





WINTER FEST

uwsu



If you're spending the winter break in London, there are plenty of things to do to fill your time. London can feel like it comes into its own in the winter, and plenty is happening in the capital to get involved in.



Many of these activities are things you can do both with friends and on your own.

You'll find activities ranging in budget and content - from days in the city to cosy recipes.



**CHECK OUT THE LAST PAGE
FOR OUR WINTER
COMPETITION**





THINGS TO DO

CHRISTMAS MARKETS

Who doesn't love strolling around the city, window shopping and soaking in the festive spirit? Here are our favourite markets to explore...

Southbank Centre Winter Market

Stroll along the Thames and enjoy this classic winter market. You will find pop-up bars, street food vendors and lots of stalls to get you feeling warm and fuzzy inside.

Colombia Road Christmas Market

This Sunday flower market transforms into a Christmas market on Wednesdays in December, from 5pm. A feel-good mid-week trip to get us to the end of term.

Borough Market

This is an all-year-round market, but at this time of the year, when good food is of high importance, Borough Market will not disappoint. These food stalls are ones worth bearing the cold for!





THINGS TO DO




Christmas Lights Tour

One of the most extraordinary things about London this time of year is the Christmas displays. Even if you don't celebrate the holiday, the lights are too pretty to pass up. One promising route is down Oxford Street, then down Bond Street.


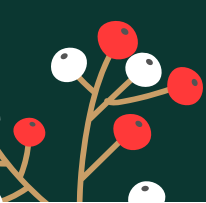


Another must-see display is Carnaby Street and Regent Street.

Hogwarts in the Snow



The Harry Potter Studio tour is a must for any serious Potterhead. You get to go behind the scenes of the Harry Potter films, including visiting the sets for the Great Hall, Dumbledore's Office, and Diagon Alley.

During the winter season, the Studio is transformed into "Hogwarts in the Snow." You can experience the wizarding world just how they do in the films – fires roar in the fireplaces, the Gryffindor standard room is filled with Christmas treats, and the Hogwarts castle model is covered in snow.





THINGS TO DO

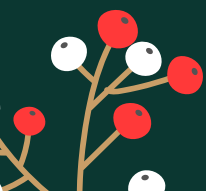
Winter Cinema

Sometimes all you feel like doing when it's cold and dark outside is wrapping up and watching a great film. We definitely know that feeling!

London has loads of pop-up cinemas throughout winter. Go along to watch a new blockbuster, cosy Christmas film, or your favourite classic.

Winter Wonderland

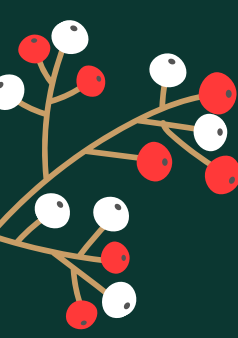


Step into the wonderful world in the centre of Hyde Park. Full of funfair rides, music and more food than you can choose from! Winter Wonderland has something for everyone, from ice skating, to rollercoasters, to live music acts... take your pick!



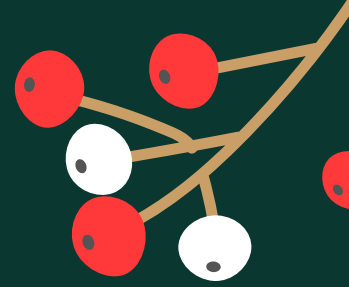


RECIPES

Homemade Hot Chocolate

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1. Place the milk of your choice in a saucepan over medium-low heat. Using milk instead of water, makes this hot chocolate extra creamy and flavourful. We prefer whole milk or 2% milk, but you can choose any milk that you like!
 2. Whisk in cocoa powder and sugar, and heat until warm.
 3. Once the milk is warm, add chocolate chips, whisking until they melt into the milk.
 4. Add a splash of vanilla extract.
 5. Serve immediately, topped with your favourite garnishes: marshmallows, whipped cream, chopped chocolate, crushed candy canes or more!
 6. Want it extra rich? Add some half cream.
 7. Want it less sweet? Use bittersweet/dark chocolate chips.
 8. Want it healthier? Use skim milk or almond milk and reduce the sugar a touch.
 9. Want flavoured hot chocolate? Add cinnamon, peppermint extract, a shot of espresso, or a drizzle of caramel sauce.





RECIPES

Unbelievably Easy Mince Pies

1. To make the pastry, rub the butter into the flour, then mix in the golden caster sugar and a pinch of salt.
2. Combine the pastry into a ball – don't add liquid – and knead it briefly. The dough will be fairly firm, like shortbread dough. You can use the dough immediately, or chill for later.
3. Heat the oven to 200C/180C fan/gas 6. Line 18 holes of two 12-hole patty tins, by pressing small walnut-sized balls of pastry into each hole.
4. Spoon the mincemeat into the pies. Take slightly smaller balls of pastry than before and pat them out between your hands to make round lids, big enough to cover the pies.
5. Top the pies with their lids, pressing the edges gently together to seal – you don't need to seal them with milk or egg as they will stick on their own.
6. Brush the tops of the pies with the beaten egg. Bake for 20 mins until golden. Leave to cool in the tin for 5 mins, then remove to a wire rack. To serve, lightly dust with the icing sugar.





