



CHRISTMAS HAMPER COOKING INSTRUCTIONS

STARTER

YORKSHIRE FREE RANGE CHICKEN LIVER PÂTÉ

Chill and then serve with Apple Gel

GARDEN PEA VELOUTÉ, WILD MUSHROOM CREAM

Bring to a simmer & serve

MAIN

TURKEY BALLONTINE

Take the turkey breast out of the fridge and allow it to come to room temperature for an hour.

Heat the oven to 190C/fan 170C/gas 5

Weigh the turkey breast and calculate 40 mins per kilo plus an additional 20 mins.

Rub the butter or oil over the skin and season well. Put the turkey breast on the rack.

Roast for the allotted time, taking the foil off 20 mins before the end to brown the skin.

Test with the point of a knife and see if the juices run clear. If you have a thermometer, it should read 65-70C. If the joint isn't cooked through, roast for another 10 mins.

Leave the turkey to rest somewhere warm for 20 mins – it will keep cooking, so the final internal temperature will rise to 70C or just above that.

Please do not skip this step, or the juices will all flow out as you carve.

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

Pierce bag & place in a microwave for 3-4 minutes or in a simmering pan for 8 to 10 minutes

DRIPPING POTATOES, PARSNIPS & HONEY ROASTED CARROTS

Place in a pre-heated oven - 180 degrees and cook for 35 – 40 minutes or until golden and piping hot

YORKSHIRE PUDDINGS

Place in a pre-heated oven - 180 degrees and heat through for 3-4 minutes

TURKEY JUICES

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

DESSERT

CHRISTMAS PUDDING & BRANDY SAUCE

For a small portion either pierce the bag & microwave for 40-50 seconds or place the bag unpierced in a pan of simmering water for 10 minutes. For 4-6 portions either 'portion' cold, place on a plate, clingfilm, pierce & microwave for 1-2 minutes or steam in a pan of simmering water for one hour or until piping hot. To heat the Brandy Sauce either warm in a pan or place bag in a pan of hot water for 5 to 10 minutes

We hope you all enjoy your Christmas Day Lunch

Please be conscious all cooking guidelines are subject to your own oven/microwaves power & efficiency

We would like to wish all our guests a very Happy Christmas and New Year

Thank you for your order! We look forward to welcoming you to Grassington House

Our phone lines will be closed on Christmas Eve from 2pm & Christmas Day, however, full instructions are also on our website:

www.grassingtonhouse.co.uk/ghah-luxury-christmas-hamper-guide.html

Sue, John & the Team at Grassington House