



**CHRISTMAS  
SEASON**



**INSPIRATION, TIPS AND RECIPES**  
TO HELP PUBLICANS AND PUB CHEFS MAXIMISE THE  
FESTIVE AND NEW YEAR TRADING OPPORTUNITY





# BUILDING BETTER BUSINESS TOGETHER

## INSPIRATION FOR A SUCCESSFUL FESTIVE SEASON

This Christmas guide is full of ideas and menu inspiration to help pub operators maximise the huge opportunity the festive season presents.



From Christmas parties and lunch on the big day itself, to Twixmas\* and celebratory New Year meals, the right food and drink menus, combined with outstanding service creates an excellent overall experience, and provides an opportunity to drive, not just strong Christmas sales, but more footfall all year round from impressed customers.

Bisto is proud to help support publicans and pub chefs with ideas to help maximise profitability at this key time of year.

We hope you find this guide helpful.

**Sarah Robb, MCIM**

*Sarah Robb*

**Foodservice marketing manager  
Premier Foods**

[www.premierfoodservice.co.uk](http://www.premierfoodservice.co.uk)





## **HARRY KODAGODA,** **CHEF/OPERATOR**

Harry has worked in the pub industry for over 25 years and, since 2019, has been chef/patron of The Cricketers Arms at Rickling Green in rural Essex, which holds an AA rosette.

Harry has been a chef since he was 16, his many awards include, 'Best Fish & Chips', as judged by Tom Kerridge, and 'Development Chef of The Year.'

## **LOUISE WAGSTAFFE,** **CULINARY ADVISOR**

Louise is senior culinary advisor at Premier Foods and has worked in the food industry for more than three decades. In 2021, Louise was named one of 44 Culinary Heroes by the Craft Guild of Chefs for her extraordinary work during the Covid-19 pandemic.



## **JO BRUCE,** **PUB EXPERT**

Jo has over 20 years' experience working in the pub industry, including 15 years at pub title The Morning Advertiser as managing editor and food editor. For the past eight years she has had her own hospitality industry consultancy business, working on events such as The Pub Show and as a judge for the GBPA and The Publican Awards.



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# FESTIVE OPPORTUNITY KNOCKS



*"Look to take your customers on 'safe adventures' with your festive menus, with lots of traditional Christmas flavours and ingredients incorporated, but used in a fresh way. Such as a cranberry Bisto gravy, a Paxo Stuffing Scotch egg or a festive pizza with turkey and pancetta topping."*

*With Christmas menus being published well in advance to help drive bookings, avoid being stung by issues with produce availability or sharp cost increases, by keeping some menu descriptions more general, such as 'served with winter veg' or 'Festive Soup of the Day'."*

**Harry Kodagoda,  
Pub Chef/Operator**



*"Christmas is a key time to impress customers with dishes that will have them return. But whilst it's important to ensure your pub's Christmas menus are exciting, it's also vital that you devise festive dishes that can be consistently well-executed by your team."*

*Consider dishes which can be assembled easily, and key elements can be prepped. Don't be afraid to use time-saving products and hacks, to ease pressure."*

**Louise Wagstaffe, Chef**



*"The last three months of the year account for well over a quarter of annual on-premise sales, so ensure a visit to your pub during this 'Golden Quarter', including Christmas, is memorable for all the right reasons."*

*To really power up sales, operators should consider offering parties and festive menus from late November, and also pay close attention on how to maximise sales over Christmas and New Year. It's also a key time to promote events and activities taking place in the first few months of the year."*

**Jo Bruce, Pub Expert**





# GO BIG, SO THEY DON'T STAY AT HOME

Impactful marketing, striking decorations, great quality and value food and drink menus, excellent customer service and extra special touches, can all help deliver great profits for a stronger financial end to the year for pub operators who focus time and energy on getting all of this right.

Research shows that UK consumers are already keen to visit venues on special occasions, with pubs/bars having the largest year-on-year value share growth, so opportunity knocks for pubs this Christmas.

To maximise sales, it's key to not just focus on the main Christmas dates, but also to drive bookings from late November, during the in between Christmas period, around New Year and into January too - to help cater for those in jobs too busy to celebrate in December.



