

December

FREE

# Christmas Morrisons News

## ❖ Making CHRISTMAS Special ❖

Discover over 250 award winners



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**drinkaware.co.uk for the facts** Leaflet valid from 7th - 20th December 2020. Available in majority of stores and online. Subject to availability. All prices, descriptions and images are correct at time of going to print, but subject to change. *The Best* Chocolate & Orange Melt in the Middle Pudding £1.20/100g, available from 16th December • *The Best* Free Range Bronze Whole Turkey £6.39/kg • *The Best* Black Forest Mince Pies 33.3p each. Serving suggestions.



## Welcome to Morrisons News



Welcome to our December issue of Morrisons News.

We know Christmas might be different this year, but we have all the festive trimmings to help make it special at home.

Get festive-feast ready with our Christmas Food to Order range, from our Three Bird Roast, to Beef-less Wellington, we've got everything you need, but don't forget, the cut off date for ordering is 15th December.

If you're looking for gifting inspiration, we've got some tempting deals on beers, wines and spirits.

We've also got some cosy outfits for you to wrap up in this Christmas.

Thank you for shopping at Morrisons.

Marina Davies

Editor of Morrisons News

# The Main Event



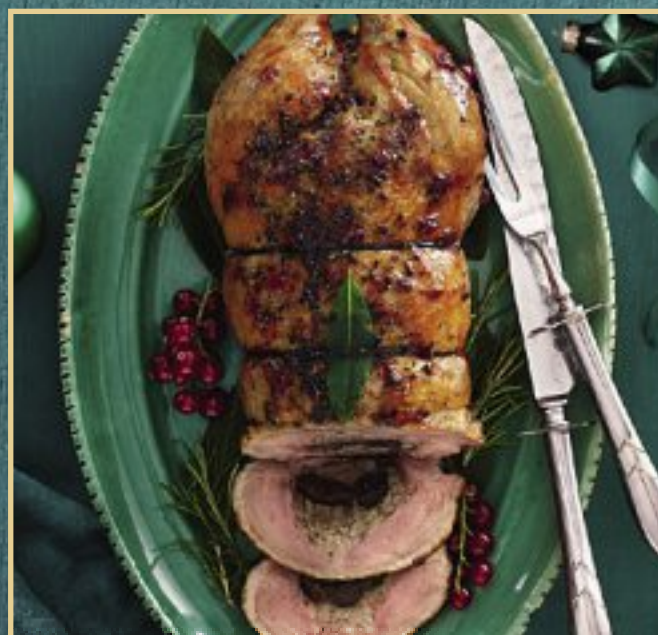
*The Best* British Free Range Whole Bronze Turkey £6.75/kg, £20.25-£43.88. Available from 19/12



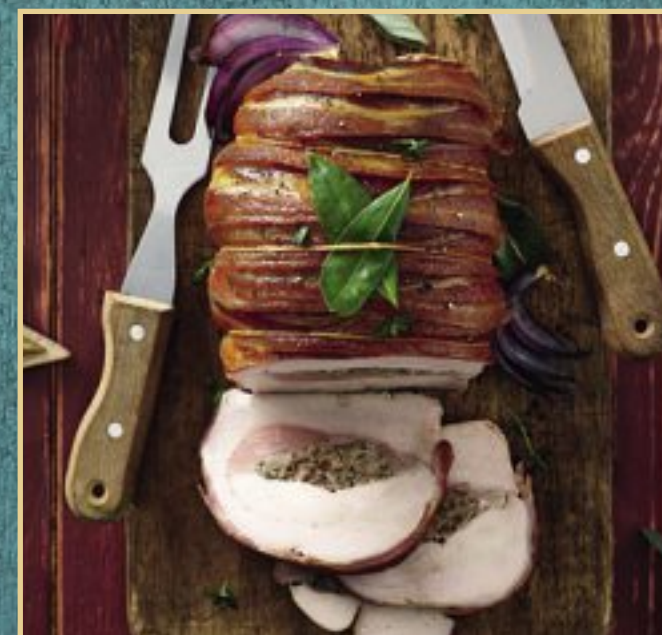
British Trimmed Fore Rib of Beef £16/kg, £24-£72. Available from 19/12



