



Merry Christmas & a Happy New Year!



Wishing you all a
very happy
Christmas and New
Year!!

From the Arden Estate TMO Board
members and staff;

We hope your festive season is
filled with love, joy, peace,
laughter, and good times!

We also look forward to 2024 and
hope and pray that it is our best
year yet, and our estate will go
from strength to strength!

Office Opening Times during Christmas & New Year

Friday 22nd Dec 2023	- 8:00 to 12:00 Noon
Monday 25th Dec 2023	- Closed
Tuesday 26th Dec 2023	- Closed
Wednesday 27th Dec 2023	- 8:00 to 12:00 Noon
Thursday 28th Dec 2023	- 8:00 to 12:00 Noon
Friday 29th Dec 2023	- 8:00 to 12:00 Noon
Monday 1st Jan 2024	- Closed
Tuesday 2nd Jan 2024	- Normal service resumes



Christmas Emergencies

During the festive period

If you unfortunately have an emergency during the period when our offices are closed, please call the Hackney Repairs line.

Hackney Repairs - 020 8356 3691
Gas Emergencies - 0800 111 999

*Let's get cooking this Christmas!
Why not try this simple healthy recipe idea.
If you try it and like it, email us and let me know!*

Brussels Sprouts with Bacon Lardons and Chestnuts

Ingredients

- 1 1/2 lb. Brussels sprouts, trimmed and halved
- 2 tbsp. unsalted butter
- 1 tbsp. olive oil
- 2 (4-ounce) packages diced pancetta
- 1 (5.2-ounce) bag roasted chestnuts, roughly chopped
- 2 tbsp. fresh lemon juice, optional
- Pinch freshly grated nutmeg
- Kosher salt and freshly ground black pepper

Step 1

Place 2 inches water in a medium pot fitted with a steamer basket; bring to a simmer. Add Brussels sprouts, and steam until crisp-tender, 4 to 6 minutes. Drain and reserve.

Christmas Fun!

What did the snowman say to the aggressive carrot?

Get out of my face... Boom Boom!

What happened to the thief who stole a Christmas calendar?

He got 12 months... Boom Boom!

Which one is faster: hot or cold?

Hot. You can catch a cold... Bom Boom!

Brussels Sprouts with Bacon Lardons and Step 2

Heat butter and oil in a large skillet over medium heat. Add pancetta and cook, stirring occasionally, until golden brown and crisp, 6 to 7 minutes. - Increase heat to medium-high.

Add Brussels sprouts and chestnuts. Cook, stirring occasionally, until Brussels sprouts are crisp and golden brown on the edges, 6 to 8 minutes. - Stir in lemon juice, if desired, scraping up any brown bits, and nutmeg. Season with salt and pepper.



PLEASE NOTE THAT DUE TO A LACK OF INTEREST THE PLANNED CHRISTMAS CONCERT FOR THE 16TH DECEMBER HAS BEEN CANCELLED!

For more information please contact the TMO on:
Phone: 0207 7397075
Email: info@ardentmo.com
Website : www.ardentmo.com