## STRONG DEMAND



**9 in 10** consumers went out for food and drink last December.



**61%**

### EXTEND FESTIVE OCCASIONS

**Maximise the opportunity to drive footfall between the Christmas and New Year period.**

Research shows that although half of festive consumers went out before Christmas Day, for a quarter of customers, the week after was a more important time to socialise.<sup>1</sup>



of consumers are looking for a unique experience they can't recreate at home – helping to justify treating themselves.<sup>1</sup>

Consider crafted cocktails or interactive activities, like darts or shuffleboard tournaments!

### EASY SALES WINS – GO BOTTOMLESS



**Over half of gravy lovers would pay extra for a bottomless supply of gravy so look at the upsell opportunity this Christmas and beyond.**







## FESTIVE MENU IDEAS

- Make it memorable for your Christmas party/group bookings on key festive trading days by surprising them with complimentary 'chef's treats from the kitchen'. Offer tasty and cost-effective options such as hot mini sausage rolls with onion and ale gravy for dipping.
- Offer free extra stuffing balls, pigs in blankets and Yorkshire puddings on Christmas Day to add to your pub's overall 'wow factor' experience.
- To ease pressure relating to dietary requirements back of house, use one gravy such as Bisto Reduced Salt, which is suitable for vegans and also a gluten-free diet (*when made up*).
- Add a festive twist to pies with fillings such as chicken and stuffing, turkey and cranberry, turkey curry, game or Christmas vegetable pie. Use Bisto For Meat Gravy Granules as a simple way of binding pie fillings together. Serve with a bottomless jug of Bisto gravy.
- Festive bar snacks are ideal for capturing food sales from drinkers and for catering at festive events. Ideas include turkey and cranberry and sage and onion Scotch eggs (using Paxo Stuffing), festive sausage rolls, mini-Yorkshires filled with roast turkey and gravy or turkey bites with Bisto Southern Style Gravy.
- Go for lighter menu options during the period between Christmas and New Year, as customers are likely to be looking for more casual food after indulging on key festive days. Ideas include festive inspired salads, soups, grazing boards and sandwiches. Why not feature this Bisto and Paxo Christmas Wrap: <https://www.premierfoodservice.co.uk/recipes/bisto-and-paxo-christmas-wrap/>
- Nostalgic dishes continue to be a winner with customers, so look to embrace this on festive menus with flavours such as Eggnog, gingerbread, and clementine.
- Celebrate what your pub is famous for on your Christmas menus. So, if you hero burgers, toasties or pizzas, don't ditch them, give them a festive twist. Be inspired with this delicious recipe: Bisto, McDougalls and Paxo Christmas Pizza: <https://www.premierfoodservice.co.uk/recipes/bisto,-mcdougalls-and-paxo-christmas-pizza/>
- For New Year's menus consider, as well as pre-ticketed dinners with entertainment, more casual offers with your usual menu or a buffet, as many people may be looking for great pub food on New Year's Eve without the formality.





## ENTICE IN DINERS WITH EXCITING MEAT FREE OPTIONS

Vegetarians and vegans are key decision makers in group bookings, so ensure your menu options are enticing to them.

When dish planning, as well as looking at meat-alternative products, consider ideas which elevate vegetables too. Get creative with pastry dishes such as Wellingtons or a pastry Christmas wreath, filled with flavour-packed vegetables, cheese and nuts.

**Chef Harry recommends** a **vegan puff pastry en croûte made with butternut squash, chestnut and cranberry** or a **beetroot, pecan and vegan sausage meatloaf served with Bisto For Meat Gravy Granules and seasonal roast trimmings.**

Use the Christmas trading period to highlight any Veganuary activity your pub has planned too.



## CHRISTMAS EVE INSPIRATION

Look to offer alternatives to roasts on Christmas Eve, such as a 'Festive Family Feast Menu', with sharing boards and pizza and pasta dishes or a 'Festive Burgers Menu', including a turkey burger with cranberry gravy for dipping fries.

A breakfast/brunch or afternoon tea package, including a visit from Santa, could also be effective in driving bookings.



## ADD EXTRA PUNCH TO BOXING DAY SALES

For something different, tap into the tradition of a Boxing Day buffet, with your own set-price per head grazing table.

