

The <sup>Waitrose</sup> weekend Christmas Collection

1

# Brian Turner's BEST-EVER seasonal meats

Our **six-part** series includes:

**2 Delia Smith's**  
Perfect Christmas bakes

**3 Heston Blumenthal's**  
Magical Christmas... made simple

**4 Alan Titchmarsh's**  
Festive foliage special

**5 Pippa Middleton's**  
Christmas at home

**6 Phillip Schofield's**  
Special festive wines

Don't forget, you can download  
the Waitrose Weekend iPad  
edition from the Apple Store

 iTunes

or go to  
[waitrose.com](http://waitrose.com)



<sup>Waitrose</sup>  
weekend

# The main event



1

## Brian Turner's BEST-EVER seasonal meats

Nothing beats a sensational roast as the centrepiece of the Christmas lunch table, and this year I'll be serving my turkey with a savoury brioche bread pudding and an apple compote that will make the kitchen smell fabulously Christmassy while it's cooking. Alternatively, try my fore rib of beef glazed with honey and horseradish, rack of venison with delicious caramelised chicory, or smoked gammon served with a lightly spicy chickpea salsa. A salmon fillet to serve up to eight people makes a wonderful main course on Christmas Day too, and the fantastic creamy red pepper sauce to serve with it will go down a storm with your festive guests.

**Brian Turner**  
CHEF



**£5 OFF**  
when you order a Waitrose Christmas turkey or goose. See pull-out p5 for more details

### Fabulous festive tips

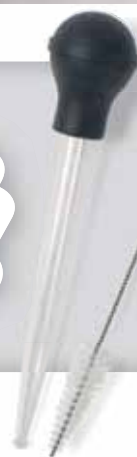
All products available in selected stores only



This Waitrose Chefs' White Porcelain Gravy Boat, £10, is simply stylish



For expert advice on buying a turkey, go to [waitrose.com/christmas](http://waitrose.com/christmas)



Baste the meat regularly while it's in the oven with the Waitrose Cooking Baster & Brush, £7, to keep it beautifully moist



Need more help with preparing and carving your turkey? Go to [waitrose.com/tv](http://waitrose.com/tv) to watch our helpful 'how to' videos

# Sage-roasted turkey with brioche bread pudding & mulled apple compote

*'I am a great fan of turkey and eat it throughout the year. I find that cooking the turkey on its legs helps to keep the breast meat moist and of course the butter and sage help. For those who feel that a whole turkey is a bit large for their needs this recipe will work using just the crown'*

**SERVES** 8-10  
**PREPARE** 30 MINUTES  
**COOK** 2½-3 HOURS

150-175g butter, softened  
2 x 20g packs fresh sage, leaves chopped  
1 tbsp fresh parsley, leaves chopped  
1 tbsp vegetable oil  
Waitrose Free Range Turkey 4-6kg (serves minimum 8 people)

**1** Preheat the oven to 200°C, gas mark 6. Place 75g of the softened butter in a small bowl, mix the sage leaves with the parsley, then beat into the butter.

**2** Remove giblets from the neck flap, and the neck from the turkey cavity. Ease the skin away from the turkey breast to make a pocket, starting at the neck end and taking care not to tear the skin. Push the herb-butter mixture into the pocket to cover the breast meat and reshape the skin to look as it did at the beginning. Smear the remaining softened butter over the top of the turkey skin, and wash your hands thoroughly.

**3** Put the oil into a roasting tray and lay the turkey on its side on one leg. Roast in the preheated oven for 30 minutes. After this time, turn down the heat to

180°C, gas mark 4, then turn the turkey over onto the other leg and roast for another 30 minutes. Season the turkey then turn it onto its back and return to the oven for at least another 1½ hours, or until it is thoroughly cooked through and the juices run clear when the thickest part of the turkey leg is pierced with a skewer.

**4** Once cooked, remove from the oven and allow to rest, covered, in a warm place for about 30 minutes before serving with bread pudding and apple compote.

