



NEXT LEVEL

# CHRISTMAS MENU

## *time plan*

**Print the next level Christmas menu time plan** from [bbcgoodfood.com](http://bbcgoodfood.com).

### 8:30am

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- Take the turkey** out of the fridge to let it warm up to room temperature ahead of roasting.
- Prep the veg** for the sticky maple roots.
- Prep the sprouts and pistachios** for the sizzled sprouts with pistachios & pomegranate.
- Prep the veg** for the squash colcannon.

### 9am

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- Heat oven** to 180C/160C fan/gas 4.

### 9:30am

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- Stuff the turkey** with the shallots, then put in the oven (timings based on a 5kg turkey).

### 12:25pm

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- Heat the oil** in a roasting tin for the herb-infused roast potatoes.

### 12:30pm

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- Turn oven up** to 200C/180C fan/gas 6.
- Put the potatoes** in the oven.

### 1pm

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- Check the turkey** is done, then remove from the oven. Cover and leave to rest.

### 1:10pm

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- Turn the potatoes** and roast for a further 20 mins.

### 1:20pm

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- Cook the sizzled sprouts** with pistachios & pomegranate.
- Cook the sticky maple roots** on the hob and keep warm.
- Cook the microwaved squash** colcannon and keep warm.

### 1:30pm

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- Turn oven up** to 220C/200C fan/gas 7.
- Turn the potatoes** and roast for a final 20 mins.
- Bake the triple pigs-in-blankets** for 30–35 mins.
- Bake the Tuscan sausage, kale & ciabatta** stuffing for 30 mins.
- Bake the wild mushroom Yorkshire puddings** for 20–25 mins (or reheat from frozen).
- Reheat the cheesy celeriac, leek & rosemary gratin** in the microwave.

### 1:40pm

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- Reheat the red cabbage** with port, prunes & orange in the microwave or on the hob.
- Reheat the extra creamy bread sauce** in the microwave or on the hob.
- Heat the make-ahead madeira gravy** on the hob, adding cooking juices from the turkey, if you like.

### 2pm

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- Start taking dishes** to the table.