Bowl food, like a turkey curry or risotto at a set-price, or Boxing Day sarnies with leftover roast meats, chips and gravy, could also work well if you are screening football matches or promoting a Boxing Day walk to and from the pub.

With brunch continuing to be a popular dining out option, offer a 'Boxing Day Brunch' menu running from morning to late afternoon.





# CHEF HARRY'S TIPS



- Impress Christmas Day guests by including a decadent sharing dish of fillet of beef Wellington with redcurrant and red wine Bisto gravy, winter vegetables and goose fat roast potatoes on your menu. Serve the Bisto gravy in a jug for customers to pour themselves.
- Link drinks that customers associate with Christmas into dishes. Ideas include a Coke glazed pork belly, which has proved a winner with my pub's customers. Or use up leftover mulled wine to braise beef brisket or to make a glazed mulled wine ham.
- Put a spin on the yule log, with a meat or vegetable filling, wrapped in bacon (*or vegan alternative*) and served with lashings of Bisto gravy.
- Add a seasonal touch to your sandwiches, with options like a turkey club and TLT (with turkey instead of bacon), served with chips, sprout slaw and sage and onion gravy made with Bisto.
- For a comforting classic that is sure to help get you on customers' good lists, offer a giant Yorkshire pudding filled with pigs in blankets, roasted root vegetables, roast potatoes and red wine gravy. Add Bisto gravy granules to the Yorkshire pudding batter to add flavour and a point of difference to the dish. This dish will work well on Christmas Eve and Twixmas menus, or as an exciting Christmas Day option for children (*with peas and broccoli in place of the root veg*).
- Bring flavours from other on-trend cuisines into festive dishes such as dukkah glazed parsnips or miso glazed turkey.
- Ask your butcher for the turkey giblets and use them to make a stock that you can use as a base for your turkey dishes and to add a dash of further richness to your Bisto Poultry Gravy.





# CHEF LOUISE'S TIPS



## GRAVY WITH GRAVITAS

Add a festive twist and extra richness to your Bisto gravy by adding a splash of cider with pancetta, dry sherry, Prosecco, port, Maderia, a festive ale or red wine.

Other ingredients which can add a Christmas feel include adding sage and onion or dates and red wine.

Take the strain out of prepping lots of different sauces for festive dishes from scratch and use Bisto as a base for sauces such as Espagnole, Maderia or Bordelaise, which is delicious served with a venison steak. A Maderia sauce is a winning partnership with winter dishes including braised beef cheeks.



## MAIN COURSE INSPIRATION

Duck is great to feature on festive menus. Dish ideas include roast duck breast with an orange gravy, made with orange juice or, for a sweeter note, marmalade. This gravy also makes a lovely match with turkey dishes.

For a different way of featuring turkey on your Christmas menus, why not offer a turkey kiev or a turkey schnitzel with Bisto Southern Style Gravy.



## SENSATIONAL STUFFING

Add a premium touch to Paxo Stuffing by adding ingredients such as sausage meat, bacon, cranberries, apricots, onion relish, roast garlic, chestnut, walnuts or prunes for a sweeter note. You could also add jerk seasoning for a spicy kick.

**Try this great recipe:** Paxo Cranberry and Ginger Stuffing Balls: <https://www.premierfoodservice.co.uk/recipes/paxo-cranberry-and-ginger-stuffing-balls/>





# TIPS FOR GREAT GRAVY



- For Christmas Day lunch serve tables with big gravy boats, so guests can personalise the quantity of gravy on their dish and pass it around the table to give that family vibe.
- Make up Bisto gravy in advance and hold in a bain marie for an even speedier service. You can hold the gravy for four hours at a temperature above 63°C, but we recommend making up and holding for a lunch or dinner service.
- For ease, and to help deliver great consistency during busy services, consider using one gravy for all dishes, such as Bisto For Meat Gravy Granules, which has been certified by the Vegan Society.
- Make a mouthwatering vegan friendly red wine gravy by sautéing onions and garlic until translucent, then adding leftover vegan red wine and simmering until reduced.
- Bisto Gravy Granules for Poultry are great to use for making pie fillings or for festive soups like turkey Minestrone, turkey and ham with parsnip crisp, turkey and pancetta or roast chicken and festive vegetables.