**NUTRITION** 1534kJ/368kcal/23g fat/11g saturated fat/0.7g carbohydrate/0.1g sugars/0.1g fibre/39.5g protein/0.4g salt per serving (for 10)

## Brioche bread pudding

*'The bread pudding and mulled apples are good tasting accompaniments and can be made in advance'*

**SERVES** 8-10  
**PREPARE** 10 MINUTES  
**COOK** 25-30 MINUTES

85g butter, plus extra for greasing  
1 onion, finely chopped  
1 clove garlic, crushed  
20 slices brioche, torn into small pieces  
2 tbsp fresh sage, leaves chopped  
1 tbsp fresh parsley, leaves chopped

2 medium Waitrose British Blacktail Free Range Eggs, beaten  
140ml chicken stock

**1** Preheat the oven to 180°C, gas mark 4. Melt the butter in a frying pan, add the onion and garlic and fry gently, but do not allow to brown. Add the brioche, and cook until it starts to brown, then tip into a heatproof bowl.

**2** Season the mixture with salt and pepper, then mix in the chopped

herbs, beaten eggs and stock.

**3** Butter a 1.5 litre ovenproof dish, pour in the mixture and bake for 25-30 minutes, until set and crisp and golden brown on top.

**4** Serve with with the roast turkey a good helping of compote on the side.

**NUTRITION** 1783kJ/426kcal/22g fat/13.9g saturated fat/45.1g carbohydrate/9.6g sugars/3.5g fibre/11.9g protein/1.1g salt per serving (for 10)

## Mulled apple compote

**SERVES** 8-10  
**PREPARE** 10 MINUTES  
**COOK** 20 MINUTES

1 cinnamon stick  
2 cloves  
285ml dry cider  
55g butter  
10 hard red apples, such as Royal Gala, quartered and cored  
4 tbsp clear honey

2 tbsp Calvados, or cider brandy

**1** Place the cinnamon stick and cloves in a pan with the cider. Bring to the boil, then remove from the heat and set aside.

**2** In a clean pan, heat the butter then fry the apples until they start to brown. Add the honey, spiced cider and cider brandy and simmer for 15-20 minutes until the apples are soft but holding their shape.

**3** Remove the apples and set aside in a dish. Heat any remaining cooking liquid to reduce it to a good sauce consistency. Pour this over the apples and leave to cool. Remove the cinnamon stick and cloves before serving.

**NUTRITION** 415kJ/99kcal/4.7g fat/2.9g saturated fat/13.9g carbohydrate/13.9g sugars/1.9g fibre/0.3g protein/0.1g salt per serving (for 10)

## Step by step Carve your turkey

Follow this method for easy carving, or visit [waitrose.com](http://waitrose.com) for alternative cooking instructions and carving tips



**1** With a large sharp knife and carving fork, remove the legs by bending the thighs outwards and using the knife to cut through the hip joint. Slice down through the drumstick to divide the leg into the thigh and drumstick.



**2** Then cut through the joint at the front to remove the wings.



**3** Carve long slices down from the top of the breast, keeping the angle of the knife parallel with the meat.

A large turkey can be heavy and unwieldy, but these **Waitrose Meat Lifters**, £8, make taking the joint from the tin much easier



**Waitrose Cooking Flavour Injector**, £10, is perfect for infusing the meat with juices, herbs and marinades

Find a great recipe for **classic crunchy roast potatoes** to serve with your turkey at [waitrose.com](http://waitrose.com)



Make the meat the main attraction on this **Waitrose Chef's White Oval Plate**, £12

For more products and recipe ideas go to [waitrose.com](http://waitrose.com)



# Perfect for Boxing Day

## Smoked gammon with thyme, garlic & chilli chickpea salsa



**SERVES** 6-8  
**PREPARE** 20 MINUTES  
**COOK** 2 HOURS 15 MINS,  
 PLUS COOLING

1 Waitrose Smoked Boneless Gammon (approx 2kg)  
 1 garlic bulb  
 1 tbsp English mustard  
 2 sprigs of fresh thyme  
 2 tbsp chopped parsley  
 1 tbsp chopped fresh thyme

