

FEAST & BE MERRY

EXCLUSIVE

**BRILLIANT
RECIPES**

*from Chef Director
Pete Redman*

*New and Old World
wine recommendations*

**FESTIVE
FIXES**

*Loving your leftovers
home-made Christmas cards
and a Christmas Day planner*

**VEGGIE
FEAST &
MOCKTAILS**

"IT'S A TIME FOR GIVING... AND A TIME FOR RECEIVING"

2020 has been a year of challenges. When we reflect on this year, kindness has made the difference. Within the #bmfamily we have seen incredible support and kindness to one another. And there is light at the end of the tunnel!

2021 gives us the prospect of a fresh start with bartlett mitchell joining the strength of WSH Group. It will allow us to reinforce our position within the market and give security and opportunity to our teams. We will continue to nurture the amazing #bmfamily we have created over the last 20 years.

Our Christmas magazine is full of practical ideas for the holiday period.

- There are some great recipes including using up your leftover turkey.
- Or why not try something new with our vegan recipes?
- If you lack the appetite to try something in the kitchen, use the quiz to keep the family entertained.

Whatever new experiences Christmas brings in these unusual times, we hope that you stay safe and well over Christmas and in 2021. Thank you for the support and kindness our teams have received from you this year.

Have a very merry foodie Christmas and a Happy New Year.

Wendy Bartlett MBE & Ian Mitchell
Founders



WELCOME TO OUR GUIDE TO A THOUGHTFUL CHRISTMAS 2020...

LEEKs

Leeks are often a forgotten and underappreciated member of the allium family. At times their delicate flavour can be ruined by excessive boiling or drowning in heavy sauces.

This recipe was inspired by a classic Michele Trama dish of pressed leek terrine, which later on Marco Pierre White adapted to create a leek and langoustine variation.

This is my version, which combines the classic Wellington with my 'passion for treating our vegetables better. To make this vegan friendly, simply switch the parmesan for a vegan parmesan and the milk for soya milk and omit the egg.

Pete Redman

LEEK & AGED PARMESAN WELLINGTON



INGREDIENTS

10 leeks, large
½ bunch fresh tarragon
4 sprigs fresh thyme, leaves picked
60g parmesan
500g puff pastry
1 egg
Touch of milk
Rapeseed oil



SERVES 6-8



VEGETARIAN

METHOD

1. Heat your oven to 180°C.
2. Start with the leeks, trim off the darker green and frilly end of the leek. If the outside of the leek is a bit dry and shoddy then peel away. Drizzle the leeks with a touch of rapeseed oil, give them a good pinch of sea salt and a twist of black pepper. Toss the leeks in the oil and seasoning and then lay onto tin foil. Layer the tarragon on top of the leeks and wrap it up in the tin foil like a parcel.
3. Bake this at 180°C for 30 minutes or until the leeks are completely soft, then allow to cool completely.
4. Roll out the puff pastry to about the width of an iPhone and start to build up the leeks. Start by laying four leeks on the bottom, sprinkle some of the thyme leaves on top and shave over some of the parmesan. Build up from there repeating the same steps but only go four wide at any point.
5. Wrap the puff pastry around the leeks but ensure they are cool before doing so, or you will melt the puff pastry.
6. Make sure the all sides and ends of the Wellington are crimped and sealed, then place in the fridge to chill down for at least 20 minutes.
7. Increase your oven temperature to 190°C. Then, in a small bowl, whisk the egg with a touch of milk and brush the puff pastry using a pastry brush to give the pastry a good glaze.
8. Bake in the oven for 15 minutes, then remove, glaze again in the wash and bake at 180°C for 15 more minutes. Remove from the oven and allow to cool for 10 mins before carving. Finally, shave over more parmesan and serve.

BAKE-YOUR-OWN PANETTONE

PANETTONE

An Italian type of sweet bread originally from Milan.