## ★ ★ ★ NEW YEAR'S IDEAS ★ ★ ★

Look beyond New Year's Eve being an event just for adults at your pub. Encourage families during early evening with hotdogs and burgers or bowl food, such as curry or chilli. Entertain younger guests with a family quiz, games, DJ or fireworks in the pub's garden. A New Year's Day roasts menu, including roast meat baps with chips and Bisto gravy, will also be a hit with families and walkers.





# DRIVING FESTIVE BOOKINGS



## FESTIVE ACTIVITY IDEAS

With an increasing number of consumers looking for an experience when visiting pubs, operators should look to offer entertainment and extra touches to ensure a visit to their pub is one customers will want to repeat.

Activity ideas include hosting, or working with local experts, on Festive Cocktail/Gin/Whisky/Rum Masterclasses, Wreath Making or Christmas Crafting Workshops with Christmas nibbles or a festive lunch or dinner.



Feature festive-inspired live music, or a DJ playing Christmas classics, with a set three-course dinner to appeal to Christmas parties.

Host a Christmas Movie Night, offering a set price for the film screening, a meal and popcorn.

Link in activities for party-goers that your pub already offers, such as darts, shuffleboard, table tennis, FIFA or karaoke competitions.

If you're a pub with a great reputation for quizzes or bingo then look to host a Christmas special and include tasting rounds. Link in food, such as festive pies, a festive burger or nibbles for the table at a set-price.

Other ideas for driving food sales include hosting a Christmas Food & Drink Market or Festive Craft Fair with local suppliers exhibiting in your pub's carpark or function room. Encourage customers in for a meal before or after a visit.

Have a bumper Christmas Eve with activities such as a visit from Santa and a Family PJ Party, with selection boxes for anyone who comes wearing their night attire.

'Breakfast or Lunch' with Santa events are also an effective way of driving bookings. Work with a local entertainer to put on a mini disco and party games.

As well as meeting Santa and receiving a gift from him, provide children with activity packs and biscuit decorating at their tables.

If you host a 'Christmas Lights Switch On', (or there is one locally), or you put on a Christmas Carols Night, consider offering a Winter BBQ or other easy to pre-prepare and serve take-away dishes such as soup or baked potatoes.







# MARKETING IDEAS

- Offer incentives for parties booked by a set date, such as free fizz on arrival or a gift for the party organiser.
- Host an 'Advent Calendar Sunday' on the last Sunday in November, where every child dining with you has a meet and greet with an Elf and receives a free advent calendar. Use this date to launch an 'Advent Calendar of December Deals', such as on 1 December get £1 off any main, 23 Dec - a free glass of fizz for the first 23 customers.
- Promote gift vouchers for your pub as Christmas presents. As well as selling those with a set monetary value, offer vouchers for specific experiences, such as 'Sunday Lunch for Two'.
- Get in touch with local care home managers and supported living managers to see if they would like to book residents/guests in for Christmas lunches with entertainment.
- Consider hosting a Christmas Day lunch and invite people who would normally be on their own. Or during December put on a 'Community Christmas Lunch' for elderly locals. Not only will this be rewarding for all involved, but it also helps your pub to be viewed positively in your community, which is good for business.
- Offer Christmas dinners for delivery, for those unable to travel to the pub.
- Offer January bounce back offers to customers dining with you in December. These could include vouchers such as a free main course when two dine in January.
- Ensure you highlight forthcoming January events, such as Veganuary and Burn's Night.





# MEMORABLE TOUCHES



Go the extra mile with special touches to make festive visits rave review worthy. Ideas include free material Santa hats, festive sweet cones for guests to take away, a glitter station where customers can add some sparkle to themselves or provide table activity boxes, including photo props and fun 'Would You Rather?' questions.

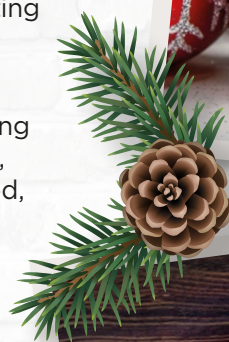
Offer a photo opportunity feature, such as a wooden sleigh outside the pub, for customers to capture some Christmas memories. Encourage them to tag your pub.