**FOR THE CHICKPEA DRESSING**

6 tbsp rapeseed oil  
 1 shallot, finely chopped  
 1 clove garlic, crushed  
 6 tomatoes, seeded and diced  
 Pinch dried chilli flakes  
 Pinch sugar  
 1 tbsp white wine vinegar  
 400g can chickpeas, drained and rinsed  
 1 tbsp Dijon mustard  
 1 tbsp chopped parsley

**1** Place the gammon in a large casserole and cover with cold water, calculate the cooking time according to pack instructions. Cut the garlic bulb in half horizontally and add to the pot with the thyme. Bring gently to the boil and simmer for the calculated cooking time, about 2 hours until cooked through. To check if the gammon is cooked, push a skewer into the centre of the joint – it should give way and feel firm but not rubbery. Then

press the skewer to the back of your hand, it should feel hot. If not, continue to simmer for another 15 minutes, then try again. Leave to cool in the cooking liquor.

**2** When cold enough to handle remove the gammon from the pan and carefully cut off the rind (if using a rind-on gammon joint). Brush the surface with the mustard then roll in the chopped herbs. Wrap in clingfilm and chill until ready to serve.

**3** Meanwhile, for the chick pea salsa, heat 1 tbsp of the rapeseed oil in a large saucepan and gently cook the shallot and garlic until softened but not coloured. Stir in the tomatoes and chilli flakes and continue to cook until pulpy and thickened. Add a pinch of sugar, the white wine vinegar and the chickpeas and bring to the boil. Then remove from the heat and set aside to cool.

**4** Place the mustard in a bowl and whisk in the remaining 5 tbsp of rapeseed oil. Stir into the chick pea mixture along with the chopped parsley and season to taste. Thinly slice the gammon and with serve with dressing.

**NUTRITION** 1850Kj/444kcal/29g fat/7.2g saturated fat/6.9g carbohydrate/2.7g sugars/2g fibre/38.8g protein/4.8g salt per serving for 8

*'Everyone needs to have a bit of ham in the fridge to pick at over the Christmas period and for a naughty supper, toss some warmed leftover roast potatoes in butter, and add a slice of cold ham. This cannot be beaten!'*



### Fabulous festive tips

All products available in selected stores only

Weighted for perfect balance, the **Robert Welch Carving Fork**, £50, will last for many years to come



Pick up the **Waitrose Christmas Drinks guide**, in store now, to get some mulled cider inspiration – perfect for enjoying with leftover gammon on Christmas night

An electric carving knife makes life easier. **Kenwood Electric Carving Knife KN650**, £19.95, is available in larger branches



Leftover gammon is also great with salad. Serve the dressing in a **Typhoon Oil & Vinegar Drizzler**, £12

For more products and recipe ideas go to [waitrose.com](http://waitrose.com)

**£5 OFF**

when you order a Waitrose Christmas turkey or goose

*It's our way of saying 'thank you' when you order your Christmas turkey or goose with us. Receive £5 off when you collect in store or take delivery at home*

**Turkey Breast On The Bone With A Festive Figgy Pudding Stuffing**

Stuffed turkey breast on the bone makes a fabulous centrepiece for any table. Packed with a rich and fruity pork stuffing, with flavours of figgy pudding, rich in figs, dates, muscovado sugar, ginger and cinnamon, this has Christmas all wrapped up.

Serves min 8, £55-£66/2.5-3kg (£22/kg)



**Easy-Carve Whole Duck With A Pork, Gingerbread & Apricot Stuffing**

Serves 6, £28/2kg (£14/kg)

**Turkey Cracker In Buttered Muslin With A Chestnut, Bacon, Cranberry, Sage & Juniper Stuffing**

Serves min 4, £30/each



**Traditionally Reared Free Range Goose With a Pork, Pear & Gooseberry Stuffing & Apple Sauce Glaze**

Serves 8, £80/5kg (£16/kg)



**Gammon With Winter Chutney, Apricots & Cranberries**

Serves 8-10, £30/each

£5 off applies to all Christmas turkey and goose lines collected from store or delivered between 20-24 December 2014. When collecting a reservation in store, customers will be given a voucher at point of collection for presentation at check out. For online delivery/collection orders, the discount will be applied when payment is processed. Discount applies to each Christmas turkey or goose purchase. See p12 of the pull-out for more information.

