



CHRISTMAS EVE HAMPER COOKING INSTRUCTIONS

STARTERS

Yorkshire Free Range Chicken Liver Pate

Chill and then serve with Mulled Wine Jelly

Celeriac & Apple Veloute

Bring to simmer & serve

MAINS

Turkey Ballontine

See cooking instructions inside the box

TRIMMINGS

Stuffing, Pigs in Blankets & Bread Sauce Fritters

Place in a pre-heated oven on Gas Mark 4/5 or 180 degree c for 8-12 minutes

Brussels Sprouts & Chestnuts, Parsnips & Honey Roasted Carrots

Place in a pre-heated oven & cook for 20-25 minutes

Dripping Potatoes

Place in a pre-heated oven to 180 degrees and cook for 20 – 25 minutes or until piping hot

Yorkshire Puddings

Place in a pre-heated oven for 3-4 minutes

Turkey Juices

Either warm in a small pan or place bag in pan of hot water

DESSERT

Christmas Pudding

Either pierce the bag & microwave for 40-50 seconds or place in the bag unpierced in a pan of simmering water for 10 minutes

CHEESE COURSE

Leave at room temperature for 20 minutes

WE HOPE YOU ALL ENJOY CHRISTMAS DAY LUNCH

PLEASE BE CONSCIOUS ALL COOKING GUIDELINES ARE SUBJECT TO YOUR OVENS & MICROWAVES POWER & EFFICIENCY

**We would like to wish all our guests a very Happy Christmas and New Year
Thank you for your order and supporting Grassington House during this very difficult year, we look forward to welcoming you to Grassington House in 2021**

Sue, John & the team at Grassington House