

38 Christmas Recipes That'll Satisfy Everyone in Your Family



Publication: 9 December 2022

Reading time: 11 minutes



Christmas is around the corner and we're scrambling to sort out holiday dinner courses.

The holidays are a time of strong traditions. Mum's glorious potato bake. Auntie's delicious trifle. But as your family grows, you may find it harder to please everyone on the big day. So we compiled a few of our favourite Christmas recipes that are sure to satisfy everyone's taste buds. You'll find some reimagined classics, as well as new, unique dishes to match any holiday-themed meal.

Of course, take what works and discard the rest. We made this list extra long so you can come back to it every year. We even have leftover recipes! Because no matter how much we eat, there will always be leftovers. Keep reading to discover the next dish for your holiday meal.

Entrees, Mains, and Salads

1. Pastry Wreath with Pesto Eggs



Nothing screams Christmas more than this lovely Pastry Wreath. Delicately garnished with tomato and pesto, these two not only give the wreath a nice holiday colour, but they also taste good together too.

2. Wild Rice, Charred Broccoli 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.

3. German Potato Salad



The perfect pairing to barbequed meats, our German Potato Salad is great for those warm December days. For a vegetarian alternative, just remove the bacon.

4. Chicken & Pork Terrine



There's something here for everyone in this delicious terrine. Oh, and did we mention maple bacon?! Pair this main with the German Potato or Roast Cauliflower Salads for a delicious treat.

5. Wild Rice, Dukkah Egg & Pomegranate Salad



Zesty, fresh, and filling this salad is sure to turn some heads. This salad brings together all the ingredients under the sun, in all the right ways.

6. Roast Cauliflower & Egg Salad



Thick leafy greens and vegetables, who can not love this salad? 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. 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.

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. Make your own breadcrumbs with this dish!

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.

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.

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



Mhmm...cheese. Who could go wrong with this Foolproof Cheese Souffle? This simple yet oh so tasty dish goes well with just about anything on our list; mains, salads, and more.

13. Sweetcorn and Broccoli Slice



The kids will love these at Christmas dinner; and the next day, and the next...For a dairy-free Sweetcorn and Broccoli Slice just swap the cheese with any non-dairy milk.

14. Mini Spinach, Cherry Tomato and Ricotta Quiches



Another great hors d'oeuvre to get the party started, our mini quiches pop with splashes of red and green colour, bringing the Christmas vibes in every bite.

15. Garlic, Herb and Cheese Pull-Apart



These are dinner essentials. These pull-aparts hold us over between main courses. They're the perfect side. And a go-to when you know you're full but just want to taste something delicious.

16. Green Vegetable Filo Tart



If you have some picky eaters in your family, give this Green Vegetable Filo Tart a try. Filled with greens, but not too overpowering. It'll go down a treat.

17. 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 filled with all the good stuff. A great healthy main, or great when paired with other dishes on the list.

18. 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 a slightly crunchy yet juicy taste that's perfect for summer.

19. Pesto and Roasted Vegetable Tray Bake





A rustic selection of our favourite vegetables makes up this Pesto Tray Bake. A simple dish that's filled with love, and ticks the boxes for many dietary requirements.

20. Green Bean, Bacon and Egg Salad



This Green Bean, Bacon, and Egg Salad packs a veggie punch, complemented by savoury, succulent bacon. We decided to change things up in this recipe, topping it off with shredded hard-boiled eggs. It's a unique texture that we're sure you'll love!

21. Salmon and Egg Brown Rice Salad



This quick and easy Salmon and Egg Brown Rice Salad combines lean proteins atop a scrumptious bed of brown rice. It's shareable, it's filling, and it's delicious.

22. 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.

23. 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.

Desserts

24. Creamy Eggnog Ice Cream



Should we skip everything and go right to the best part? This new take on a classic Christmas drink will ensure everyone leaves space for dessert. Go ahead and add the bourbon, we won't tell.

25. Meringue-amisu



Our eyes just got even wider. Meringue-amisu. A tiramisu reimagined with creamy mascarpone and layers upon layers of Meringue. Can we have it all?

26. Crushed Raspberry Semifreddo



Enter a chilly Winter Wonderland through this Crushed Raspberry Semifreddo. A vanilla bean ice cream log topped with Meringue kisses.

27. Basic Custard



Sometimes the classics are the best. This one will spark memories of childhood during a time we reminisce the most.

28. Easy Custard & Berry Trifle



Let our Easy Custard & Berry Trifle be the star of the show this Christmas. Layers and layers of custard and fresh fruit, topped with glorious cream and pistachios.

29. Classic Pavlova with Lemon Curd



Another one to transport your back into time, this Classic Pavlova with Lemon Curd is sure to delight everyone during the holidays. Pro tip: drizzle a bit of passionfruit on top to further elevate this amazing dish.

30. Berry-Misu Trifle



All we can say is, WOW! Take two of our favourite desserts, tiramisu and trifle, and you have Berry-Misu Trifle. No coffee or alcohol, so it's quite kid-friendly. Be careful, this one's addictive. You might start getting requests to have it at every gathering.

31. Gingerbread House



When a bit of nostalgia is in order, we reach for the cookie cutters and begin making parts for this wonderful gingerbread house. Get the whole family involved and have everyone make their own house prior to dinner. After a nice healthy meal, dessert is all ready to go.

32. Rosewater & Raspberry Meringues



These Christmas-inspired meringues will have everyone reaching for one more bite. Topped with fresh berries and whipped cream, this one's sure to be enjoyed by everyone after dinner.

33. Topsy Eggnog Christmas Cake Trifle



Level up your Christmas with layers upon tipsy trifle layers! The smooth eggnog custard in this trifle tops off a glorious symphony of brandy-soaked fruit cake, fresh cherries, and biscuits.

Post-Christmas Leftover Ideas

34. Ham, Cranberry & Camembert French Toast



How's this for a Boxing Day lunch? Take a few slices of leftover ham, cheeses and cranberry jelly to make these filling French Toasts. And you barely had to lift a finger.

35. Hashbrown Egg Cups



Another Christmas ham special, our kid-friendly egg cups will keep the Christmas spirit alive long after it's ended. All you need are a few leftovers and a few essentials.

36. Zucchini & Ham Quiche Jaffle



This quick delicious meal will help you use every last bit of Christmas leftovers. Serve this savoury jaffle with a side of fried eggs for a great post-Christmas breakfast.

37. Turkey Bubble & Squeak



Mouth-watering at just the thought of this delectable dish. Turkey and veggies come together in this fun fried meal.

38. Ham & Egg Pie



Keep the celebrations going at tomorrow's dinner with this filling Ham and Egg Pie. Swap for turkey if that's your leftover of choice. Enjoy!

Well, that's Christmas sorted. Can we get an invite to dinner?

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