

FEAST LIKE  
THE FRENCH



CÔTE  
*at home*



You deserve a special Christmas. We have been working hard to put together a menu that is easy to prepare but will guarantee to impress your guests. These instructions should guide you through the process so you can spend less time in the kitchen, more time with your loved ones and enjoy a luxurious Christmas.



• from one chef to another •

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*Please note that all ovens are different. These are the recommended cooking instructions but please make sure that all food is piping hot before serving.*

*We'd recommend getting all your dishes out of the fridge and reading through the cooking instructions, so you know when everything needs to go in the oven. Otherwise, sit back, relax and let us do the hard work. Bon Appétit!*



# THE CÔTE FESTIVE TURKEY FEAST



**2-2.5kg British turkey breast** from Larchwood Farm, East Anglia (*Cook time: 2hrs 30 mins*)

**Festive Salt** (*to accompany the turkey*)

**Pigs in Blankets** (*Cook time: 30 mins*)

**Spiced Honey** (*to accompany the Pigs in Blankets*)

**Sage & Caramelised Onion Stuffing** (*Cook time: 30 mins*)

**Roast Potatoes** (*Cook time: 45 mins to 1 hour*)

**Brussels Sprouts au Gratin** (*Cook time: 30 mins*)

**Braised Spiced Red Cabbage** (*Cook time: 2 mins microwave / 5 mins on the hob*)

**Rainbow Carrots** (*Cook time: 30 mins in the oven / 3 mins microwave*)

**Shallot & Thyme jus** (*Cook time: 2-3 mins microwave / 5 mins on the hob*)

**Total Cooking time: 2hrs 30 mins - For best results oven cook.**

1. Pre-heat your oven to **Fan oven at 200°C / electric oven at 220°C / gas mark 7**
2. Remove the turkey from its plastic bag and place onto a baking tray (with the string on). Season generously with about 1 tablespoon of the festive salt (keep the remaining salt for grills, roasts & general use) and drizzle with some vegetable oil then cover with baking paper or tin foil. Place in the centre of the oven and set a timer for 1 hour
3. After an hour, carefully remove the turkey and take off the baking paper or tin foil then baste it with its juices for ultimate flavour and to keep the meat juicy and tender. If you're adding bacon lattice, now is the time to lay it on top (see page 18). Place the baking paper or tin foil back over the turkey and pop it back in the oven for 30 minutes
4. While the turkey cooks, remove packaging from the following items:
  - **Pigs in Blankets** - remove from the package & place them onto a baking tray lined with baking parchment
  - **Rainbow Carrots** - remove from the package & place them onto a baking tray lined with baking parchment

## CHEF'S TIP

When cooking the roast potatoes, we have added 45 mins to 1 hour, once you are happy with the colour of your potatoes please remove from the oven

- **Sage & Caramelised Onion Stuffing** - remove from its packaging, divide into 12 pieces and roll into balls. Add to a baking tray lined with baking parchment ready to go in the oven
  - **Roast Potatoes** - remove from its packaging and decant into a baking dish with a 2 tablespoons of vegetable oil. For best results lay flat side of the potato down to get crispy
  - **Brussels sprouts au gratin** - remove the sleeve and film and place on a baking tray (you can decant this into a baking dish if you wish for better presentation but it's not necessary)
  - **Shallot & Thyme Jus** - remove the packaging and place in either a saucepan or microwavable container
  - **Braised Red Cabbage** - remove the packaging and pierce the film several times. If heating in a pan, place in a suitable saucepan
5. Once the timer goes off for the turkey, carefully discard the baking paper or tin foil and baste the turkey again, place the roast potatoes into the centre of the oven along with the turkey and set a timer for 30 minutes
  6. Once the timer goes off remove the turkey and leave to stand under some foil and a tea towel for 30 mins
  7. Place the pigs in blankets, rainbow carrots, sage & caramelised stuffing and Brussels sprouts au gratin into the oven with the roast potatoes
  8. Place the braised spiced red cabbage on a microwaveable plate and heat on full power (750w - 4 minutes / 850w - 2 minutes 30 seconds / 1000w 2 minutes). Carefully remove the film and stir halfway through the cooking time. Ensure cabbage is piping hot then allow to stand 1 minute before serving. Alternatively, to heat on the hob, warm on a very low heat, stirring occasionally. Make sure it's fully heated before serving
  9. After the turkey has rested and the oven timer has gone off, remove all the other items from the oven
  10. Place the pigs in blankets in a serving dish and drizzle with your desired amount of spiced honey
  11. Place shallot & thyme jus in the microwave on full power for 2-3mins (900w). Stir halfway through the cooking time. Allow to stand for 1 minute before serving. Alternatively, warm on a low heat in a saucepan, stirring occasionally. Once the sauce is at the simmering stage it is ready to serve
  12. Plate up all the vegetables. Remove the string from the turkey. Depending on how/ where you're going to serve it, either use your sharpest knife to slice even, thick slices to add to plates in the kitchen or carefully transfer to your best serving plate and take to the table to carve there



