

# FESTIVE FEASTS

## START WITH SCOTCH.

YOUR COMPLETE GUIDE TO  
CHRISTMAS FEASTING



Apricot, Sage & Pine Nut Porchetta with Roasted Pears - find the recipe at [makeitscotch.com](https://makeitscotch.com)

# YOUR BUTCHER HAS YOU COVERED THIS CHRISTMAS

Your local butcher is proud to stock Scotch Beef, Scotch Lamb, and Specially Selected Pork. Beef, lamb and pork holding the blue logos are quality-assured for their whole lives on trusted Scottish farms and reared to some of the highest standards, so you know you're serving the very best this Christmas.



## PREPARED JUST FOR YOU

Order only what you need and prepared exactly how you want it. Your butcher can tailor everything to suit your festive menus.



## BE MORE SUSTAINABLY MINDED

Shopping at your local butcher often means fewer miles, less food waste and minimal packaging, making it a more sustainable way to prep for your Christmas dinner.



## EXPERT ADVICE ON TAP

Unsure on how much you need, or how long to roast your meat? Butchers can advise on portion sizes, cooking methods and even defrosting and reheating tips to make festive feasting stress-free.



## THE FESTIVE EXPERIENCE

There's no better time to visit your local butcher than Christmas. Pop in and enjoy a warm and welcoming atmosphere, with a truly personal touch. They might even have other festive produce in store to check out while you're there...



# THE ULTIMATE FESTIVE PREP TIMELINE



## START IN NOVEMBER

- ☐ Pre-order your meat from your local butcher.

## WITH 1 WEEK TO GO

- ☐ Make a flavoured butter perfect for basting meat – garlic and herb or orange and cinnamon work well with red meat.
- ☐ Prepare and freeze your sides and sauces like parboiled potatoes and veg, cranberry and bread sauces.
- ☐ Stock up on Christmas pantry essentials like stock, breadcrumbs and cornflour.

### TOP TIP

Double-check you're stocked up on drinks, nibbles, and after-dinner treats.

## ONLY 2-3 DAYS TO GO

- ☐ Take out meat joints from the freezer to defrost, or collect your pre-ordered meat from your butcher.
- ☐ Peel, chop and store any additional veg in the fridge.

### NOTE

Allow 10-12 hours of defrosting time per kg of meat. Defrost in the fridge and on the bottom shelf to prevent cross-contamination.

## CHRISTMAS EVE

- ☐ Set the table, and pop the drinks in to chill.
- ☐ Double-check all items are out of the freezer and defrosting.
- ☐ Write a detailed timing checklist for Christmas Day so you have everything planned down to the hour!

### TOP TIP

Assign serving dishes now so there's no panicked rummaging on the day.

## CHRISTMAS DAY

- ☐ Start by popping your meat on to roast, making sure that you have factored in time for your meat to get to room temperature before cooking and time to rest before serving. Season the meat when at room temperature 30 minutes before cooking takes place.
- ☐ Prepare, roast, and heat your side dishes and sauces.
- ☐ Light the candles, pour a drink, and enjoy!

### TOP TIP

Keep cooking timings visible so you can keep the process easy without losing track.

## POST CHRISTMAS

- ☐ Head to [makeitscotch.com](http://makeitscotch.com) for delicious leftover recipe inspiration.

# CHRISTMAS CUTS:

## WHAT TO CHOOSE FOR FESTIVE ENTERTAINING

From show-stopping roasts to bite-sized party food, Christmas is the perfect time to serve your guests something special. No matter what budget you are working to, here are some of the best cuts you can get from your local butcher to make festive entertaining effortless and unforgettable.



### RIB ROAST

This is the ultimate table centerpiece, perfect for a special occasion like Christmas. Generally, one rib is plenty to serve 2-3 people. An average 2kg bone-in roast is likely to have 2-3 ribs, which can comfortably serve 4-6 people.



### SIRLOIN ROAST

Sirloin offers a great balance between flavour, tenderness and value. It's easy to prepare and serve and a 1.5kg joint feeds 4-6 people.



### PORK BELLY

Pork belly can be easily sliced into smaller portions or rolled into a delicious porchetta, making it perfect for canapés or part of a family feast. It's a real crowd-pleaser that stands out from all the usual cuts.



### ROLLED PORK LOIN ROAST

An extremely affordable roast option, a rolled loin roast can often be butterflied and stuffed, allowing you to customise the flavour each time. A 1.5kg joint feeds 4-6 people.



### LEG OF LAMB

Leg of lamb is perfect for feeding a large crowd and is a slightly different offering to your traditional Christmas roast. It offers endless leftover possibilities, too. An average size of 2.5kg feeds 6-8 people.



### LAMB CUTLETS

Cutlets are known to be quick to cook, elegant to serve and taste delicious, making them perfect for festive entertaining. Allow 2-3 cutlets per person for comfortable portion sizes.





# MUSTARD, HORSERADISH AND THYME-CRUSTED ROAST SCOTCH BEEF SIRLOIN JOINT

Does festive feasting get any better than this? We don't think so. This beautiful roast Scotch Beef sirloin joint is perfect for Christmas Day and will have the full dinner table diving in for seconds.

