

Christmas Turkey & Trimmings Timetable

Cooking the Turkey

3.5 – 4.5kg Turkey

- Roast 30 mins at 220°C / Gas Mark 7
- Then 2.5 – 3 hrs at 170°C / Gas Mark 3
- Finally 30 mins uncovered at 200°C / Gas Mark 6 for a golden finish

6.75 – 9kg Turkey

- Roast 45 mins at 220°C / Gas Mark 7
- Then 4 – 5 hrs at 170°C / Gas Mark 3
- Finish uncovered for 30 mins at 200°C / Gas Mark 6



Tip: To check your turkey is fully cooked, pierce the thickest part of the leg with a skewer – juices should run clear, with no hint of pink



Christmas Day schedule (6.5kg Turkey, Lunch at 2pm)

7:45am - Preheat oven to 220°C / Gas Mark 7

8:15am

- Place stuffed turkey in the oven (40 mins at high heat)
- Peel potatoes, cover with cold water
- Arrange pigs in blankets on a tray, refrigerate until later

8:55am - Lower oven to 170°C / Gas Mark 3

Time to enjoy stockings, presents & a glass of fizz!

12:30pm

- Raise oven to 200°C / Gas Mark 6
- Remove foil from turkey, baste generously
- Roast for 30–45 mins to achieve a rich golden finish

12:45pm - Parboil potatoes for 10 mins, then drain and roughen edges ready for roasting

1:00pm - Parboil parsnips for 10 mins, then baste with hot oil & butter

1:15pm

- Remove turkey, check thoroughly cooked
- Rest on a warm platter under foil (will keep hot for up to 50 mins)
- Increase oven to 230°C / Gas Mark 8
- Place potatoes (top shelf), parsnips (middle), pigs in blankets (bottom)
- Prepare the rich giblet gravy

1:30pm - Check potatoes, parsnips & pigs in blankets – turning golden & crisp

1:45pm - Steam sprouts until tender and vibrant green

2:00pm - Carve the turkey, pour the gravy, gather your loved ones...

Christmas lunch is ready!