*The Best* Salmon En Crouete £20, 990g. Available from 19/12



*The Best* British Easy Carve Duck £15, 1.39kg. Available from 19/12



British Three Bird Roast £20, 1.2kg. Available from 19/12



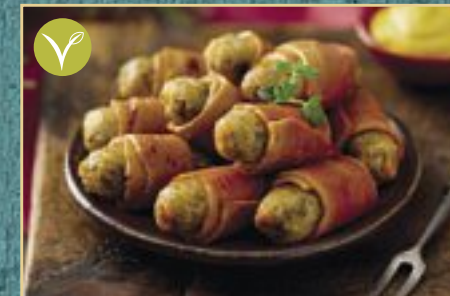
*The Best* Whole Cooked Lobster 2 for £13, £8 each, 350g. Available from 14/12



*The Best* Shellfish Platter £20, 1.1kg. Available from 19/12



*The Best* Beef-less Wellington £5, any 3 for 2, 461g



No-Pigs in Blankets £2.50, any 3 for 2, 10 pack, 270g



Market Street Smoked Salmon £3, 200g. Available from 14/12



Vegetarian Sandwich Platter £6, 20 pieces



*The Best* Vegetable Star Tarte £5, any 3 for 2, 392g

## CHRISTMAS FOOD TO ORDER

Remember to place your Christmas order before 15th December so you can collect between 22nd and 24th December.

Order in store or online at  
[morrisonsonline.com/foodtoorder](https://morrisonsonline.com/foodtoorder)



SEE OUR FULL RANGE AND ORDER ONLINE AT [MORRISONSONLINE.COM/FOODTOORDER](https://morrisonsonline.com/foodtoorder)



# Making your drinks cost less

NEW



£7  
75cl

1 litre

£15.99  
each



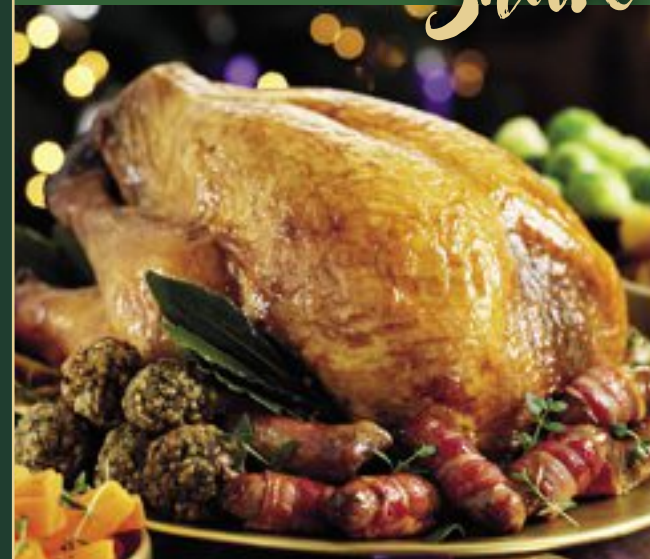
75cl

£9.99  
each



## Roast turkey with all the trimmings for Christmas

Pair & Share



### Pair this with Yellow Tail Chardonnay 27, 75cl

Serves 12

Preparation & cook time: 4 hrs

Ingredients:

1 small turkey, 3.5-4 kg, giblets removed  
150 g | 5 oz | 2/3 cup butter, softened  
1 large onion, halved  
2 bay leaves  
2 thyme sprigs, plus extra to garnish  
300 g | 11 oz | 2 cups pork sausage meat  
150 g | 5 oz | 3/4 cup walnuts, chopped  
1 tsp dried rosemary  
1 tsp dried sage  
2 tbsp flat-leaf parsley, finely chopped  
50 g | 1 3/4 oz | 1 cup fresh white breadcrumbs  
1 large egg, beaten  
12 cocktail sausages  
6 rashers streaky bacon  
bay leaves, to garnish  
salt  
freshly ground black pepper

Method:

Preheat the oven to 220°C (200° fan) | 425F | gas 7. Rinse the turkey inside and out and pat dry with kitchen paper.

