

**SLOE GIN CRANBERRY SAUCE**

85g cranberries  
Sloe gin to marinade  
75ml orange juice  
40g caster sugar  
1 pinch ground allspice  
1 pinch ground nutmeg  
1 pinch ground cinnamon

1. Marinade cranberries in a splash of sloe gin
2. Combine the orange juice and sugar and stir until dissolved
3. Pour the orange mixture into a pan, add the spices and cranberries and cook until nearly all the liquid has been absorbed
4. Cool and serve with the turkey. Will keep for 2-3 days in the fridge or freeze for up to a month

**GRATIN OF BRUSSELS SPROUTS WITH LARDONS, CREAM AND ALMONDS**

350g trimmed Brussels sprouts  
50g lardons or back bacon, cut into strips  
10g blanched flaked almonds  
10g butter  
½ tbsp sunflower oil  
150ml double cream  
A dash of lemon juice  
2 tbsp breadcrumbs  
2 tbsps finely grated Parmesan  
Salt and freshly ground black pepper

1. Preheat the oven to 200 degrees. Simmer the sprouts in salted water until almost cooked and drain well
2. Sauté the bacon and almonds in the butter and oil in a pan until lightly browned. Add the sprouts and cook for a further 2-3 minutes
3. Add the double cream, bring to the boil and simmer for 3-4 minutes until reduced to a rich sauce. Season well.
4. Remove from the heat; add the lemon juice and spoon into a gratin dish. Mix the breadcrumbs and Parmesan and scatter over. Bake until the top is golden brown and serve immediately

**SAUSAGE AND CRANBERRY STUFFING BALLS**

1 onion, finely chopped  
25g butter  
50g breadcrumbs  
200g sausage meat  
1 apple, peeled and grated  
200g cranberries  
50g pistachios  
4 sage leaves, finely sliced  
½ tsp mixed spice

1. Heat oven to 200 degrees. Cook the onion in the butter until soft but not browned, add the breadcrumbs and stir until they soak up the excess fat. Cool. Tip into a bowl and add the sausage meat, apple, cranberries, sage and mixed spice.
2. Mix well and roll into balls. This could be chilled ready the day before
3. Place in a roasting tin and bake for 40 minutes, turning a few times.

## **ROAST PUMPKIN AND FENNEL WITH MUSHROOMS**

1 fennel bulb, cut into thin slices

½ small pumpkin or butternut squash, peeled and sliced

1 clove of garlic, crushed

1 bay leaf

Olive oil

150g Portobello mushrooms or field mushrooms cut into big chunks

Butter

Sprigs of tarragon

50 ml double cream

½ tsp Dijon mustard

1. Heat the oven to 200 degrees. Toss the fennel and pumpkin or squash with the garlic, bay leaf and some olive oil and season. Roast for 20 minutes or until tender
2. Meanwhile, fry the mushrooms in butter until all the liquid has evaporated
3. To serve, heat the cream, tarragon and mustard in a small pan
4. Place the pumpkin, fennel and mushrooms onto a serving dish and drizzle over the sauce

## **PLUM, PORT AND RED WINE PUDDING**

1 lb red or purple plums, halved and stoned

100ml red wine

100ml ruby port

1 oz caster sugar

1-heaped tsp ground aniseed or 3 star anise flowers

5 oz softened butter, plus extra for greasing

5 oz caster sugar

3 medium eggs

5 oz self-raising flour

½ tsp baking powder

Few drops vanilla essence (optional)

5. Poach plums in wine, port, sugar and aniseed until just tender. Taste and add more sugar if necessary. Leave to cool
6. Grease a baking ring or loose bottomed pan
7. Strain off juice and make up to 250ml mark with water
8. Arrange plums cut side down in the flan ring
9. Beat the butter and sugar till fluffy, add the eggs and fold in the flour and baking powder
10. Add 100ml plum juice and beat, add to flan dish
11. Cook for 20 to 30 minutes at 180 degrees until golden and well risen
12. Cool until okay to handle
13. Put plum juice in pan and reduce down by half until sticky
14. Turn out plum pudding and serve, sprinkled with icing sugar with plum sauce and cream, whipped cream or crème fraiche