** into a pan and place on a low heat OR heat in the microwave for **30 seconds**. Make sure to stir occasionally to ensure it is thoroughly heated.

# PREPARATION TIMELINE

USE ALONGSIDE THE FULL, STEP-BY-STEP INSTRUCTIONS FROM PAGE 1-6.

We have created a timeline to help you plan your meal - this is a guide only, based on serving **starters at 2pm** and **main course at 2.40pm**. Feel free to adjust accordingly if you are eating at a different time.

|        |  |
|--------|--|
| 1.30pm | <b>Cardamom and orange torte</b> at room temperature <b>until serving</b> .<br>1.30pm - Preheat oven 180°C / Gas Mark 4  |
| 1.35pm | <b>Beef (for 4)</b> into oven for <b>45 mins</b> .   |
| 1.40pm | <b>Ham hock and pistachio terrine</b> at room temperature for <b>15 mins</b> .<br><b>Smoked salmon and ricotta roulade</b> at room temperature for <b>15 mins</b> .<br><b>Beef (for 3)</b> into oven for <b>40 mins</b> .  |
| 1.45pm | <b>Beef (for 2)</b> into oven for <b>35 mins</b> .   |
| 1.50pm | <b>Beetroot and chickpea samosas</b> into oven for <b>9 mins</b> .   |
| 1.55pm | <b>Sourdough (for Ham hock and pistachio terrine)</b> into oven for <b>1 min</b> .<br><b>Prawn cocktail</b> - plate up.<br>Plate up all starters.<br><b>Turkey</b> into oven for <b>40 mins</b> .  |
| 2.00pm | <b>Cod</b> into oven for <b>35 mins</b> .<br>2pm - Serve your starters   |
| 2.10pm | <b>Potatoes and vegetables (side)</b> into oven for <b>25 mins</b> .   |
| 2.15pm | <b>Cauliflower cheese (side)</b> into oven for <b>20 mins</b> .<br><b>Vegan beef main</b> into oven for <b>20 mins</b> .   |
| 2.20pm | <b>Beef (for 2, 3 and 4)</b> - take out of oven. Rest for <b>15 mins</b> .<br><b>Sprouts / bon bons / pigs in blankets / shallots / stuffing balls (sides)</b> into oven for <b>15 mins</b> .  |
| 2.35pm | <b>Gravy</b> in a pan, heat through.<br><b>Red cabbage</b> into microwave for <b>5 mins</b> <u>OR</u> pan of hot water for <b>5 mins</b> .<br>Plate up main course.  |
| 2.40pm | 2.40pm - Serve your main course  |
| 3.10pm | <b>Christmas pudding (hot)</b> into microwave for <b>2-3 mins</b> <u>OR</u> oven for <b>5 mins</b> .<br><b>Brandy sauce (Christmas pudding)</b> in pan to warm through.<br><b>Christmas pudding (cold)</b> - plate up.<br><b>Treacle tart</b> into oven for <b>5 mins</b> .<br><b>Baked white chocolate and cranberry cheesecake</b> - plate up.<br><b>Cardamom and orange torte</b> - plate up.<br>Plate up hot desserts. |
| 3.20pm | 3.20pm - Serve your desserts   |

# PREPARATION TIMELINE WITH KIDS' MENU

USE ALONGSIDE THE FULL, STEP-BY-STEP INSTRUCTIONS FROM PAGE 1-6.

We have created a timeline to help you plan your meal - this is a guide only, for all dishes, serving **starters at 2pm** and **main course at 2.40pm**. Feel free to adjust accordingly if you are eating at a different time.

|        |   |
|--------|---|
| 1.30pm | <b>Cardamom and orange torte</b> at room temperature <b>until serving</b> .<br>1.30pm - Preheat oven 180°C / Gas Mark 4   |
| 1.35pm | <b>Beef (for 4)</b> into oven for <b>45 mins</b> .  |
| 1.40pm | <b>Ham hock and pistachio terrine</b> at room temperature for <b>15 mins</b> .<br><b>Smoked salmon and ricotta roulade</b> at room temperature for <b>15 mins</b> .<br><b>Beef (for 3)</b> into oven for <b>40 mins</b> .   |
| 1.45pm | <b>Beef (for 2)</b> into oven for <b>35 mins</b> .<br><b>Kids' Mozzarella sticks</b> into oven for <b>8 mins</b>  |
| 1.50pm | <b>Beetroot and chickpea samosas</b> into oven for <b>9 mins</b> .  |
| 1.55pm | <b>Sourdough (for Ham hock and pistachio terrine)</b> into oven for <b>1 min</b> .<br><b>Prawn cocktail</b> - plate up.<br>Plate up all starters.<br><b>Kids' Mozzarella sticks / Ciabatta dippers / Prawn cocktail tacos</b> - plate up<br><b>Turkey</b> into oven for <b>40 mins</b> .  |
| 2.00pm | <b>Cod</b> into oven for <b>35 mins</b> .<br>2pm - Serve your starters  |
| 2.10pm | <b>Potatoes and vegetables (side)</b> into oven for <b>25 mins</b> .  |
| 2.15pm | <b>Cauliflower cheese (side)</b> into oven for <b>20 mins</b> .<br><b>Vegan beef main</b> into oven for <b>20 mins</b> .<br><b>Kids' main courses</b> into oven for <b>8-10 mins</b>  |
| 2.20pm | <b>Beef (for 2, 3 and 4)</b> - take out of oven. Rest for <b>15 mins</b> .<br><b>Sprouts / bon bons / pigs in blankets / shallots / stuffing balls (sides)</b> into oven for <b>15 mins</b> .   |
| 2.35pm | <b>Gravy</b> in a pan, heat through.<br><b>Red cabbage</b> into microwave for <b>5 mins</b> <u>OR</u> pan of hot water for <b>5 mins</b> .<br>Plate up main course.   |
| 2.40pm | 2.40pm - Serve your main course   |
| 3.10pm | <b>Christmas pudding (hot)</b> into microwave for <b>2-3 mins</b> <u>OR</u> oven for <b>5 mins</b> .<br><b>Brandy sauce (Christmas pudding)</b> in pan to warm through.<br><b>Christmas pudding (cold)</b> - plate up.<br><b>Treacle tart</b> into oven for <b>5 mins</b> .<br><b>Baked white chocolate and cranberry cheesecake</b> - plate up.<br><b>Cardamom and orange torte</b> - plate up.<br><b>Kids' chocolate brownie / treacle tart / fig pudding</b> into oven <b>5-6 mins</b> / microwave <b>30 secs</b> .<br><b>Kid's custard</b> (for Fig pudding) into pan or microwave to warm.<br>Plate up hot desserts. |
| 3.20pm | 3.20pm - Serve your desserts  |