Rub the softened butter all over the turkey, place the onion halves, bay leaves and thyme sprigs in the cavity, and season all over with plenty of salt and pepper.

Place the turkey in a large roasting tray, cover with aluminium foil, and place in the oven. Roast for 30 minutes and then baste the turkey with the meat juices, reducing the oven to 200°C (180° fan) | 400F | gas 6. Roast until the thickest part of the thigh registers 74°C | 165F on a meat thermometer, about 2 - 2 1/2 hours.

Meanwhile, mix the sausage meat with the walnuts, dried herbs, parsley, breadcrumbs, and egg in a mixing bowl. Season with salt and pepper before shaping into stuffing balls.

Arrange on a baking tray and bake in the oven alongside the turkey for about 30 minutes.

Cut each rasher of bacon in half and wrap one half around each sausage, securing with cocktail sticks. Arrange on a baking tray in the oven and bake alongside the turkey for 25 minutes.

When the turkey is ready, let it rest under foil for at least 30 minutes before serving. Serve with the stuffing balls and sausages scattered around, garnished with thyme sprigs and bay leaves.



## Pigs in Blankets Mini Toad in the Holes



### Pair this with Campo Tempranillo 26, 75cl

Serves 4

Preparation time: 10 mins

Cooking time: 45 mins

Ingredients:

150g Plain Flour  
3 Eggs  
150ml Semi-skimmed Milk  
2 tbsp Vegetable Oil  
2 packs Frozen 12 Pigs in Blankets  
150g Frozen Sliced Red Onions

Method:

Pre-heat oven to 220°C/Fan 200°C/Gas Mark 6. Place 2 pigs in blankets in each hole of a 12-hole muffin tin. Place the tin in the oven for 15 mins. Remove the tin from the oven, turn the sausages

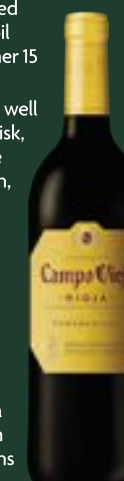
over then sprinkle over the frozen sliced red onions and drizzle each hole with a little oil before placing back in the oven for a further 15 mins.

In the meantime, sift the flour and make a well in the centre. Crack in the eggs. With a whisk, beat lightly, then gradually pour in half the milk, beating all the time to form a smooth, thick batter. Continue for 2 minutes, then whisk in the remaining liquid.

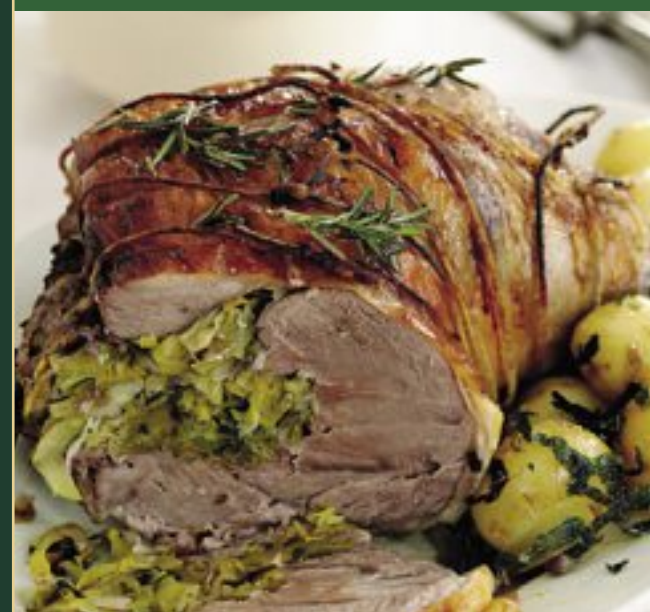
Remove the sausages from the oven and place on a heatproof surface. Very carefully, pour the batter over the sausages evenly into each hole.

Place these back into the oven for 15 minutes undisturbed.

Remove from the oven, leave to cool for a few minutes, then serve with gravy, frozen mashed potato and frozen fine green beans as prepared according to instructions.



