

# 20+ Ravishing Christmas Dinner Ideas That Everyone Can Enjoy



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It's the most wonderful, belly-filling time of the year. Christmas has arrived and we can't wait to gather around the table and enjoy a meal with loved ones.

As the date looms closer, we can only imagine the amount of planning, time, and effort you'll be putting in to pull off Christmas dinner once again. If you're stuck at a roadblock, worried about how you'll come up with something that everyone will enjoy, we got you covered.

Check out these 19 mouth-watering Christmas dinner ideas. There's something in here for everyone!

## 1. [Pastry Wreath with Pesto Eggs](#)



Could this Pastry Wreath be any more Christmas-themed?! Pesto eggs line this pastry; delicately garnished with tomato and basil. With the amount of colour this dish is bursting with, you won't need to dig into your garage for the holiday centrepiece. For a vegetarian version, just remove the prosciutto.

## **2. Wild Rice, Charred Broccolini and Egg Salad**



Kick dinner off with our wholesome wild rice, charred broccolini and egg salad. Great as a starter, or accompanied with mains, this salad ticks off all the healthy boxes. Wild rice can be substituted with your grain of choice, and if you're short on time, opt for microwave sachets.

### **3. German Potato Salad**





The perfect pairing to barbequed meats, our German Potato Salad is great for those warm December days. A quick dish to make, compared to most Christmas recipes. For a vegetarian alternative, just remove the bacon.

#### **4. Chicken & Pork Terrine**



Our mouths water at the very sight of this meal. Mince meats, pistachio crumb, cranberries and more come together in this smorgasbord of a meal. And wrapped in maple bacon?!?! There's almost too many good things going on at once, but they all come together nicely in this hearty Chicken & Pork Terrine. Pair this main with the German Potato Salad for a delicious treat.

## **5. Wild Rice, Dukkah Egg & Pomegranate Salad**





Show off your taste pairing skills with this zesty Wild Rice, Dukkah Egg & Pomegranate Salad. This colourful side brings together all the healthiest ingredients into one dish. And surprisingly they all balance each other out well. A great salad to mix it up with the oft-repeated flavours on Christmas.

## **6. Roast Cauliflower & Egg Salad**



Thick leafy greens and vegetables, who can not love this salad? Roast cauliflower and chickpeas add a bit of crunch, but the shining star for us has to be the avocado dressing. We're drooling just thinking about it.

## **7. Summer Vegetable Tart**





When the weather starts to warm up, we go for this Summer Vegetable Tart. Broadbeans, peas, asparagus, and beetroot come together in this heartwarming dish. A filling main for any vegetarians in your family.

## **8. Za'atar Egg and Rainbow Chard Galette**





Festive-looking and full of flavour, our Za'atar Egg and Rainbow Chard Galette is great for anyone looking for a bit of international flair to add to their Christmas dinner. Typically galettes are on the sweeter side. For this recipe, we opted for more savoury flavours. If making pastry is not your thing, this approach relies on store-bought pastry; which may help you save some time on the day.

## 9. Vegetarian Scotch Eggs



A great all-around dish, and very kid-friendly, these Vegetarian Scotch Eggs will be a hit with everyone. This recipe is great for those who can never seem to get through the whole loaf of bread before it expires. In the days prior to Christmas, make your own breadcrumbs using any remaining wholemeal bread in your pantry. Complete the rest of this quick recipe on the day, and pair it with any of the salads on this list.

## **10. Garlic Mushroom & Chive Dutch Baby**





Another great option for those looking to try something different yet retain that Christmas theme. Our Garlic Mushroom & Chive Dutch Baby will delight any savoury pastry lovers at the dinner table. Swiss brown mushrooms, chives, and goats curd come together in perfect unison to warm up your tastebuds.

## **11. Broccoli Falafels With Buckwheat, Egg, and Herb Salad**





Like our humble egg, we love the versatility of falafels. So why not bring two of the best nutrient-rich foods together? Our Broccoli Falafels with Buckwheat, Egg, and Herb salad does just that, uniting a few other whole foods in the process. For a really heart-healthy version, use wholemeal spelt or any gluten-free flour such as buckwheat.

## **12. [Jacque Pepin's Foolproof Cheese Souffle](#)**



A Foolproof Cheese Souffle? Make everyone wonder how you did it with this impressively simple souffle recipe. This tasty dish goes well with just about anything on our list; mains, salads, and more.

### **13. Sweetcorn and Broccoli Slice**





Great as an entree or main, these Sweetcorn and Broccoli Slices will keep everyone happy. Children who are picky eaters will love there's cheese mixed in with the finely chopped broccoli. But if you want to go the dairy-free route just swap the cheese with any non-dairy milk.

#### **14. Mini Spinach, Cherry Tomato and Ricotta Quiches**





Start your evening off with these Mini Spinach, Tomato, and Ricotta Quiches. Full of festive red and green colour, these quiches will keep stomach rumbles at bay as you put the final touches on your mains. If you're the type that likes to be prepared, this dish can be prepped up to a week in advance.

## **15. Garlic, Herb and Cheese Pull-Apart**



These pull-apart rolls are an absolute must-have at the dinner table this Christmas. And maybe every dinner after that. They go well with practically everything on this list and are great for guests to munch on in between courses. But what really gets us is the melted cheese. One more, please!

## 16. Tray Bake Fried Rice







Head off on a journey of flavour upon taking your first bite of this yummy Tray Bake Fried Rice. Stir-fried veggies, proteins, and more join forces in a delicious dish to feed the whole family.

## **17. Green Vegetable Filo Tart**



Filled with greens, but not too overpowering, this Vegetable Filo Tart will go down a treat. This tart tastes good hot or cold, so feel free to knock this recipe out first before moving to foods with longer cooking times.

## **18. Healthy Lentil Frittata**



This one is a fan favourite for all seasons, but we thought to include it due to its versatility. This Lentil Frittata is as tasty as it is healthy and will definitely win over some of the less adventurous members of your family. Great as a healthy main, or when paired with other dishes on the list.

## **19. Frittata Caprese With Spinach, Tomato and Ricotta**





A traditional spin on a Caprese salad, this fresh frittata wins Christmas. Roma tomatoes entangled by spinach and basil give this frittata its festive colours. The slightly crunchy yet juicy taste that's perfect for a warm summer day.

**20. Pesto and Roasted Vegetable Tray Bake**







Beetroot-pickled eggs, pumpkin, potato, and zucchini are just some of the many healthy veggies that make up this Pesto Tray Bake. A simple dish that's filled with love, and ticks the boxes for many dietary requirements. Perfect on its own or accompanied by our Chicken & Pork Terrine.

## **21. Peanut Satay Noodle Salad**



Refreshing, savoury flavours make a grand entrance in this veggie-forward Peanut Satay Noodle Salad. Bouncy omelette ribbons drizzled with peanut sauce are the star of this show, making this dish the perfect side on Christmas Day.

Decided what you'll be making this Christmas?

For more amazing recipes and nutritional guidance, check out the [Related Articles](#) below.