

### **prawn cocktail**

Remove baby gem lettuce, shred the lettuce and place on a plate.

Mix a tablespoon (or more if you like) of marie rose sauce with prawns & tomatoes, place on top of lettuce.

Place lemon and whole prawn on the side.

*(crustaceans, fish, dairy, sulphur dioxide)*

or

### **roast aubergine, apricot chutney, feta & pine nuts (v)**

Bring aubergine out of fridge 1/2 hour before serving to bring up to room temperature. Place salad on a plate, aubergine on top & drizzle with basil oil.

*(dairy, mustard, nuts, sulphur dioxide)*

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### **St Brides Farm free range bronze turkey**

preheat oven to 180°C. Cook turkey with lid on for 15 minutes, remove lid & check if piping hot. If not return to oven with lid on until hot. (For larger trays add on up to 10 minutes to the initial cooking time).

for the accompaniments, heat for 10 minutes lid on then 5-10 minutes lid off or until stuffing hot in the centre.

for the roast potatoes, place in oven with lid off for approx. 20 minutes until golden brown & crispy (you may need to baste with some of the oil).

heat the bread sauce in a microwave for 30 seconds, stir well and heat for a further 30 seconds or until hot. (you can also choose to heat in a pot on the hob, stirring until hot – recommended for larger portions).

Serve your turkey with cranberry sauce.

*(celery, gluten, eggs, dairy, sulphur dioxide)*

or

### **treacle cured blade of beef, pearl barley risotto, roast onions**

preheat oven to 180°C and heat beef & roast onions for approx. 10 minutes with lid on, remove lid and heat for a further 5 minutes until hot. Heat the risotto for 10 minutes with lid on, stir well (add a splash of water if needed) and return to oven until hot, approx. 5-10 minutes. Place barley on plate with the beef and gravy on top & serve

with parsley & horseradish dressing.

*(gluten, dairy, soya, sulphur dioxide)*

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### **clava brie, lanark blue, oatcakes, date & apple chutney**

best served at room temperature, remove from fridge 1/2 before serving

*(gluten, dairy)*

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### **sherry trifle**

*(gluten, eggs, dairy, nuts, sulphur dioxide)*

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### **mince pies & chocolates**

serve at room temperature (or warm mince pie in oven if preferred).

*(mince pies – gluten, eggs, dairy, sulphur dioxide)*

*(chocolates – gluten, dairy, nuts)*

(for all items, make sure to use a shelf & not to place on the bottom of the oven)