

Tom Holland, Christmas dinner with all the trimmings



NICK GRIMSHAW: This podcast may contain some strong language and adult themes

NICK GRIMSHAW: Oh, hello. Welcome to Dish from Waitrose. I'm Nick Grimshaw.

ANGELA HARTNETT: And I'm Angela Hartnett.

NICK GRIMSHAW: And today we are here for a Christmas special of Dish.

ANGELA HARTNETT: Marvellous.

NICK GRIMSHAW: Marvellous.

ANGELA HARTNETT: Marvellous.

NICK GRIMSHAW: Are you feeling festive?

ANGELA HARTNETT: Very festive.

NICK GRIMSHAW: Are ya?

ANGELA HARTNETT: Our table looks bare though.

NICK GRIMSHAW: Well, don't worry.

ANGELA HARTNETT: Nothing on it.

NICK GRIMSHAW: Well, we're actually recording this after our guest has just left.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Normally we do this before, then I'll do hours of cooking, and then we'll welcome the guest. But we've just said goodbye to our guest, who you're gonna meet in a second. And you will see the table will be full, with many a culinary delight.

ANGELA HARTNETT: Indeed.

NICK GRIMSHAW: But this time of year, nice time of year, for me, is that a nice time for you? Because I imagine that you are crazy in all the restaurants, being invited to loads of things.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Do you find it a stressful time of year, or are you quite enjoying it?

ANGELA HARTNETT: No, I'm used to it. I don't mind it.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: I like it. It's good to be busy, and it all, you're like that, you gotta be organised, though.

NICK GRIMSHAW: Goes like that! Do you have people that know you, like me, messaging going, 'How'd you make gravy?'

ANGELA HARTNETT: Yeah, a few idiots like you.

NICK GRIMSHAW: Yeah...

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: A few what?

[laughter]

ANGELA HARTNETT: Idiots like you.

NICK GRIMSHAW: Who are the culprits? So it'll be me, who else will ring?

ANGELA HARTNETT: There'll be you, occasionally it'll be like a family member.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: You know, um-

NICK GRIMSHAW: Name and shame.

ANGELA HARTNETT: Name, name y- my brother will do it-

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: -some things like that, and occasionally my sister in law might ask me stuff. I might get the odd mate.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: But generally, or just you get the odd sort of question, like you get lots of people out. I've just had Radio 4 go, 'Would you come on and talk about Christmas puddings?'

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: What, at one o'clock on a Friday afternoon? Two days before Christmas? Yes, I'm not... so things like that. So there's lots going on. It's all good.

NICK GRIMSHAW: Do you order anything in at this time of year? Cause I've done my mince pie order, and my Christmas pudding order.

ANGELA HARTNETT: Um-

NICK GRIMSHAW: Would like to make, but...

ANGELA HARTNETT: I order Eccles cakes.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: I've got some ordered for you.

NICK GRIMSHAW: Have you got some for me? Please.

ANGELA HARTNETT: I've got some for you, yeah.

NICK GRIMSHAW: When will I get them?

ANGELA HARTNETT: Oh, I'll deliver them probably on the 20th.

NICK GRIMSHAW: Oh, will you? What, you'll deliver?

ANGELA HARTNETT: Well yeah.

NICK GRIMSHAW: Will you wear a little hat?

ANGELA HARTNETT: Yes. In a big red bag, and I'll be like...

NICK GRIMSHAW: Oh yay, will you come down my chimney?

ANGELA HARTNETT: Yeah.

[laughter]

NICK GRIMSHAW: [laughing] Yeah. Um, now we've just had Christmas dinner, our first Christmas dinner of the season.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Well, it was mine. Was it yours?

ANGELA HARTNETT: Yeah, it was definitely mine.

NICK GRIMSHAW: Yeah, definitely ours, yeah. Um, we just had it with Tom Holland.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Who is our guest for this week on Dish Christmas Special. I'd never met him before, had you?

ANGELA HARTNETT: No, never. Great guy. Really fun.

NICK GRIMSHAW: Did you have a nice time with him?

ANGELA HARTNETT: I did, I thought he was lovely.

NICK GRIMSHAW: Yeah, same.

ANGELA HARTNETT: I thought he was very down to earth, very sincere.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: And yeah, and super bright. I liked him. And I liked his beer.

NICK GRIMSHAW: I liked his beer.

ANGELA HARTNETT: It was very nice. I liked my floral one.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah. He was ve- he was good fun.

NICK GRIMSHAW: Yeah. So we're gonna get into that in a second, but as Ange said, a great guest.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Really lovely to spend time with.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: I thought he was good, he asked a lot of questions back.

ANGELA HARTNETT: He did, yeah.

NICK GRIMSHAW: Wanted to know about your dogs?

ANGELA HARTNETT: He was very engaged.

NICK GRIMSHAW: Hard hitting stuff.

ANGELA HARTNETT: Yeah, very.

NICK GRIMSHAW: But we liked him a lot, didn't we?

ANGELA HARTNETT: Liked him a lot.

NICK GRIMSHAW: He's welcome again, is Tom Holland.

ANGELA HARTNETT: Anytime.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: I know.

NICK GRIMSHAW: Um, before we get into Tom, let's hear from Sarah who has emailed in with a question. 'Hi Ange and Nick, I'm married to a chef and every Christmas, me, him and his other chef friend have a competition, and we cook something to see who is best. Last year was Christmas pudding. This year is trifle.' Sarah says, 'I am clearly the underdog here.' Two questions. Let's begin with this one first. 'Ange, do you have an amazing trifle recipe with a twist?'

ANGELA HARTNETT: Um, I tell you what a great one is, is google, 'Mary Berry's Christmas trifle.' A few years ago I filmed with Mary and she made it and it was delicious. And one of the things she does is put pear, which is interesting. A lot of people put raspberries or berries or some sort of thing like that, but, uh, and it makes it quick and clever because you use a great tinned pear. So you don't have to peel the pears, just buy a great tinned pear and then put that in your trifle. Loads of almonds on top, good custard, and you can buy, you can cheat a little bit because they'll probably go all chef-y and make their vanilla anglaise, you can go and buy your custard from Waitrose, so just go and do that.

NICK GRIMSHAW: Um, Sarah's second question, 'What can I serve before dinner that will impress two chefs?'

ANGELA HARTNETT: Um, I think impress two chefs, do a smoked salmon blini.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: If you don't want to make the blinis, you can cheat again and buy them, but buy a good smoked salmon, nice little bit of black pepper on there, and a little bit of lemon. Or if you want to really sort of wind them up a little bit, you can get some lovely sourdough, cut that into pieces, a lot of butter on there, smoked salmon on top, and again, a nice twist of lemon and black pepper. And you can say, 'Blinis are so passé,' just, you know, 'These days everyone's doing them on sourdough, you see?'

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: That's a nice little niggly bit.

NICK GRIMSHAW: That's quite good, to do it, and then say, 'Angela just said blinis are a bit passé.'

[laughter]

NICK GRIMSHAW: That is-

ANGELA HARTNETT: That's it.

NICK GRIMSHAW: -there's no arguing with that.

ANGELA HARTNETT: Yeah, no, I- that's what w-

NICK GRIMSHAW: Do you ever do an at home oyster?

ANGELA HARTNETT: What do you mean an at home oyster?

NICK GRIMSHAW: You know, like an, I've had an oyster in like the pub, or in like the restaurant-

ANGELA HARTNETT: Oh, do you mean have oysters at home?

NICK GRIMSHAW: Do you have an oyster at like a dinner party? I always like the idea of it, 'cause I think, fab, but always worry I'm going to kill somebody.

ANGELA HARTNETT: To be honest, I've never done it at home. I've done things like little crab tartlets, I think that's, again, you can sort of buy a little tartlet and put some crab meat in it. I think that's a nice thing.

NICK GRIMSHAW: Okay.

ANGELA HARTNETT: I've never done, um, oysters. Partly 'cause it's the faffing I think, you know, it's a bit of, you know...

NICK GRIMSHAW: Yeah, thought that.

ANGELA HARTNETT: I'd do that if Neil were around 'cause then he can open them, he's quicker than me.

NICK GRIMSHAW: Thank you, Sarah, for getting in touch with us. If you ever want to email us with a question, we would love to hear from you, please, dish@waitrose.co.uk. Have a dead nice Christmas and enjoy Tom Holland.

ANGELA HARTNETT: Happy Christmas!

NICK GRIMSHAW: Merry Christmas!

[theme music]

NICK GRIMSHAW: All right, it is time, everyone, it is time for our biggest episode of the year. It's the Christmas special. Angela Hartnett here has been cooking for the entire month of November.

[laughter]

NICK GRIMSHAW: And we are now ready to eat, and we have a superhero of a guest joining us for dinner today. Please welcome, Mr... Tom Holland!

[cheers and applause]

NICK GRIMSHAW: Hi Tom, how are you?

ANGELA HARTNETT: Very well, thank you. How are you?

