THE WHITLOCK FAMILY'S

Christmas Eve Supper

A 1960s menu, paced to the game

ON ARRIVAL · INTRODUCTIONS

Cocktails

Jamie's eggnog · rich, cold, optionally boozy

Grasshopper · the minty 60s favourite

Cranberry punch · alcohol-free

ROUND I

Starters

Shrimp cocktail · in coupe glasses

Deviled eggs · with paprika

Cheese ball · rolled in pecans, with crackers

ROUND II

Main course

Glazed ham · or roast turkey

Scalloped potatoes

Green bean casserole · with crispy onions

Cranberry relish

ROUND III

Dessert

Yule log · chocolate sponge roll

Christmas cookies · iced and sprinkled

Fruitcake · for the brave

AFTER THE REVEAL

Coffee, after-dinner mints, and a long argument about who should have guessed.

Free printable · for personal use

MAKE IT EASY

Plan & recipes

MAKE AHEAD

- **The day before:** eggnog, cheese ball, deviled egg filling, cranberry relish, cookies
- **Morning:** assemble the casserole and potatoes, glaze the ham
- **1 hour before guests:** ham and potatoes in the oven, shrimp on ice
- **During Round I:** casserole in the oven, ready for Round II

GAME-FRIENDLY SERVING

- Serve each course **as its round begins**, so cards are read while the food goes round
- Leave space on the table for the **evidence cards**
- Finger food for starters keeps hands free for detective notes

Jamie's eggnog

Cooked, so it's safe · serves 8

6 egg yolks · 100 g (½ cup) sugar · 480 ml (2 cups) whole milk · 240 ml (1 cup) heavy cream · 1 tsp vanilla · freshly grated nutmeg · optional 120 ml (½ cup) dark rum or bourbon

Whisk the yolks and sugar until pale. Heat the milk until steaming, then whisk it slowly into the yolks. Return to the pan and stir over low heat until it coats a spoon (71 °C / 160 °F). Chill, then stir in the cream, vanilla and rum. Dust with nutmeg.

Cranberry punch

Alcohol-free · serves 8

1 litre (4 cups) cranberry juice, 500 ml (2 cups) orange juice, 1 litre (4 cups) ginger ale and the juice of a lime. Mix just before serving and add ice, orange slices and a handful of frozen cranberries.

Grasshopper

30 ml (1 oz) each of green crème de menthe, white crème de cacao and cream. Shake hard with ice and strain into a chilled coupe.

Cheese ball

Mix 225 g (8 oz) soft cream cheese, 200 g (2 cups) grated sharp cheddar, 1 tbsp grated onion and 1 tsp Worcestershire sauce. Shape into a ball, chill, and roll in chopped pecans.

Deviled eggs

Makes 12

Halve 6 hard-boiled eggs. Mash the yolks with 3 tbsp mayonnaise, 1 tsp mustard, salt and pepper. Pipe back into the whites and dust with paprika.

Please drink responsibly