



Tartan Spoon

**3 COURSE CHRISTMAS
DINNER FOR 4 PEOPLE**



Christmas Dinner

Starter

Carrot and Coriander Soup

Main

Roast Turkey with brussel sprouts, carrots, parsnips, roast potatoes, stuffing balls, pigs in blankets and gravy

Dessert

Pineapple Fool

Where & What to Buy

ALDI

- Potatoes - £0.19P
- Parsnips - £0.19p
- Carrots - £0.19p
- Brussel Sprouts - £0.19p
- Coriander - £0.52p
- Custard Creams - £0.42p
- Pineapple - £0.89p
- Vegetable Cubes - £0.52p
- Honey - £0.75p
- Double Cream - £1.15
- Gravy Granules - £0.95p
- Pigs in Blankets - £1.99
- Stuffing Mix - £0.43p

ICELAND

- Bernard Matthews Turkey Breast - £2.75

Carrot & Coriander Soup

You'll need

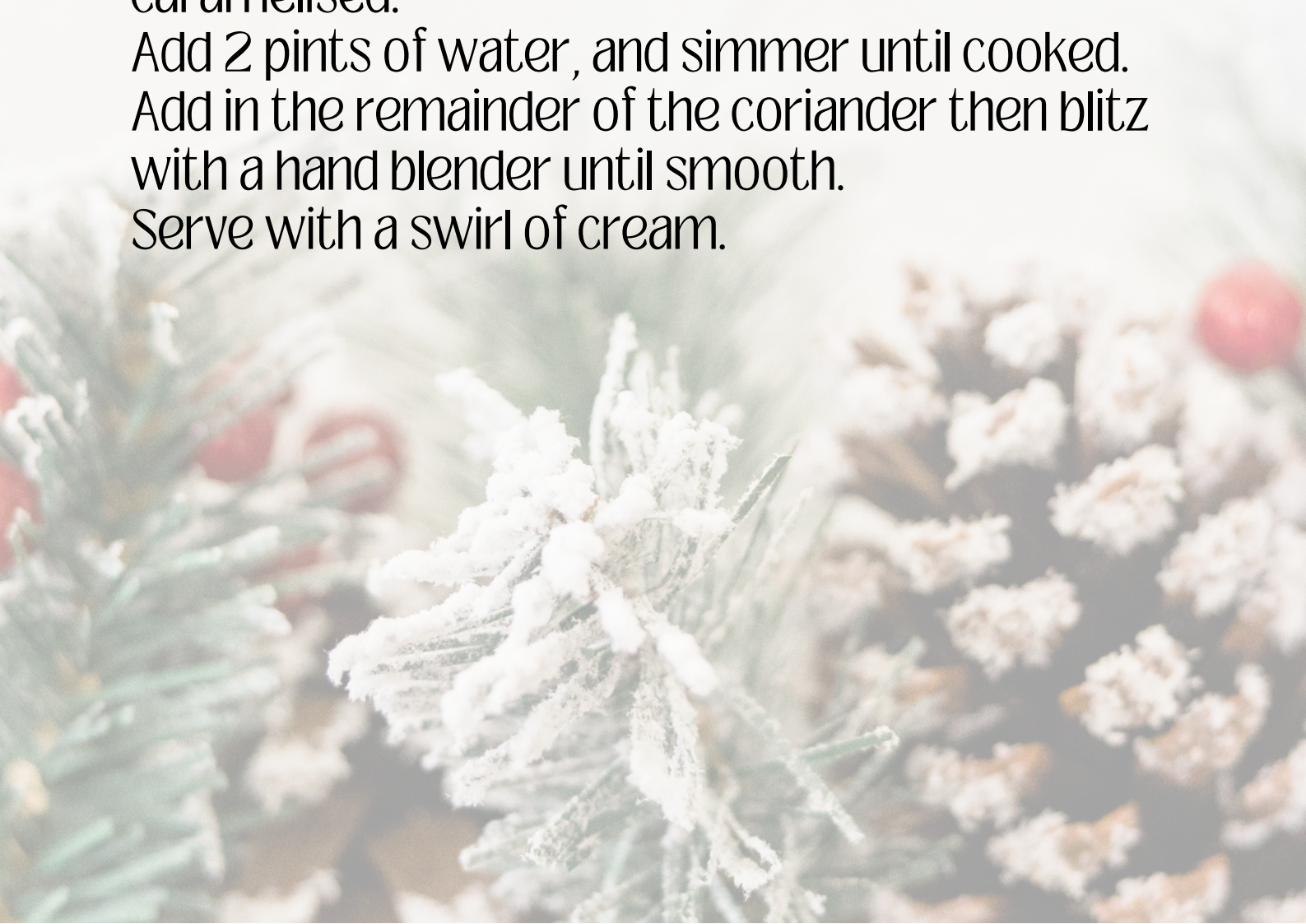
- half the carrots
- half the fresh coriander
- 2 vegetable stock cubes
- an onion from your store cupboard
- wee bit of ginger if you do have (if not, don't worry).