TOM HOLLAND: I'm great, good. I'm hungry and excited to chat and eat.

NICK GRIMSHAW: And looking fabulous.

TOM HOLLAND: Thank you.

NICK GRIMSHAW: Yeah!

TOM HOLLAND: I just thought it was Christmas time.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah, very good.

NICK GRIMSHAW: I like this, that's like a good fashion take on a Christmas jumper.

TOM HOLLAND: It's like those things you did as kids, where you'd fold the paper and cut the little thing out.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Yeah, yeah, probably inspired that.

ANGELA HARTNETT: Yeah, very good.

TOM HOLLAND: Probably did yeah.

NICK GRIMSHAW: Do you like Christmas?

TOM HOLLAND: I love Christmas.

NICK GRIMSHAW: Correct answer.

[laughter]

TOM HOLLAND: It's my favourite holiday, I love it. Ter-

ANGELA HARTNETT: And you're always in the UK mainly, or sometimes the States?

TOM HOLLAND: I have started splitting my time.

ANGELA & NICK: Ooh.

TOM HOLLAND: Slightly controversial.

ANGELA HARTNETT: Yeah, I would say so.

NICK GRIMSHAW: You're allowed to travel.

TOM HOLLAND: You're allowed to travel, yeah, yeah, yeah.

NICK GRIMSHAW: You are allowed to travel.

TOM HOLLAND: I'm the oldest son though.

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: So I'm like the first one to start doing that.

NICK GRIMSHAW: First deserter.

TOM HOLLAND: Exactly.

NICK GRIMSHAW: We thought we could start with one of your beers, a BERO.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: Ooh, fantastic.

NICK GRIMSHAW: Get a BERO on.

[can popping sound]

NICK GRIMSHAW: Well, welcome Tom.

TOM HOLLAND: Thank you.

NICK GRIMSHAW: We're going to start with one of your beers.

TOM HOLLAND: Excellent.

NICK GRIMSHAW: We're going for a BERO.

TOM HOLLAND: We've got a wheat and a pilsner. I like this 'cause this is really fruity.

ANGELA HARTNETT: Brutal, did you say?

TOM HOLLAND: No-

NICK GRIMSHAW: Fruity.

ANGELA HARTNETT: Oh.

[*laughter*]

NICK GRIMSHAW: Fruity.

ANGELA HARTNETT: I was gonna say.

NICK GRIMSHAW: Not brutal.

ANGELA HARTNETT: That's a bit harsh, Tom.

TOM HOLLAND: That's why I gave up drinking.

[*laughter*]

ANGELA HARTNETT: It's just brutal.

TOM HOLLAND: Yeah, it's just so brutal.

NICK GRIMSHAW: Yeah, from brutal to fruity.

ANGELA HARTNETT: Ooh. That's lovely.

NICK GRIMSHAW: Yes. Well, cheers.

TOM HOLLAND: Cheers. Thank you for having me.

NICK GRIMSHAW: And Merry Christmas.

TOM HOLLAND: Merry Christmas!

NICK GRIMSHAW: Oh my god, Merry Christmas.

ANGELA HARTNETT: Merry Christmas.

NICK GRIMSHAW: Merry Christmas, cheers.

TOM HOLLAND: Thank you guys, I'm so excited.

NICK GRIMSHAW: Cheers. Okay.

ANGELA HARTNETT: Ooh, delish.

NICK GRIMSHAW: Delish.

TOM HOLLAND: You have to like it, by the way.

NICK GRIMSHAW: I do like it. I had one last night on Zoom with Ange. I did-

ANGELA HARTNETT: But it's a little orange at the end, isn't it?

TOM HOLLAND: It's very fruity, yeah.

NICK GRIMSHAW: Can I try a bit of yours?

ANGELA HARTNETT: You can indeed.

NICK GRIMSHAW: I know you've had that cough since August, but I'm willing-

[laughter]

NICK GRIMSHAW: I'm willing to take a, take a chance-

ANGELA HARTNETT: And I'll make you get it more as well here, swap yours.

NICK GRIMSHAW: Mmm. Mm, that one is good.

ANGELA HARTNETT: Very fruity.

NICK GRIMSHAW: Oh yeah!

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Oh yeah.

ANGELA HARTNETT: I like that.

TOM HOLLAND: It's really interesting like building a product and I'd be interested to talk to you about obviously, you know, cooking for people and getting that like immediate response to your work.

ANGELA HARTNETT: Mm. Yeah.

TOM HOLLAND: The beautiful thing about film is that you don't really get to see people's responses, 'cause it's all online and you can choose to see it.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: And choose to read it.

ANGELA HARTNETT: Read what you want, yeah.

TOM HOLLAND: But with something like this it's really quite awkward 'cause it's like-

[laughter]

TOM HOLLAND: 'Try my beer.'

NICK GRIMSHAW: 'Try it now.'

TOM HOLLAND: Do you like that about cooking for people?

ANGELA HARTNETT: Yeah, I think that's part of why you do it. It's the joy of looking after people, and it's that whole side of hospitality. But there are moments when you know- and I think it's worse when you're trying something new and you've got people around you that know. And I think the worst is when I give it to my husband, he's a chef, and I go, 'Neil, try that,' and he goes, 'Yep.' And that's it. It's like, 'Yeah.' And I'll be like, 'Well, yeah good? Or yeah I should change it? Or yeah?'

NICK GRIMSHAW: Solid feedback.

ANGELA HARTNETT: He goes, 'No, it's fine. It's fine.' And then he'll wander off and then he'll come back and go, 'So did you put pepper in that?' Or, you know, he'll come back with a question. So he's the worst person.

TOM HOLLAND: Really?

ANGELA HARTNETT: Generally at work, they're too scared, so they go, 'Oh, it's delicious chef.'

TOM HOLLAND: Yeah, right, right, right.

ANGELA HARTNETT: 'Lovely.'

TOM HOLLAND: 'Love it, chef. Top drawer chef.'

NICK GRIMSHAW: So remember that today.

[laughter]

NICK GRIMSHAW: You'll be like, 'Oh it was delicious.'

ANGELA HARTNETT: We've been very nice about your beer, Tom.

[laughter]

NICK GRIMSHAW: That is, that is yummy though.

ANGELA HARTNETT: Delicious.

NICK GRIMSHAW: Cause sometimes a non-alcoholic beer is like, bit like watery, but that feels...

TOM HOLLAND: Well, it's because a lot of-

NICK GRIMSHAW: Substantial.

TOM HOLLAND: -non-alcoholic beers are, um, dealcoholized, so they're like diluted with water. Whereas what we do is we brew it with a certain yeast that eats the sugar slower.

ANGELA HARTNETT: Okay.

TOM HOLLAND: And then we brew it at a hotter temperature, so the fermentation happens much later.

NICK GRIMSHAW: Uh-huh.

ANGELA HARTNETT: Okay.

TOM HOLLAND: So we're brewing it authentically as a beer, rather than brewing a full strength and diluting it.

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: Cause we just want as little water in there as possible.

NICK GRIMSHAW: Yeah, when it's watery you're like, that's not done the job.

TOM HOLLAND: No.

NICK GRIMSHAW: That's not done the-

TOM HOLLAND: And then it, yeah, it doesn't taste great.

NICK GRIMSHAW: Did you do loads of um, non-alcoholic beer taste testing?

TOM HOLLAND: Well, I did, while I was sort of getting sober, yeah, like just as a consumer. My first year of sobriety was a pretty interesting time, and I tried everything, and I couldn't find anything that would like, scratch the itch?

ANGELA HARTNETT: Right, yeah.

TOM HOLLAND: And I met with some people about the possibilities of like setting up some, I met with a company that I thought had a really good product, but they weren't interested in having an ambassador.

ANGELA HARTNETT: Right.

TOM HOLLAND: So I just thought, sort of selfishly, if I'm going to find something that is perfect for what I would like, I'll have to make it myself.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: And I met with these amazing people in New York, they linked us with this Brewmaster, Grant Wood, who's like a genius.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: He's a Brew master.

TOM HOLLAND: He's a Brew master.

NICK GRIMSHAW: That is, I love brew master.

TOM HOLLAND: That's literally what he does for a living.

NICK GRIMSHAW: Yeah. We call my mum that.

ANGELA HARTNETT: Yeah.

[laughter]

NICK GRIMSHAW: Wicked at a brew.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah. She is a Brew master.

ANGELA HARTNETT: Brew master, yeah.

NICK GRIMSHAW: Yeah?

TOM HOLLAND: And yeah, and then we just, we tried, you know, thirty different samples and different recipes and, and it's interesting, the recipe for brewing a beer looks more like a chemistry equation than it does a recipe.

ANGELA HARTNETT: Yeah, I'm sure.

TOM HOLLAND: Cause, there's no like doing that at home.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: It's like it's really intense. So I, it has been an amazing experience.

NICK GRIMSHAW: And you can get BERO in the UK from...