RECIPES

Heart-warming Hot Toddy

1. Combine 1 1/2 parts of your favourite whisky (Dewar's White Label is our go-to), 1/3-part Honey syrup, 3 parts hot water and 3 dried cloves in a toddy glass.
2. Stir gently until completely combined.
3. Squeeze in lemon juice, to taste.
4. Remove the cloves.
5. Garnish with a slice of lemon and cinnamon stick.




Top Tip: Swap out the whiskey for your favourite tea for a heart-warming mocktail





RECIPES

Roast Turkey with Lemon & Garlic

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1. Up to two days ahead, make the salt mix by grinding the salt with the thyme leaves and pepper in a spice grinder or using a pestle and mortar. Sit the turkey in a roasting tin and gently push your fingers under the skin, starting from the neck, until you can push your whole hand in down the length of the breast. Take care not to tear the skin.
 2. Season the bird all over with the salt mix, inside and out and under the skin. Leave the turkey in the tin, breast-side up, and put in the fridge for up to two days – the longer you salt it, the more succulent the turkey will be. For the crispest skin, leave the turkey uncovered so it dries out, but loosely cover it if you prefer.
 3. Tip the butter, vegetable stock powder and lemon zest into a small bowl and mix until completely combined. Cover and chill. Can be made a few days ahead or frozen, wrapped in cling film, for one month.
 4. Remove the turkey from the fridge an hour or so before you want to cook it. Remove the butter from the fridge to soften. Heat oven to 180C/160C fan/gas 4. Work out your cooking time based on 40 mins per kg for the first 4kg, plus 45 mins for every kg after that.
 5. Use your hands to spread the butter under the skin so that it covers the entire breast area and work it into the crevice between the thigh and the main body, then smooth the skin over with your hands. Put the onion, lemon halves, and garlic in the cavity.
 6. Cover the tin loosely with foil and roast for the calculated cooking time. Around 30 mins before the end of cooking, increase the oven temperature to 200C/180C fan/gas 6, remove the foil, baste the turkey and return to the oven. When the turkey is beautifully brown and cooked through, remove from the oven and leave to rest on a warm platter covered with foil for up to 1 hr. Save the juices from the tin to make gravy.
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RECIPES

Snowman Biscuits

1. Heat the oven to 190C/170C fan/gas 5. Cream the butter and sugar until pale and fluffy, then beat in the egg and vanilla. Stir in the flour and mix to a fairly soft dough. Tip onto a lightly floured surface and knead gently. Put the dough on a plate, cover and chill for at least 2 hrs.
2. On a lightly floured surface, roll out the dough to a thickness of around 0.5cm. Use a cookie cutter or water glass to stamp out 7cm rounds. Re-roll the trimmings and repeat.
3. Transfer the biscuits to two lined baking trays and bake for 8-14 mins until the edges turn lightly golden in colour. Leave to cool.
4. To decorate, roll out the white fondant icing on a surface lightly dusted with icing sugar. Stamp out 7cm circles using the same cookie cutter or glass as before, then use a dab of the white tube of icing to stick a fondant round on each biscuit.
5. Knead together some of the yellow and blue icing to make green icing, then do the same with the red and yellow icing to make orange (alternatively, buy separate packs of each colour). Roll out one icing colour at a time. Stamp out a 7cm circle of icing, cut in half and stick on for a hat. Cut a strip of another colour and make some markings to make it look like the elasticated band of a hat, then trim to fit and stick on. Repeat with all the biscuits, mixing and matching colours.
6. Decorate the hats with icing spots and stripes, if you like. Roll out balls of coloured icing, poke holes all over with a cocktail stick and stick on as pom poms. Mould lumpy balls of the orange icing for noses and roll out balls of the black icing for eyes. Press down to flatten, then stick on with white icing. Use the tube of black icing to pipe rows of dots for the smiles. Leave to set. *Will keep for up to five days in an airtight container.*





TRADITIONS

Boxing Day Sales

Boxing Day is the 26th December and, in the UK, it's a day for huge savings! Check out your favourite shops to see if you can grab that thing you've been dying to buy, if it's 30% off of course...


Pantomimes

You may have heard other students talking about pantomimes and wondered what it is. A pantomime is a fun, musical play, where the audience is often invited to interact with the actors. It's a classic winter activity for any UK resident, and many local productions are put on every year. If you've never experienced a panto before, now might be the year to do it - see if you can spot any stories you recognise!





FESTIVE CHECKLIST

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Go to Winter Wonderland

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Watch Love Actually

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Wear a festive jumper

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Make a hot chocolate

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Visit a Christmas Market

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Take a trip outside
London





COMPETITION TIME


Fancy winning a £50 voucher?

Get involved with our Winter Fest competition.

Just tick off the activities on our Festive Checklist!



You'll need to:

- 1) Do an activity from our Festive Checklist
 - 2) Post a photo of you doing it on Instagram
 - 3) Tag @uwl_su
 - 4) DM your post to @uwl_su along with your **student ID number**
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The winner will be chosen randomly. Each activity photo counts as an individual competition entry. The more activities you post, the better your chances! The voucher can be any retailer of your choosing.

Competition Closes 3rd January 2023