PREP  
**15**  
mins

COOK  
**1-2**  
hours

SERVE  
**4-6**  
people

## INGREDIENTS

- 1.5kg Scotch Beef Sirloin Joint
- 1 tbsp olive oil
- 2 tbsps horseradish sauce
- 2 tbsps wholegrain mustard
- 1 tbsp honey
- 1 tbsp thyme leaves, plus extra sprigs for roasting
- 1 tsp sea salt flakes
- 1 tsp freshly ground black pepper
- 1 onion, chopped into large wedges
- 2 carrots, peeled and chopped into large chunks
- 3 garlic cloves, skins on and pierced

## METHOD

1. Mix the oil, horseradish sauce, mustard, honey, thyme leaves and salt & pepper in a small bowl.
2. Pat the beef dry with some kitchen paper before lining a roasting tray with the onions and carrots. Scatter over the garlic cloves and a few extra thyme sprigs. Set the beef on top and spread the horseradish mixture all over the meat.
3. Set aside for 1 hour to marinate at room temperature.
4. Preheat the oven to 220°C/200°C fan. Roast the beef for 20 minutes, then turn the oven down to 180°C/160°C fan and continue to roast for 15 minutes per 450g for rare, 20 minutes per 450g for medium or 25 minutes per 450g for well done. If using a temperature probe to check, it should be 50-54°C for rare, 55-60°C for medium and 60-68°C for well done.
5. Take the beef out, cover loosely with foil and allow to rest for at least 15 minutes before slicing and serving with sides of your choice.



Scan below  
for oven  
instructions.



# AIR FRYER SPECIALLY SELECTED PORK BELLY HOISIN BITES

Party food is an essential part of festive feasting (though make sure you leave room for the main event!). These beautiful pork belly bites are so easy to make with an air fryer, and they're super tasty too. They're guaranteed to go down a treat this Christmas!

PREP  
**15**  
mins

COOK  
**30**  
mins

SERVE  
**4-6**  
people

## INGREDIENTS

- 500g Specially Selected Pork belly slices
- 4 tbsps hoisin sauce
- 2 tbsps light soy sauce
- 2 tbsps sweet chilli sauce
- One large cucumber, peeled into wide strips
- 1 tbsp rice wine vinegar or 1 tbsp white wine vinegar
- 1/2 tsp caster sugar
- 1/4 tsp salt
- 15g sesame seeds, toasted (optional)
- 1 red chilli, deseeded and finely chopped (optional)

## METHOD

1. Cut the pork belly strips into 3cm chunks and add to a bowl. Add the hoisin sauce, soy sauce, and sweet chilli sauce. Mix well so the meat is well coated in the marinade and leave to marinate for 30 minutes at room temperature or longer in the fridge.
2. Add the cucumber strips, vinegar, sugar and salt to another bowl, toss well and leave to pickle at room temperature for 30 minutes.
3. Preheat the air fryer to 200°C and add the pork belly chunks to the basket, leaving any excess marinade in the bowl.
4. Air fry for 20 minutes, tossing now and then so the pieces get evenly crispy.
5. Brush over half of the remaining marinade and air fry for a further 5 minutes. Then brush over the remainder of the marinade and air fry for 5 more minutes until the pieces are sticky and nicely caramelised.
6. When you are ready to assemble your skewers, sprinkle the pork with the red chilli and sesame seeds if using. Curl the cucumber strips onto the skewers before finishing with the pork pieces.





Scan here for the full recipe, including the Brussels Sprout Gratin side.



# PISTACHIO HERB CRUSTED RACK OF SCOTCH LAMB

Try this beautiful pistachio-crust rack of Scotch Lamb, a table centrepiece that's as elegant as it is delicious.

PREP  
**40**  
mins

COOK  
**50**  
mins

SERVE  
**4**  
people

## INGREDIENTS

- ½ tbsp olive oil
- 1 tsp sea salt flakes
- 1 tsp freshly ground black pepper
- 2 x 7-bone racks of Scotch Lamb
- 50g pistachios
- 15g mint, leaves picked
- 15g flat-leaf parsley, stalks and all
- 2 garlic cloves, peeled
- 30g fresh breadcrumbs
- 2 tbsps Dijon mustard for brushing

## METHOD

1. Remove your racks of lamb from the fridge 30 minutes before you are ready to cook them. Preheat the oven to 180°C/ 160°C fan.
2. Use a sharp knife to lightly score the fat on the lamb in a criss-cross pattern, being careful not to cut through to the flesh of the meat. This helps to render the fat evenly. Drizzle the olive oil over both racks of lamb, sprinkle with the salt & pepper and massage into the meat.
3. Heat a non-stick frying pan over a medium heat and place the racks of lamb fat side down. Allow to fry until the fat is well rendered and golden. Turn the heat up and use tongs to sear the other sides of the lamb. Remove to a roasting tray and let them cool.
4. Meanwhile, make the crust for the lamb. Add the pistachios, mint leaves, parsley, garlic and breadcrumbs to a food processor. Blitz into a fine green crumb.
5. Once the lamb has cooled, generously brush each rack with the mustard, then cover with the herb crust, patting and pushing it in all over the top and sides.
6. Roast for 20-25 minutes for pink meat, allowing to rest for 10 minutes before carving.



# LAST-MINUTE THINGS TO REMEMBER



Your local butcher has everything from sausages, bacon, Lorne sausage and black pudding, to eggs, bread, and potato scones for your Christmas breakfast.

Make sure you're prepared with extras to feed your guests, for example, Scotch pies, sausage rolls or ready meals are all great crowd-pleasers from your local butcher.



Most importantly, don't forget to order your handmade Hogmanay steak pie!

FIND MORE CHRISTMAS RECIPE  
INSPIRATION ON OUR WEBSITE:



@MAKEITSCOTCH

