



The family is descending, the seasons are turning, and the table is empty. What's on the menu for Easter lunch this year?

Not sure what to serve for Easter lunch? We've got it covered

What's not to love about Easter? Celebrated in May, this holiday combines all of our favourite things – food, family, and of course, chocolate.

Are you hosting this year's event? Then you're in luck because we've prepared a menu that will take the stress out of Easter entertaining.

Entrée

2020 is the year of the grazing board. It's a quick, no fuss way to feed the family and ensure everyone has something to enjoy. Plus it's great content for your social media channels as people take out their phones and share photos of the spread with their family and friends.

We love this option because it can be scaled up or down depending on the number of guests you have, ranging from a small cheese board to a full length table top. [Click here](#) for some grazing board styling tips from the experts.



Main

Roast lamb is a traditional favourite on any Easter menu and will become the perfect centrepiece for your lunch or dinner party. Explore all the ways to cook your favourite cut of lamb, and bring the dish to life in this simple but flavourful [lamb souvlaki recipe](#), or this [slow roasted lamb shoulder](#).

If you're feeling a little more adventurous, you can try out our fresh [lime and ginger glazed salmon](#), or these delicious [baked teriyaki salmon fillets](#) that will satisfy the seafood lovers in your family. Prefer poultry? Why not make a

[whole roast chicken and veg](#). Or better yet, [stuff a chicken with cranberry and pistachio](#) for a mouthwatering main that tastes even better the next day.



Sides

If you've already prepared a hearty entrée and main, we suggest going easy on the sides. Try something simple like a fresh roast vegetable salad with ancient grains. Or perhaps a side of salmon that you can master using your [NEFF Meat Probe](#). If you really want to impress your guests, mix it up with our delicious smashed potato recipe. It turns a simple spud into a decadent side that will make you a trend setter in the family. Can't decide? Why not try all three for a good balance of carbs, protein and grains.



Dessert

Classic and comforting, a home-baked batch of [hot cross buns](#) is compulsory for any Easter spread. Perfect the art of the cross and glaze and serve warm or toasted with butter for the full effect. Or perhaps you should try our [baked jaffa hot cross buns](#). Yes you read that right. This deliciously sweet dessert has a hint of orange and chocolate that will add some zest and spice to the traditional fare. For the sweeter tastebuds around the table, why not dabble with some [Easter cupcakes](#) or traditional Easter bread too?



Whatever you choose to make on Easter day, our range of NEFF appliances will help. [Click here to check out our range of products](#) and [here to book yourself into a free product demonstration](#) with our expert home economists.