# THE CÔTE FESTIVE CHATEAUBRIAND FEAST



**Chateaubriand (1kg)** (Cook time: 20 - 40 mins)

**Festive Salt**

**Pigs in Blankets** (Cook time: 30 mins)

**Spiced Honey** (to accompany the Pigs in Blankets)

**Sage & Caramelised Onion Stuffing** (Cook time: 30 mins)

**Roast Potatoes** (Cook time: 45 mins to 1 hour)

**Brussels Sprouts au Gratin** (Cook time: 30 mins)

**Braised Spiced Red Cabbage** (Cook time: 2 mins microwave / 5 mins on the hob)

**Rainbow Carrots** (Cook time: 30 mins in the oven / 3 mins microwave)

**Shallot & Thyme jus** (Cook time: 2 - 3 mins microwave / 5 mins on the hob)

**Total Cooking time: 45 mins - For best results oven cook.**

1. Pre-heat your oven to **Fan oven at 200°C / electric oven at 220°C / gas mark 7**
2. Remove the chateaubriand from the fridge, 1 hour before cooking, keeping it in its packaging
3. When you're ready to cook, remove packaging from the following items:
  - **Chateaubriand** - remove from the bag and place it onto a baking tray. Pat dry with paper towels and drizzle with olive oil and season generously with about 1 tablespoon of the festive salt (keep the remaining salt for grills, roasts & general use)
  - **Pigs in Blankets** - remove from the package & place them onto a baking tray lined with baking parchment
  - **Rainbow Carrots** - remove from the package & place them onto a baking tray lined with baking parchment
  - **Sage & Caramelised Onion Stuffing** - remove from its packaging, divide into 12 pieces and roll into balls. Add to a baking tray lined with baking parchment ready to go in the oven
  - **Roast Potatoes** - remove from its packaging and decant into a baking dish with a 2 tablespoons of vegetable oil. For best results lay flat side of the potato down to get crispy

## CHEF'S TIP

When cooking the roast potatoes, we have added 45 mins to 1 hour, once you are happy with the colour of your potatoes please remove from the oven

- **Brussels sprouts au gratin** - remove the sleeve and film and place on a baking tray (you can decant this into a baking dish if you wish for better presentation but it's not necessary)
  - **Shallot & Thyme Jus** - remove the packaging and place in either a saucepan or microwavable container
  - **Braised Red Cabbage** - remove the packaging and pierce the film several times. If heating in a pan, place in a suitable saucepan
4. In a hot non-stick pan sear all sides of the chateaubriand until it starts to caramelise on the outside.
  5. Place chateaubriand back onto a baking tray and place the tray in the oven for the following times depending on your preference:
    - **Medium rare:** 12 - 15 mins
    - **Medium:** 16 - 18 mins
    - **Well Done:** 25 - 30 mins
  6. At the same time place the roast potatoes into the centre of the oven and set a timer for 30 minutes
  7. Once the chateaubriand is cooked to your preference, remove from the oven and rest
  8. Once the timer goes off for the potatoes, place the pigs in blankets, rainbow carrots, sage & caramelised stuffing and Brussels sprouts au gratin into the oven with the roast potatoes
  9. Carefully give the potatoes a stir and set a timer for 30 minutes
  10. Place the braised spiced red cabbage on a microwaveable plate and heat on full power (750w - 4 minutes / 850w - 2 minutes 30 seconds / 1000w 2 minutes). Carefully remove the film and stir halfway through the cooking time. Ensure cabbage is piping hot then allow to stand 1 minute before serving. Alternatively, to heat on the hob, warm on a very low heat, stirring occasionally. Make sure it's fully heated before serving
  11. Once the oven timer has gone off, remove all the other items from the oven
  12. Place the chateaubriand back in the oven for 5 minutes to heat through
  13. Place the pigs in blankets in a serving dish and drizzle with your desired amount of spiced honey
  14. Place shallot & thyme Jus in the microwave on full power for 2-3mins (900w). Stir halfway through the cooking time. Allow to stand for 1 minute before serving. Alternatively, warm on a low heat in a saucepan, stirring occasionally. Once the sauce is at the simmering stage it is ready to serve
  15. Plate up all the vegetables. Remove the string from the chateaubriand and depending on how/where you're going to serve it, either use your sharpest knife to slice even, thick slices to add to plates in the kitchen or carefully transfer to your best serving plate and take to the table to carve there