**Carvery Leg Of Lamb Studded With Garlic & Rosemary**

Serves 6-8, £22-£28/1.6-2kg (£13.99/kg)



**Easy-Carve Turkey & Duck Two-Bird Roast With Sticky Pork, Prune & Plum Stuffing**

Serves min 8, £50/2kg (£25/kg)

# Bespoke crates from Waitrose

## A gift for a gourmet

Create a unique present for a foodie. Pick up a crate in store and fill it with your own selection of festive goodies

We've chosen a range of delicious products to provide you with some inspiration. Those for our own crate (pictured right) are listed below. Pick **Bart Black Sea Salt Flakes**, £2/45g, for added flavour; **Cooks' Ingredients Chargrilled Sundried Tomatoes In Olive Oil**, £3.99/280g, for a taste of the sun; **Waitrose Tea Caddy** with English breakfast tea bags, £10/125g; **Belazu White Balsamic**, **25% OFF** at £4.49/250ml (£5.99 from 3 Dec), for great dressings; and a **Waitrose Camembert Baker With Cooks' Ingredients Chopped Garlic** and **Cooks' Ingredients Wild Rosemary**, £12, to create the perfect festive starter.



Photography: Nick Joubinaux

### More ideas



▲ Our **Honey Pot**, complete with wooden dipper, £12, is brought to you in association with the Royal Horticultural Society.

▼ **Duchy Originals From Waitrose Fruit Preserves Trio**, £7.50/3 x 113g, contains Strawberry Jam, Sicilian Lemon Curd and Seville Orange Marmalade Fine Cut – all perfect for the festive breakfast table.

### What to do

Waitrose gift crates are available to buy in store

1 The slate-grey wooden crates cost just £5 and come complete with a ready-to-write ribboned gift tag, resealable acetate cover and shredded paper to pack and protect your selection.

2 Then all you need to do is browse the shelves of your local Waitrose to find the ideal mix of products to suit your favourite foodie!



▲ **Waitrose Cooks' Ingredients Ancho Chillies**, £2.49/30g – sweet and smoky, these are delicious in Mexican cooking.



▲ **Waitrose Cooks' Recipe Kit Malay Penang**, £4.49/each, is all you need for a mellow, yet intense curry for two – just add beef.



▼ Sweet Italian **Waitrose Taggiasca Olives**, £2.45/280g. Grown in Liguria, northern Italy, and packed in sunflower and extra virgin olive oil with oregano.



Baked in the heart of the Scottish Highlands, these **Duchy Originals From Waitrose Sicilian Lemon All Butter Shortbread**, £1.99/150g, are extra zesty thanks to crystallised lemon peel. ▼

◀ **Waitrose Shortbread Selection**, £10/310g, comes in a lovely tin depicting the original Waite, Rose & Taylor shopfront.



▲ **La Truffe Cendrée Confit De Canard**, **20% OFF** at £8.79/800g (£10.99 from 3 Dec). Two duck legs cooked in the traditional French way.



▲ **Willie's Cocoa Ginger Lime**, **SAVE 1/3** at £1.20/50g (£1.80 from 3 Dec), is an exotic square of chocolate with a zing of lime and ginger.



Impress



## Rack of venison with sage & caramelised chicory

**SERVES 6**  
**PREPARE 20 MINUTES**  
**COOK 40 MINUTES**

*'This easy-to-cook rack is so tasty with the bonus of being very lean. It makes an impressive dinner for entertaining – perfect for New Year'*

2 tbsp rapeseed oil  
1 carrot, chopped  
1 onion, chopped  
½ stalk celery, chopped  
20g pack fresh sage leaves, stalks chopped, leaves whole  
600ml chicken stock  
1 Waitrose Venison Rack (1kg)  
Available from the Waitrose Entertaining Guide in store (product number 724969)  
50g butter  
150ml red wine  
50g chilled butter, cubed

**FOR THE CARAMELISED CHICORY**  
8 red or white chicory bulbs  
50g butter  
1 tbsp chives, chopped

**1** Heat 1 tbsp of the rapeseed oil in a large saucepan, add the chopped vegetables and sage stalks and cook for 4-5 minutes until golden. Pour in the chicken stock, bring to the boil and simmer gently for 30 minutes until reduced.

