



Celebrating Autumn

HOW TO HOST A SEASONAL DINNER PARTY

PRESENTED BY

amazing





Autumn is the perfect time to experiment with new recipes that are warm, comforting and perfect for the cooler weather. With the changing of the seasons, you'll find you're naturally drawn to cosy meals that feature autumnal ingredients like plums, apples and butternut squash. Don't forget to check out our page on how to create a warm and inviting autumn-themed table too.



Beetroot and Butternut Squash Salad with Fetta Cheese

This simple salad marries up two seasonal veggies and is an easy win to start your feast

Ingredients:

50g ($\frac{1}{3}$ cup) hazelnuts
3 tablespoons Extra Virgin Olive Oil
Salt and pepper
A pinch of chilli flakes
2 cloves of garlic, peeled and crushed
500g (1 lb 2oz) butternut squash
(peeled and cut into chunks).
500g (1 lb 2oz) beetroot -
(peeled and cut into chunks)
1 red onion - cut into thin wedges
200g (7oz) rocket leaves
200g (1 block) feta cheese
Balsamic vinegar



Method:

1. place 50g (2oz) of hazelnuts on the baking tray, roasting for 5 minutes until golden. Set aside.
2. Toss the pumpkin and beetroot with 2 tablespoons of oil, seasoning, chilli flakes and 2 garlic cloves and thoroughly coat. Tip mixture into a baking tray.
3. Add 1 sliced red onion to the bowl and swirl around picking up any oil left, then scatter on top of the beetroot/butternut squash mix.
4. Roast for 30 - 40 minutes until tender. Allow to cool, and toss with the toasted hazelnut and the rocket, followed by the feta cheese.
5. Drizzle with balsamic vinegar before serving.

Sticky Plum and Chicken Traybake

If you haven't used plums in your recipes you're in for a treat. Sticky delishessness...

Ingredients:

1 kg chicken drumsticks
60ml (1/4 cup) oyster sauce
60ml (1/4 cup) plum sauce
2 tsp grated ginger
1/2 teaspoon Chinese five spice
4 ripe plums, halved and stoned
1 bunch of pak choy - cut lengthways
Steamed jasmine rice (to serve)



Method:

1. Preheat the oven to 200°C (190 °C fan/400°F/gas mark 6). Cut some slits into the chicken and place in a bowl with the oyster sauce, plum sauce, ginger and five spice. Coat the chicken thoroughly.
2. Line a large baking tray and place the coated chicken on the tray. Bake for 35 minutes until golden.
3. Add the halved plums to the tray and bake for a further 10 minutes. Now add the Pak choy and bake for 2 minutes.
4. Serve with jasmine rice or with your Beetroot and Pumpkin salad.

Crustless Apple Pies

We love this recipe because there is no need to make pastry but you still get the crunchy topping from oats, sugar and spice.

Ingredients:

3 large baking apples, halved, vertically and cored
6 tbsp melted butter
1/4 cup granulated sugar
1 tsp ground cinnamon
100g old-fashioned rolled oats.
Vanilla ice cream to serve and warm caramel sauce for drizzling.



Method:

1. Preheat the oven to 200°C (190°C fan/400°F/gas mark 4) and line a baking tray with parchment. Place your apple halves flat side down on the tray and slice thin slices into each half. Don't cut the slices right through - you want the apple to stay in one piece.
2. Lightly brush each apple half with 2 tablespoons of butter and sprinkle with sugar.
3. Bake the apple for 25 minutes until they are soft and caramelized.
4. Remove from the oven and set aside. In a bowl combine the remaining butter, sugar, cinnamon and oats. Spoon inside the apple slits.
5. Return to the oven for 10 more minutes.
6. Cool slightly, then top each with a scoop of ice cream and serve drizzled with caramel sauce.

Autumn Table Ideas

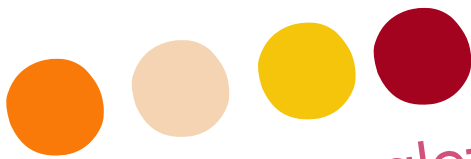
Don't forget to have some autumn fun with your table settings and welcome that cosy feeling into your home.



Place white pumpkins on the table surrounded by white candles



Use seasonal flowers like Eucalyptus, orange dahlias, sea holly and Autumn leaves



Cosy autumn palette

Autumnal Place Setting

Dip fallen Autumn leaves in gold paint and write each name on with gold ink



Dinner Conversation

Add some Autumn-inspired conversation to your dinner with these "Would You Rather" questions!



Would You Rather...

Would you rather go on a picnic or hike through the autumn landscape?

Would you rather drink hot cocoa or chai tea on a cool autumn day?

Would you rather spend your day indoors enjoying a good book or outdoors exploring the beauty of the autumn scenery?

Would you rather take a scenic drive to admire the autumn foliage or visit a local farmer's market to pick up seasonal produce?


Would you rather spend the day at the beach, enjoying the cooler temperatures and less-crowded beaches, or explore a national park that's best seen in autumn?

Would you rather take a bike ride through the countryside or go for a horseback ride through the forest?

Would you rather make your own apple cider or pumpkin soup?


Would you rather go on a nature walk or take a scenic train ride through the countryside?

Would you rather take a cooking class to learn how to make seasonal dishes or attend a wine-tasting event showcasing autumnal flavours?





Dinner Game



Play this Autumn leaves-inspired dinner game of "Most Likely To..."
Take turns reading aloud the trait prompts provided, then on the count of three, everyone must point at the guest who they think matches the description the most!

Most likely to leave their phone at home and have a peaceful day without any interruptions?

Most likely to leave a party early to watch Netflix alone?

Most likely to leave a restaurant with a take-home container?

Most likely to leave their car keys in the ignition and their car unlocked?

Most likely to leave their dirty laundry on the floor for days on end?

Most likely to leave the milk out of the fridge after making a cup of tea?

Most likely to leave their house without checking if they have their wallet or phone?

Most likely to leave the empty toilet roll for the next person to replace?

Most likely to leave their house without checking if they have shoes in the car?

Most likely to leave a lasting impression on someone they just met?

Most likely to leave their umbrella at home on a rainy day, and end up getting drenched?