# THE CÔTE FESTIVE VEGETARIAN BOX



**Butternut Squash Tarte Tatin** *(Cook time: 30 mins)*

**Chèvre Buchette Goat's Cheese**

**Toasted Almonds**

**Roast Potatoes** *(Cook time: 45 mins to 1 hour)*

**Brussels Sprouts au Gratin** *(Cook time: 30 mins)*

**Braised Spiced Red Cabbage**

*(Cook time: 2 mins microwave / 5 mins on the hob)*

**Rainbow Carrots**

*(Cook time: 20 mins in the oven / 3 mins microwave)*

**Total Cooking time: 1hr - For best results oven cook.**

1. Pre-heat your oven to **Fan oven at 200°C / electric oven at 220°C / gas mark 7**
2. While the oven is preheating, remove packaging from the following items:
  - **Tarte Tatin** - remove sleeve and film from the Tarte Tatin
  - **Chèvre Buchette Cheese** - Take the cheese out of the fridge and keep to one side
  - **Rainbow Carrots** - remove from the package & place them onto a baking tray lined with baking parchment
  - **Roast Potatoes** - remove from its packaging and decant into a baking dish with a 2 tablespoons of vegetable oil for best results lay flat side of the potato down to get crispy
  - **Brussels Sprouts au Gratin** - remove the sleeve and film and place on a baking tray (you can decant this into a baking dish if you wish for better presentation but it's not necessary)
  - **Braised red cabbage** - remove the packaging and pierce the film several times. If heating in a pan, place in a suitable saucepan
3. Once the oven has heated, place the roast potatoes into the centre of the oven and set a timer for 30 minutes
4. Once the timer has gone off place the butternut squash tarte tatin, rainbow carrots

## CHEF'S TIP

When cooking the roast potatoes, we have added 45 mins to 1 hour, once you are happy with the colour of your potatoes please remove from the oven

and Brussels sprouts au gratin into the oven with the roast potatoes. Carefully give the potatoes a stir and set a timer for 30 minutes

5. Once all is ready, carefully remove from the oven
6. Place the braised spiced red cabbage on a microwaveable plate and heat on full power (750w - 4 minutes / 850w - 2 minutes 30 seconds / 1000w 2 minutes). Carefully remove the film and stir halfway through the cooking time. Ensure cabbage is piping hot then allow to stand 1 minute before serving. Alternatively, to heat on the hob, warm on a very low heat, stirring occasionally. Make sure it's fully heated before serving
7. Plate up all the vegetables and carefully remove the tarte tatin from the baking tin by turning it upside down then place on plates, crumble over the Chèvre Buchette cheese and sprinkle with almonds and serve





# THE CÔTE TURKEY BOX



**2x Turkey Paupiettes** (Cook time: 30 mins)

**Sage & Caramelised Onion Stuffing** (Cook time: 30 mins)

**Roast Potatoes** (Cook time: 45 mins to 1 hour)

**Brussels Sprouts au Gratin** (Cook time: 30 mins)

**Braised Spiced Red Cabbage**

(Cook time: 2 mins microwave / 5 mins on the hob)

