



Our CHRISTMAS DAY Planner

3 WEEKS BEFORE

- Confirm guest list
- Decide where to serve the meal and ensure there are enough chairs and table places
- Decide on the menu: drinks, canapés, entrée, main course, sides, dessert, kids' food etc
- Print or photocopy recipes and file in your Christmas Planner for easy reference
- If guests will be contributing to the meal, advise them of what they can bring
- Plan when each dish will be prepared and record this in your planner
- List the ingredients you need to buy, separated into perishables and non-perishables
- Begin to purchase non-perishable items now
- Try out any new recipes in advance for practice
- Count serveware, tableware and glassware and, if necessary, arrange to buy or borrow

2 WEEKS BEFORE

- Begin to prepare items that can be made and frozen in advance
- Buy drinks
- Buy the rest of the non-perishable items on your shopping list
- Make a table plan and print place cards
- Organise table decorations
- Organise music to play on the day

1 WEEK BEFORE

- Begin to clear out the fridge and freezer to make space for Christmas food
- Begin cooking dishes that will keep until Christmas Day
- Clean and polish serveware, crockery, cutlery, platters
- Defrost meat when necessary - turkey can take up to 5 days to defrost
- Plan a timeline of events and food for Christmas Day and any other parties

1 TO 2 DAYS BEFORE

- Purchase perishable items such as fruit, salad and seafood
- Cook, or partially cook, and prepare any food that can be done in advance
- Chill drinks and arrange to buy ice if necessary
- Charge cameras, phones and other devices such as those to play music
- Set out serveware with utensils and add sticky notes with the food to be served in each