SERVES 6-8



40-50 MINS

INGREDIENTS

60ml milk, at 37°C
14g dried yeast
100g caster sugar
250g butter, softened
5 eggs
5g vanilla
1 lemon, zest
1 orange, zest
500g plain flour
80g raisins
80g sultanas
45ml dark rum
100g candied orange peel, finely chopped

TOPPING

30g almonds, blanched and chopped
10g caster sugar
10g egg white
10g icing sugar



METHOD

1. Grease a panettone tin or a 20cm deep cake tin.
2. Mix the warm milk, yeast and 1tsp of the sugar together and leave to stand for a couple of minutes to activate the yeast.
3. In a mixing bowl add the remaining sugar, butter and vanilla and beat together until it is light and creamy. Add the lemon and orange zest.
4. Add the eggs one by one, making sure they are properly incorporated each time. If the mix starts to curdle add a teaspoon of the flour.
5. In another bowl mix the flour with a pinch of salt and shape like a well in the middle. Pour in the yeast mixture and then the butter and egg mixture. Fold it all together and then knead the dough for about 5 minutes.
6. Pour the dough out on a floured surface and keep kneading for another 10 minutes. If the dough is sticking to your hands or the worktop sprinkle a small amount of flour and keep working it. Place in a slightly oiled bowl, cling film the top and leave to prove for 2 hours.
7. While the dough is proving, place the raisins and sultanas in a pan with the rum and heat gently for 5 to 7 minutes or until the fruit has absorbed the liquid. Put to the side and leave to cool down.
8. When the dough has risen, tip it out onto a floured surface and knead for another 5 minutes before gradually kneading in the soaked fruit and mixed peel. Shape the dough into a ball and place in the prepared tin. Cover with cling film and leave to prove for 1 hour.
9. Heat the oven to 180°C. Mix together the almonds, caster sugar and egg white and gently brush the top of the panettone before baking in the oven for 40-50 minutes. The panettone should be golden in colour, have risen and when putting a skewer in the middle it should come out clean.
10. Leave to cool down for 10 minutes before taking it out of the tin. Once completely cooled down, dust with icing sugar and cut into wedges to serve.

BAKE-YOUR-OWN SAFFRON BISCOTTI

BISCOTTI

Italian almond biscuits that originated in the Tuscan city of Prato.



MAKES 40



35 MINS

INGREDIENTS

250g butter, room temperature
4 egg yolks
3 tbsp brandy
4g saffron
150g demerara sugar
100g polenta
2g salt
5g vanilla
120g almonds, blanched
400g plain flour
300g almonds, ground



METHOD

1. Turn the oven to 175°C and line a tray with baking parchment.
2. In a bowl mix the saffron and brandy together before adding the softened butter and egg yolks. Mix well.
3. In a separate bowl mix all the dry ingredients and then fold the wet mix ingredients in.
4. Shape the mix into sausage-like pieces, each about 30cm long, place on the tray and bake in the oven for about 25 minutes. You want the biscotti to be golden in colour when ready.
5. When golden, remove your biscotti from the oven, place on a wire rack and allow to cool down slightly. Turn down the oven to 140°C.
6. With a serrated knife, slice the biscotti diagonally and place the pieces back onto a tray. Bake in the oven for around 10 more minutes. They should be golden and crunchy when done.

THE MOCKTAIL

Mocktail (adj.): An abbreviation for “mock cocktails”; a drink that tastes like the real thing, without the real after effect.

If, like us having spent much of 2020 in an enforced lockdown has unlocked a capacity to drink you didn't know you had, the tide of 'low and no' alternatives that have been flooding the drinks market may provide a welcome change to your festive celebrations.

HOW IT STARTED...

Originally attributed to child star Shirley Temple, her supposedly eponymous mocktail first appeared in the 1930's, with multiple restaurants Temple visited during her child-star career vying for the accolade of original mocktail creator. With little to no endorsement from Temple herself, either for the mocktail or the restaurants (aside from a court case to prevent companies assigning her name to branded versions of the drink), its origins may forever remain a mystery...

