

CHRISTMAS DINNER WITH A DIFFERENCE (AUTUMN TERM 2)

Chef Ian Neville will show you how to take the stress out of Christmas. Learn how to get more fun and enjoyment out of preparing your Christmas Dinner;

1 Honey roast ham and turkey preparation

The aim of tonight class is to empower you into creating the perfect family Christmas dinner while demonstrating the art of preparing a succulent roast turkey and honey roast ham festive dinner.



2 Stuffing and sauces

Accompaniments are key to any successful festive feast, so with this in mind Chef Neville will show you how to create the perfect herb and bacon stuffing as well as the basic principles in making a rich gravy to accompany your roast turkey and honey roast ham.



3 Christmas vegetables (Brussel sprouts and bacon, honey roast parsnips and roast potatoes)

Vegetables are crucial in any Christmas dinner so tonight Chef Neville will assist you in making Brussels sprouts with roasted bacon pieces, honey roast parsnips and crispy roast potatoes.



4 Lemon cheesecake

Lemon cheesecake is a quick alternative to the more traditional festive dessert, Christmas pudding. Easy to make, with no cooking required but every bit as gorgeous, Chef Neville's Lemon Cheesecake is simply delicious due to its simplicity and bags of flavour!



5 Christmas leftovers

Always an issue, what to do with the Christmas leftovers? In tonight's class, Chef Neville will demonstrate some classic alternatives such as turkey curry and turkey and ham pie.