## Roasted Leg of Lamb Stuffed with Leeks and Tarragon



### Pair this with Campo Reserva 211 each, any 3 for 218, 75cl

Serves 8

Preparation time: 30 mins

Cooking time: 2 hrs 45 mins

Ingredients:

2 kg lamb leg roast  
3 leeks, thinly sliced  
100g butter  
1 heaped tbsp fresh tarragon or rosemary, finely chopped  
2 cloves garlic, finely chopped  
250ml red wine  
1 kg baby new potatoes  
2 tbsp plain flour  
300ml lamb stock, from a cube  
25g mint, chopped  
2 tbsp capers

Method:

Remove the lamb from the fridge one hour before cooking. Cook the leeks in half of the butter over a medium heat for 10 minutes. Add tarragon (or rosemary) after 5 minutes.

Take leeks off heat and stir in the garlic and season with salt and pepper.

Leave to cool.

Preheat oven to 200°C/400°F/Gas 6. Cut 4 deep incisions in the lamb in between the string, so that the lamb holds its shape. Push the leek mixture in all the incisions and rub in thoroughly.

Place remaining leeks on the base of a large roasting tray and put the lamb on top. Season well, and pour over the red wine.

Cover with foil and cook for 10 minutes at this temperature, before reducing the heat to 180°C/350°F/Gas 4. Cook the lamb for 2 hours 20 minutes, removing the foil halfway through.

Set the lamb aside to rest for 15 minutes, covered in foil.

Meanwhile, cook the potatoes, according to on-pack instructions.

Put the roasting tray over heat or transfer the juices to a pan. Stir in some flour and cook for a minute, then add the stock. Bring to a simmer, stirring all the time. Check the seasoning.

To serve, melt remaining butter, and stir in mint, capers and seasoning. Spoon over potatoes. Carve lamb and serve with gravy.





# Morrisons FOOD BOXES

Discover our range of Christmas and Gifting Food Boxes, ideal as a gift, or to treat yourself this Christmas.

Discover our full range of food boxes at [morrisonsonline.com/food-boxes](https://morrisonsonline.com/food-boxes)



*The Best* Large Christmas Hamper, £35



*The Best* Medium Christmas Hamper, £22.50



*The Best* Festive Feast with *The Best* Trimming Box, £50



Festive Baking Box, £25



Christmas Eve Box, £22



Festive Afternoon Tea Box, £20



Ultimate Gin Box, £39



Festive Fizz Box, £75



The Sparkling Selection, £65





Jumper  
£18

Leggings  
£8



Hoody  
£16

Joggers  
£15



3 piece set  
1-6 yrs  
£18

# Nutmeg

[morrisonsonline.com/nutmeg](https://morrisonsonline.com/nutmeg)

Now keeping the whole family cosy



Hoody  
3-14 yrs  
£10

Joggers  
3-14 yrs  
£8



Polo  
£14

Chinos  
£14



2 piece set  
0-18 months  
£12

Kids grow,  
-our-  
prices  
don't

Whatever age you're buying for,  
you'll pay the same price.

# Nutmeg

[morrisonsonline.com/nutmeg](https://morrisonsonline.com/nutmeg)

# Making our award winning pizzas *The Best*



We're excited to announce that we've won the Chilled Pizza Multiple Retailer of the Year Award at the PAPA Industry Awards for the second year in a row. Get yourself any 2 of our *The Best* pizzas for £7, £4.50 each.



