

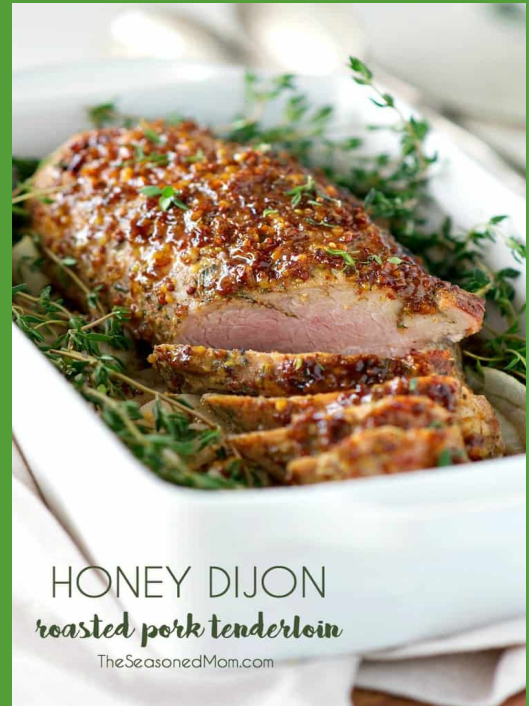
# HONEY DIJON ROASTED PORK TENDERLOIN

**Serves 4** (5 x this recipe for 20 servings)

## DIRECTIONS

1. Spray Oven tray with cooking spray/oil.
2. In a small bowl mix together the mustard, honey & thyme.
3. Place sliced onion in a single layer in bottom of the tray.
4. Season pork with salt and pepper on all sides and place on top of the onion.
5. Brush half the mustard mixture over the pork.
6. Cover with foil.
7. Preheat oven to 400 °F/ 200 °C (180 °C Fan oven) / gas 6
8. Bake for 25 mins covered with foil.
9. Remove from oven and brush with remaining mustard mixture.
10. Grill so that coating is crispy or continue in oven for a further 5-10 minutes until pork has reached internal temperature of 65 °C– test with meat thermometer.

(wrap with foil and deliver hot at 6:15pm to be transferred to warm oven until served)



HONEY DIJON  
*roasted pork tenderloin*  
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## INGREDIENTS

- 1lb pork tenderloin
- 2 tbsp Dijon mustard
- 2 tbsp honey
- 1 tsp minced fresh thyme leaves
- 1 onion thinly sliced

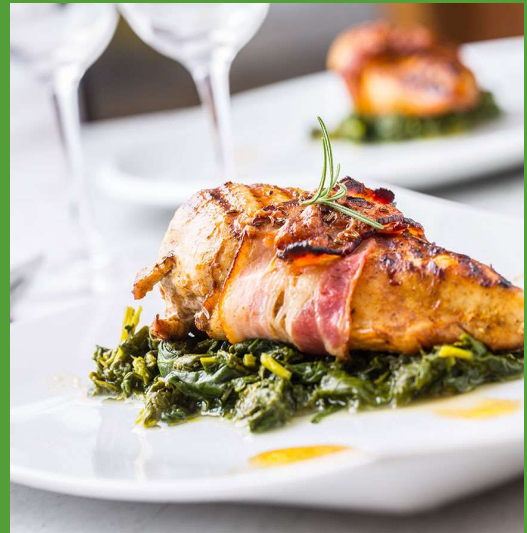
# FESTIVE STUFFED CHICKEN BREASTS

**Serves 4** (5 x this recipe for 20 servings)

## DIRECTIONS

1. Cut the chicken breasts in half horizontally, cutting halfway through and open them up like a book to make a butterfly shape.
2. Spread 1 tbsp Boursin and ½ tsp cranberry inside each chicken breast.
3. Close them and wrap each with 2 slices of Parma ham.
4. Place chicken breasts on trays lined with foil.
5. Preheat oven to 400°F/ 200°C (180°C Fan oven) / gas 6
6. Cook chicken in oven for 15/20 minutes.

(wrap with foil and deliver hot at 6:15pm to be transferred to warm oven until served)



## INGREDIENTS

- 4 chicken breasts
- 4 tbsp Boursin cheese
- 2 tbsp Cranberry Jelly
- 8 slices Parma ham

# INDIVIDUAL (VEGAN) CHRISTMAS PIES

**Serves 4** (3 x recipe for 12 servings)

## DIRECTIONS

1. Fry leeks in oil until soft. Add mushrooms, mace and thyme – turn up heat to dry any liquid. Stir in potato for 2 mins.
2. Add lentil, chestnuts and cream and cook for 2 minutes.
3. Remove from heat and stir in 4 tbsp cranberry.
4. Make the pastry by putting flour and suet in a food processor with 1 tsp salt. Whizz together until you can't see any big suet lumps. Then keep pulsing as you add oat milk until the pastry comes together.
5. Roll out a quarter of the pastry onto a lightly floured surface, then use 4 individual pie dishes to cut 4 pastry lids. (4 x 250ml ramekins) Use a small star cutter to make 4 star holes in lids. Cover with cling film.
6. Line pie dishes or alternatives with baking parchment leaving the sides tall to help lift the pie out of the ramekin. Gather lid scraps with remaining pastry and divide into 4. Roll out to £1 coin thickness and use to line each pie dish with an overhang. Divide filling. Top with lid. Use fork to seal edges. Cover and chill up to 24 hours.
7. Preheat oven to 220 °C (200 °C Fan oven) / gas 7  
Bake for 30 mins.
8. Remove from dishes and place on baking sheet, spoon cranberries to the star holes, add thyme sprig, and replace lid. Bake for another 5-10 mins

