

# Christmas Serving Ideas

## Entrée Ideas

Tossed Baby Salad leaves, with tomato, Onion, bacon lardons and croutons, dressed with cheeky chilli, honey & herb or basil and lime dressing and topped with a marie rose sauce

Baby salad leaves with Sliced Pear and Stilton, dressed with Wicked Raspberry Dressing -

Chicken Liver Pâté served with Melba Toast served with Cumberland Sauce -

Fantailed Prawns on a bed of Baby Salad Leaves served with Sweet Chilli Dipping sauce -

Goatsbridge Trout Pate served with Beetroot Chutney

Filo Pastry filled with Red Onion Marmalade and topped with crumbled Ryefield Goats Cheese

Deep fried Brie served with Balsamic Jelly, Cumberland Sauce, Red Onion Marmalade or Piquant Chilli Jelly

## Main Course

Stuffed Turkey and Ham glazed with Balsamic jelly mixed with mustard and orange zest and dressed with cloves

Oven Roast duck with Blackcurrant Jelly jus.

Fillet Steak served with Red Onion Marmalade

Baked Salmon glazed with Piquant Chilli Jelly

Roast root Vegetables, dressed 5 minutes before removing from oven with Balsamic Jelly or Lemon and Ginger Jelly.

Red Cabbage braised in Red Wine Vinegar and tossed with Crab Apple & Chilli Jelly

Potato au Gratin Slice potato finely and layer with Beetroot Chutney, top with Cheese and bake.

## Left Overs!

Serve Cuts of Ham with Rhubarb Relish, Beetroot or Chunky Chutney any which way you choose

Turkey curry - add turkey pieces to a hot pan with oil, toss in curry powder, add chunky Chutney and crème fraîche or cream and a stock cube. Reduce or thicken if required

Turkey a la King! - sweat onions, red peppers, mushrooms and garlic in butter. Add a little flour, then milk to make a sauce. Season and add a dash of Chilli Dipping Sauce or Jelly. Serve with Rice or Potato

Turkey Cottage Pie - as above, just put in oven proof dish and top with leftover mashed potato and sprinkle with grated cheese - bake until piping hot.

*Wishing you all a Merry  
Christmas from Ciara's Pantry*