**2** Preheat the oven to 200°C, gas mark 6. Meanwhile, heat the remaining 1 tbsp oil in a roasting tray on the hob, add the venison racks and seal on all sides, then season.

**3** Roast for 5 minutes then turn down the oven to 180°C, gas mark 4. Add the butter and sage leaves and roast for a further 20-25 minutes (for rare), basting the meat regularly.

**4** Remove from the oven, transfer onto a warm plate and allow to rest in a warm place.

**5** To make the red wine sauce, gently pour away the excess oil from the roasting tray. Return the roasting tray to the hob, pour in the red wine and reduce by half. Pour in the reduced

chicken stock and bring to the boil. Continue to simmer until it has reduced by two thirds then strain into a clean pan.

**6** Meanwhile, for the chicory, cook the bulbs in boiling water for 2-3 minutes until just tender, drain thoroughly and cut each bulb in half lengthways. In a frying pan melt the butter, then place the chicory cut side down in batches in the hot butter, turn, and when well coloured, season and remove from pan.

**7** Beat the cold diced butter a couple of cubes at a time into the red wine stock until smooth and thickened, then season to taste. Carve the venison and arrange 1-2 cutlets on each plate, place alongside the caramelised chicory and scatter them with chives. Spoon round the sauce and serve.

**NUTRITION** 1162kj/279kcal/17.7g fat/8.3g saturated fat/6.3g carbohydrate/3.2g sugars/1.4g fibre/23.5g protein/1.4g salt per serving

### Brian's tip

A simple alternative is to cut the rack into cutlets and grill, then serve with the caramelised chicory

## Honey & horseradish-glazed roast fore rib of beef

**SERVES 10**  
**PREPARE 30 MINUTES +**  
**MARINATING OVERNIGHT**  
**COOK 2-2¼ HOURS (MEDIUM)**

1 Waitrose Highland Fore Rib of Beef, about 2.5kg  
Available from the Waitrose Entertaining Guide in store (product number 775863)  
300g clear honey  
200ml chicken stock  
2 tbsp beef dripping or rapeseed oil  
100g creamed horseradish sauce  
1 onion, sliced  
125ml red wine  
50g chilled butter, cubed

*'I like this way of cooking, because it keeps the flavour of the meat by cooking it on the bone. The carving is much easier too. If you want a bit more theatre, leave the meat on the bones for serving, making sure the ends are cleaned well before cooking'*



**1** Begin the day before. Lift up the top muscle of the meat and trim off the excess, but not all, fat.

**2** Mix 200g honey and chicken stock together in a large shallow dish, add the beef, cover with clingfilm then marinate in the fridge for 24 hours.

**3** The following day, preheat the oven to 220°C, gas mark 7. Remove the beef from the marinade and pat dry using kitchen paper. Reserve the marinade mixture.

## Fabulous festive tips

All products available in selected stores only

The **Masterclass Roasting Pan**, £14, measures a generous 39x28x7cm, perfect for larger roasts



Pick up a copy of **Waitrose Christmas Harvest**, in store from 13 November, for lots of great festive veg ideas to serve with your meats



Style your service with the **John Lewis Star Runner**, £14, available via Click & Collect to your nearest Waitrose



Fill a **Waitrose Cooking Seasoning Stick**, £12/2s, with chopped herbs or spices and skewer meat or fish so the flavour gets right to the centre



*your guests*



**Brian's tip**

Aberdeen Angus and Hereford fore ribs are also available from selected meat service counters



**4** Heat the dripping or oil in a roasting tray, add the beef and turn to colour the meat well on each side. Sit the beef in the tray so it stands on the bones, season, and roast for about 30 minutes, before reducing the temperature to 180°C, gas mark 4 for the remaining cooking time – about 1½ hours for medium.

