

Delicious Sides Perfect for Christmas Day

Whether you're hosting a Christmas lunch or dinner, the sides you serve up are just as important as the main dish. To make things easier for your Christmas planning and preparation, we've collated a list of our favourite side dishes for you to serve up on the big day.

If you're serving roast turkey



Yorkshire pudding

Fluffy, light and easy to make, these Yorkshire puddings are a simple accompaniment to your roast turkey. The golden, crispy crust will give way to a springy texture on the inside that will impress your guests.

Click here to view the full recipe.



Beluga lentil salad with glazed carrots

This hearty lentil salad will create an extraordinary, earthy taste that will complement the flavours of your Christmas turkey. The sweetness of the glazed carrots and the distinct taste of the lentils will add an unexpected, yet tasty, layer to your meal.

Click here to view the full recipe.

If you're serving glazed ham



Hasselback potatoes

Potatoes are an essential part of any Christmas feast, especially if you're serving up glazed ham. If you're strapped for time on the big day, then hasselback potatoes are an essential. These potatoes are crunchy on the outside, soft on the inside, and will be an instant hit at your table.

Click here to view the full recipe.



Grilled nectarine salad

Add a fresh touch to your Christmas lunch with our grilled nectarine salad. Nectarines pair beautifully with glazed ham, making this refreshing yet sweet salad a must-have at your Christmas table.

Click here to view the full recipe.

If you're serving seafood



Rye seed crackers with gravlax salmon, dill yoghurt and pickled cucumber

Gravlax, also known as cured salmon, is the perfect entrée for any Christmas seafood spread. The coolness of the salmon and dill yoghurt creates a refreshing taste in your mouth, while the rye seed crackers make the perfect foundations for the salmon and dill yoghurt to rest on.

Click here to view the recipe.



Waldorf salad

This Waldorf salad is a great accompaniment for your Christmas lunch or dinner. The lightness of the salad will pair nicely with refreshing seafood, while the walnuts and sliced apple add texture and crunch.

Click here to view the recipe.

HOT TIP: Save time with CircoTherm®

From roasting walnuts to creating your crunchy rye crackers, NEFF oven owners can use CircoTherm® to cook multiple recipes at once – so there's no need to wait for the oven to finish. The best way to capitalise on this feature is to look for recipes that cook at the same temperature using CircoTherm® – that way you can utilise all three levels of your oven.

Learn more about the CircoTherm® functionality.

About NEFF

NEFF is a German-engineered kitchen appliance brand, with a product range that includes ovens, cooktops, rangehoods, coffee machines and dishwashers designed to make life in the kitchen a daily pleasure. For people who love to cook, NEFF gives you the tools to creative meaningful connections, express your creativity and make memories. Because real life happens in the kitchen.

Learn more about NEFF here.

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