HOW IT'S GOING... THE RISE OF “NOLO”

Despite its mysterious conception, the last decade has seen popularity for alcohol-free party drinks grow significantly, not without thanks to the launching of month-long 'alcoholic hiatus' initiatives such as Macmillan's "Sober October" or the well-rehearsed (and often much needed) post-Christmas "Dry January". Despite being in their infancy, the uptake of these challenges have helped spur on the growth of the "nolo" drinks category, with non-alcoholic spirits, low and no-alcohol beers, and 'grown up' non-alcoholic health drinks such as Kombucha becoming go-tos for those of us looking to avoid the after effects of one too many.

But if staring down the flute of a faux-champagne or fake-G&T seems daunting in what many would say has been a turbulent year (at best), fear not. You won't be alone. Some reports on the change in spending habits in the UK have noted over a 112% increase in non-alcoholic spirit sales this year alone, and an average 30% increase in retail sales in the "nolo" category since March. There are also a wealth of hints and tips available to help get you alcohol free focused, and if you're already au fait with the alcohol free range available, it might be worth trying the new kids on the block; Lucky Saint or for something more cocktail glass friendly, Wilfred's Aperitif.

FROM US, WITH NOLO LOVE...

And, if you're looking for a selection of mocktail recipes to ease you in, our mocktail maker extraordinaire Laurens has created a couple of twists on some festive favourites to help ease you in. All you need is a cocktail shaker, muddler, measure, juicer and a strainer.



NON-ALCOHOLIC HOT BUTTERED RUM

Great for a post-walk warm up,
this hot buttered rum
is a twist on the traditional Hot Toddy



This recipe makes 6 drinks and
enough for a couple of top ups

INGREDIENTS

65g butter, softened
130g dark brown sugar
130g granulated sugar
1 tsp cinnamon, ground
½ tsp nutmeg, ground
1/8 tsp cardamom, ground
a pinch cloves, ground
Boiling water
Double cream

METHOD

1. First, combine the butter, sugar, cinnamon, nutmeg, cardamom, and cloves in a mixing bowl.
2. Beat with an electric mixer until thoroughly combined; this will be the base for your hot buttered rum.
3. Use immediately, otherwise transfer the mixture to an airtight container and refrigerate until you're ready to use.
4. To make each drink, scoop 1 1/2-2 tablespoons of the buttered spice mixture into a small mug, or heat-proof glass.
5. Pour 60ml of boiling hot water into the cup and stir together until the mixture is dissolved completely.
6. Add 1-2 tablespoons of double cream and stir until creamy. Add water to taste, or another drop of cream for a little extra richness.

THE LAMPLIGHTER INN

This mocktail is perfect to finish off your wonderful Christmas meal, either on its own or served alongside a nice cup of your Perkee coffee... the richness of this mocktail means you can always serve it in place of a dessert instead



This recipe makes 6 drinks

INGREDIENTS

300ml double cream
300ml spent coffee grounds syrup (below)
90ml lemon juice
9ml egg white
Coffee beans, to garnish
Club soda, to top up

COFFEE SYRUP

1500ml water
780g brown sugar
12 tbsp Perkee ground coffee

METHOD

1. Add all the ingredients to a cocktail shaker and shake until well mixed.
2. Add ice cubes and shake again.
3. Strain the liquid into a champagne flute.
4. Top up with club soda and garnish with coffee beans.

TIPS

No cocktail shaker? No problem. Just chill the ingredients down ahead of time, then pour into a blender with 175ml water. Blend briefly to combine, then pour into chilled glasses and garnish with the coffee beans.

If you're short of coffee syrup, you can also make it yourself with a French press:

- Bring 250ml water to the boil and reduce to medium heat.
- Slowly stir in 130g of brown sugar, stir until it dissolves and remove from the heat.
- Add 2 tbsp of ground coffee to the French press, slowly pour the syrup over the grounds, stir and let it steep for 5 minutes.
- Slowly press the plunger down to strain, pour it into a jar or bottle and let it cool.

MEET OUR SUPPLIER ELLIS WINE

For many years now, Ellis has been supporting bartlett mitchell on all things wine. It has been a partnership that has seen our businesses come closer and closer over the years. Ellis are always on hand to provide bartlett mitchell with nothing short of the best when it comes to wine."

George, Ellis Wines



Ellis Wines is an independent, family owned wine business with a rich 198 year history. Still based in Richmond where Joseph Ellis first started trading, Ellis is our key wine partner.