If you are a family-friendly pub then look to provide a Christmas post box for children to post their letters to Santa and send a personal reply with a festive treat (*enlist a couple of community volunteers to help write these*).



## TIS THE SEASON TO KEEP STAFF JOLLY

- Prepare your team for positive services with a fun quiz or bingo about the Christmas menu and specials to help reinforce key facts and dishes to upsell. Add in some daily competitions too, such as the best festive socks, funniest Christmas cracker joke or best Christmas tree decorations with prizes for the winners.
- Add some friendly competition to service by setting a steps challenge, with a prize for the highest number clocked up.
- Have a fun sales stats blackboard in the pub during December, to be enjoyed by staff and customers, with facts such as 5,425 Christmas crackers pulled, 12,600 sprouts served, 4,500 Bailey's drunk, 25 litres of gravy made.
- Buy or make festive treats to put in staff areas for the team to enjoy in breaks, such as cookies, mince pies or sweets, and healthier options like fruit.
- Make your team smile by gifting little treats at the end of shifts, such as chocolate variety packs, advent calendars, bath bombs, face packs, hand creams or mini bottles of fizz and cans of beer.







# CLEMENTINE, HONEY AND MUSTARD GLAZED GAMMON, PARSNIP MASH, CHESTNUTS, GREENS AND CRANBERRY BISTO GRAVY

**PREP TIME: 1HR**

**COOK TIME: 2.5HRS**

Suitable for Vegetarians: **No** | Suitable for Coeliac: **No**  
Allergens: **Celery, Mustard, Milk, Soya, Sulphur Dioxide**

**SERVES**  
**10**

## INGREDIENTS

### FOR THE GAMMON

- |                                          |                                              |
|------------------------------------------|----------------------------------------------|
| <b>2.2kg</b> boneless gammon joint, tied | <b>12</b> cloves                             |
| <b>4</b> star anise                      | <b>2</b> onions, halved                      |
| <b>4</b> bay leaves                      | <b>2</b> carrots, cut into large chunks      |
| <b>12</b> black peppercorns              | <b>2</b> sticks of celery, cut into 3 pieces |

### FOR THE GLAZE

- |                                 |                               |
|---------------------------------|-------------------------------|
| <b>2</b> clementines, use juice | <b>4 tbsp</b> grain mustard   |
| <b>6 tbsp</b> runny honey       | <b>2 tbsp</b> English mustard |

### FOR THE PARSNIP PURÉE

- |                                                                |                           |
|----------------------------------------------------------------|---------------------------|
| <b>500g</b> diced parsnip (remove the core of any hard pieces) |                           |
| <b>300ml</b> milk                                              | <b>200ml</b> double cream |
|                                                                | Large pinch of salt       |

### FOR THE MASH

- |                                                                    |                           |
|--------------------------------------------------------------------|---------------------------|
| <b>2.5kg</b> Maris Piper potatoes, peeled and cut into even chunks |                           |
| <b>125g</b> diced butter                                           | <b>200ml</b> double cream |
|                                                                    | Seasoning to taste        |



## INGREDIENTS

### FOR THE WILTED GREENS AND CHESTNUTS

- 400g** mixture of kale and Cavolo Nero  
(washed and picked into small pieces with no stalk)
- 250g** shredded Brussel sprouts                      **100g** butter
- 150g** crushed cooked chestnuts

### FOR THE CRANBERRY BISTO GRAVY

- 800ml** hot water                                              **4 tbsp** cranberry sauce
- 70g** *Bisto For Meat Gravy Granules* (Ve)