TOM HOLLAND: It'll be ready for dry January.

NICK GRIMSHAW: Oh, yeah, perfect.

ANGELA HARTNETT: Perfect.

TOM HOLLAND: It will be... I'm learning all the new business terms.

NICK GRIMSHAW: Yeah, come on.

TOM HOLLAND: E-commerce, online-

ANGELA HARTNETT: Oh, right.

TOM HOLLAND: -direct to consumer.

NICK GRIMSHAW: Yes [*laughs*]

[*laughter*]

TOM HOLLAND: I sit in these board meetings and all these acronyms are going 'round, and...

NICK GRIMSHAW: You're like, yeah, yeah, yeah, yeah.

TOM HOLLAND: Yeah, the D2C is-

NICK GRIMSHAW: Yeah, D2C.

TOM HOLLAND: -is R2D2?

NICK GRIMSHAW: Great D2C.

TOM HOLLAND: Yeah, so January 1st, it will be online, you can get it, and then there will be select places – that you can also pick it up.

NICK GRIMSHAW: Okay, fab.

ANGELA HARTNETT: Fab.

NICK GRIMSHAW: Wonderful.

[drink pouring sounds]

NICK GRIMSHAW: You've just been at Thanksgiving. In the States.

TOM HOLLAND: Yes, I have.

NICK GRIMSHAW: How was your Thanksgiving experience? Cause the food goes off, I believe. It's on a large scale.

TOM HOLLAND: Oh-

NICK GRIMSHAW: It's not a modest plate.

TOM HOLLAND: I was like, all food goes off?

NICK GRIMSHAW: No not off.

[laughter]

NICK GRIMSHAW: Apparently food goes off?

TOM HOLLAND: Apart from honey.

NICK GRIMSHAW: Yeah.

TOM HOLLAND: Yes, it's very decadent.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Mm.

TOM HOLLAND: It's big. There's the widest range of flavours, I think?

ANGELA HARTNETT: Yeah.

TOM HOLLAND: You know, multiple different proteins and meats and stuff like that, it's like-

ANGELA HARTNETT: And very sweet and sour, there's a lot of sugar, isn't there?

TOM HOLLAND: Yeah, I don't get the sort of candied yam sort of stuff. I kind of breezed over that.

NICK GRIMSHAW: It's so un-British.

[laughter]

NICK GRIMSHAW: Like a British person being given that, like...

TOM HOLLAND: You start looking at it, you're like, am I looking at marshmallows on already sweet potatoes?

[laughter]

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Um, and then how does it compare to like a Holland family Christmas?

TOM HOLLAND: I mean, Holland family Christmas is usually very small.

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: It's our immediate family and it'll be like whichever set of grandparents we get for that year.

ANGELA HARTNETT: Yeah.

[laughter]

ANGELA HARTNETT: They're sending you so much love at the moment, Tom.

TOM HOLLAND: Yeah, yeah.

NICK GRIMSHAW: It's a surprise.

ANGELA HARTNETT: Oh, he *got* us last year.

TOM HOLLAND: It's a good thing! It's a good thing, it's a good thing. But my brother Sam is a chef.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: And he's fantastic. He has been a chef for about five years now, working professionally, and each year Christmas dinner is getting better and better and better, and it's something that I always look forward to. Bless him, like-

ANGELA HARTNETT: Busman's holiday.

TOM HOLLAND: -it's a big undertaking, cooking, it's almost like his Christmas is just cooking for everyone.

ANGELA HARTNETT: Mm.

TOM HOLLAND: But he's getting great at it. We had a massive family gathering for my mum and dad's 30th anniversary.

ANGELA HARTNETT: Aw.

TOM HOLLAND: We went to, we actually stayed in the house that's in 'About Time' in Cornwall.

NICK GRIMSHAW: Oh, yeah.

ANGELA HARTNETT: Oh, lovely.

TOM HOLLAND: You can rent that house.

NICK GRIMSHAW: Oh wow.

ANGELA HARTNETT: Yeah, nice.

TOM HOLLAND: So like my entire family went down.

NICK GRIMSHAW: Uh-huh.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: Sam cooked for God, there must be over twenty of us, and then he had us do the service? So we're like in the kitchen, and he's like, [*clicks fingers*] 'Tom, potatoes.'

[*laughter*]

TOM HOLLAND: 'Clark, over here, do this.' And we're all like, 'Sam...'

ANGELA HARTNETT: It's hard to get out of that, though.

TOM HOLLAND: It's tough, yeah.

ANGELA HARTNETT: I did that to my mum once. I said, 'Mum, come on,' she goes, 'Don't you talk to me like you're in the kitchen.'

[*laughter*]

TOM HOLLAND: Oooh.

ANGELA HARTNETT: No, it's difficult, yeah.

TOM HOLLAND: But he's a great cook. He does a roast pork.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: Is what he does for Christmas. He does this like, slow roasted pork. It's a blessing whoever's house hosts, because your house just smells amazing for days.

NICK GRIMSHAW: And will he just take control or will you chip in and help in the kitchen?

TOM HOLLAND: I mean, my Granny Tess - who we're getting this year.

[*laughter*]

NICK GRIMSHAW: Yesss. It's a Tess year.

TOM HOLLAND: Will probably do the crumble.

NICK GRIMSHAW: Yeah.

TOM HOLLAND: She's Irish and she'll do an apple and rhubarb crumble, which I love.

ANGELA HARTNETT: I like that.

TOM HOLLAND: I love the like tartness of a rhubarb-

ANGELA HARTNETT: Yeah, definitely, yeah.

TOM HOLLAND:-I think it's so good. And yeah. It's a good time, my Christmases, they're nice. Yeah, games night and all that sort of stuff.

ANGELA HARTNETT: Yeah, I love that, playing cards afterwards and doing that sort of stuff, yeah, I think it's brilliant.

TOM HOLLAND: And we do that typical thing, every year, like, 'We should do this more often in the year.'

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Yeah.

TOM HOLLAND: 'Rather than just waiting for Christmas.'

ANGELA HARTNETT: Yeah, it's true.

NICK GRIMSHAW: Yeah, we always say that as well.

ANGELA HARTNETT: I like the idea of a crumble though, being some, just doing some- just doing something you all want to eat, rather than doing what everyone thinks you have to eat, and all the rest of it.

NICK GRIMSHAW: Mm-hm.

[*sleigh bells*]

NICK GRIMSHAW: I wanted to ask you about when, if you were a kid, you ever, Tom, didn't get what you wanted for Christmas? Was there a gift that you were like, I really want this, and then your dreams, you know, they never came true? Because I always wanted a Mr. Frosty, do you remember Mr. Frosty?

TOM HOLLAND: I don't know what Mr. Frosty is.

NICK GRIMSHAW: Mr. Frosty was like, um, like a little ice cream man.

TOM HOLLAND: Yeah?

NICK GRIMSHAW: Or a little snowman. And you'd put ice in him, and then like horrendous food dye, and it was a slush puppy. And that was it, and I always wanted one. And I never got one.

TOM HOLLAND: Really?

NICK GRIMSHAW: Yeah, and I was desperate for one, and my mum and dad were like, 'We're not having that.' Because I imagine it was actually crap. But what was on the top of your list when you were a kid?

TOM HOLLAND: When I was younger, I always wanted a PlayStation.

NICK GRIMSHAW: Mm.

TOM HOLLAND: My parents were very much like, go outside.

NICK GRIMSHAW: Yeah.

TOM HOLLAND: Like, be outside, when the street lamps come on, come home.

NICK GRIMSHAW: Yes.

TOM HOLLAND: And I remember a few Christmases of disappointment. All my friends had them, and I didn't have them. But then eventually my dad, he did get me one down the line. I think he just, he caved, essentially.

NICK GRIMSHAW: Yeah. Years of asking.

TOM HOLLAND: But I do remember just years of moaning about having a PlayStation.

NICK GRIMSHAW: Would you share? Because you're one of four, right?

TOM HOLLAND: Yeah, we would share. I mean, my mum and dad one year when we were like kids kids, my dad built us a climbing frame in the garden. We had this like little climbing frame, there was like monkey bars and a swing and a slide. And I remember having an absolute meltdown, because my brother Harry slid down the slide first.

NICK GRIMSHAW: How dare he...

TOM HOLLAND: And it-

[laughter]

TOM HOLLAND: Like, awful.

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: So funny with my brother Harry, like when we were kids I used to say like, 'When I turn eighteen, I will never talk to you ever again.'

[laughter]

TOM HOLLAND: And I've been living with him for like ten years.

[laughter]

NICK GRIMSHAW: [laughing] That is so good. It's so funny when you're little, and then when you grow older, you're like, oh, they're humans with feelings. Not just a sibling to shout at.

TOM HOLLAND: It's always that thing when you're like, I don't have that many friends. And then you turn back to your brothers and you're like, 'We should all be friends.'

