



Christmas lunch

time plan

Two days before

- Make the stuffing pigs in blankets, cover and chill
- Make the cabbage, cover and chill

One day before

- Spatchcock and season the chicken, then cover and chill
- Make the gravy, cover and chill
- Make the bread sauce, cover and chill
- Boil or microwave the potatoes, cover and chill

On the day, for lunch at 2pm

- 10.40am: remove the chicken from the fridge to come to room temp
- 11am: peel the carrots and parsnips, and halve the sprouts
- 12pm: turn the oven to 180C/160C fan/gas 4 put the stuffed pigs in blankets inside

- 12.25pm: remove the pigs in blankets from the oven, turn it up to 210C/190C fan/gas 7, and put the tin for the potatoes inside to heat up

- 12.30pm: put the potatoes in the oven

- 12.50pm: put the chicken and veg in the oven

- 1.10pm: turn the potatoes

- 1.20pm: add the sprouts and honey to the veg in the chicken tin

- 1.30pm: turn the potatoes again

- 1.35pm: remove the chicken from the tin to rest and return veg to the oven

- 1.45pm: remove the veg from the oven

- 1.50pm: remove the potatoes from the oven; reheat the pigs in blankets; reheat the gravy, bread sauce and cabbage; portion the chicken and pour any resting juices into the gravy

- **2pm: bring everything to the table**