

FEAST FOR 2

STARTERS butternut squash soup / apple & goat cheese salad

MAINS turkey pot pie / roasted breast

FIXINGS garlic smashed potatoes / apple brioche stuffing / brussels sprouts / gravy / cranberry orange jam / dinner rolls

DESSERT sticky toffee pudding / apple pie

FEAST FOR 4

SNACKS hummus & veggies

STARTERS butternut squash soup / apple & goat cheese salad

MAINS turkey pot pie / roasted breast / braised legs & wings

FIXINGS garlic smashed potatoes / apple brioche stuffing / brussels sprouts / delicata squash / gravy / cranberry orange jam / dinner rolls

DESSERT sticky toffee pudding / apple pie

FEAST FOR 8

SNACKS hummus & veggies

STARTERS butternut squash soup / apple & goat cheese salad

MAINS turkey pot pie / roasted breast / braised legs & wings / salmon / beef short rib

FIXINGS garlic smashed potatoes / apple brioche stuffing / brussels sprouts / delicata squash / mushroom farro / gravy / cranberry orange jam / dinner rolls

DESSERT sticky toffee pudding / apple pie / dark chocolate cake

*** Feast for 4 & 8 only*

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FEAST HEATING INSTRUCTIONS

Below is a suggested timeline for heating & serving your feast. The times provided are guidelines, and may vary with each home oven.

0:00: Preheat oven to 350 degrees. Take all items in your package from the refrigerator and remove plastic lids from aluminum trays. Place rolls on baking sheet. Cover these items with foil:

- Apple brioche stuffing
- Garlic smashed potatoes
- Turkey breast
- Turkey pot pie
- Turkey legs & wings**
- Beef short rib*

Enjoy a cocktail and snacks while the oven heats!

0:30: Place longest to heat items in the oven:

- Apple brioche stuffing (covered)
- Garlic smashed potatoes (covered)
- Turkey pot pie (covered)
- Mac + cheese* (uncovered)

0:40: Prepare salad — wash and cut apple into half inch cubes. In a large bowl, mix cubed apples with lettuce and walnuts. Keep cheese and dressing on the side for now!

0:50: Remove foil cover from these items and continue in oven:

- Apple brioche stuffing
- Turkey pot pie

Add to oven:

- Turkey breast (covered)
- Turkey legs & wings** (covered)
- Beef short rib* (covered)

1:00: Place last items in the oven:

- Brussels sprouts (uncovered)
- Delicata squash** (uncovered)
- Salmon* (uncovered)

Place items to heat on stove top in pots:

- Gravy
- Butternut squash soup
- Mushroom farro*

Warm on low heat in sauce pans until hot. When you see bubbles turn off the heat!

1:05: Place rolls in oven. Add dressing to salad and toss. After dressed sprinkle with goat cheese.

1:15: Check all items in oven are warm and then remove all items from oven. Check stove top items are warm, and don't forget the cranberry sauce which can be served at room temperature.

1:20: Ready to serve! Plate or enjoy family style. Top butternut squash soup with spiced pepitas.

FOR DESSERT: Preheat oven to 300 degrees. Remove plastic lid and pour sauce over sticky toffee pudding. Heat pie and sticky toffee in oven for 10-15 minutes and serve. Enjoy chocolate cake* at room temperature.