



KARDELEN
TRAINING

**A RELAXED 80:20
CHRISTMAS DINNER**



We need to decide what to have for Christmas dinner

Christmas Context

- **Situation:** it's coming up to Christmas and we want to have the best Christmas dinner yet
- **Complication:** Last year was very stressful, we ran out of time to prepare everything so some things didn't taste great, and we had lots of leftovers still uneaten at New Year
- **Implied Question:** What should our Christmas menu be?
- **Answer (Hypothesis):** I should do a great job of the parts of Christmas dinner my family loves, and either buy or leave out everything else



Working Hypothesis: Initial Menu

80:20 CHRISTMAS DINNER

Drinks & Canapés

Starter

- Smoked salmon soufflés

Main

Meat

- Turkey
- Stuffing
- Pigs in blankets

Sides

- Roast potatoes
- Brussels sprouts
- Carrots
- Parsnips
- Peas
- Red cabbage

Sauces

- Gravy
- Cranberry sauce
- Bread sauce

To Finish

- Christmas pudding and brandy sauce



Initial menu (1/2)

Drinks

Canapés

Starter

Main

- Smoked salmon soufflés

- Turkey

- Stuffing

- Pigs in blankets

- Roast potatoes

Seems a lot! Let's try to 80:20. Your options:

- a) Any old sparkling wine - essential for coping with relatives
 - b) Fancy sparkling wine - 100% cost uplift for the same effect as "a"
 - c) No drinks - are you kidding me?
- a) Home made pastries - will burn and taste bland but will be appreciated
 - b) Heated up M&S canapés - no pretending they're yours, because they're delicious
 - c) No canapés - so what's going to absorb the booze?
- a) Home made - probably so nice that no one will finish the main course
 - b) M&S - just as nice... and no one will finish the main course
 - c) No starter - saves a bit of room in those tummies
- a) Home made - not that difficult and, amazingly, better than pre-prepared
 - b) M&S - easier, but doesn't quite cut it
 - c) No turkey - only for the 14 year old vegetarian niece
- a) Home made - do-able
 - b) M&S - maybe slightly better than home made (and no one will know)
 - c) No stuffing - see "no turkey"
- a) Home made - watch those blankets unravel
 - b) M&S - everyone secretly prefers these to the turkey
 - c) No pigs in blankets - may as well tell the family you don't love them
- a) Home made - do these well and you hit it out of the park
 - b) M&S - meh
 - c) No roast potatoes - inconceivable



Initial menu (2/2)

Main cont.

- Brussels sprouts
 - a) Home made - lots of work but can taste pretty good
 - b) M&S - sorry Delia/Jamie/Nigella, but these are just better than your recipes
 - c) No Brussels sprouts - you will destroy a tradition but please the under 13s

- Peas & carrots
 - a) Home made - easy, and taste pretty good
 - b) M&S - as above
 - c) No Ps&Cs - I'll still be able to have them the other 364 days of the year

- Parsnips & Red cabbage See Brussels sprouts

- Gravy
 - a) Home made - that family recipe goes down an absolute treat
 - b) M&S - pretty nice and, again, no one will know
 - c) No gravy – we're not making this available as a choice

- Cranberry & bread sauces
 - a) Home made – good luck
 - b) M&S – bread sauce is on the top shelf out of sight for a reason
 - c) No cranberry and bread sauces – no one will notice the bread sauce, and only Granny Miggins will care

To Finish

- Christmas pudding & brandy sauce
 - a) Home made - not unless you're a pub chef or over 70
 - b) M&S - pretty nice but looking at it makes me feel bloated
 - c) No Xmas pudding - those lemon mousse desserts look lighter, and nicer



Drinks & Canapés

- Sparkling wine
- M&S pastries

Main

Meat

- Turkey
- Stuffing (M&S)
- Pigs in blankets (M&S)

Sides

- Roast potatoes
- Brussel sprouts (M&S)
- Parsnips (M&S)
- Red cabbage (M&S)

Sauces

- Gravy
- Cranberry sauce (M&S)

To Finish

- Selection of individual M&S mousses