Our partnership with Ellis extends beyond the red, white and sparkling, however. Over the years we've built training programmes together, hosted show stopping dinners for our wonderful clients and delivered specialist tasting evenings, collaborating with our other producers to showcase a handpicked selection of the leading products entering the market.

Sourcing wines which are exclusively theirs, the Ellis brothers pride themselves on procuring the most distinctive and exciting products directly from their carefully chosen vineyards, allowing us to curate truly unique wine lists which are realms away from traditional offerings and are handpicked for you. They work with over forty producers around the world, and with their portfolio playing host to over a thousand different wines, the options for a truly stunning selection of wines are (almost) endless.

And for those of you who want to brush up on your Old World vs. New World this Christmas, Our Chairman Ian Mitchell and Divisional Managing Director Angus Brydon (with a little help from Ellis) have put together a selection of their favourites to cover all your liquid needs this festive period...

OLD WORLD V S NEW WORLD



OLD WORLD

Champagne Vauban Frere Brut

Made by our great friends at Lenoble, Vauban Frere is a beautiful blend of Grand Cru Chardonnay, Premier Cru Pinot Noir, and Pinot Meunier. Founded in 1920, the Malassagne brother and sister duo continue to make great fizz. With delicate finesse and enticing fruit, this is a wine that excites from start to finish. Perfect as an aperitif, with canapés, or, (if you can), save some for dessert.

NEW WORLD

Riesling Paulett Trillians Sparkling

Hailing from the Clare Valley in Australia, every wine from Paulett is well-known for its subtlety, elegance, and intensity. And this 100% Riesling sparkling is no exception. Classically citrus and yeasty on the nose, it has a shortbread-like biscuity aroma that transitions into lively flavours and textures on the palate. Trillians is zesty, floral, and perfectly balanced. There is nothing more you could want from a New World sparkling wine - open it alongside your canapés and grazing boards to enjoy its subtle intensity to the full.



OLD WORLD

Sauvignon Blanc la Petite Abbaye Vin de la Loire

Loire and Sauvignon Blanc are a match made in heaven. The cool climate of the region brings out the best of the floral and citrus flavours, while retaining the clean and refreshing acidity that helps to make this a highly food-friendly wine. The only thing that can improve the Loire-Sauvignon combination is goats cheese, making it a top choice as an aperitif wine, for either before or after the main event.



NEW WORLD

Sauvignon Blanc Backsberg

This lively Sauvignon hails from South Africa and is a brilliant example of traditional grapes moving abroad and performing outstandingly. Aromas of gooseberry and passion fruit burst out of the glass, with lime and nettle hanging in perfect balance on the palate, allowing the acidity to refresh and keep you engaged. Again, a true winner with food. If you're going retro this festive period, pair this with a prawn cocktail, or go continental and enjoy it with your vegetable medley.



OLD WORLD

Chateau le Gardera

This Merlot-dominant Bordeaux Superior is a step above the rest. The fruit grows from the famed St. Emilion soils, overlooking the Dordogne, and is made in one of the most revered estates in the region. This beautiful blend is simultaneously rich and smooth, thanks to the careful blend of Merlot and Cabernet Sauvignon. Established tannins frame the wine, giving it a brilliant platform to show the juicy fruit notes it has to offer. This is one to enjoy with your Christmas feast, and then to follow you through to the fireside afterwards.



NEW WORLD

Merlot La Playa

Made by one of the most experienced wine making families in Chile, this rich, supple, and juicy red from the Colchagua Valley is bursting with both blackberries and black cherries. Menthol and fresh red fruits are expertly balanced with a rich and well-rounded finish. This will perfectly complement not just your turkey, but all your trimmings too. And for those opting for a Christmas without meat, the suppleness of the berries makes it a perfect combination for any vegetable based dishes. This truly is a wine to savour.

HOW TO REDUCE, REUSE & RECYCLE THIS CHRISTMAS

Christmas is a special time of the year for many of us, but as we decorate our homes, open our gifts, eat our food and enjoy (one or two) drinks, our festivities can have a less desirable impact, and not just on our waist lines.