[laughter]

NICK GRIMSHAW: Yeah, we'll be friends. We'll be friends. So I imagine it's quite a fun Christmas at yours, you know, the four of you, you've got your grandparents there, it's always quite a fun, noisy Christmas?

TOM HOLLAND: Noisy Christmas.

NICK GRIMSHAW: Yeah.

TOM HOLLAND: My dad's a stand up-

NICK GRIMSHAW: Oh yeah, of course.

TOM HOLLAND: -so as kids we were always raised to kind of talk at the dinner table.

NICK GRIMSHAW: Uh-huh.

TOM HOLLAND: It was like, we would go around and swap stories and all that sort of stuff. So our dinner table is very chatty. There's no quiet people at the table and even if you are the quiet one the table will bring it out of you eventually, which is quite nice.

NICK GRIMSHAW: Yeah.

TOM HOLLAND: So yeah, it's a good laugh my Christmas.

NICK GRIMSHAW: Yeah, oh fun.and what's the plan this year? Where are you gonna be, America? Or are you gonna be here?

TOM HOLLAND: I am gonna be in America this year, I'll be with my girlfriend's family, which will be fun. Where we'll be is a secret.

NICK GRIMSHAW: A secret to you or like us?

[laughter]

TOM HOLLAND: To you guys.

NICK GRIMSHAW: Yeah, yeah, that's fair.

TOM HOLLAND: Yeah, yeah, yeah. Yeah, I'll know where we're going.

NICK GRIMSHAW: I was like, wait, is there going to be like a fun surprise, like, 'Ah! Utah!'

[laughter]

TOM HOLLAND: The first time I spent Christmas away from home was in America, and unfortunately, not by choice. I'd made two movies back to back through covid. Did two press tours through covid and not got covid once, the entire time. And after the Spider-Man 3 premiere was the last day of work I had, I was supposed to fly home the next day for Christmas, and I got covid.

NICK GRIMSHAW: That is so sad.

TOM HOLLAND: So I spent like two weeks in essentially the guest bedroom and just was by myself.

NICK GRIMSHAW: Not fun.

TOM HOLLAND: It was a pretty rough Christmas, to be fair.

NICK GRIMSHAW: Not fun.

TOM HOLLAND: Yeah.

NICK GRIMSHAW: Well this year will be better.

TOM HOLLAND: This year will be great.

NICK GRIMSHAW: This year will be better.

TOM HOLLAND: This will be great.

NICK GRIMSHAW: And do you do like the classic thing of like, 'Oh I went to yours last year so now you have to come to mine,' is there like a hard and fast rule?

TOM HOLLAND: I think what we'd like to start doing is rather than like, spending it with each family each year is to bring the families together.

NICK GRIMSHAW: Yes. I'm trying to pitch this at mine as well.

TOM HOLLAND: That's what I think we want to do next time.

NICK GRIMSHAW: Yes.

TOM HOLLAND: This time, 'cause we're both actors, we're terrible at organising things.

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: So it hasn't happened yet.

NICK GRIMSHAW: But the thought's there.

TOM HOLLAND: The thought's there.

NICK GRIMSHAW: Yeah, yeah.

TOM HOLLAND: The idea has been planted.

NICK GRIMSHAW: Mm, yeah, I think that's nice. Cause I did it with my boyfriends last year.

TOM HOLLAND: Nice.

NICK GRIMSHAW: And then this year-

TOM HOLLAND: It's your year.

NICK GRIMSHAW: -it's Eileen Grimshaw's turn. Yeah, so it's this year, and I'm like, next year, you come to us.

TOM HOLLAND: Yes.

NICK GRIMSHAW: Which, do we want that?

TOM HOLLAND: How do you feel about that? Is that an exciting prospect? Is it a nerve-wracking prospect?

NICK GRIMSHAW: I think quite fun to do. Christmas Day dinner... it is essentially a super-sized roast, right?

ANGELA HARTNETT: Yeah, it is.

TOM HOLLAND: Yeah.

NICK GRIMSHAW: So I think I'd rather host two families for Christmas.

TOM HOLLAND: Yeah.

NICK GRIMSHAW: Than have one Angela Hartnett round for dinner. That's scarier.

[laughter]

TOM HOLLAND: Interesting. Have you had Angela around for dinner?

NICK GRIMSHAW: Not yet, no. Well, it's only been three years.

[laughter]

TOM HOLLAND: Only been three years, right [laughs] What would you cook? And a roast is not on the table.

NICK GRIMSHAW: I don't know. Maybe, maybe I would do a roast, she loves roast chicken-

TOM HOLLAND: No, you can't do a roast.

NICK GRIMSHAW: You can't do a roast. Definitely not pasta.

[crew laughs]

NICK GRIMSHAW: Because that's her area.

TOM HOLLAND: Okay.

NICK GRIMSHAW: She hand makes it. Italian lineage. I can't be like, 'Have you tried Dolmio?'

[laughter]

NICK GRIMSHAW: You know, you can't.

TOM HOLLAND: Yeah. Little fusilli from Waitrose.

NICK GRIMSHAW: Yeah, do you you know what I mean, she'll be like, uh, no. Maybe.. oh s***, I don't know, Tom.

[crew laughs]

NICK GRIMSHAW: I think I'd do a ro- oh can't do a roast.

TOM HOLLAND: You can't do a roast.

NICK GRIMSHAW: Can't do a roast.

[laughter]

TOM HOLLAND: Is that all you can cook?

NICK GRIMSHAW: Yes.

[laughter]

NICK GRIMSHAW: No, I'm quite good at a salad. Is that cooking?

TOM HOLLAND: Nice.

NICK GRIMSHAW: If you've got like a good salad, like an American salad.

TOM HOLLAND: Okay, what's an American salad?

NICK GRIMSHAW: You know, like, it tastes nice, you know.

[laughter]

NICK GRIMSHAW: Not just like, cos lettuce, you know.

TOM HOLLAND: Do you know what I miss?

NICK GRIMSHAW: Like an Ottolenghi salad.

TOM HOLLAND: Ooh.

NICK GRIMSHAW: Could do like that with some pan-fried fish. Is that cooking? I don't know.

TOM HOLLAND: Do you know what I miss the most about being in the UK?

NICK GRIMSHAW: What?

TOM HOLLAND: Food wise.

NICK GRIMSHAW: Yes.

TOM HOLLAND: And this is about Waitrose as well. Is lamb's lettuce.

NICK GRIMSHAW: Oh.

ANGELA HARTNETT: What about lamb's lettuce?

TOM HOLLAND: Lamb's-

NICK GRIMSHAW: Very-

[*laughter*]

NICK GRIMSHAW: Very specific.

TOM HOLLAND: Not the response I was hoping for.

NICK GRIMSHAW: No-

[*laughter*]

NICK GRIMSHAW: Everyone's like, 'Oh?'

TOM HOLLAND: Lamb's lettuce is like, it's like a lettuce.

[*crew laughs*]

NICK GRIMSHAW: With lamb-

TOM HOLLAND: I don't really know how to describe it, it's just-

ANGELA HARTNETT: It's like a smaller watercress, isn't it?

NICK GRIMSHAW: Essentially-

ANGELA HARTNETT: Sort of similar to that.

TOM HOLLAND: -yeah, but it's got the stems on it.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Mm.

TOM HOLLAND: And it just sops up every bit of the dressing you put in it. Doesn't last though.

[laughter]

TOM HOLLAND: Get it and eat it.

NICK GRIMSHAW: Get it and eat it.

TOM HOLLAND: Quick.

NICK GRIMSHAW: I love that that's what you miss. Have you ever done a hot Christmas?

TOM HOLLAND: Yes, I have. We did Thailand when we were kids. I was shooting a movie there, and my whole family came for the entire run of the film, which is unheard of. No film company would do that.

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: But the Spaniards were like... I guess it was a really intense movie and they thought it would be beneficial for me to have my family.

NICK GRIMSHAW: Yeah.

TOM HOLLAND: I was also twelve.

[laughter]

NICK GRIMSHAW: Yeah, that's probably why. You're like, 'I'll be fine darling.'

[laughter]

TOM HOLLAND: No, seriously.

NICK GRIMSHAW: ‘Shooting a movie in Asia.’

TOM HOLLAND: Why do you think I gave up drinking?

NICK GRIMSHAW: Yeah.

[laughter]

TOM HOLLAND: Um, but I, but yeah, we did Thailand. We did, we did, uh, the Phi Phi Islands, and I remember my dad sort of going to the hotel and it was one of those types of things where you pay for a buffet, and it's like the same price for everyone. And my dad was sort of saying to the hotel manager, like, ‘Look, my kids are tiny,’ like, ‘They're not going to eat more food than they should. Like this is, it's too expensive for kids. It's a bit ridiculous.’ And the guy-

NICK GRIMSHAW: Four of them as well.

TOM HOLLAND: Four of them and stuff, and it's Thailand, they spent a lot of money on the hotel and stuff. And I remember the guy conceded and was like, ‘Yeah, sure, fine, we'll cut the price down for your kids.’ And we ate so much food.