## METHOD

- For the gammon glaze mix all the ingredients together in a small bowl and set aside.
- Cook the gammon joint in a large, lidded pan, cover with cold water and bring to the boil over a high heat.
- Drain the water from the saucepan, add fresh cold water, the onions, carrots, celery, bay leaves, star anise and peppercorns - bring to the boil on a high heat. Once boiled, reduce the heat and simmer the gammon with the lid on for 1 hour. Turn the joint over and continue to cook for a further 30 minutes. Once cooked remove the gammon from the water and set aside to cool for 20 minutes.
- Preheat the fan oven to 190°C and line a large roasting tin with a double layer of kitchen foil. Meanwhile, remove the rind from the gammon joint and score the fat in a diamond pattern. Place the gammon into the foil-lined roasting tray and brush the glaze evenly over the joint. Roast in the centre of the oven for 30 minutes, rotating the tin every 10 minutes and coating with more glaze to ensure the joint is evenly glazed.
- After the joint is glazed and golden brown, let it rest for 20 minutes before carving to serve.
- To make the parsnip purée place all the ingredients in a saucepan and simmer with a lid on (keep an eye on it to make sure it doesn't boil over). Cook until soft (approx. 30 minutes). Set aside to cool. Once cooled, blend in a liquidiser.
- Make the potato mash by placing the potatoes in a large saucepan and bringing to the boil. Then cook until tender (approx. 20 minutes). Drain in a colander and return to the pan. Heat on a low heat for two minutes to ensure the potato is dry. Crush the potato with a masher and set aside.
- Create the parsnip mash by melting the butter and cream in a separate saucepan and adding to the potatoes, along with the parsnip purée. Mix well and season to taste.
- For the wilted greens and chestnuts, melt the butter in a saucepan on a medium heat and add the shredded sprouts. Cook for 2 minutes and then add the kale and Cavolo Nero and cook for a further 3 minutes. Add the chestnuts at the end to warm through and season with sea salt.
- To make the cranberry Bisto gravy combine the Bisto For Meat Gravy Granules with boiling water. Once it is a smooth consistency, add the cranberry sauce and mix well.

## CHEF'S TIP

- Why not vary this recipe by swapping the gammon joint for large pigs in blankets of Cumberland sausages wrapped in streaky bacon.





# BACON WRAPPED TURKEY BREAST STUFFED WITH CRANBERRY, SAGE AND SAUSAGE STUFFING AND SERVED WITH BISTO POULTRY GRAVY AND SEASONAL VEGETABLES

**PREP TIME: 1.5HRS**

**COOK TIME: 2HRS 40MINS**

Suitable for Vegetarians: **No** | Suitable for Coeliac: **No**  
Allergens: **Gluten, Soya, Sulphur Dioxide**

**SERVES**  
**10**

## INGREDIENTS

### FOR THE STUFFING MIX

**150g** white onion, finely diced  
**450g** Cumberland sausage meat

**150g** dried cranberries  
**80g** *Paxo Sage and Onion Stuffing Mix*

### FOR THE WRAPPED AND STUFFED TURKEY BREAST

**2** skin-on and butterflied turkey breasts  
(approx 2.2kg each)  
**10g** thyme

**2 tbsps** *Bisto for Poultry Gravy Granules*  
**20** rashers of streaky bacon



## METHOD

- Pre-heat a fan oven at 190°C ready to cook the turkey.
- To make the stuffing, sauté the onion in a little olive oil on a medium heat until soft with no colour and then leave to cool. In a bowl, mix and combine the sausage meat, cranberries and Paxo Sage and Onion Stuffing Mix.
- For the stuffed turkey breast, make a thick paste with the Bisto for Poultry Gravy Granules, by adding a little hot water. Mix together with the thyme.
- Lay the breasts (skin side down) and coat liberally with the Bisto paste. Season with salt and pepper. Spread the stuffing along the centre of each breast and roll, ensuring the seam is at the bottom. Drape the bacon widthways across the top of each breast. Tie each breast with kitchen string to help hold its shape.
- Put the turkey in a roasting tray and place into the pre-heated oven, and cover with foil. Cook for 1 hour and 30 minutes.
- Remove the foil and cook for a further 25 minutes to allow the bacon to crisp up. Pierce the centre of the turkey to ensure juices are running clear and that it is cooked through.
- Place the turkey onto a carving board, wrap with foil and cover with a clean tea towel. Let the meat rest for 25 minutes before carving to serve.
- Slice and serve with seasonal vegetables, poultry gravy made with Bisto for Poultry Gravy Granules, cranberry sauce and roast potatoes.

## CHEF'S TIPS

- Substitute the cranberries for apricot and chestnuts.
- Change up the sausage meat to your favourite sausage flavour.







