

## Menu

Bloody Mary in beef tomatoes

Pumpkin bread

Pumpkin seeds (various?)

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Watermelon, Feta and Black Olive Salad. In a Pumpkin!

Mixed Greens with a pomegranate dressing and Crispy Parma Ham. In a Pumpkin!

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Salt Cod Chorizo & Chickpea Soup - In a pumpkin!

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Pig in a Pumpkin

Ginger Garlic Rub

Scrumpy Reduction Sauce

~~Cider, calvados, Apples, borlotti beans, sage?~~

Fennel Crackling

Pumpkin and Mustard Gratin. In a Pumpkin(??)

Braised Cabbage in Cider

~~Broccoli with olives & lemon?~~

Roasties Potatoes & Parsnips

~~Roast pumpkin cubes (with crushed coriander seeds?)~~

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Pumpkin souffle & ginger sorbet with Sharon Fruit

## Plan

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Make stock early

bake the bread

make the salad

make up the soup - we can rewarm that on the stove

pig - again cook earlier, reheat in the pumpkin

gratin - can cook earlier - finish off in the oven

To roast on time:

gratin (30 min finish off)

roasties

chumpkin

souffle

## **Guests**

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Alex & Caroline

Jenny

Colin & Astrid

Rachel

Karl

Aidan

Deas

## **Schedule**

*Wednesday*

Make stock

*Thursday*

Marinate Pig

*Friday*

Soak fish

Soak chickpeas

Soak borlotti beans

Cook Pig (morning => evening or Saturday morning 12/24 hours)

Carve Pumpkins

Make Sorbet

Buy Serrano ham

Get haircut

Buy new trainers

Find pumpkin hat

*Saturday*

Make Bread

Make seeds

Make soup (2 hours for pumpkin in oven - can I serve it effectively by just heating the contents?)

Make salad

Make Bloody Maries. Hollow tomatoes.

Cook cabbage (+ 30 minutes Gas 6)

Cook gratin (this is going to take hours in a pumpkin no? It takes 2 hours in a dish)

Reheat the Pig (1-2 hours?)

Make crackling (half hour, 15 mins at full-blast)

Make mash/roasties (one hour)

## **Oven Plan**

14:00 Soup goes in (2 hours@Gas 5) & Gratin in (90mins@Gas 5)

18:00 Pig goes in to reheat (2 hours @Gas 5)

18:30 Cabbage in to reheat

19:00 Serve soup

19:10 Crackling and Roasties go in (10-15 mins Gas 7-8, 30 mins Gas 5 Swap crackling to bottom after initial blast, finish off on top)

19:30 Pumpkin hunks go in to roast (20 mins) Cabbage goes in to reheat (20 mins) Gratin (if making) goes in to reheat (20 mins)

20:00 Serve main course

## **Shopping List**

Ice

### **Salad**

1 red onion

2-4 limes

1.5kg watermelon

250 feta cheese

bunch flat parsley

bunch fresh mint

100g black olives

spinach/watercress/rocket

Paper thin Serrano ham

### **Soup**

400g salt cod

2 onions

4 garlic cloves

2 large carrots

400g chorizo

400g dried chickpeas

2 peppers

150g Serrano ham

250g baby spinach

### **Pumpkin Seeds**

Couple egg whites

Butter

Tea

### **Pumpkin & Onion Bread**

2.5 cups strong flour

1 cup rye  
1 tblsp sugar  
herbs  
1 egg  
½ cup milk  
3 red onions  
1 cup pumpkin

### **Pumpkin Damper Bread**

350g/12oz self-raising flour  
100ml milk  
675g/1½ lb pumpkin

### **Bloody Mary**

9 Beef tomatoes  
Tomato juice  
Vodka  
Celery  
Straws

### **Pig in a Pumpkin**

Borlotti beans?  
1 Granny Smith  
Splash calvados

### **Roasties**

8 Potatoes  
4 parsnips

### **Gravy/Sauce**

bottle cider  
2 Granny Smiths

### **Pumpkin Gratin**

2 red onions  
1kg pumpkin  
700ml double cream  
3 tablespoons mustard

### **Broccoli**

2 heads broccoli  
4 cloves garlic  
1 lemon  
2 dozen black olives

### **Braised Cabbage in Cider**

1.5kg/3lb Savoy cabbage  
200g thick smoked bacon slices  
400g shallots  
2 granny smiths  
4 cloves garlic

200ml cider

**Souffle**

½ cup milk

¾ cup sugar

¾ cup pumpkin

10 egg whites

**Ginger Lime Sorbet**

4 limes

ginger

sugar

**Coffee + Cream**

cream