[laughter]

TOM HOLLAND: And my dad was so embarrassed. He was like, ‘That's enough shrimp! No more shrimp!’

[laughter]

[dinner table sounds]

NICK GRIMSHAW: What about your cooking, Tom? Are you someone that likes to cook?

TOM HOLLAND: I really enjoy cooking.

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: And I would say, I am a fine cook.

NICK GRIMSHAW: Mm.

TOM HOLLAND: You'd come over and you'd be like, yeah.

NICK GRIMSHAW: Yeah.

TOM HOLLAND: 'Thank you.'

NICK GRIMSHAW: Yeah, I think that's what you'd get mine.

TOM HOLLAND: Yeah, nice.

NICK GRIMSHAW: Yeah.

TOM HOLLAND: I'm starting to like, venture into a lot of vegetarian cooking. My girlfriend's vegetarian, so I've been in Boston these past few weeks and she's been working so I've been doing a lot of the dinners. And um, they haven't been great.

[laughter]

NICK GRIMSHAW: Okay.

TOM HOLLAND: There's been a few like, let's just order-ins.

NICK GRIMSHAW: Yeah.

TOM HOLLAND: But no, but I really enjoy it.

NICK GRIMSHAW: Do you enjoy like the method of it? Because my boyfriend finds it like mad stressful.

TOM HOLLAND: I don't find it stressful at all.

NICK GRIMSHAW: No.

TOM HOLLAND: I really like it. I need to have a tidy kitchen though.

NICK GRIMSHAW: Yes.

TOM HOLLAND: My brother Sam taught me to like clean as you go.

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: Having started doing that, that really helps me enjoy it more.

NICK GRIMSHAW: Yes, need that.

TOM HOLLAND: If I've cooked, and then I'm eating knowing that the kitchen is a disaster, I won't enjoy it.

NICK GRIMSHAW: No, won't enjoy. What has been your most successful vegetarian meal you've cooked, do you think? Cause it's quite hard to make a veggie meal really tasty sometimes.

TOM HOLLAND: So I do a really, really tasty chilli con carne.

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: But I've started doing chilli con lentils.

NICK GRIMSHAW: Mmm.

TOM HOLLAND: And it's actually really good.

NICK GRIMSHAW: Yum. Side of lambs lettuce?

[laughter]

TOM HOLLAND: Not in America.

NICK GRIMSHAW: Can't get it.

TOM HOLLAND: Not in the States, but at home for sure. But the cheese is different there too. Like I like a good mature cheddar on a chilli, and I'm not mad about their cheese. Like I had a jug of milk there. I've been there for eight weeks, right? Giant jug. It's probably three times bigger than the big jugs you can get here.

NICK GRIMSHAW: What?

TOM HOLLAND: Eight weeks. Didn't go off.

NICK GRIMSHAW: Weird.

TOM HOLLAND: That's not good.

[laughter]

TOM HOLLAND: That is not good.

NICK GRIMSHAW: It's not good.

TOM HOLLAND: Every morning I'd come down to make my breakfast and be like, today's the day, crack it open, I'm like [*sniffs*] ... absolutely fine.

[dinner table sounds]

NICK GRIMSHAW: Okay, the food is here.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Ange, what do we have?

ANGELA HARTNETT: Right, so our main course is a slow roast pork shoulder with peas and mint by the amazing Diana Henry. Um, and it's been slow-roasted for about three hours with some cider in there, we finished it with the lovely onions in there and the peas, which is slightly unusual for Christmas, but use frozen peas, it works really well. And then we've got roast potatoes. We've got the cauliflower cheese, which is a Martha Collison recipe, and we've got the orange and honey-glazed carrots. And then we've also got some braised cabbage with some pancetta and shallots. And I'm going to say it cause I can feel the crew in my ear.

NICK GRIMSHAW: What? What happened?

ANGELA HARTNETT: Going, 'Where are the pigs in blankets?' Well they're in the oven, black, alright?

NICK GRIMSHAW: Oh!

[laughter]

NICK GRIMSHAW: Happens to the best of us.

[laughter]

NICK GRIMSHAW: Let's [laughs] let's see it.

TOM HOLLAND: That is so funny.

ANGELA HARTNETT: I was just trying to heat something.

TOM HOLLAND: No!

[crew make shocked noises]

ANGELA HARTNETT: Sorry about that.

TOM HOLLAND: So-

NICK GRIMSHAW: Aw, well, that's all that Tom came for.

ANGELA HARTNETT: Yeah, I know.... disappointed.

NICK GRIMSHAW: Tom, where should we-

ANGELA HARTNETT: Better to be honest about it.

NICK GRIMSHAW: Okay, so we're going to get into this.

TOM HOLLAND: Mm.

NICK GRIMSHAW: The slow cooked pork shoulder. You slow roast a pork shoulder for what, three hours?

ANGELA HARTNETT: Yeah, about three hours.

NICK GRIMSHAW: Okay.

ANGELA HARTNETT: Cause it's one of the muscles that, it's not very tender, so there's a lot of fat in there, a lot of sinew. So if you slow roast it, it tenderises.

And also you can just, it's a great thing for Christmas 'cause you can just put it in the oven and leave it do its job. And because of the way Diana does it, you colour it in the pan, then you put it in the oven with loads of onions roasted down and some celery, touch of cider, and it cooks in the cider as well.

NICK GRIMSHAW: Wow, Angela, the carrots, they look fantastic.

TOM HOLLAND: So with the orange...

ANGELA HARTNETT: Mm.

TOM HOLLAND: Talk to me about- I've never had that before, it's really tasty.

ANGELA HARTNETT: So you've got the orange and sort of slightly, um, yellow carrots, and then the big purple carrots, you blanch them in water till they're just cooked. And then in a pan, couple of spoons of honey, couple of spoons of orange juice and a little bit of oregano, and just literally roast them in the oven like that.

NICK GRIMSHAW: Mmm.

ANGELA HARTNETT: And actually that's an easy one cause they don't take long and they're not like roast potatoes, you need them in it, you know, for a good forty minutes at high up and you can put them in, yeah.

TOM HOLLAND: Let's crack on these potatoes.

NICK GRIMSHAW: Mm.

TOM HOLLAND: I feel like the roast potato is the make or break of a roast.

ANGELA HARTNETT: Oh, yes, it's true.

NICK GRIMSHAW: Okay, tension music, please.

TOM HOLLAND: Here we go.

[laughter]

NICK GRIMSHAW: As we try-

TOM HOLLAND: It's got a good crust there, I like that.

NICK GRIMSHAW: Great one.

TOM HOLLAND: How do you do your roast potatoes? Cause-

ANGELA HARTNETT: So I do it exactly like my mum, who would have done it exactly like Delia Smith, which is potatoes in cold water, bring them up to a boil, simmer until you can just put a knife in, not fully cooked, and then drain them, and then shake them, and then into hot duck fat, and that's it. Salt and a bit of rosemary.

TOM HOLLAND: It's delicious.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: Why cold water, not hot water?

ANGELA HARTNETT: Because then it cooks from the inside out, it's the whole thing.

TOM HOLLAND: Ah.

ANGELA HARTNETT: Otherwise it cooks from the outside in and then you lose a lot of your potato.

TOM HOLLAND: Oh, 'cause I'm lazy, I've got one of those hot taps.

ANGELA HARTNETT: Oh, fancy.

TOM HOLLAND: They're like, [*makes hot water tap sound effects*]

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: And I just fill it up with boiling water, and I'm like, ha ha, I just saved... five minutes.

[*laughter*]

TOM HOLLAND: And really, I just ruin my potatoes.

NICK GRIMSHAW: You just ruined your potatoes.

TOM HOLLAND: They're not cooked on the inside.

ANGELA HARTNETT: It's not worth it, it's not worth it.

NICK GRIMSHAW: I always do the kettle as well, same as Tom.

ANGELA HARTNETT: Yeah, honestly, you boys, you boys.

NICK GRIMSHAW: Yeah, we're trying to-

ANGELA HARTNETT: A bit of patience.

NICK GRIMSHAW: -cut corners, which we shouldn't.

ANGELA HARTNETT: Cut corners, no, exactly.

NICK GRIMSHAW: We shouldn't. The cauliflower cheese as well, I will say, now I've eaten it, don't normally like cauliflower cheese.

ANGELA HARTNETT: Oh yeah.

TOM HOLLAND: Really?

NICK GRIMSHAW: But this is really good.

ANGELA HARTNETT: Did you have bad cauliflower cheese?

TOM HOLLAND: What don't you like about it?

NICK GRIMSHAW: I've had bad cauliflower cheese. Um, I don't know, too cheesy? *[laughs]* I don't know.

ANGELA HARTNETT: No.

NICK GRIMSHAW: I love cheese, love cauliflower.

ANGELA HARTNETT: Watery, maybe.