**Rainbow Carrots**

(Cook time: 20 mins in the oven / 3 mins microwave)

**Shallot & Thyme Jus**

(Cook time: 1 min microwave / 5 mins on the hob)

## CHEF'S TIP

When cooking the roast potatoes, we have added 45 mins to 1 hour, once you are happy with the colour of your potatoes please remove from the oven

**Total Cooking time: 1hr - For best results oven cook.**

1. Pre-heat your oven to **Fan oven at 200°C / electric oven at 220°C / gas mark 7**
2. Start with the Roast Potatoes and remove from its packaging and decant into a baking dish with a 2 tablespoons of vegetable oil for best results lay flat side of the potato down to get crispy, place in the pre-heated oven and set a timer for 30 minutes
3. While the potatoes cooks, remove packaging from the following items:
  - **Turkey Paupiette** - Remove from its packaging and place onto a baking tray with baking paper underneath
  - **Rainbow Carrots** - remove from the package & place them onto a baking tray lined with baking parchment
  - **Sage & Caramelised Onion Stuffing** - remove from its packaging and divide the stuffing into 6 pieces and roll the stuffing into balls onto a baking tray lined with baking parchment ready to go in the oven
  - **Brussels Sprouts au Gratin** - remove the sleeve and film and place on a baking tray (you can decant this into a baking dish if you wish for better presentation but it's not necessary)
  - **Shallot & Thyme Jus** - remove the packaging and place in either a saucepan or microwavable container

- **Braised Red Cabbage** - remove the packaging and pierce the film several times. If heating in a pan, place in a suitable saucepan
4. Once the timer goes off, place the turkey paupiette, rainbow carrots, sage & caramelised stuffing and Brussels sprouts au gratin into the oven with the roast potatoes. Carefully give the potatoes a stir and set a timer for 30 minutes
  5. Place the braised spiced red cabbage on a microwaveable plate and heat on full power (750w - 4 minutes / 850w - 2 minutes 30 seconds / 1000w 2 minutes). Carefully remove the film and stir halfway through the cooking time. Ensure cabbage is piping hot then allow to stand 1 minute before serving. Alternatively, to heat on the hob, warm on a very low heat, stirring occasionally. Make sure it's fully heated before serving
  6. Once the oven timer has gone off, remove all the items from the oven
  7. Place shallot & thyme jus in the microwave on full power for 1min (900w). Stir halfway through the cooking time. Allow to stand for 1 minute before serving. Alternatively, warm on a low heat in a saucepan, stirring occasionally. Once the sauce is at the simmering stage it is ready to serve
  8. Plate up all the vegetables. For the turkey, depending on how/where you're going to serve it, either use your sharpest knife to slice even, thick slices to add to plates in the kitchen or carefully transfer to your best serving plate and take to the table to carve there



# THE CÔTE CHRISTMAS BREAKFAST BOX



**Valencian Orange Juice** – *Ready to drink*

*All ready to eat:*

**Mini French Jams**

**La Fermière Yoghurts**

**Maple Toasted Granola**

**Smoked Salmon**

**Jambon sec de Savoie**

**Comté Cheese**

**Beurre Le Saunier Guerande French Butter**

**Premium Free-Range Eggs** – *The choice is yours! Fried, scrambled, poached?*

## CROISSANTS

**Cook time: 5 mins**

1. Pre-heat the oven to Fan oven at 180°C / electric oven at 200°C / gas mark 6
2. Remove the croissants from their packaging and place onto a baking tray and place in the centre of the oven for 5 minutes
3. Serve with the salted butter and jams

## PAIN POCHON

**Cook time: 15 mins**

1. Pre-heat your oven to Fan oven at 180°C / electric oven at 200°C / gas mark 6
2. Remove the bread from its packaging and place onto a baking tray
3. Place in the oven for 15-20 minutes until the crust gets a light brown colour
4. Remove from the oven and let it stand for 5 minutes, slice and serve with the salted butter

