

## **Christmas Holiday Time Line**

### **Day Before Christmas**

Prep Brussels sprouts  
Rim champagne glasses with sugar  
Salt and pepper beef and refrigerate  
Make scallops and mango wraps  
Thaw demi-glace (if using)  
Make napkins  
Decorate and set table  
Make Horseradish sauce

### **Christmas Morning**

Remove beef from refrigerator 3 hours before roasting  
Make herb and garlic mixture for beef and spread it on roast  
Prep parsnips  
Put roast in oven  
Peel and blanch potatoes  
Make Yorkshire pudding batter  
Set cranberry juice, champagne and sparkling cider out  
Set buffet table up  
Put dessert and cookies on serving trays and set aside

### **1 Hour Before Dinner**

Remove beef from oven and place on carving board. Tent with foil and allow to rest.

Remove most of oil from pan and set oil aside. Place roasting pan on burner and make gravy. Keep warm over low heat.

30 minutes before serving, put roast potatoes, parsnips and Brussels sprouts in oven.

Place roasted vegetables in serving bowls  
Put horseradish sauce out  
Put gravy in gravy boat  
Carve meat and place on serving platter