(wrap with foil and deliver hot at 6:15pm to be transferred to warm oven until served)



## INGREDIENTS

200g sliced leek  
1 tbsp olive oil  
100g Finely chopped mushroom  
4 pinches grnd mace  
4 pinches thyme leaves  
(+ 4 small sprigs to decorate)  
100g grated potato  
100g puy/green canned lentils  
100g finely chopped cooked chestnut  
8 tbsp plant based double cream alternative (Elmlea Plant cream)  
4 tbsp whole cranberry jelly/sauce (+4 tsp to decorate)  
200g plain flour  
100g light veggie suet  
8 tbsp oat milk

# ULTIMATE GRATIN DAUPHINOIS

**Serves 8** (3 x recipe for 24/25 servings)

## DIRECTIONS

1. Preheat oven to 160°C (140°C Fan oven) / gas 4
2. Rub butter all over gratin dish or deep oven trays.
3. Peel and slice the potatoes to width 3mm.
4. Lay slices on a clean tea towel and pat dry. Keep them covered with a tea towel whilst you prepare the rest of the ingredients
5. Pour the milk and cream into a saucepan. Add garlic and thyme.
6. Slowly heat the milk and just as it's about to reach boiling point and you see bubbles appear around the edge of the pan, remove it from the heat.
7. Strain the liquid into a large jug, sprinkle in the nutmeg.
8. Layer half the potatoes in the dish overlapping the slices and sprinkling with a little salt and pepper between each layer.
9. Pour half the milk and cream over the potatoes, then finish layering the rest. (keep some of the best slices for the top layer).
10. Pour over remaining milk and cream and scatter with the cheese.
11. Partially cook for 30-40 mins until only just golden (they will continue cooking at the venue).
12. Preheat oven to 160°C (140°C Fan) / gas 4.
13. Bake for 20-30 minutes until golden brown and warmed through.

(wrap with foil and deliver hot at 6:15pm to be transferred to warm oven until served)



## INGREDIENTS

1kg potatoes  
300ml full fat milk  
284ml carton double cream  
1 garlic clove peeled and halved  
2 sprigs fresh thyme  
(plus extra for sprinkling)  
pinch of ground nutmeg  
25g parmesan/Italian hard cheese

# SMASHED BRUSSELS, LEEK & PEAS

**Serves 8** (5 x recipe for 48 servings)

## DIRECTIONS (AT VENUE)

1. Gently boil the brussels for 5-10 mins (not too soft).
2. Soften leeks in butter.
3. Gently smash brussels with masher
4. Add brussels and leeks to sauce pan and add boiling stock. Simmer for 5 mins and add the frozen peas.



## INGREDIENTS

300g peeled brussels sprouts  
4 leeks, finely sliced  
2 tbsp olive oil  
400ml Vegetable stock  
500g frozen peas

# CROSTINI STARTERS

**Serves 48** (each recipe does 16 servings)

**Slice bread and lightly spray with olive oil spray. Grill until golden before topping with recipes below.**

## Prawn & Avocado Crostini

### DIRECTIONS (IN ADVANCE)

1. Chop tomatoes and combine with prawns, lemon juice and salt to taste.

### DIRECTIONS (AT VENUE)

1. Chop avocados and add to prawns & tomatoes.
2. Spoon mix on and serve on side pates with a little rocket/pea shoots and balsamic glaze.

## Red grape & Ricotta Crostini

### DIRECTIONS (IN ADVANCE)

1. Chop macadamia nuts with a knife to small pieces.

### DIRECTIONS (AT VENUE)

1. Roast grapes topped with balsamic vinegar for 12-15 mins until soft and starting to caramelize.
2. Spread ricotta on crostinis, top with grapes.
3. Drizzle balsamic glaze and top with nuts.
4. Serve on side pates with a little rocket/pea shoots and balsamic glaze.

## Brie & Cranberry Crostini

### DIRECTIONS (IN ADVANCE)

1. Toast and crush walnuts (1cm pieces)
2. Zest oranges.

### DIRECTIONS (AT VENUE)

1. Slice brie and lay on top. Toast until melted.
2. Remove and top with 1tsp cranberry sauce and sprinkle with walnuts and zest.
3. Serve with rocket/pea shoots and balsamic glaze.

## INGREDIENTS

### All recipes

- 24 ciabatta small loaves or 12 large (2 small slices or 1 large per serving)
- Olive oil spray
- Rocket/Pea shoots

### Prawn & Avocado Crostini

- Cooked prawns x 3 bags
- 8 avocados
- 8 tomatoes
- 4 lemons juiced
- Balsamic Glaze

### Grape & Ricotta Crostini

- 600g seedless red grapes
- 300g Ricotta cheese
- 8 tbsp Balsamic vinegar
- 2 cups macadamia nuts

### Brie & Cranberry Crostini

- Brie x 2-3 packs
- Cranberry sauce x 1 jar
- 4 oranges
- 1 cup walnuts
- Thyme sprigs (1 bag)