## CUMBERLAND SAUSAGES

**Cook time: 25 mins**

1. Pre-heat your oven to Fan oven at 180°C / electric oven at 200°C / gas mark 6
2. Evenly space out the sausages on a baking tray and place in the centre of oven
3. Cook for 25 minutes, turning sausages halfway through cooking

## BOUDIN NOIR

*French Black Pudding*

**Cook time: 5 mins**

1. Remove the Boudin Noir from all packaging and, using a sharp knife, slice into 6-8 pieces. We recommend that you then dust the Boudin Noir in plain flour before cooking, however this isn't necessary
2. Warm up a non-stick pan and drizzle with oil
3. Gently place the boudin noir into the pan and cook 3-5 minutes on each side

## SMOKED BACK BACON

**Cook time: 4 mins**

1. Preheat the grill to a medium heat.
2. Remove all packaging from the bacon and place on a baking tray
3. Place under the grill for 4 minutes. Alternatively, fry in a pan with a teaspoon of oil, turning halfway through cooking



# THE CÔTE EVENING BUFFET BOX



## CHEESE & CHARCUTERIE

### Cheeses

**Camembert** - The Royal Camembert is a soft, creamy and delicate flavoured cheese. It is produced in the mountains of eastern France, where green, grassy pastures in rolling valleys are covered, in winter, by a mantle of the whitest snow

**Comté** - Produced in the Jura Massif region of Eastern France from raw cow's milk. This hard mountain cheese is matured to perfection in the silence and darkness of special caves where the cheese gets its unique taste, texture and colour

**Brie Aux Truffles** - Creamy Brie de Meaux, the king of cheeses, with black truffle shavings. The truffles bring out the natural mushroom-like qualities of the brie, making it the star of the cheese board

**Fourme D'Ambert** - A traditional cheese from the Monts du Forez in Auvergne. Fragrant notes, delicate aromas and a smooth taste that make this the mildest of all blue cheeses

### Charcuterie

**Serve the saucisson finley sliced (you can eat the rind, if you wish)**

**Truffle Saucisson** - Produced from the finest cuts of pork from the Rhône Alpes

**French Cured Ham** - Cured Jambon sec de Savoie, from the Auvergne-Rhône-Alpes region of Southwest France

### Accompaniments

**Spelt Crackers** - Sweet and slightly nutty, all-butter spelt crackers

**Seeded Crackers** - Wholemeal crackers with linseeds, sesame seeds and poppy seeds

**Confit de Figs**

**Confit de Mirabelles**

**Cornichons**

**Mixed Olives & Herbs**

## CHEF'S TIP

Let your cheeses come to room temperature for the best taste

## SMOKED SALMON

*Oak smoked salmon (200g)*

All items are ready to eat

Serving suggestion: Serve with lemon wedge

## CHICKEN LIVER PÂTÉ

*Chicken Liver Pâté, Demi Baguette, Cornichons*

Ready to Eat

1. Pre-heat your oven to Fan oven at 180°C / electric oven at 200°C / gas mark 6
2. Lightly sprinkle the baguette with water and add to the oven. Set the timer for 10 minutes
3. Once done, serve alongside the Chicken Liver Pâté and cornichons

## CRAB MAISON

*Crab Maison, Sourdough Demi Baguette, Salted Butter (15g)*

Cook time: 10 mins

Ready to Eat. Enjoy cold. Best served on a warm, toasted sourdough baguette with butter

1. Pre-heat the oven to Fan oven at 180°C / electric oven at 200°C / gas mark 6
2. Lightly sprinkle the sourdough baguette with water and bake in the oven for 10 minutes from chilled, or 15 minutes from frozen
3. Place Crab Maison in a dish of choice. Best enjoyed cold
4. Once cooked, remove from the oven and slice the baguette, smother with butter and serve alongside the Crab Maison





## CHICKEN LIVER PÂTÉ

*Served with demi baguette, fig chutney and cornichons*

**Apart from the demi baguette, these items are ready to eat**

## SOURDOUGH DEMI BAGUETTE

**Cook time: 10 mins**

1. Pre-heat the oven to Fan oven at 180°C / electric oven at 200°C / gas mark 6
2. Lightly sprinkle the baguette with water and add to the oven.  
Set the timer for 10 minutes
3. Once done, serve with alongside the Chicken Liver Pâté and cornichons

