



# Creating the perfect Christmas ATMOSPHERE AT HOME

The season of joy, warmth, and togetherness is upon us and there's no better way to celebrate than by transforming our homes into a haven of holiday cheer.

From spectacular table settings and elegant tree decorations to a festive feast that satisfies every palate, here's how to make your celebration memorable.

## The giving tree

There's no Christmas without a beautifully adorned Christmas tree. Medium-sized trees look great if you wish to make a cosy corner for a small family but of course, bigger homes will demand a taller pine. Christmas trees can be ordered online nowadays and artificial ones are more practical, especially if one intends to use them over a few years.

Themed Christmas tree décor is in this season and you can deck up your leafy baby in everything from candy to a favourite cartoon character. For a more rustic look, wrap presents in brown paper and use strings or ribbons in colours that go with the theme of your tree. If you are looking for an understated aesthetic, stick to a minimal palette—gold and silver

decorations with white or off-white accents can make a chic statement. A fur rug beneath the tree, sprinkled with confetti and surrounded by thoughtfully wrapped gifts, can make for a warmer visual.

## Keeping a perfect table

A beautifully decorated dining table reflects the spirit of the season.

A white and green tablecloth can provide a sharp, fresh base for your setup. For a simple centrepiece, consider placing a bowl of candy wrapped in red cellophane, surrounded by real ferns. If

you have mason jars, create a layered centrepiece using rice at the bottom, pomegranate pearls in the middle, and ferns on top. Tie up the rim with jute strings. For a touch of glitter, you can craft a cone-shaped centrepiece with chart paper covered in glitter felt and topped with a star. White plates paired with gold cutlery add an understated elegance.

If you prefer a more opulent look, choose a printed or matte gold tablecloth and pair it with a deeper gold runner. Crystal glasses, solid-coloured plates, and a matching vase filled with silver and gold twigs or baubles, create a luxurious yet

cohesive visual. To tie it all together, use ribbons in plate-coordinating colours for the cutlery and add satin chair sashes in similar hues.

For a quirky yet sophisticated touch, try banana leaves as a base for gold plates on a polished wooden table, accompanied by fresh roses, gold cutlery, and asymmetric candles. Small details like DIY coasters made from layered cardboard and festive cutlery tags shaped like trees or reindeer

can elevate the charm.

## The gastronomic delights

The heart of any Christmas celebration lies in its festive spread, bringing loved ones together over delicious meals. Whether you stick to traditional Bengali holiday favourites or explore international cuisines, the possibilities are endless.

For appetisers, an artfully decorated charcuterie board can be your best and easiest bet. You can also add coloured foods based on your theme, making it a visual treat as well as a culinary one. A warm bowl of classic French onion soup makes for a comforting starter too.

A well-seasoned roast chicken can easily steal the spotlight. For sides, go all out with potatoes, whether mashed, roasted, baked, or herbed, to complement the main dish. Sautéed seasonal vegetables or a simple cherry tomato and broccoli salad can bring fresh flavours and colours to the table.

For dessert, you may wish to serve warm apple pie served with fresh cream, a yule log cake or a Christmas fruitcake to satisfy sweet cravings.

Don't forget to bake a batch of crisp ginger snaps or gingerbread cookies. End the meal with warm apple cider spiced with cinnamon, and you have a spread that's both indulgent and heart-warming.



By **Munira Fidai**  
Food & Photo: **Amari Dhaka**