The waste that Christmas can bring is alarming. Every year we discard over 7 million Christmas trees (the same number of trees as London), 1 billion Christmas cards, 13 tonnes of glass and 125,000 tonnes of plastic packaging.

Here are a few suggestions to reduce the negative effect on our environment this Christmas.

FOOD WASTE

We've got a whole host of creative ways to reuse your Christmas leftovers, but for the bits that can't go into your fourth batch of turkey soup, they should be put into a food waste bin, and stay well clear of your residual waste bin.

We all know that turkeys have been primed this year for our change in celebration habits, but the trick is to measure, measure, measure.

There are plenty of food guides out there with estimations to help you feed **everyone** without over purchasing. Maybe this year we can take up the challenge to reduce our pigs in blankets waste from the 7 MILLION we throw away each year.

WRAPPING PAPER - THE SCRUNCH TEST

Check your council's website first to see if it accepts wrapping paper – if so, follow the scrunch test! If your wrapping paper stays scrunched up it can be recycled (make sure to remove the sellotape before you recycle). If not, unfortunately it'll need to go in your general waste bin.

If you don't want to throw your wrapping paper just yet, you could consider saving it and reusing it next year. If that isn't an option, plain brown Kraft paper is the most sustainable paper to wrap your presents in; there's a wealth of ribbons and string that can be used instead of tape, too.

Alternatively, if you have old fashion or stacks of Nat Geo magazines in your home, they can be cut up and make for colourful wrapping.

Finally, it's worth exploring the art of Japanese fabric wrapping, called furoshiki. Furoshiki uses a large cloth, scarf or fabric squares to attractively-wrap presents, and the fabric can easily be re-used.

CARDBOARD - THE EMPTIES

Even if you've gone eco-creative with your wrapping, chances are that despite your best efforts, a digital trolley dash to finish off your Christmas shopping is going to have happened, and with it, all the digital delivery packaging. We use around 300,000 tonnes of card packaging every Christmas – that's equivalent to 2 million reindeer. Thankfully, almost all packaging is recyclable, so make a note of your Christmas collection times and get your boxes into the recycling bin. As they say, what goes around, comes around.

DECORATIONS

Luckily there is at least one aspect to our festivities that can be reused each year, aside from festive jumpers, and that's decorations. However for the few that are too worn out to make another appearance, there are some options for getting them recycled:

Wreaths can go into your garden waste as long as they don't have glitter or glue on them;

Fairy lights are classed as waste electrical and electronic equipment (WEEE) and can go to your local household waste recycling centre (avoid putting them straight in the bin);

Tired tinsel & broken baubles (glass or plastic) cannot currently be recycled in the UK and must go into your general waste.

As we bunker down for our most unique Christmas yet, this is as good as time as any to get practicing good habits so we can make our Christmases as enjoyable and sustainable as we can.

CHRISTMAS CARDS

This year you can expect to see the resurgence of the Christmas card; we've found ourselves in the unexpected situation of having more flexibility with our time, without necessarily being able share it with our loved ones. With that in mind, what are the best options for sending Christmas wishes "hardcopy" without breaking your good festive habits?

Rule of thumb...If they don't have glitter on them, they're recycle friendly.

Most Christmas cards can be recycled, but it's worth checking to see if there is anything attached to the card which might contaminate your recycling collection, such as glitter or beads.

It's a good idea to check on your local council website to see whether glitter cards are acceptable in your recycling collection; if disposed of in the wrong bin they can cause contamination.



CHRISTMAS TREES

However sad, real trees can be recycled into wood chipping, and many local authorities advertise designated collection days in early January. Although it may seem like common sense, make sure your tree is completely free of decorations before you put them out for the chipper as this can hamper efforts to recycle them. If you miss your council's Christmas tree collection days, some charities also offer to collect and recycle real trees after Christmas to raise money.

JustHelping is a charity who arrange for Christmas tree collections across the UK – if you have one you need collected or would like to volunteer collecting them, their website gives details on how it all works; www.just-helping.org.uk

If you've decided you'd like to avoid discarding a tree (real or artificial), one option is to consider buying a living tree that's potted; that way it can be kept in an outdoor area until next year's festivities.

