

# Easy Easter Lunch Menu & Time Plan

## Easy Easter Lunch Menu

### **Starter (optional)**

Mixed antipasti platter

### **Main Course**

#### **[Roast Leg of Lamb and Lamb Gravy](#)**

**[Easy Homemade Parmentier Potatoes](#)** (1½ x original recipe)

**[Honey Mustard Roast Vegetables](#)** (1½ x original recipe)

Steamed Broccoli (or another green vegetable of your choice)

### **Dessert**

#### **[Coconut Pineapple Carrot Cake](#)**

## Day before Easter

Make the carrot cakes according to the **[Coconut Pineapple Carrot Cake recipe](#)**. Allow to cool and store in airtight tins.

Make the **[Coconut Cream Cheese Frosting](#)** and store in a plastic tub in the fridge.

If your leg of lamb was frozen ensure you defrost it in plenty of time so it is fully defrosted by the time you need to start cooking on Easter Sunday.

Double check you have bought everything you need for your Easter lunch (see my shopping list below).

Make sure you have enough oven trays and serving dishes. Make sure all your oven trays will fit in the oven at the same time.

## Easter Sunday

10.30am Remove your lamb from the fridge and allow to come up to room temperature.

10.35am Decorate your cake as per the instructions in the Coconut Pineapple Carrot Cake recipe, but using mini eggs on top, instead of walnuts and orange zest. Refrigerate your cake until needed (as the frosting contains cream cheese).

11.15am Preheat your oven to 220C / 200C / gas mark 7 / 425F.

11.20am Remove lamb from packaging and stand on a board. Cut lots of little holes all over the lamb. Drizzle the lamb with olive oil and sprinkle with salt and pepper. Rub the oil, salt and pepper all over the lamb and then push a small sprig of rosemary and a slither of garlic into each hole.

11.30am Put the lamb in the oven and roast uncovered for 1 hour 10 minutes.

11.50am Prepare your antipasti platter. Serve to your guests with a glass of fizz.

12.05pm Put 3 tablespoons of olive oil in a roasting tray and place in your oven to heat up (this is for the Honey Mustard Roast Vegetables). Peel and chop the parsnips and carrots.

12.10pm Remove the roasting tray from the oven and carefully place the parsnips and carrots in the roasting tray. Add a little salt and pepper, then turn the vegetables in the hot oil, spread the vegetables out on the tray in a single layer and return to the oven.

12.15pm Put 3 tablespoons of olive oil in another roasting tray and place in your oven to heat up (this is for the Parmentier Potatoes). Chop your potatoes and place in a large saucepan. Pour over boiling water and parboil for 5 minutes. Drain the potatoes and allow to steam dry.

12.20pm While your potatoes are parboiling, use this time to prepare the broccoli and to prepare the honey mustard glaze by combining 3 tablespoons olive oil, 3 tablespoons honey and 3 tablespoons wholegrain or Dijon mustard in a jam jar. Set aside until needed.

12.30pm Remove the second roasting tray from the oven and carefully tip in the potatoes. Add a little salt and pepper, then turn the potatoes in the hot oil, spread the potatoes out on the tray in a single layer and return to the oven.

12.35pm Mix the garlic and herbs for the potatoes together in a small bowl. (3 sprigs chopped rosemary - leaves only, 2 sprigs chopped thyme - leaves only, 5 cloves crushed garlic)

12.40pm Remove the lamb from the oven and leave to rest for 20 minutes. (Cover with foil if your room is cold.) Remove the parsnips and carrots from the oven and drizzle with the honey mustard glaze and turn them to get them all coated. Spread the vegetables out on the tray in a single layer and return to the oven for a further 15 minutes.

12.45pm Remove the potatoes from the oven. Add the garlic and herbs mixture and turn the potatoes in the garlic and herbs to ensure they are all coated. Spread out again in a single layer and return to the oven.

12.50pm Make the lamb gravy. Start by crumbling the lamb stock cube into a jug and adding 2 tablespoons plain flour. Mix to a smooth paste using a small amount of cold water and then add 400ml boiling water to the jug, stirring constantly. Remove the fat from the tin you roasted the lamb in and put the tin on the hob over a low heat. Pour in the jug of lamb gravy and stir to incorporate the bits on the bottom of the tin. Add the juices from the resting lamb and then cook the gravy on a low heat for about 5 minutes.

12.55pm Steam the broccoli for 5 minutes or until done to your likeness. Remove the vegetables from the oven. Remove the potatoes from the oven.

1.00pm Serve everything up and enjoy!!