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AT HOME

AT CHRISTMAS

Thank you for choosing our 21 at Home Christmas Day Lunch. Please find enclosed cooking instructions and a cooking time-line to help ensure that everything goes swimmingly, and hopefully help take some of the heat out of your kitchen.



CHRISTMAS DAY COOKING INSTRUCTIONS

*On arriving home with your box, please place everything in the refrigerator with the exception of:
The small tartlets for the smoked salmon tartlet; Cheddar cheese shortbreads; chocolate truffles; and
sweet mince pies.*

These can happily sit in a cool place overnight.

Important Note: Please read the full method before starting to cook. Every effort has been made to make this process as simple as possible but a little foresight with the recipe will help you achieve the best results. Ensure that, where relevant, your oven is preheated to the correct temperature before you begin.

The methods for both the turkey and pork and their vegetables are identical. The only differences lie in the stuffing and cranberry sauce which accompanies the turkey and the stuffed apple and crackling with the pork.



NIBBLES

Smoked salmon tartlet, Angels on Horseback and Cheddar cheese shortbread with goats cheese and pesto.

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J.E.S.



J.E.S.

SMOKED SALMON TARTLETS

Fish, gluten, milk, mustard, soya

CHEDDAR CHEESE SHORTBREAD WITH GOATS CHEESE AND PESTO

Milk, gluten, nuts

ANGELS ON HORSEBACK

Mollusc

Smoked Salmon Tartlets

- Using a teaspoon, fill the tartlet cases with the salmon rilletes and top with a little dill

Cheddar Cheese Shortbread with Goats Cheese and Pesto

- Remove the bag of creamed goats' cheese from the fridge 1 hour before serving
- Using scissors, snip the end from the piping bag at a point where the bag is approx. 1cms across
- Carefully pipe the cheese onto the biscuit in a 'snail-like' shape (don't worry if it isn't perfect, it will still taste the same)
- Push the cherry tomato wedge into the cheese and put a little pesto on top (the handle of a teaspoon is good for this task)

Angels on Horseback

- Moisten the coarse salt with a little cold water then spoon onto a side plate or small dish. Sit the oyster shells in the damp salt
- Fry the bacon wrapped oysters in a non-stick frying pan for 2 minutes on each side
- Place one in each of the oyster shells and serve with cocktail sticks

CORONATION CRAB COCKTAIL

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- Place the fennel, radish and apple into a bowl. – squeeze over the juice from the lime with a tiny pinch of salt
- Spoon the mango chutney into the base of a cocktail glass or a small salad bowl
- Scatter half of the fennel mixture followed by the diced mango
- Then spoon in half of the curry mayonnaise followed by half of the crabmeat
- Repeat the process with the remaining fennel mixture and then the remaining crab
- Spoon the remaining curry mayonnaise over and then lightly crush the cashew nuts and scatter around the outside
- Sprinkle the micro coriander over

CORONATION CRAB COCKTAIL

Crustacean; eggs, soya, nuts, mustard, sesame

SALAD

of Pickled Pears, Cashel Blue, Walnuts and Bitter Leaves

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- Place the salad leaves into a bowl along with the walnuts and the pickled pears
- Break the Cashel Blue into bite sized chunks and add to the bowl
- Shake the pot of dressing vigorously and pour over
- Carefully toss everything together using two spoons
- Finish with a grind of pepper and transfer to a serving plate

SALAD

Nuts, mustard, milk, sulphur dioxide

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BUTTER-ROAST TURKEY, CHRISTMAS STUFFING, CHIPOLATAS AND BACON

ROASTED RARE BREED PORK, STUFFED APPLE, CHIPOLATAS AND CRACKLING

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ROAST POTATOES

No allergens

HONEY ROAST PARSNIPS

Milk

TURKEY

No allergen

PORK

No allergen

STUFFING

Gluten, milk, eggs

STUFFED APPLE

Gluten, milk

PIGS IN BLANKETS

Gluten

BRUSSEL SPROUTS AND BACON

Milk

GLAZED CARROTS

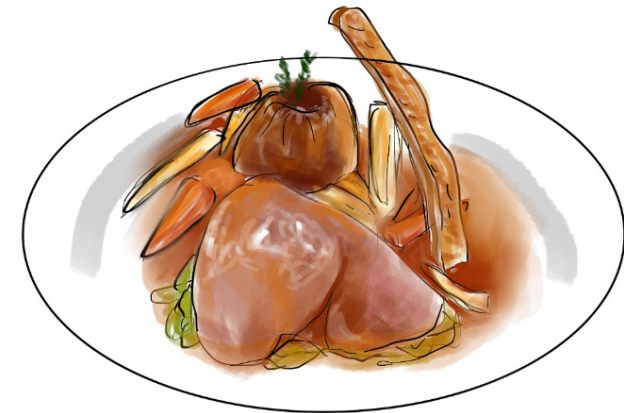
Milk

GRAVY

Celery, gluten, soya, milk



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BUTTER-ROAST TURKEY, CHRISTMAS STUFFING, CHIPOLATAS AND BACON

ROASTED RARE BREED PORK, STUFFED APPLE, CHIPOLATAS AND CRACKLING

Roast Potatoes

- Preheat the oven 220°C, Fan 200°C, Gas 7
- Preheat a baking tray or dish, scatter the potatoes in a single layer
- Roast for 40 minutes, turning the potatoes from time to time, until crisp and golden