NICK GRIMSHAW: Why is this so delicious, Ange, how did you do this?

ANGELA HARTNETT: I'll tell you why, and I'll be honest. Now I've fessed up to ruining the pigs in blankets. When I've made cauliflower cheese, sometimes it is watery, because this is one thing I say, you need to follow the recipe for your roux. So your flour and your butter, and then the right amount of milk, and cheese, and then you make a really thick sauce. Sometimes I've made it and I've just gone boom boom boom, and then it's not quite so thick and then when it comes out it comes out a little bit watery.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: But actually Martha's got it down to the tee here and it's the right consistency. And good cheese, really good quality, you know, proper mature cheddar - Keen's, all available at Waitrose, from the cheese counter.

NICK GRIMSHAW: Of course, yeah, yeah, yeah, course, yeah.

TOM HOLLAND: Is that the one in the red packet?

ANGELA HARTNETT: Uh, Mrs Kirkham's? You can get ones that are with the red with extra strong, yeah. You know your Waitrose cheese, don't you, Tom?

[laughter]

ANGELA HARTNETT: Very impressed with that.

NICK GRIMSHAW: Do you do any Boxing Day traditions, Tom? Do you have like a Boxing Day curry, or do you do like turkey sandwiches or anything like that?

TOM HOLLAND: So we actually, my brother Sam, again, will do a massive Boxing Day pie.

NICK GRIMSHAW: Ooh, yes.

ANGELA HARTNETT: Lovely.

TOM HOLLAND: He'll do like a Christmas dinner pie.

NICK GRIMSHAW: Mmm.

ANGELA HARTNETT: Mmm.

TOM HOLLAND: everything goes in, all the flavours kind of come together really well.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: It's really easy to share and serve out, and I think it's for him, just sort of less stressful.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

TOM HOLLAND: Just like a really nice sort of backup.

NICK GRIMSHAW: That's a good shout.

ANGELA HARTNETT: Perfect.

TOM HOLLAND: And we normally do a pie and a movie.

NICK GRIMSHAW: Yeah, nice.

TOM HOLLAND: And sit down and just watch films and eat pie.

NICK GRIMSHAW: Oh yeah, nice.

TOM HOLLAND: It's unreal, yeah.

NICK GRIMSHAW: What do you do Ange?

ANGELA HARTNETT: We basically eat Christmas Day again, just cold, you know, we just eat leftovers and stuff like that. Um, and I like that. Loads of salads and bits. And then it is either, we have dogs, so it's dog walking.

TOM HOLLAND: What kind of dogs do you have?

ANGELA HARTNETT: A beagle and a Jack Russell.

TOM HOLLAND: Oh, nice.

ANGELA HARTNETT: So they're full of energy and stuff to do. But also we've gone to, 'cause cinema's open on Boxing Day.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: So we've gone to the movies as a family before now. And one thing I've- 'cause we all, we all do one present for someone and then you buy a norm- so I sometimes buy like the whole, I like when it was La La Land, that was my Christmas gift to everyone, I bought like twenty row- twenty seats-

NICK GRIMSHAW: Twenty rows!

ANGELA HARTNETT: Twenty seats of La La Land and we all went on Boxing Day, and it was like tick, tick, tick, you know.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: It was alright.

TOM HOLLAND: You know, the Curzon now you can bring your dog.

ANGELA HARTNETT: Can you?

NICK GRIMSHAW: Can you?

TOM HOLLAND: They'll give you little dog treats for the dogs.

ANGELA HARTNETT: Really? Have you got a dog, Tom?

TOM HOLLAND: I've got two dogs, yeah.

ANGELA HARTNETT: Oh

NICK GRIMSHAW: What do you have?

TOM HOLLAND: I got a mini schnauzer.

ANGELA HARTNETT: Oh, sweet.

TOM HOLLAND: And a, a Dobermann.

ANGELA HARTNETT: Wow.

NICK GRIMSHAW: I'd love to be in the cinema and to look to my right and be sat next to a large Dobermann.

[laughter]

TOM HOLLAND: Just growling at you [*growls*]

NICK GRIMSHAW: And then Tom Holland.

ANGELA HARTNETT: That would be so funny.

[laughter]

NICK GRIMSHAW: That'd be fab.

TOM HOLLAND: I've been having an argument with my mum for about five years about whether or not you're allowed to bring dogs on planes.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: And she just refuses to believe me that it's allowed.

ANGELA HARTNETT: You can, yeah.

TOM HOLLAND: Of course you can. It's like, the level of gaslighting is so crazy...

[laughter]

TOM HOLLAND: Cause it's- I've seen them-

ANGELA HARTNETT: Why doesn't she believe you?

TOM HOLLAND: -on the plane, with them. I think it's just 'cause..

ANGELA HARTNETT: She thinks it's wrong?

TOM HOLLAND: I don't know, back in the day, you couldn't probably bring dogs on planes. Emotional support dogs probably wasn't a thing back in the day.

NICK GRIMSHAW: I love how you're like, I've seen them.

TOM HOLLAND: I've sat next to them!

NICK GRIMSHAW: *[laughs]* I've sat next to them. If you want to try any of the recipes that we're having today, [waitrose.com/dishrecipes](https://www.waitrose.com/dishrecipes) is where you'll find them. Jokes aside, these carrots I'm going to do for Christmas Day. Because I'm in charge of sides.

ANGELA HARTNETT: I wanna see proof.

NICK GRIMSHAW: I will, I'll send you a picture of the carrots. You said they were easy. They're delicious. I'm having some more.

ANGELA HARTNETT: There we go.

NICK GRIMSHAW: So if you want to try them, like I will be doing on Christmas Day.

ANGELA HARTNETT: Christmas Day.

NICK GRIMSHAW: Um, [waitrose.com/dishrecipes](https://www.waitrose.com/dishrecipes). They're all on there. There's a wine pairing too.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: What is that wine pairing, Ange?

ANGELA HARTNETT: So it's a Chianti Classico Riserva Piccini.

NICK GRIMSHAW: Mmm.

[salt grinder sounds]

NICK GRIMSHAW: Shall we talk about the career of Tom Holland?

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Talk to me about how it all began. Because I imagine there'll be- me included, when I was younger, I always wanted to put shows on for my family. I always wanted to show off in front of them. And they were very much like, sit down and shut up.

TOM HOLLAND: Right.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Were you that kid? Did you like putting shows on when you were younger? And did your parents actively encourage it?

TOM HOLLAND: My parents were so encouraging with like anything we wanted to do.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: I was always very creative, and like, I loved dancing. My mum has this video. Every time this Janet Jackson song would come on as a baby, like, I would lose it.

ANGELA HARTNETT: [*laughs*]

TOM HOLLAND: And I think she noticed that I would lose it, but in time with the music.

ANGELA HARTNETT: Oh wow.

TOM HOLLAND: And she was like, oh wow, he has like natural rhythm. So she started sending me to dance classes.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: And I loved it. And it was like a street dance class. And the bit I loved the most was at the end of the session when they would let you come up with your own stuff. So they'd say like, 'You do the routine, and then the last two eights of the song, you can improvise or come up with your own stuff.'

ANGELA HARTNETT: Yeah.

TOM HOLLAND: And I just loved it. I thought it was fun. It was athletic. It was just a really cool way of expressing yourself. And then one year we did a show at White Lodge, the ballet school, and the headmaster of the school watched just cause it's his school and sort of said, 'That kid would make a great Billy Elliot,' and he linked me up through the casting agent to go and audition. I went to an open audition. My parents, you know, we never thought I would ever get the job.

ANGELA HARTNETT: How old were you then, Tom?

TOM HOLLAND: I was nine, and it was just like a fun thing to do. The open auditions were like a workshop, you would go, and you would dance, and you would meet people, and sing, and all that sort of stuff. And I think my parents just saw it as a fun opportunity to just go and have a good day out.

ANGELA HARTNETT: If it works out it does.

TOM HOLLAND: Yeah. And if anything comes out of it, then great.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: I obviously got the part, but years later, I auditioned for about a year and a half.

NICK GRIMSHAW: Wow.

TOM HOLLAND: They would send ballet teachers to my school.

ANGELA HARTNETT: Mm.

TOM HOLLAND: Which was a tricky thing. I went to like an all-boys rugby school, and then like, I would be the kid doing ballet at the gym at lunch, which, you know, made my school life quite difficult.

ANGELA HARTNETT: Sure, yeah.

TOM HOLLAND: But then as I graduated and got into Billy, my whole life changed. And I found this world of performing and acting and working on stage, which was an amazing thing for me, to sort of learn about discipline and professionalism. I remember coming back to school after Billy, and the teacher

was like, 'Right, shut up,' and no one was quiet? And I do remember thinking like, they just told us to be quiet.

[laughter]

ANGELA HARTNETT: What's wrong with these people?

TOM HOLLAND: You're supposed to do as you're told!

ANGELA HARTNETT: Yeah, yeah, yeah, yeah, yeah.