# APRICOT, PUY LENTIL AND CRANBERRY BAKE, MAPLE & DUKKAH GLAZED PARSNIPS, HASSELBACK POTATOES, WINTER GREENS AND BISTO GRAVY

**PREP TIME: 1HR**

**COOK TIME: 50MINS**

Suitable for Vegetarians/Vegans: **Yes** | Suitable for Coeliac: **No**  
Allergens: **Gluten, Nuts, Soya, Sulphur Dioxide**

**SERVES**  
**10**

## INGREDIENTS

### FOR THE BAKE

<b>100g</b> chopped dried apricots	<b>5</b> onions, finely diced	<b>3 tsp</b> smoked paprika
<b>150g</b> dried cranberries	<b>Half</b> a bulb of garlic, finely grated	<b>1 tsp</b> ground cloves
<b>150ml</b> vegan white wine	<b>50g</b> chopped sage	<b>4 tbsp</b> tomato purée
<b>1.2kg</b> cooked puy lentils	<b>50g</b> chopped parsley	<b>4 tbsp</b> gluten free soy sauce
<b>100ml</b> olive oil		<b>4 tbsp</b> cornflour

### FOR THE HASSELBACK POTATOES

<b>50</b> similar size new potatoes	<b>4</b> cloves of crushed garlic	Sea salt flakes
<b>100ml</b> olive oil	<b>30g</b> picked thyme leaves	Ground pepper

### FOR THE MAPLE/DUKKAH GLAZED PARSNIPS

<b>1.2kg</b> parsnips	<b><i>Dukkah spice mix</i></b>	<b>1 tbsp</b> fennel seeds
<b>120ml</b> rapeseed oil	<b>60g</b> blanched hazelnuts	<b>1 tbsp</b> coriander seeds
<b>100ml</b> maple syrup	<b>1 tbsp</b> cumin seeds	<b>2 tbsp</b> sesame seeds



## INGREDIENTS

### FOR THE WINTER GREENS

**400g** kale (picked into small pieces with no stalk)

**250g** shredded brussels sprouts

Drizzle of olive oil

### FOR THE GRAVY

**60ml** per serving of *Bisto For Meat Gravy Granules* (Ve)

## METHOD

- Pre-heat a fan oven to 180°C.
- To make the bake, place the apricots and cranberries in a small pan with the white wine and cook for a few mins over a medium heat until the wine reaches a syrupy consistency. Set aside.
- Crush the cooked lentils in a bowl with a masher and set aside.
- Heat the oil in a small pan and cook the onions on a medium heat until softened. Stir in the garlic, herbs, paprika and cloves and cook for another minute. Turn off the heat and add the lentils, tomato purée, soy sauce and cornflour. Stir everything together well, then spoon the mixture into individual ramekin dishes, pressing down gently with the back of a spoon.
- Put the ramekins on a baking tray and bake in the pre-heated fan oven for 15 minutes.
- Spoon over the apricot and cranberry mix on top of each ramekin of bake.
- For the potatoes pre-heat a fan oven to 180°C. Put each potato, in turn, in the bowl of a wooden spoon, like you would carry an egg in an egg-and-spoon race. Cut across each potato, at about 2mm intervals, ensuring not to cut all the way through.
- When you've cut them all, place on a baking tray (cut side up). Drizzle with oil, season with salt and pepper, add the garlic and cook for 50 minutes until cooked through and golden.
- Sprinkle the potatoes with thyme when removed from the oven.
- To prepare the parsnips pre-heat a fan oven to 180°C. Peel and quarter the parsnips lengthways.
- Place them in a roasting tray, drizzle with oil, maple syrup and a sprinkling of sea salt.
- Roast until tender and brown for around 30 to 40 minutes.
- For prepping the Dukkah spice mix, pre-heat a fan oven to 160°C. Spread all the ingredients over a baking tray and toast the spices and nuts for 8 to 10 minutes until golden. Tip into a food processor and pulse a few times just until the nuts are roughly chopped. Sprinkle the Dukkah spice mix over the roasted parsnips.
- To prepare the winter greens pan-fry the kale mix and shredded Brussels sprouts in olive oil for 5 minutes.
- Make the gravy to accompany the dish from Bisto For Meat Gravy Granules (Ve). Serve 60ml of gravy per portion. Serve in a jug so customers can pour it over the dish.