Honey Roast Parsnips

- Preheat the oven 220°C, Fan 200°C, Gas 7,
- Remove the lid from the foil container and then place in the preheated oven for 15 – 20 minutes until the parsnips are golden and caramelised

Turkey and Pork

- Bring a large saucepan of water to the boil and add the vacuum pouches of turkey, pork; Brussel sprouts and carrots, switch off the heat and cover with a lid – leave for 20 minutes to heat through gently
- If you have chosen pork, place the stuffed apple on a small baking dish, brush with a little soft butter and place into the pre-heated oven for 12 - 15 minutes
- Heat a small non-stick frying pan with a

tablespoon of butter over a gentle heat

- Add the stuffing (if you've chosen turkey) and the pigs in blankets and cook for 4 minutes on each side – remove to a small plate or dish and keep warm
- Lift the turkey and, or pork from the pan of water and then remove from the pouch and pat the surface dry using kitchen roll
- Season very lightly then transfer to a small plate and keep warm

Brussel Sprouts and Bacon

- Place the vacuum pouch into the saucepan of water alongside the turkey/pork
- Just before service, remove the bag, snip the top with scissors and decant the hot sprouts into a serving dish

Glazed Carrots

- Place the vacuum pouch of carrots into the saucepan of water alongside the turkey/pork
- Just before service, remove the bag, snip the top with scissors and decant the hot carrots into a serving dish

Gravy

- Re-heat the gravy in a small saucepan
- Transfer to a sauceboat or spoon onto individual plates

Finishing the Turkey

- Arrange the sliced turkey on a warm plate with the stuffing and pigs in blankets alongside
- Serve cranberry sauce on the side

Finishing the Pork

- Pop the crackling into the pre-heated oven for 3 or 4 minutes to heat through
- Arrange the pork slices on a warm plate with the stuffed apple, pigs in blankets and crackling alongside

Vegetables

- You can either place the vegetables and potatoes onto individual plates or even better into serving dishes to go into the centre of the table for everyone to share.

WINTER VEGETABLE STRUDEL

with Black Truffles (V)

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J. C.

STRUDEL

Gluten, milk, celery, eggs, sulphur dioxide

CHESTNUT AND BRUSSEL SPROUT RAGOUT

Celery, milk, sulphur dioxide

BUTTERNUT SQUASH PUREE

Milk

SAUCE

Milk

- Pre-heat the oven to 200°C (fan) / 220°C (no fan) / Gas Mark 7
- Place the strudel on a shallow baking tray
- Melt the clarified butter provided and brush the strudel with it
- Place in the pre-heated oven for 30 minutes until golden brown and crisp
- Remove and transfer to a cutting board and set to rest for a few minutes
- Heat the chestnuts and Brussel sprouts in a small pan with a knob of butter and a tablespoon of water
- Heat the butternut squash puree briefly in the microwave or in a small saucepan
- Bring the sauce to a boil and whisk in the diced butter, remove from the heat, check the seasoning and adjust if necessary
- Trim the end from the strudel with a serrated knife and then make a cut through the centre on a 45° angle
- Spoon the squash puree onto the centre of a warm plate; arrange the strudel on top, opening it up slightly to expose the interior
- Scatter the sprout leaves and chestnuts around the outside, followed by the sauce

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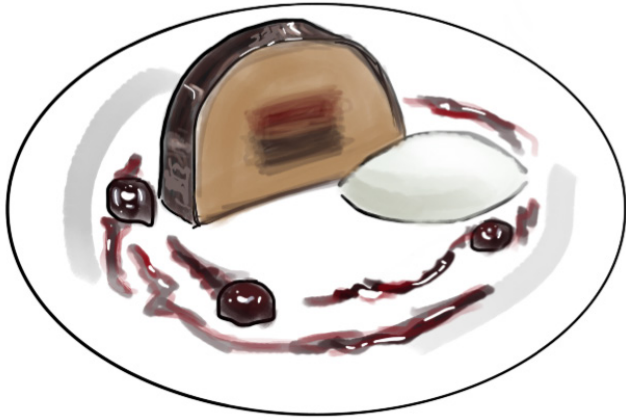


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BÛCHE DE NOËL

French Chocolate and Cherry Yuletide Log

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- Carefully lift the Bûche from its packaging and place onto a dessert plate.
- Spoon the cream alongside and arrange the cherries and their sauce around

BÛCHE

Milk, eggs, soya, sulphur dioxide

CHERRIES

No allergen

WHIPPED CREAM

Milk

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CHRISTMAS PUDDING

with Brandy Sauce

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- Place the pudding into a shallow bowl, cover with cling film and microwave on full power (800w) for 1 minute
- Check that its piping hot, if not return and heat for another 30 seconds or so
- Place the sauce, in it's container, in the microwave on full power (800w) for 1 minute and 20 seconds. Remove and allow to rest for a couple of minutes before removing the lid
- Place the pudding into a serving bowl and pour the sauce over

PUDDING

Gluten, eggs, milk, soya

SAUCE

Milk, eggs, sulphur dioxide

CHRISTMAS LUNCH TIMELINE

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*Thank you for choosing our 21 at Home Christmas Day Lunch. I fully appreciate that this is the most important lunch of the year...
..... and this year probably more than ever.*

To help ensure that everything goes swimmingly, I've created this countdown to go alongside the more detailed cooking instructions; hopefully this will help take some of the heat out of your kitchen.