TOM HOLLAND: And I just fell in love with just performing and being on stage and acting was never something I wanted to do. I was doing the show and an agent came to see the show and she signed me. And again, my parents were a bit like, there's no harm in signing with an agent. They were never the types of parents that were like, 'We should get him an agent, we need to get him auditioning.'

ANGELA HARTNETT: They weren't pushy or anything, yeah.

TOM HOLLAND: In no way, shape or form. So then she put me up for an audition. Again, I went along, I was lucky enough to get it. And then when I left Billy, my whole family and I were shipped off to Thailand to shoot this film. The film was a great success, and even then it was just a hobby, it was just something that I did as a kid, and we were kind of riding this wave until the wave sort of petered out. And I'm just lucky that the wave got bigger and bigger and I'm still on it, I guess. It was never really something I decided to do until I was finishing my GCSEs, I was deciding on whether I wanted to go to college or not, what kind of education I wanted to get. And I just sort of decided to just go all the way with acting and see where I could take it. And it's the best thing that's ever happened to me. It's been amazing.

ANGELA HARTNETT: Sure.

NICK GRIMSHAW: I love that it just happened like that, sort of organically. And did you feel, like you said, your parents weren't pushy and they didn't put pressure on you, but did you feel the pressure when you were younger going to those auditions? So were you just like, oh, this will be a bit of a laugh?

TOM HOLLAND: I think it was the latter. I think as a kid, you don't put the societal pressures on yourself.

ANGELA HARTNETT: Sure.

TOM HOLLAND: You just go to enjoy it. And I think that's probably what they picked up on.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: It's interesting, I did this show years ago called The Lip Sync Battle.

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: And I danced in the rain in like fishnet tights, and all this sort of stuff. And I remember all the adults in my life at the time, I was maybe nineteen, twenty, were like, 'Are you sure you want to do this?' I was like, 'Yeah, why, what issue would it be? I don't care, it'll be fun.'

ANGELA HARTNETT: Yeah.

TOM HOLLAND: And now having lived in the public eye for ten years and been online, I would be very nervous about doing something like that again.

ANGELA HARTNETT: Sure.

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: So I kind of miss the days when you're a kid and what you don't know doesn't hurt, you know?

ANGELA HARTNETT: It's the innocence of childhood, isn't it?

TOM HOLLAND: Yeah.

ANGELA HARTNETT: And that's probably why you fell into, especially like a character like Billy Elliot, you probably were like, I'm just going to go and dance. And you did. And you just were incredible at it and then got it, you know, rather than overthinking, you know.

TOM HOLLAND: Yeah.

ANGELA HARTNETT: And your younger brother's an actor as well.

TOM HOLLAND: My youngest brother is an actor, yeah, yeah.

ANGELA HARTNETT: Okay, brilliant.

TOM HOLLAND: And he has just started. He's doing really well and he's really talented, and every job he's on, he always comes off with gleaming recommendations, so he's doing really well.

NICK GRIMSHAW: Aw.

ANGELA HARTNETT: Brilliant, that's great.

NICK GRIMSHAW: Do you give him any brotherly advice, or leave him to it?

TOM HOLLAND: There's been a few times. We went to see him do a Shakespeare play once, at the Rose Theatre in Kingston. And he was sort of, at the time, because of school, adopting this like, London sort of accent. He was nervous, and he kept like, rushing all of his dialogue. And he kept like, headbutting every time he said something. He'd be like, [*shouting*] 'But soft what light through yonder window breaks?!'

[*laughter*]

TOM HOLLAND: And you're like, whoa, bro! Calm it down! You're supposed to be in love, brother! Um, So yeah, I do remember sort of saying to him, like-

ANGELA HARTNETT: Relax.

TOM HOLLAND: 'Just take a big deep breath, put your shoulders down, and you'll be alright,' yeah.

NICK GRIMSHAW: I love that.

TOM HOLLAND: Yeah.

[*cracker pulling sound*]

NICK GRIMSHAW: Tom? Cracker?

[*crackers snap*]

TOM HOLLAND: Double whammy.

ANGELA HARTNETT: Tom's done one, Tom-

NICK GRIMSHAW: Oh, Tom won, oh, Ange.

ANGELA HARTNETT: Thank you.

NICK GRIMSHAW: Thanks. That's nice.

ANGELA HARTNETT: Oh, what a gent.

TOM HOLLAND: Right...

NICK GRIMSHAW: These never fit on my head.

TOM HOLLAND: Do you know what's interesting as well, is I always put these on and think like, oh I look so cool and Christmassy right now. And then you see the pictures back and you're like...

ANGELA HARTNETT: [*laughs*] You think, no...

TOM HOLLAND: Oh... Goodness gracious.

NICK GRIMSHAW: They never fit my- I really have to just put it on my hair

[*laughter*]

NICK GRIMSHAW: They don't go anywhere near my head. Like, look.

[*laughter*]

TOM HOLLAND: Jeez!

NICK GRIMSHAW: I know I don't think they fit on Florence Pugh's head last year.

ANGELA HARTNETT: No.

TOM HOLLAND: I'll tell you what that don't fit on my head neither.

NICK GRIMSHAW: Yeah, look!

ANGELA HARTNETT: No, these are really diddy.

NICK GRIMSHAW: The- are they for children? I mean, yeah, probably.

[laughter]

NICK GRIMSHAW: I do like the idea of it, though. Okay, do you want a terrible joke?

ANGELA & TOM: Yeah, go on.

NICK GRIMSHAW: What do you call a man who claps at Christmas? Santa-plause.

[laughter]

NICK GRIMSHAW: Not awful.

TOM HOLLAND: That's actually not terrible.

NICK GRIMSHAW: Not awful.

ANGELA HARTNETT: Not bad.

NICK GRIMSHAW: It's how you tell 'em.

ANGELA HARTNETT: Trivia: what is the alternative name for an aubergine?

NICK GRIMSHAW: An eggplant.

ANGELA HARTNETT: There you go. Well done.

NICK GRIMSHAW: Oh, that's not very funny.

ANGELA HARTNETT: It's not-

[laughter]

ANGELA HARTNETT: It's trivia.

NICK GRIMSHAW: Oh [*laughs*]

TOM HOLLAND: I was gonna say, I was like waiting for the needle to drop like, wait, what?

NICK GRIMSHAW: Hey, bloody hell, here.

ANGELA HARTNETT: You've got two things there.

NICK GRIMSHAW: Oh, okay. Give us your joke, Ange.

ANGELA HARTNETT: My joke. What do reindeer hang on their Christmas trees?

NICK GRIMSHAW: What?

ANGELA HARTNETT: Hornaments.

[*laughter*]

ANGELA HARTNETT: Not the best, no.

TOM HOLLAND: Do you think the person that sits down and writes those is just dying laughing when they're writing them?

NICK GRIMSHAW: Oh they're pissing themselves.

ANGELA HARTNETT: Or just dying.

NICK GRIMSHAW: Yeah [*laughs*]

TOM HOLLAND: Why is Tom Holland such a good Christmas baker?

NICK GRIMSHAW: Why is Tom Holland such a good Christmas baker?

ANGELA HARTNETT: Why, yes?

TOM HOLLAND: Because of his mince pie-dey senses.

[laughter]

NICK GRIMSHAW: Ange?

ANGELA HARTNETT: What is on top of Nick Grimshaw's tree?

NICK GRIMSHAW: What?

ANGELA HARTNETT: A Christmas Angel Hartnett.

ALL TOGETHER: Awww.

[laughter]

NICK GRIMSHAW: Oh... oh no...

TOM HOLLAND: Can you confirm?

NICK GRIMSHAW: Yeah...

ANGELA HARTNETT: No.

NICK GRIMSHAW: Yeah, almost.

ANGELA HARTNETT: Go on.

NICK GRIMSHAW: Okay, this is the decider of whether Tom Holland is going to leave early or not.

[laughter]

ANGELA HARTNETT: Yeah, yeah.

NICK GRIMSHAW: Tom's like, 'And that's a wrap.'

[laughter]

NICK GRIMSHAW: What sauce does Spider-Man have with his Christmas morning eggs benedict? Tom Hollandaise [laughing]

[laughter]

NICK GRIMSHAW: Stupid.

TOM HOLLAND: I knew that was coming.

NICK GRIMSHAW: Stupid.

TOM HOLLAND: Do you know why I knew that was coming? Because every time I order extra hollandaise sauce, I giggle to myself.

[laughter]

NICK GRIMSHAW: You're like, that's me.

ANGELA HARTNETT: That's it, yeah, that's it, that's it.

NICK GRIMSHAW: That's me. That's me. I wanted to ask you about, we've talked about the humble beginnings-

TOM HOLLAND: Okay.

NICK GRIMSHAW: -of acting and going into it with you know, no pressure. But then I guess with fame, much like Spider-Man, comes a sense of responsibility.

TOM HOLLAND: Yes.