If real trees aren't for you and your artificial tree is no longer wanted, the best way to dispose of them is to donate them to charity, where they can be redistributed.

Gregory Hall

Senior Operations Manager
bartlett mitchell

LEFTOVER TURKEY SANDWICH

Leftover turkey?

Here's Pete's idea for a delicious 'leftover turkey' sandwich with bacon and coffee jam

INGREDIENTS

175g cooked turkey
1 soft white bap
3 slices of tomato
Handful of baby spinach leaves
2 thick slices of mature cheddar
5 thin slices of chorizo
Bacon and coffee jam
750g smoked streaky bacon
300g white onion
200g espresso
100g muscovado sugar
75g cider vinegar
75g maple syrup
3 cloves garlic
2 dried chipotle chillies



METHOD

1. Fry the bacon until crispy and drain off any fat, reserving it for later on.
2. Put the bacon and all the other ingredients into a pot, cover with a lid and cook in the oven for 3-4 hours or until your desired consistency.
3. Slice the bap twice giving you three sections. Spread a tablespoon of good quality mayonnaise on the bottom layer and a good squeeze of mild mustard, then top this with the baby leaf spinach.
4. Heat the reserved fat in a frying pan, add the slices of chorizo and fry till crispy, then remove. Place the middle section of the bap into the frying pan and cook on both sides till golden and the bread has absorbed all the cooking fat.
5. Place the toasted layer on top of the bottom layer. Top this with the sliced tomatoes, turkey and a good amount of the bacon and coffee jam.
6. Place the cheddar slices on top and lightly grill until melted.
7. Top with the final layer and enjoy.

CHRISTMAS PUDDING CRUMBLE TART

Not sure what to do with leftover Christmas Pudding?

This Christmas Pudding Crumble Tart makes a delicious warm pudding on those cold Winter days and ensures nothing is wasted.

INGREDIENTS

Sweet pastry:

350g strong white flour
110g icing sugar
1/2 egg
130g of unsalted butter

Crumble:

115g butter
50g cold water
70g caster sugar
1 egg
30g vegetable oil
250g plain white flour
10g baking powder
Pinch of sea salt
460g leftover Christmas pudding
100g cold black tea



METHOD

1. **Pastry:** Place the flour, icing sugar and butter into a mixer and mix until all of the butter has been incorporated.
2. Add the egg and water, mix until a smooth dough has formed.
3. Remove from the machine, wrap in cling film and chill in the fridge for an hour.
4. **Crumble:** Place the flour, butter, pinch of salt, baking powder and sugar into a mixer and mix until the butter has been well combined.
5. Add the egg and oil, mix until a crumble has formed, chill until required.
6. Grease an 12 inch pastry ring and place on a baking tray.
7. Remove the pastry from the fridge and roll out to the thickness of a £1 coin and line the pastry ring.
8. Place a double layer of cling film on top of the pastry.
9. Using baking beans or rice, fill the tart case and return to the fridge for 15 mins while the oven heats up to 170°C.
10. Bake the tart case for 20 minutes then remove the baking beans and place back in the oven for another 5 minutes.
11. Remove from the oven and allow to cool.
12. Warm the Christmas pudding in a microwave for a couple minutes to make it easier to crumble and stir through the cold tea until it makes a loose mix.
13. Spread this evenly over the bottom of the blind baked tart case.
14. Top with the crumble mixture and bake at 170°C for 25-30 minutes.
15. Allow to cool for 10 minutes and dust with icing sugar.

CHRISTMAS DAY PLANNER

By Pete Redman, Chef Director

3-4 DAYS AHEAD

Make your cranberry sauce and Christmas pudding*; Cover and chill.

CHRISTMAS EVE

Prepare the stuffing. Store one third in a covered bowl in the fridge; use the rest to make bacon-wrapped sausages and chill in a covered oven-proof dish.

Make sauce for Christmas pudding; cover and chill.

Make black tea brine* and cover turkey following your recipe and leave in the fridge until morning.