Bringing everything together at the right time can be something of a logistical challenge and the last thing I want is for you to be rushing around the kitchen when you could be sat at the table enjoying lunch.

Following the step by step guide below should help you achieve this; please read it carefully, along with the detailed instructions for each dish and I'm sure your lunch will be a triumph. There are also some sketches for visual reference.

Of course if you wish to slow it down and take a more leisurely approach, please please do so. I've spent a lifetime in professional kitchens where we are constantly under pressure to be as time efficiently as possible. There are times when I too would love to slow it down.

Gather the equipment you need to prepare lunch early in the day. Comprising: Scissors; 2 frying pans, ideally non-stick. A couple of teaspoons; 2 x bowls for mixing salad ingredients; a baking dish or tray for roasting potatoes; a couple of small shallow baking dishes or trays; a large saucepan with lid; 2 small saucepans for the gravy; a pastry brush, a cooling rack; a cutting board, a serrated knife and a kitchen roll. A peppermill and a little sea salt plus a little softened butter.

For service you'll need a cold plate for the Nibbles; cocktail glasses or small bowls for the Crab Salad; a salad plate or shallow bowl for the Pear and Cashel Blue salad. Dinner plates for the Turkey; Pork and Strudel. Serving bowls for each of the vegetables; Sprouts, Carrots, Parsnips and Roast Potatoes. A gravy boat (plus another if eating vegetarian) and a small dish for Cranberry Sauce. If you don't have all of the bowls for vegetables; it's fine to improvise and simply complete each dinner plate by adding a selection of vegetables. Likewise the gravy; it's fine to add it directly to the plate.

For dessert you'll need a bowl for the Christmas pudding and a Dessert Plate for the Bûche Noël with the addition of a couple of spoons for plating.

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CHRISTMAS DAY LUNCH TIMELINE

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- minus 90 mins* Remove the goats cheese cream from the fridge to allow to come to room temperature
- Preheat the oven 220°C, Fan 200°C, Gas 7**
- minus 55 mins* Fill the salmon tartlets and return to the fridge
- minus 50 mins* Place roast potatoes into preheated oven; turning from time to time
Pipe the goats cheese onto the cheese shortbread biscuits and finish with the tomato and pesto (see cooking instructions and the sketch for guidance)
- minus 45 mins* Assemble the crab cocktail and return to the fridge
- minus 40 mins* Place the salad ingredients into a bowl but do not add the dressing at this stage
Bring a pan of water to the boil, switch off heat and place the vacuum pouch(es) containing the turkey/pork into the water
Place the bags of sprouts and carrots (and squash puree if vegetarian) into the pan of water alongside the turkey/pork
- Place the vegetable strudel into the pre-heated oven
Place the parsnips into the oven
- I'd suggest at this stage you take a little break for the nibbles and a glass of something nice. For the Angels on Horseback, quickly colour the bacon wrapped oysters in a small frying pan.*
- minus 35 mins* Brush the stuffed apple with soft butter and place into the oven
- minus 25 mins* Fry the pigs in blankets and turkey stuffing in a little butter, then remove to a baking tray
Place the crackling onto the baking tray also
Add the dressing to the salad and sit down with the first courses
- minus 10 mins* Remove the turkey and pork from their vacuum pouches and season very lightly with salt and pepper. Place on a the baking tray with the sausages etc
- minus 5 mins* Remove the roast potatoes, parsnips, stuffed apple and vegetable strudel from the oven
Warm dinner plates briefly in the oven
In a small saucepan, heat the heat the braised chestnuts and sprout leaves in a little butter and water (vegetable strudel only)
Pop the tray with the turkey and or pork, stuffing and pigs in blankets into the oven for a couple of minutes to add a burst of heat
- Zero* Remove dinner plates from oven
Remove the vegetables from their pouches and place into warm serving bowls or individual plates
Transfer the roast potatoes to a serving dish or onto individual plates
Transfer the parsnips to a warm serving dish or onto individual plates
Remove the tray with the turkey/pork from the oven
- Service time* Bring the gravy quickly to a boil and transfer to a gravy boat
Arrange the turkey on a warm plate with the stuffing and pigs in blankets
Arrange the pork on a warm plate alongside the stuffed apple and crackling
- The desserts can be taken at a leisurely pace.
The Christmas pudding and brandy sauce can be heated very successfully in a microwave
Alternatively steam the pudding over a pan of simmering water and heat the sauce in a pyrex bowl or jug, sitting in a pan of simmering water