



HAVE YOURSELF A VERY



Lucas

INGREDIENTS

CHRISTMAS



Accompaniments:

- Pigs in Blankets
- S&O Stuffing
- Margetts:
- Redcurrant Jelly
- Apple Sauce
- Cranberry Sauce



Mincepies:
Using the Margetts Mincemeat



Pork Pies:

- Selection of Pork Pie Seasonings
- Gelatine
- Pastry Glaze
- Make speciality Pork Pies e.g. Ploughmans or Pear & Stilton

Margetts Apple Sauce or Cranberry Sauce as a topping for your Pork Pie.

Bacon, Hams and Gammons:

We have all the solutions to make these delicious products. You can also make speciality Bacon e.g. Black Treacle Bacon. Maybe some tasty Pastrami



Starters/Snacks/Sharing Platters:

- Chicken Goujons
- Sharing Platters – Mini Kebabs,
- Pepper Melts
- Garlic Mushrooms
- Steak Butter Mushrooms
- Mexican Melts
- Quiche
- Mini Pasties
- Scotch Eggs



Sausage flavours:

- Traditional Sausage Seasonings
- Cranberry & Rosemary
- Lemon & Country Herb
- Pork & Apple
- Red Onion & Sage
- Hog Roast – 2 above combined
- Gluten Free Sausage Mixes

