

Easing of Lockdown Party

As the restrictions come to an end and you can now gather with more of your friends and family its time to plan a celebration.

Choose a location that fits in with the current guidelines, so that could be outside in your garden or open space but couldn't be at a swimming pool or indoor facility such as ten pin bowling alley.

Who would you invite, remember the guidance on numbers who can gather.

What type of food would you serve?

Your challenge is to plan the food. Is it going to be a BBQ with burgers, sausages, chicken drumsticks and a range of salad? You might decide to be more creative and have a theme such as street food or Indian or vegetarian.

Plan the menu by identifying all of the ingredients you need, work how much you need of each ingredient and produce a shopping list. You will probably have to look up some recipes. Remember to include things such as butter for the bread, sauces such as tomato or barbeque and milk for tea or coffee.

Try not to use ready meals such as Pizzas. Homemade pizzas are much more fun to eat and you can make your favourite.

I'm planning afternoon tea in my garden with my 5 friends. We are having salmon and cucumber sandwiches in wholemeal bread, cheese, ham and chutney subs, coronation chicken wraps, mini sausage rolls, vegetarian quiche and prawn vol au vents. I'm then going to make buttermilk scones and serve them with strawberries, jam and clotted cream as well as chocolate eclairs, raspberry tarts and lemon shortbread biscuits. As it's a celebration I'm going to serve it with a bottle of prosecco as well as tea and coffee.