## CHEF'S TIP

Serve this dish with traditional roast accompaniments, such as braised red cabbage, root vegetables and roast potatoes.





# APRICOT GLAZED PANETTONE AND BUTTER PUDDING, BAKED WITH AMBROSIA DEVON CUSTARD

**PREP TIME: 30MINS**

**COOK TIME: 30MINS**

Suitable for Vegetarians: **Yes** | Suitable for Coeliac: **No**  
Allergens: **Gluten, Milk, Nuts, Sulphur Dioxide, Egg.**  
**May contain Mustard, Soya**

**SERVES**  
**10**

## INGREDIENTS

**750g** panettone, thickly sliced

**400g** soft butter

### FOR THE CUSTARD

**400ml** whole milk

**400ml** *Ambrosia Devon Custard*

**4** whole eggs

**1** egg yolk

**5 tbsp** caster sugar

### FOR THE APRICOT GLAZE

**6 tbsp** apricot jam

**3 tbsp** water



## METHOD

- Make the custard by whisking all the ingredients together in a bowl. Set aside.
- Next make the apricot glaze by mixing the water and jam together in a small saucepan on a medium heat and bringing the mix up to a simmer. Pass through a fine sieve. Set aside.
- Preheat a fan oven to 150°C ready to cook the pudding.
- Spread the butter onto the sliced panettone.
- Layer the panettone in an ovenproof dish. Pour a third of the custard mix on top of the panettone and repeat the process a couple more times.
- Set the pudding aside for a couple of hours for the custard mix to soak in.
- Cook for 30 minutes until set, but still wobbly.
- Rest for 10 minutes and then brush the apricot glaze on top of the pudding.
- Serve with pouring cream or Ambrosia Devon Custard.

## CHEF'S TIPS

- Mixed berry compote works well served with this dish.
- Instead of panettone, try this recipe with pain au chocolat or brioche.





# PRODUCT OVERVIEW

**Bisto's range of products are perfect partners to create a variety of gravies and sauces to complement dishes across your festive menus.**

## **BISTO FOR MEAT GRAVY GRANULES (VE) - RED BOX**

This versatile product is a great sauce base that can work with any flavours you want to add, allowing pub caterers to tailor it to their own requirements.

Its fine granules dissolve directly into boiling water and it thickens instantly, can be made up from a still and is bain marie stable.

As it is certified by the Vegan Society, it can be served as gravy across the menu.



## **BISTO REDUCED SALT GRANULES**

With 25% less salt than standard Bisto gravy, this product works well when you are looking to serve a dish with reduced salt or thickening a dish with salt already in the dish, so you don't over season the dish.

The product is bain marie stable, certified by the Vegan Society and also gluten free (when made up), with the granules dissolving directly into boiling water and thickening instantly.

## **BISTO GRAVY GRANULES POULTRY**

Perfect for all poultry dishes, and at the same time, this great product allows caterers to tailor it to their own requirements with complementing flavours. It can be used with anything poultry related such as pies, casseroles, soups and roasts.

It is made simply by adding boiling water and thickens instantly. It can be made up from a still and is bain marie stable.



## **BISTO VEGETABLE GRANULES**

This vegetarian and certified vegan by the Vegan Society product is made just by adding boiling water and it thickens instantly.

It is great for making gravy to go with meat-free roasts or as a base sauce for plant-based dishes. It can be made up from a still and is bain marie stable.

## **PAXO SAGE & ONION STUFFING MIX**

It wouldn't be Christmas without Paxo, which comes in a 2.5kg pack to help pub caterers produce the large volume of stuffing needed to accompany Christmas meals over the festive season.

It is made by simply adding boiling water and mixing well. Or for a more indulgent stuffing mix add 10g of butter, per 100g of stuffing mix.



## **AMBROSIA DEVON CUSTARD**

This delicious Devon custard, made with West Country milk, is the perfect partner or ingredient for a wide range of festive desserts.

It comes in a 1 litre pack. To serve warm you simply heat up in a microwave or saucepan.



# NOTES





*Always on hand to help.*

For more ideas and inspiration visit:

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[www.premierfoodservice.co.uk](http://www.premierfoodservice.co.uk)

[Foodserviceteam@premierfoods.co.uk](mailto:Foodserviceteam@premierfoods.co.uk)