Chop these all up and saute until the carrots are caramelised.

Add 2 pints of water, and simmer until cooked.

Add in the remainder of the coriander then blitz with a hand blender until smooth.

Serve with a swirl of cream.



Turkey Dinner

Peel and slice all you vegetables.

Parsnips can be roasted in honey.

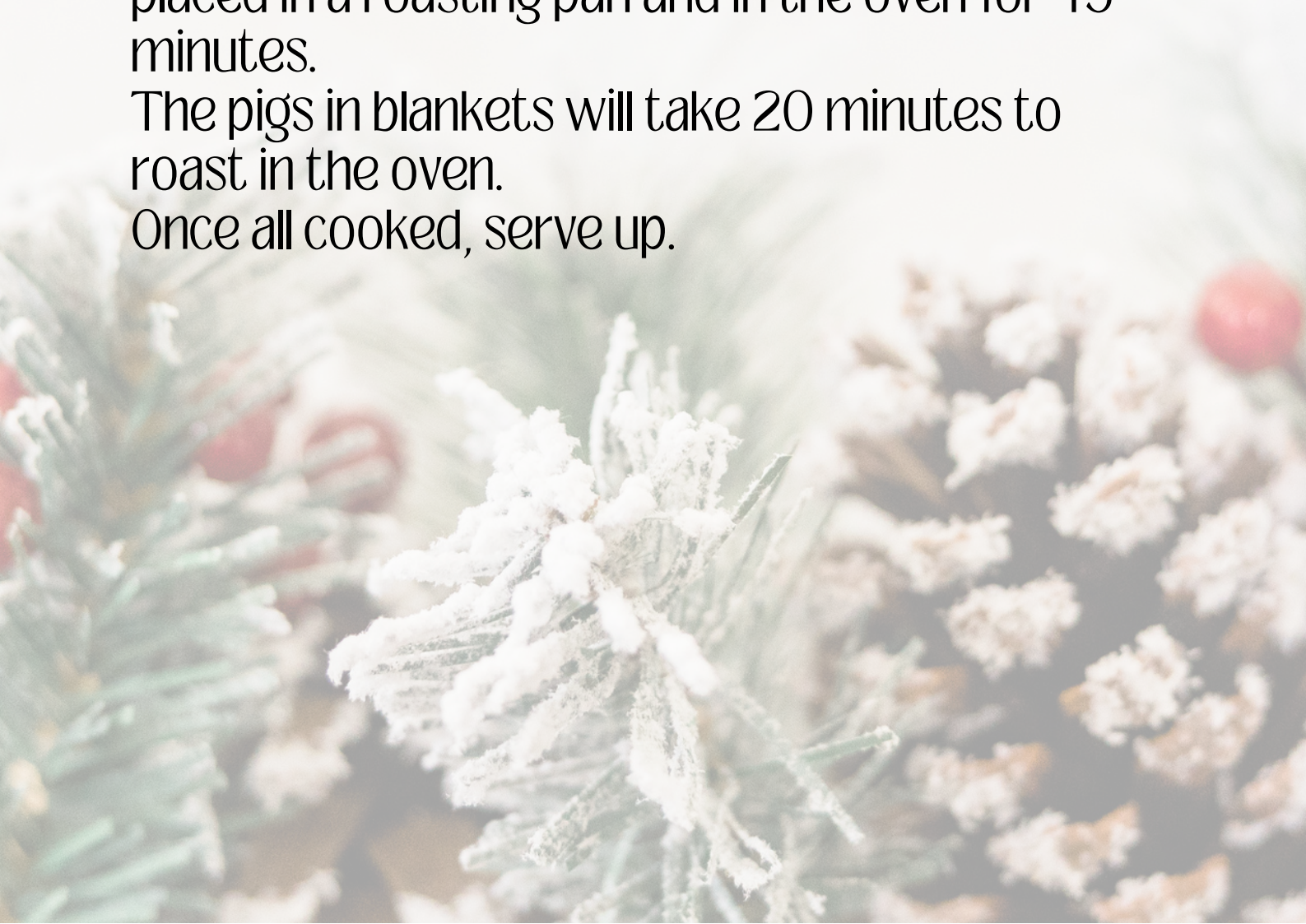
Brussels sauteed in a pan with some butter until the edges start to caramelize.

Your potatoes should be par boiled before placing them into a hot roasting tin that you have heated in the oven with some oil, prior to you placing them into the oven.

The turkey joint should be defrosted completely, placed in a roasting pan and in the oven for 45 minutes.

The pigs in blankets will take 20 minutes to roast in the oven.

Once all cooked, serve up.



Pineapple Fool

Firstly peel the pineapple, cut it into slices then cubes.

