

Christmas Cooking Schedule

To serve at:

Make your Christmas Day a little easier by planning your cooking schedule ahead of time. Simply start by working out when you'd like to eat, and work backwards to discover what time each dish should go into the oven. Jot it down on our handy list and follow on the big day.

Turkey:.....

Roast potatoes:.....

Pigs in blankets:.....

Stuffing:.....

Brussels sprouts:.....

Carrots:.....

Parsnips:.....

Other veg:.....

Start preparing gravy and cranberry sauce at:.....

Lay the table at:.....