

EASTER IDEAS SHEET

Some ideas for a fun filled Easter day...

1. Easter egg hunts are a tradition at Easter, so this should be a definite in your Easter celebrations. The options are endless as to how you carry it out but here are a couple of ideas.
 - Hide eggs around the garden, make sure you consider the age of participants
 - Hide some hidden treasure in the garden and hide clues leading to it for the participants to work out.
2. Organise an Easter bonnet competition.
3. Raffle a huge Easter egg for charity.
4. Offer a prize for the best Easter pun. Here are a couple to set you thinking – ‘Our beer’s got more hop’s in it than the Easter bunny!’ or ‘Have an eggcelent Easter!’

FOOD SUGGESTIONS

Traditional Easter fare such as eggs and hot cross buns have their origins in pagan times. Eggs were a symbol of renewed life and were exchanged at the spring festivals. Hot cross buns possibly originate from the small wheat cakes eaten in honour of the fertility goddess. Young spring lamb is also traditional at Easter. Lamb symbolises the innocence of Christ.

An Easter menu could look like this:

STARTERS: Egg Mayonnaise
Stuffed Eggs

MAIN COURSE: Spring Chicken Salad
Cheese & Onion Quiche (with pastry bow)
Deep Fried Chicken Pieces

SWEETS: Lemon Sorbet
Simnel Cake
Chocolate Cake decorated with miniature eggs

Some more ideas for your Easter feast!

EASTER HAM

What would Easter dinner be without ham? The custom of serving ham at Easter goes back as far as William the Conqueror, who served it along with such things as gammon and tansy pudding. Some believe that ham became traditional because the pig is a symbol of prosperity in many cultures.

You will need:

- 1 7 to 8 pound fully cooked smoked ham shank ·
- 1 cup maple syrup ·
- 2 Tablespoons cider vinegar ·
- 1 Tablespoon prepared mustard · whole cloves

How to Make Your Easter Ham

Combine syrup, vinegar and mustard. Place ham, fat side up, on rack in shallow roasting pan. Pour about 1/2 cup mixture over ham and bake, uncovered, in a preheated 325-degree oven for 1-1/2 hours. Baste every 30 minutes with additional sauce. Remove ham from oven and score fat into diamond shapes. Insert a clove into each diamond. Bake ham an additional 30 minutes or until a meat thermometer inserted into the thickest part of meat registers 140 degrees. Let ham rest 15 minutes before carving. Makes 10 to 12 servings.

DRINKS SUGGESTION

Easter isn't a big drinking holiday, but here are a couple of ideas for you who like to drink!

EASTER COCKTAILS

Offer your customer/guests an Easter cocktail such as '**Easter Bunny Flip**'- Advocaat and soda with a dash of lime or '**Crazy Chicken**' – gin with fizzy lemon and orange.

JELLY SHOTS

- 6 ounces Jelly (large package)
- 16 ounces Water (boiling)
- 6 ounces Water (cold)
- 10 ounces Vodka

Mix the jelly mix with the boiling water until the powder is fully dissolved and add the cold water and alcohol. Pour the cooling mixture into either shot glasses or paper cups. Shot glasses are more attractive, but drinker can turn the paper cups inside out to more easily eat the alcoholic jelly.