Prepare turkey stock (if making your own). Allow to cool, cover and chill.

Prepare and weigh ingredients for your Marmite bread sauce* if that's the recipe you've chosen.

Peel and cut potatoes and carrots; keep the potatoes covered in cold water and cover carrots with a damp cloth. Do not soak the carrots as this will dilute their flavour.

Scrub and cut your parsnips and store in a bowl using the same method as the carrots.

Take anything you have prepared in advance out of the freezer and leave in the fridge to defrost.

Chill the champagne, wine and water.

CHRISTMAS DAY

9.30am

Stuff the turkey, weigh and calculate cooking time (18 minutes per 450g/1lb).

Preheat oven to Fan 170°C. Conventional 190°C/Gas 5.

10.15am

Place the turkey in the oven to roast. (timing based on a 4.5kg/10lb bird, weighed after stuffing). Cover with foil. Check and baste every hour.

Prepare red onions and squash.

10.45am

Take a break from cooking - relax and enjoy the day.

12.30pm

Cook the potatoes on the hob for around 8 minutes, the further they go the fluffier the final result. Drain and give them a shake.

Tip them into a large tray in one layer, and add the fat - olive oil, butter or goose fat - then season really well. Toss well, so they get completely covered in fat.

12.45pm

Uncover the turkey. 15 minutes later, pour over thyme infused oil or baste with butter and fresh thyme leaves.

Lay the table.

1.15pm

Remove turkey from oven, cover tightly with foil and leave to rest.

Drain off resting juices and use to make bread sauce.

Put red onions, squash, and stuffing rolls in oven to roast.

Make gravy.

Reheat bread sauce, stirring occasionally.

Put your parsnips in to roast.

1.30pm

Put your Christmas pudding on to steam.

Warm plates and serving dishes. If there is no room in the oven, place them in a sink of boiling water and dry them just before serving.

Take the cranberry sauce from the fridge and allow to warm at room temperature, this will improve the flavour.

1.45pm

Cook carrots in as little water as possible so you retain their full flavour, fry or boil your sprouts.

2.00pm

Carve the turkey. Serve dinner, sit back and enjoy!

TIP

If you don't have a meat thermometer, pierce the thigh with a skewer and catch the juices with a spoon. The turkey is cooked if the juices are clear and golden, but if they are pink or streaked with blood, return the bird to the oven for a further 20-30 minutes, then test again.

I hope that my time plan will leave you feeling relaxed and triumphant. Have a sustainable Christmas lunch - save money and the planet by transforming your leftovers into fabulous new dishes*.

Pete Redman

*You can find the recipes mentioned at www.bartlettmitchell.co.uk/recipes

DIY CHRISTMAS CARD DECORATION

WHAT YOU'LL NEED

- 2-3 King Edward potatoes, large
- Craft paint
- Craft card - 210 - 250gsm matte A4 is best
- A6 envelopes
- Decorations to layer on top of paint
- Pipe cleaners, ribbon or other hanging material
- Craft glue

LET'S GET CRAFTY...

Firstly, cut your card width ways down the middle and then fold each half in half again to create your A6 Christmas card.

Next, slice your large potatoes in half and start - the trick is to carve round your desired bauble pattern to about 1cm depth to ensure clean print lines. We've chosen a tree cut-out for our bauble shape.

You can then either dip your potato in one colour of paint, or use a paintbrush for multiple colours. Make sure the print area is covered but not too heavily, otherwise it can cause the print to spill over when you press down on the card.

Press your potato print down firmly on the card - push directly onto the page rather than at an angle to avoid the potato slipping and the print smudging.

While the paint is still wet, add any bio-degradable glitter or other decorations to the top to give your print some sparkle.

Allow the cards to dry and then, using a separate paintbrush, paint the glue to the top of your bauble prints and attach your hanging material.