Discover more at Morrisons



# Making your weekly shop cost less



HALF PRICE  
~~£2~~  
**£1**  
each

125g



£3.95  
**£2**  
each

100g

Available from 9th December



**£3.50**  
each

15 pack

Available from 9th December



£2.34  
**£2**  
150g



£2.40  
**£1.80**  
150g

150g



Any  
**2 for £4**  
£2.15-£2.20 each

100g



**£1.50**  
each

150g



**£2**  
360g

\*Frozen



**£2.50**  
340g

\*Frozen



**£2.50**  
each

4 pack

\*Frozen

950ml



**£3**  
each

400g  
\*Frozen



**£5**  
24 nails included



**£6**



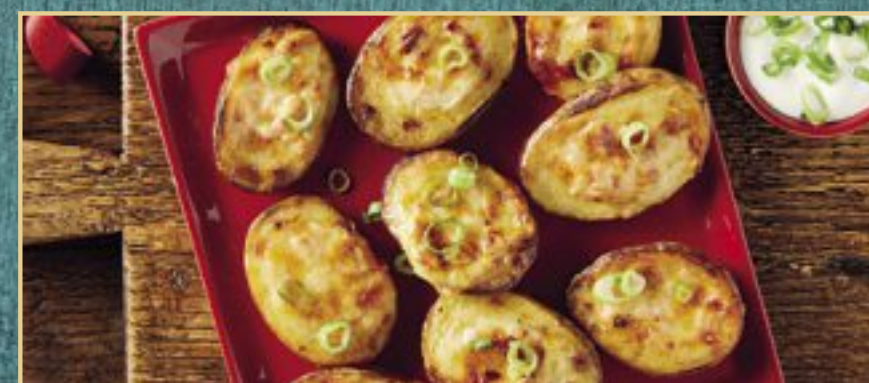
**£7.50**

## Party food for any occasion

Any  
**3 for 2\***



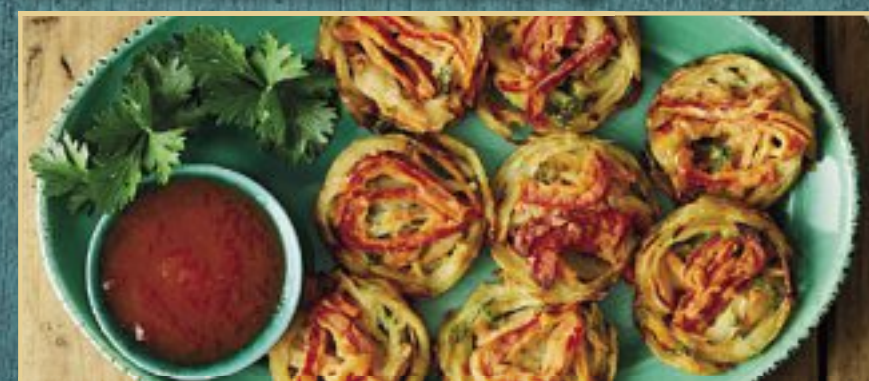
1. *The Best* Mini Pies Selection £4 each, 12 pack, 360g
2. *The Best* Tempura King Prawns With Sweet Chilli Dip £4 each, 8 pack, 206g
3. Duck Spring Rolls with Hoisin Dip £2.50 each, 10 pack, 220g
4. *The Best* Pork Belly Bites With Barbecue Sauce £4 each, 14 pack, 350g



Loaded Potato Skins £2.50 each, 9 pack, 252g



Chicken Satay Skewers with Sweet Chilli Dip £2.50 each, 18 pack, 192g



*The Best* Vegetable Tempura Nests With Sweet Chilli Dip £4 each, 8 pack, 270g



Mozzarella Sticks £2.50 each, 12 pack, 240g

Party Food 3 for 2 offer is available from 9/12.



# Ways to shop at Morrisons

## Click & Collect



Step 1. Shop our full range online.



Step 2. Choose your slot, available every day.\*



Step 3. Park at the Click & Collect point and we'll deliver to you.

## morrisons.com

We're continuing to add more delivery slots to make online shopping easier for you.

Sign up for one of our Delivery Passes to save money on your delivery charges.



### 10% NHS Discount

As a heartfelt thank you to the very hardworking people of our NHS, we're continuing to offer a 10% discount in store and online.

### 10% Teachers Discount

To say thank you to the nation's school teachers, we're offering a 10% discount on your shopping in store until after Christmas.

### 5% Farmers Discount

We're also thanking our farmers for their continued support helping us feed the nation during this difficult time, by continuing to offer a 5% discount in our stores.

## Doorstep Delivery

Our Doorstep Delivery service is available to anyone self-isolating.\*

### Delivery Charges:

Elderly and Vulnerable: Optional £1.50 delivery contribution

Students: £2

Standard: £4.50



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