



Cooking Instructions



Preparation Time: 30 minutes

Cooking Time: 1 hour 30 minutes

Pre-Work

Remove the following items from the fridge before cooking:

Turkey Wellington 40 minutes

Crackers 20 minutes

Chipolatas 20 minutes

Cheeseboard 30 minutes

Remove all the packaging

Pre-heat the oven to 200°C



Stilton Crackers

- Line a baking tray with greaseproof paper and place the Stilton, Date & Walnut Chutney Crackers on and allow to come to room temperature. This takes approx. 20 minutes.
- Bake for 25-30 minutes until the pastry has darkened and is crisp.

Enjoy Canapés!



Turn the oven up to 220°C



Cooking Instructions



Main Course

- Place the Turkey Wellington with greaseproof paper onto a baking tray.
- Allow Turkey Wellington to come to room temperature. This takes approx. 40 minutes.
- Place the Turkey Wellington into the oven and cook for 20 minutes at 220°C to ensure a glossy finish.
- Reduce the oven temperature to 180°C, cover the Turkey Wellington with tin foil to prevent the pastry burning.
- Transfer Roasting potatoes into a baking tray and place in the oven.
- Mix oil and honey into the carrots & parsnips and place in the oven.
- Cook the covered Turkey Wellington, Potatoes, Carrots and Parsnips for 40 minutes.



- Prepare Chicken Liver Parfait (see Serving Suggestion).
- Toast some brioche, transfer chutney into a serving dish.

Enjoy Starter!



Cooking Instructions



Main Course cont'd...

- Remove Turkey and check with a temperature probe, it should measure 72°C, alternatively place a skewer into the Wellington, if the juices are clear it is cooked.
- Wrap the Turkey in the foil and rest for 10-15 minutes.
- Remove the Potatoes, Carrots and Parsnips and wrap with foil to keep them warm.
- Place Savoury bread in oven for 20-25 mins.
- Transfer chipolatas onto a baking tray, brush with oil and place in the oven, shake the tray to ensure they do not stick – 15-20 mins.
- Transfer the sprouts in to a pan of salted, boiling water and cook until tender -drain and add butter and pepper.
- Place the red cabbage in microwave, pierce film, heat on full power for 3 ½ mins – allow to sit for a couple of mins.
- Transfer turkey gravy into a pan and heat to a gentle simmer. Pour into sauce boat.

Enjoy Main Course!



Dessert

- Place the Christmas pudding in the microwave for 2 ½ minutes on full power. Leave to sit for 1 minute, before removing the plastic film and popping out of the mould. Serve with hot or cold Brandy sauce.

Serving Suggestions

Chicken Liver Parfait



- Due to the parfait being a sticky product, for optimal presentation it should be placed in some boiling water to remove it from the container.
- Boil some water and pour an inch into a shallow dish slightly bigger than the parfait container.
- Place the parfait container into the water ensuring the parfait is not covered, the heat should loosen the edges of the parfait.
- Tip the parfait out of the container, then place your knife into the hot water to heat. Use the hot knife to cut the parfait into neat portions.
- Place the parfait onto the plate and serve with toasted brioche and red onion chutney. (Garnish with some fine leaves optional)

Turkey Wellington



Place the Turkey Wellington onto the carving board. Transfer the Bread Pudding, Carrots & Parsnips, Red Cabbage, Brussel Sprouts, Potatoes & Chipolatas into serving dishes and place on the dining table. Carve the Turkey Wellington, place in the centre of a warm plate, then serve with the Turkey gravy.

Dessert



Dust with icing sugar
Serve with hot or cold Brandy Sauce.

Cheese Board



Allow the cheese to come to room temperature. This will take approx. X minutes. Place the cheese onto platter with the chutney and some grapes (Optional).

Equipment List



Sauce pan x 3
Large Baking tray
Small Baking tray x2
Temperature probe (recommended) or metal skewer
Colander or sieve
Oven Gloves
Carving Board
Carving Knife
Pastry Brush
Whisk
Tongs
Dessert Spoons in Hot Water x 2
Sauce Jug x 2
Chopping Board
Serrated Knife 8-10in
Cling Film
Tin Foil
Cooling Rack
Microwave

