

Serve up a stress-free Christmas with Chris'

'Tis the season to be jolly so sit back and relax while Chris' serves up entertaining ideas to make Christmas Day merry and magical.



Chris' Christmas Day Menu

Starters

- [Egyptian Beetroot Pita Chips](#)
- [Fried Eggplant Balls](#) with Chris' Three Olive Dip
- [Fig, Prosciutto & Cucumber Canapes](#) with Cheese & Chive Dip
- [Antipasto Boards](#)

Lunch

- [Grilled Prawns](#) with Cream Sauce
- Mini ham rolls with relish
- [Honey Roasted Pumpkin & Beetroot Salad](#)
- Tzatziki Dip [Potato Salad](#)

Dessert

- Passionfruit Creme Brûlée [Fruit Platter](#)
- [Mascarpone Mocha Salted Caramel](#) Sweet Dip Platter
- [Dessert Cheese Board](#)

Chris' Christmas Entertaining Tips

1. Preparation

It's all in the prep. Start with an empty fridge and a

completed shopping list. Salad dressings can be made ahead of time as well as desserts; think about what you can make in the week leading up so when the big day arrives, you're ready to go.

2. Cold is gold

In the middle of summer, a cold Christmas lunch can be more satisfying than a full, hot roasted meal. Seafood, a glazed ham, and some colourful festive salads will all go down a treat and make your day just as special.

3. 'Tis the season for sharing

Banquet style share platters are perfect for guests to help themselves, which saves you time plating up each meal and minimises waste. Think hot and cold salads, [antipasto boards](#) as well as delicious [dessert platters](#).

4. Divide and conquer

Preparing Christmas lunch is a big undertaking and not something to tackle alone. As the age-old saying goes, many hands make light work, so round up the troupes as help in the kitchen or better yet – ask each guest to bring along a dish or two.

5. Leftovers

Almost as important as the main event; don't forget about preserving some of the delicious leftover food for when friends drop in in the lead up to the new year celebrations. They can be put to great use in a quiche, terrines, pasta, or in fried rice. Ham can last for at least a week if stored in a damp cloth bag, and we have the perfect [Boxing Day Green Eggs and Ham](#) recipe just for this.