**5** When the meat is cooked to your liking, remove from the oven. Transfer on to a carving board and carefully remove the meat in one piece from the bone.

**6** In a separate bowl, mix together the remaining 100g honey and the horseradish sauce and generously brush over the beef, before leaving to rest in a warm place for about 30 minutes.

**7** Skim off all the excess oil from the roasting juices. Return the roasting tray to the hob and over a medium heat add the onion slices and cook for 3-4 minutes until golden, then add the red wine and reduce by half. Remove from the heat and strain

into a clean pan, then add the reserved marinade liquid, return to the heat and bring to the boil. Allow the gravy to reduce by half. Check the seasoning and beat in the cold cubes of butter, a couple of cubes at a time, until smooth and thickened.

**8** Return the beef to the oven at 180°C, gas mark 4, for 10 minutes. Slice and serve with the gravy.

**NUTRITION** 2066kJ/495kcal/30.8g fat/12.7g saturated fat/25.9g carbohydrate/25.2g sugars/0.3g fibre/28.6g protein/0.6g salt per serving (for 10)



*'The fore rib bones that are left can be brushed with mustard then sprinkled with breadcrumbs and roasted in the oven at about 180°C for 20 minutes. These are a great supper snack with piccalilli'*

Our **Waitrose Cooking Carving Knife** is great value at £13.50



This sturdy **Waitrose Cooking Wooden Carving Board**, £25, with prongs to hold the meat while you carve, is ideal for your festive roast

Large beef joints shrink so it's worth splashing out – and the leftovers make fantastic sandwiches for later in the night if your guests are still enjoying the party



A **Waitrose Cooking Meat Thermometer**, £6, takes the guesswork out of judging when your joint or turkey is perfectly cooked

For more products and recipe ideas go to [waitrose.com](http://waitrose.com)





# Special fish supper

## Salmon fillet with a parsley crust & lightly pickled red pepper butter sauce

**SERVES** 6-8  
**PREPARE** 20 MINUTES  
**COOK** 30 MINUTES

1 Waitrose Fresh Scottish Salmon Fillet (approx 1.1kg)  
110g softened unsalted butter  
150ml chicken stock

**FOR THE PARSLEY CRUST**  
50g unsalted butter  
225g fresh white breadcrumbs  
2 tbsp chopped parsley  
Sea salt and pepper

**FOR THE RED PEPPER SAUCE**  
1 tbsp rapeseed oil  
2 red peppers, seeded and finely chopped  
2 tbsp white wine vinegar  
170ml tub double cream  
175g unsalted butter  
2 tbsp chopped chives

### Brian's tip

If you don't have a roasting tray big enough, you can cut the salmon fillet in half to cook, then cover up the join with the parsley crust when ready to serve



*'This dish is impressive as a centrepiece of a buffet, allowing everyone to help themselves. Any leftovers, if there are some, make a lovely light salad for lunch'*

**1** Preheat the oven to 160°C, gas mark 3. Remove any remaining scales on the salmon fillet and generously butter your largest roasting tray. Lay the salmon on the tray skin side down.

**2** Gently rub the salmon fillet with the remaining softened butter, and season generously with sea salt and pepper then pour in the chicken stock. Bake in the preheated oven for about 15-20 minutes, until cooked through then take out, drain off excess liquid and set aside to stand.

**3** Meanwhile for the parsley crust, melt the butter in a frying pan, tip

in the breadcrumbs and fry until golden brown in colour. Remove from the heat and stir in parsley, then season generously.

**4** For the red pepper sauce, heat the rapeseed oil in a pan and fry the chopped peppers until soft, then add the white wine vinegar and bring to the boil.

**5** Using a hand blender or liquidiser, blitz the peppers to a purée then pass through a sieve.

**6** Brush the salmon fillet with some of the pepper purée and pour the rest into a small saucepan with the double cream

and bring up to the boil. When it starts to thicken remove from the heat and beat in the cold butter – a couple of cubes at a time – until smooth and thickened. Season to taste.