## TRUFFLED PUMPKIN SOUP

*With truffled chestnuts and pumpkin seeds*

**Cook time: 5 mins**

### Pumpkin Soup

### Truffled Chestnuts

### Pumpkin Seeds

1. Remove all outer packaging and set the truffle chestnuts and pumpkin seeds to one side

2. Decant the soup into microwavable container and heat on full power (900w) for 2 minutes 20 seconds. Stir halfway through the cooking time. Allow to stand 1 minute before serving. Alternatively, to heat on the hob, remove packaging and decant into a saucepan and cover with a lid. Warm on a very low heat, stirring occasionally. Make sure the soup is fully heated before serving
3. Garnish with the truffle chestnuts and pumpkin seeds and serve

## BRÛLÉE CAMEMBERT

*Served with a warm sourdough baguette and grape chutney*

**Cook time: 25 mins**

### Camembert

### Demerara Sugar

### Grape Chutney

### Sourdough Baguette

1. Pre-heat the oven to Fan oven at 180°C / electric oven at 200°C / gas mark 6
2. Lightly sprinkle the sourdough baguette with water and bake in the oven for 10 minutes from chilled, or 15 minutes from frozen
3. Turn the oven onto grill setting for the camembert once your baguette is cooked
4. Remove the cheese from its packaging and place in an oven proof dish that is big enough to hold the camembert. Using a small knife, score the top of the cheese and place in a baking dish and sprinkle with a teaspoon of sugar
5. Place onto a baking tray and place under the grill and cook for 3-5 minutes until the top is golden brown and crispy
6. Once the cheese and baguette are done, remove from the oven and rest the cheese for 1 minute. Slice the baguette and serve alongside the cheese and grape chutney



## PIGS IN BLANKETS

*With a spiced honey glaze*

**Cook time: 30 mins**

**12x Pigs in Blankets**

**Spiced Hot Honey**

1. Pre-heat your oven to Fan oven at 200°C / electric oven at 220°C / gas mark 7
2. Remove from the package & place them onto a baking tray lined with baking parchment
3. Put them in the oven and set a timer for 30 minutes
4. Once cooked, place the pigs in blankets in a serving dish and drizzle with your desired amount of spiced honey





## PEAR AND ALMOND TART

*A sweet pastry tart baked with an almond frangipane with cherry compote*

**Cook time: 15 mins**

1. Pre-heat your oven to Fan oven at 180°C / electric oven at 200°C / gas mark 6
2. Remove the outer sleeve, film and foil
3. Place the tart onto a baking tray and put in the centre of the oven for 15 minutes until the top is golden brown
4. Once the cooking time is up, remove from the oven and allow to stand for 2 minutes before serving alongside the cherry compote

### CHEF'S TIP

If you have any ice cream, cream or crème fraîche, we'd recommend serving this on top, but it's not essential

## BRANDY BUTTER MADELEINES

*A French favourite to end any meal. Six light, fluffy Madeleines served with brandy butter.*

**Cook time: 10 mins**

### Madeleines

### Brandy butter

1. Pre-heat the oven (Fan oven 180°C / electric oven 200°C / gas mark 6)
2. Leave the brandy butter at room temperature for 30 minutes before serving
3. Remove the madeleines from the packaging and place onto a baking tray with some baking paper (so they don't stick) and place in the preheated oven, cook for 10 minutes until the top is golden brown
4. Once cooked serve on a plate with your softened brandy butter

## BÛCHE DE NOËL

*Served with pistachio ganache*

**Ready to eat**

1. For best results, remove from the fridge 15-20 minutes before serving
2. Slice into 4-6 slices and add to plates before serving alongside a dollop of pistachio ganache



# FRENCH STREAKY BACON LATTICE (FOR TURKEY)



*To create the perfect lattice of French Streaky Bacon on top of your turkey, please follow the steps below and see the photo guide on the next page*

## CHEF'S TIP

Lay your lattice on greaseproof paper and then use the paper to lift the lattice and flip it onto the turkey, carefully peeling away the paper