Add this to a pan with some honey and pan roast until it starts to caramelize.

Meanwhile, crush the custard cream biscuits (I used a heavy rolling pin)

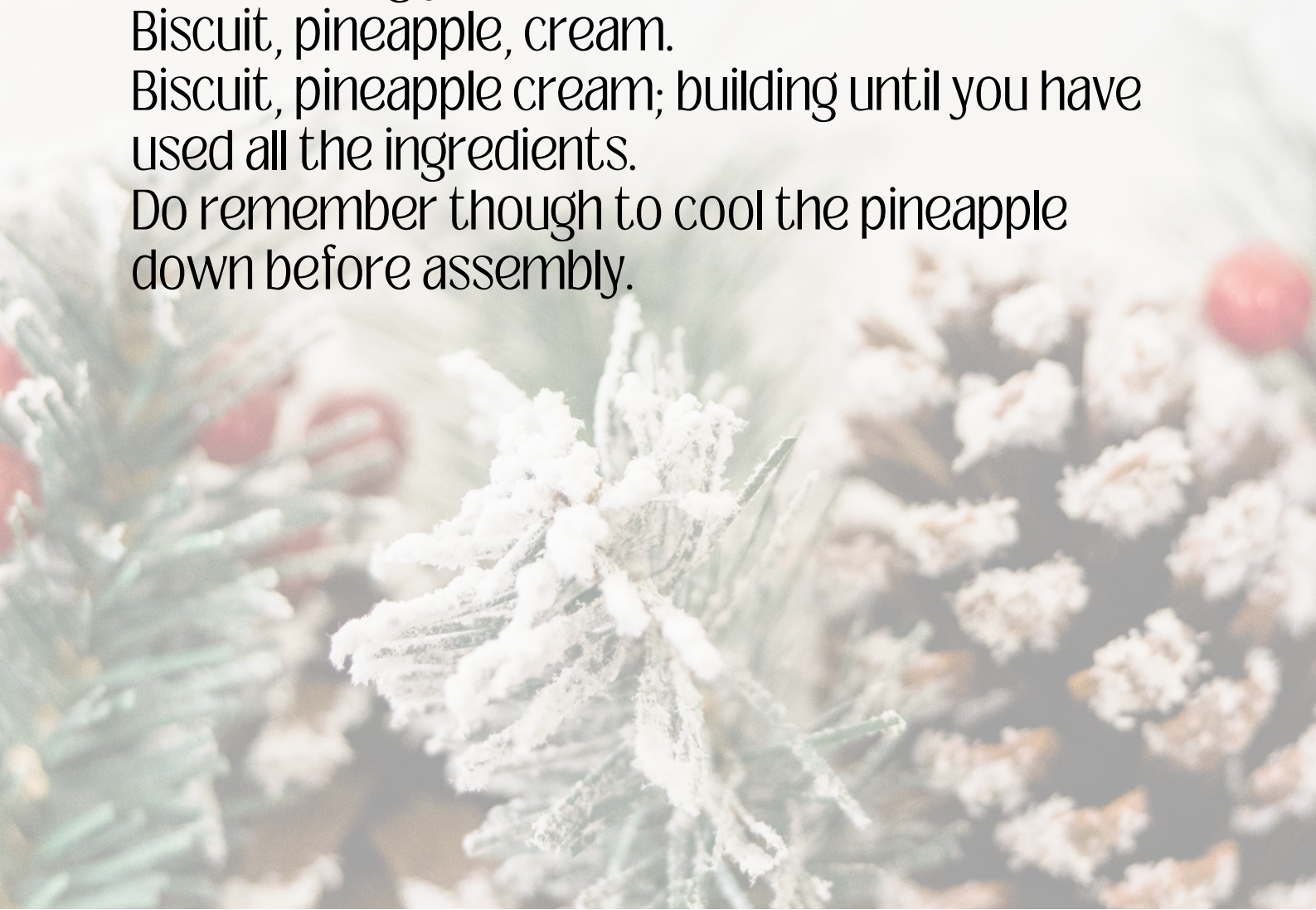
Whisk up the double cream until stiff peaks appear.

Once every component is ready, its time to start building your fool.

Biscuit, pineapple, cream.

Biscuit, pineapple cream; building until you have used all the ingredients.

Do remember though to cool the pineapple down before assembly.



Preparation is key. The Soup and the Dessert can be made the night before and stored in the fridge.

Take your time. It took me an hour and half to prep and cook the mains, taking my time.

Ask for help. This dinner is fairly easy to prepare but it's also a social meal and there are plenty of components that family members and kids can help with

Well fed. As far as Christmas Dinners go, this menu gives you huge portions and 3 courses that will easily feed 4 people.

There is no need to feel anxious about Christmas, with some shopping around and a little time spent in the kitchen, you can whip up a delicious 3 course dinner in a few hours.

Merry Christmas and enjoy your day!