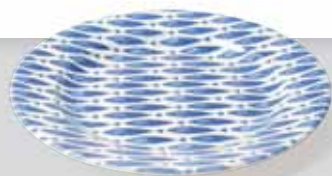
**7** Sprinkle the salmon fillet with the parsley breadcrumbs and transfer to a serving dish.

**8** Stir the chives into the butter sauce and serve a little around the fish, pour the remainder into a bowl and serve alongside the fish.

**NUTRITION** 2946Kj/710kcal/57.3g fat/29.5g saturated fat/16g carbohydrate/4.1g sugars/1.5g fibre/32.6g protein/0.6g salt per serving for 8

### More fabulous festive tips

All products available in selected stores only



Take your salmon slices to the table on this 30.5cm **Sieni Fishie on a Dishie Platter**, £14

Looking for a larger serving platter for your salmon? **Order online from [johnlewis.com](http://johnlewis.com)** and Click & Collect from your nearest Waitrose



This **Cole & Mason Salt and Pepper Set**, £23, looks as good on the dining table as it does in the kitchen

For more products and recipe ideas go to [waitrose.com](http://waitrose.com)

# This Christmas let us be... At your service



Why not let us give you a helping hand this Christmas? We've got all sorts of ways to make life easier



## Say it with flowers

Nothing says 'thinking of you this Christmas' like a beautiful bouquet of flowers or a pretty plant in traditional seasonal colours. Visit [waitrose.com/flowers](http://waitrose.com/flowers) to see our full range of Christmas flowers, plants and decorations, all with free delivery.

**Super Ultimate Christmas Bouquet, £42 (product no 430930) and Ultimate Christmas Candle Centrepiece, £35 (product no 655606)**



## Easy gift solutions

Explore our Christmas hampers to see the full range of delicious goodies to suit all personalities and tastes, perfect to send to those you're not going to see over the festivities. Visit [waitrose.com/gifts](http://waitrose.com/gifts) to see our stunning range.

**Waitrose Family Christmas Hamper, £200 (product no 875072)**



## Watch step-by-step recipes and guides

Our video channel, [waitrose.com/tv](http://waitrose.com/tv), is packed with how-to videos on everything from cooking and carving the turkey, to making the perfect crispy-on-the-outside, fluffy-on-the-inside roast potatoes. You'll also find lots of great recipe ideas, demonstrated step-by-step and if you're planning a party, there are cocktails too.



## Book your delivery slot

Doing your Christmas food shop online and getting it delivered can really take the pressure off. Delivery slots fill up quickly, so book now at [waitrose.com](http://waitrose.com) to be sure of yours. Remember, you can amend your order until 11.45 the day before your delivery.

## Talk to our wine experts

Want to find the perfect wine for Christmas? Our Waitrose Cellar specialists' knowledge and enthusiasm is second to none. You can talk to them directly on 03456 100 304, Monday to Friday (9am to 5.30pm). With more than 1,200 wines, Champagnes and spirits to choose from they will help you place your wine order and you can select from free delivery to your door or free collection from your local Waitrose.



[waitrosecellar.com](http://waitrosecellar.com)

## Find expert tips and ideas

There's a helpful turkey guide as well as recipes and gift ideas on our special new mini-site, [waitrose.com/christmas](http://waitrose.com/christmas) (right). You'll find our Christmas shop there too, as well as tips and inspiration for your best Christmas ever.



## Click and collect

If you can't wait in for a delivery, you can still save time by shopping online at [waitrose.com](http://waitrose.com) or [johnlewis.com](http://johnlewis.com) and picking up your shopping at your local Waitrose. The service now extends to Waitrose Entertaining and Waitrose Cellar and we've rolled it out to an extra 80 stores. Visit [waitrose.com](http://waitrose.com) and click on branch finder for your nearest store.



## SAVE £5 on your Christmas turkey or goose

Our turkey ordering service is open now, so book early to make sure you get the one you want. To order and to see the full range visit [waitrose.com/entertaining](http://waitrose.com/entertaining) or pick up the catalogue in branch. £5 off applies to all Christmas turkey and goose lines collected in store or delivered between 20-24 December 2014. See online for full terms and conditions.