## ASSEMBLY INSTRUCTIONS

1. Lay out 5 slices of the raw streaky bacon on a board horizontally. Fold back three alternate slices and lay a piece of bacon vertically over the two flat slices and then lay the three folded slices back over the vertical piece
2. Continue to weave more bacon slices vertically through the horizontal ones to make a lattice or basketweave pattern. Alternating between folding back 3 and then 2 horizontal slices before laying each vertical piece
3. Carry on this process until you have a lattice with 5 slices horizontal and 5 slices vertical
4. Carefully lift the whole lattice and place it on top of the turkey (see turkey instructions as to when to do this)





## BUBBLE & SQUEAK

*Our portions are generous, so below is our Executive Chef Steve Allen's recipe for the best bubble and squeak to enjoy in the days after Christmas. Approximate quantities are provided but it's not necessary to follow, just use what you have (it'll still be delicious)*

**Serves two people as a main or four people as a starter**

**1 onion** – finely sliced

**1 garlic clove** – finely chopped

**20g butter**

**2 eggs**

**Festive salt**

**200g Cooked Turkey breast** - shredded

**300g Roasted Potatoes** – crushed or smashed

**Brussels Sprouts** – roughly chopped

**Braised Spiced Red Cabbage**

**Rainbow Carrots** - halved

1. Melt the butter in a non-stick pan then add the sliced onion, chopped garlic clove and festive salt then cook until browned
2. Add the cooked and shredded turkey breast, chopped Brussels sprouts, halved carrots & red cabbage and let it colour slightly. Cook for about 5 minutes until slightly caramelised
3. Add the cold smashed roast potatoes, mix everything together and then pat down until it forms a cake in the pan. Cook for about 4 minutes on a medium heat
4. When nicely browned you can carefully turn over the bubble and squeak using a tray or a plate and then cook again for another 4-5 minutes until nicely browned then cut into however many wedges you need and place on a plate
5. In a separate pan, fry your eggs in a little oil and season with the festive salt and cook to your preference then place on top of your bubble & squeak and serve





START THE  
YEAR WITH

**CÔTE**  
*at home*

Use code **JanWine** to receive  
a complimentary bottle of  
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Minimum spend £50. Expiry 31st January 2025.  
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## RECYCLING

**Cardboard delivery box:** 100% recyclable with cardboard recycling

**Chilled paper filled liners:** Keeps your products below +8°C for 24 hours.  
Filled with shredded recycled paper and 100% recyclable with cardboard recycling

**Wine box:** 100% recyclable with cardboard recycling

**Bottle inflatable plastic sleeves:** Deflate and if appropriate for your local area,  
recycle with your domestic plastic recycling or recycling with soft plastics & carrier  
bags at your local supermarket

**Côte paper bag:** 100% recyclable with paper recycling

**Brown paper bag for the cheese:** 100% recyclable with paper recycling

**Butchery & cheese boxes:** 100% recyclable with cardboard recycling

**Ice packs:** They are re-usable, just pop in the freezer. Alternatively cut open, discard the liquid  
(if the liquid is poured down the drain there will be no negative environmental impact) and,  
if appropriate for your area, recycle plastic film with your domestic plastic recycling or hand  
the empty ice packs in with your carrier bags at your local supermarket

**Plastic pillows:** Deflate and if appropriate for your local area, recycle with your domestic  
plastic recycling or recycling with soft plastics & carrier bags at your local supermarket

**Wood wool (for packaging cheese):** 100% biodegradable and compostable. Wood wool  
is a natural product that is made of kiln dried wood shavings, and is safe for use with food

**Plastic trays:** 100% recyclable. Remove food debris and place in your plastic recycling bin  
(check local listing).

**Film lid:** Rinse and recycling with soft plastics & carrier bags at your local supermarket

**Cardboard sleeve on food trays:** 100% recyclable with paper recycling

**Dessert plastic pots and olive pots:** 100% recyclable with plastic collection. Remove food  
debris prior to recycling

**Ceramic pots:** Re-use for food dips. Not dishwasher safe

**Vacuum Pouches:** Please check with your local authority as these cannot be widely recycled  
in the UK

Please check your local authority website for the most up to date information on the items they accept for recycling.

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*at home*

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