CHRISTMAS FAMILY QUIZ

ROUND 1 | CHRISTMAS NUMBER ONES

1. Which years were these songs Christmas No 1?

- 1) The Spice Girls – 2 Become 1

2) Bob the Builder – Can You Fix It

3) Cliff Richard – Mistletoe And Wine
- 4) Band Aid – Do They Know It’s Christmas (Original Version)

5) The Human League – Don’t You Want Me

ROUND 2 | MULTIPLE CHOICE

1. Which of these companies first used Santa in their advertising campaign?

- A) Pepsi

B) Coca Cola

C) Ford

D) Rolex

2. What colour Christmas did Elvis sing about?

- A) Red

B) Green

C) White

D) Blue

3. How many French Hens are there?

- A) One

B) Two

C) Three

D) Four

4. Which country annually gifts London the Christmas tree erected in Trafalgar Square?

- A) Denmark

B) Norway

C) France

D) Finland

5. What is Frosty the Snowman’s nose made of?

- A) Coal

B) Parsnip

C) Carrot

D) Button

ROUND 3 | CELEBRATION DAYS

1. Everyone knows Christmas Day is held on 25th December, but can you name the UK celebration days held on these dates?

- 1) 15th July (Clue: Hope it doesn’t rain on this date)

2) 17th March (Clue: Lots of people turn the town green!)

3) 21st October (Clue: You could have a tot of rum to celebrate this day)

4) 1st April (Clue: You’d be stupid to miss this one)

5) 25th January (Clue: You could recite an ode on this day)

ROUND 4 | MULTIPLE CHOICE

1. What do you do traditionally under the mistletoe?

- A) Hug

B) Drink

C) Kiss

D) Exchange gifts

2. Traditionally what is it lucky to find in your Christmas pudding?

- A) Gift

B) Sixpence

C) Toy

D) Key

3. In what ocean is Christmas Island?

- A) Atlantic

B) Pacific

C) Arctic

D) Indian

4. How many reindeer pull Santa’s sleigh?

- A) Six

B) Ten

C) Eight

D) Twelve

5. Brenda Lee was (doing what?) around the Christmas tree?

- A) Sitting

B) Rockin’

C) Dancing

D) Sleeping

ROUND 5 | BONUS ROUND DOUBLE POINTS FOR EACH CORRECT ANSWER

Historically having the best-selling toy at Christmas was big business. Can you name the top-selling Christmas toys in these years?

- 1) 1999 (Clue: It’s a shame this board game didn’t contain the prize!)

2) 1990 (Clue: These cult cartoon characters lived in a sewer!))

3) 1983 (Clue: Luckily these dolls didn’t smell like where they lived)

4) 1981 (Clue: These 6 sides had everyone in a spin)

5) 1977 (Clue: You didn’t have to be a bandit to ride one of these!)

ROUND 6| FINAL FAST FOODIE ROUND

- 1) What does the HP stand for in HP sauce?

2) What is a love apple another name for?

3) Juniper berries go into making which spirit?

4) BISTO is an acronym of?

5) In which year did the first McDonalds open in the UK?

ANSWERS at the bottom of the page- no peeking!

Answers
Round ONE: 1.1996, 2.2000, 3.1988, 4.1984, 5.1981 Round TWO: 1.Coca Cola, 2.Blue, 3.Three, 4.Norway, 5.Button Round THREE: 1.St Swithin's Day, 2.St Patrick's Day, 3.Trafalgar Day, 4.April Fools' Day, 5.Burns Night Round FOUR: 1.Kiss, 2.A Sixpence, 3.Indian, 4.Eight, 5.Rockin' Round FIVE: 1.Who wants to be a millionaire board game, 2.Teenage Mutant Ninja Turtles, 3.Cabbage Patch Kids, 4.Rubik's Cube, 5.BMX bicycle Round SIX: 1.Houses of Parliament, 2.Tomato, 3.Gin, 4.Browns Instantly, Seasons and Thickers in One, 5.1940

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Merry Christmas from bartlett mitchell



"Have a great Christmas and look forward to seeing you all in a hopefully more calm 2021."

Ian Thomas, CEO

Spotify Playlist

At the start of December... Michael Bublé, Jingle Bells (ft. The Puppini Sisters)
On Christmas Day... Bing Crosby, I'm Dreaming of a White Christmas
To upset my daughters I sing... 12 Days of Christmas