NICK GRIMSHAW: You get thrust into the public eye, there's pressure, people are commenting if you say anything in an interview, it becomes like a news story. How do you deal with all that side of it? Cause I think you seem to navigate fame pretty well.

TOM HOLLAND: Em, it's like a constant balancing act.

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: And it's just about being aware of what's being said, but not allowing that to really influence, like, who you are as a person. People always say, like, oh, you shouldn't change and stuff, but I think change is good. You know, there are some people that I think should change a lot.

[laughter]

NICK GRIMSHAW: Name them.

TOM HOLLAND: But I think that, I don't know. It's just about being malleable. And it's about being able to adapt to what's happening in the time.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: I've said before, I use this thing all the time and it's like, if you have a problem with me, text me, and if you don't have my number, you don't know me well enough to have a problem with me.

ANGELA HARTNETT: Yeah, that's very good.

TOM HOLLAND: And that has been really helpful to kind of see stuff that's said online and just know that like, you'd never say that to my face.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: So I'm not gonna let it ruin my day.

NICK GRIMSHAW: Yeah.

TOM HOLLAND: I guess is what...

NICK GRIMSHAW: And not like a real problem is it, if you don't know...

TOM HOLLAND: Yeah. Because we never sought out this life.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: It was never something we, we as a family wanted, it just kind of happened. We're all going through it at the same time, you know, my family, my parents, my brothers have had to adjust to my fame.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: And- but with that comes loads of fantastic opportunities, you know.

ANGELA HARTNETT: Yeah, of course.

TOM HOLLAND: And it's just about making sure you weigh up the good things over the bad things, and the good things always outweigh the bad things.

NICK GRIMSHAW: By the way, I like we put these on and we're like, 'How do you navigate fame?'

[laughter]

NICK GRIMSHAW: Only serious question we've asked. 'So fame?'

TOM HOLLAND: The crazy thing is, as well, is I'm getting so hot under these lights. I took that off as a like, oh, that will alleviate some of the heat.

NICK GRIMSHAW: Oh, that'll do it, ooh. Ooh that, that'll do it.

TOM HOLLAND: Oh. My. Word.

NICK GRIMSHAW: Whoa!

TOM HOLLAND: Look at that.

NICK GRIMSHAW: Jeez Ange.

ANGELA HARTNETT: Oh la la

NICK GRIMSHAW: Angela has made a Jaffa Cake.

ANGELA HARTNETT: A Jaffa cake.

TOM HOLLAND: A Jaffa cake! A Michelin Jaffa cake.

ANGELA HARTNETT: Cause I saw on notes that you love Jaffa Cakes. Is that right?

TOM HOLLAND: I do like Jaffa Cakes a lot, yeah.

ANGELA HARTNETT: So I thought, ooh I'll make you a Jaffa- first time I've made them. A bit like pigs in blanket there, Tom, so...

NICK GRIMSHAW: Take a Jaffa Cake. As made by Ange.

ANGELA HARTNETT: And there's some ice cream there and some double cream and mince-

NICK GRIMSHAW: Wow. Wow.

ANGELA HARTNETT: Do you like a mince pie?

TOM HOLLAND: I love a mince pie.

ANGELA HARTNETT: You love a mince pie.

NICK GRIMSHAW: Yes Ange.

TOM HOLLAND: I'll do a mince pie as well.

ANGELA HARTNETT: Mince pie, they're hot, Tom, your fingers.

NICK GRIMSHAW: Did you make them as well?

ANGELA HARTNETT: No, no, courtesy of Waitrose.

NICK GRIMSHAW: Oh, thank you Waitrose.

TOM HOLLAND: Woo woo.

NICK GRIMSHAW: Round of applause- I'm joking, I'm joking...

[laughter]

[drink pouring sounds]

NICK GRIMSHAW: Let's talk Spider-Man.

TOM HOLLAND: Okay.

NICK GRIMSHAW: Please, talk to me about this because it must have been the most amazing role to go for, the most amazing ride to be in a film like this.

TOM HOLLAND: *[mouth full]* Oh that's amazing.

NICK GRIMSHAW: Is it good mince pie?

TOM HOLLAND: Mm.

NICK GRIMSHAW: Okay.

ANGELA HARTNETT: Yeah, there you go.

NICK GRIMSHAW: Um, I know that you said that when you were younger there was no pressure. How does it happen when you get like the audition or the call to go for Spider-Man? Is there pressure then?

TOM HOLLAND: It's a different kind of pressure. When I started getting in the room and I tested with Robert Downey, and I tested with Chris Evans, it felt very, very real. It felt like this was an opportunity that was no longer just something fun to do, it felt like something that I could actually get. And the day that it happened, I found out on Instagram. I wasn't called, I wasn't- I didn't have an email, I-

NICK GRIMSHAW: [*laughing*] What?

TOM HOLLAND: I came home, I was sat in my bed and I was scrolling through Instagram, and they... Marvel had posted a picture of Spider-Man, and it said something like, 'Go to our website to find out who the next Spider-Man is.' Now at this point, I've been waiting maybe six weeks to find out whether I'd got it. And obviously at that point, you go, I didn't get it.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: Because they would have called me.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: Right?

NICK GRIMSHAW: Surely. Would be insane-

TOM HOLLAND: They'd have a little bit of respect.

[*laughter*]

TOM HOLLAND: And, uh, I, I went on their website and it said, 'We're proud to announce that our new Spider-Man is Tom Holland,' and I remember

slamming my computer down and sort of sitting there like, I couldn't quite believe what was happening. I ran downstairs and I'm going absolutely crazy. My whole family sort of jumping up and down. My brother Harry, who's like the really tech savvy one in the house, was like, there's something a bit fishy going on here, because it was also when Sony had just been hacked and that whole controversy was happening.

ANGELA HARTNETT: Yeah, not to call your agent or your parents, it's odd.

TOM HOLLAND: Yeah, it was weird. So then I kind of calmed down. I called my agents. They had heard the news. They didn't even know. They were like, we're going to try and get in touch with the studio and find out whether this is real or not. And then the president of the studio called me up and gave me the news as if I didn't know.

NICK GRIMSHAW: And did you play along?

TOM HOLLAND: No! I was like-

[laughter]

ANGELA HARTNETT: No! Say, 'Oi, idiot, I found out a month ago!'

TOM HOLLAND: You think an eighteen-year-old kid who's like scouring the internet isn't gonna find out?

NICK GRIMSHAW: 'Spider-Man?'

TOM HOLLAND: Yeah.

NICK GRIMSHAW: 'What's that?'

TOM HOLLAND: 'Who's Spider-Man?'

NICK GRIMSHAW: And then how does life change when you are in- well not just in Spider-Man, you are Spider-Man? Like, walking down the street once that film came out must have been crazy.

TOM HOLLAND: Yeah, it was interesting. After Spider-Man 1 came out, I thought like, oh, this is it, like, this is fame, this is, this is as big as it gets, like,

you get recognised everywhere you go. And I sort of thought to myself, like, oh, I've arrived now.

NICK GRIMSHAW: Mm-hm.

TOM HOLLAND: And then Spider-Man 2 came out, and it got even crazier. And you're like, oh wow, I didn't realise it could get a bit more crazier than this.

NICK GRIMSHAW: Levelled up.

TOM HOLLAND: And then Spider-Man 3 came out and that's when I was like, I think I need a security guard.

[laughter]

ANGELA HARTNETT: God. But how do you handle that? Because that's, that's a level of fame that's, I couldn't comprehend on any level.

TOM HOLLAND: I think that's where Zendaya and I have been such a, like, strong couple, is in the spirit of being able to relate with one another on something that is very, very unique.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah, of course.

TOM HOLLAND: And I think it's just relying on the people around you. It's about being a little bit more organised, knowing where you want to go, and, and, you know, there are restaurants that have little back rooms and stuff-

ANGELA HARTNETT: Yeah of course, yeah.

TOM HOLLAND: -where you can have a more private night.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: But at the end of the day, it's no hardship. You know, when people are recognising you because they enjoy your work, it's a pretty wonderful thing. Like, with the beer, I had, like, been in Boston these last few months, and these, you know, Americans coming up like, [*in American accent*]

‘Oh, bro, I love your beer.’ And you're like, that's such an awesome thing to experience.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: So...

ANGELA HARTNETT: And do you see yourself being an actor, obviously for the rest of your life, or do you feel yourself veering into other things, like the beer or doing, you know, having other little business interests and...

TOM HOLLAND: I don't foresee myself becoming like an entrepreneur and like building companies.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: This is so personal to me that it felt like it was something I should do. Like if I wanted to start, I don't know, like a leisurewear brand, like no one needs another leisurewear brand.

NICK GRIMSHAW: Yeah.

TOM HOLLAND: You know?

NICK GRIMSHAW: Obsessed.

TOM HOLLAND: Um, so, and, and with acting, like I love acting.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: One of the beautiful aspects of it is that you can dip out.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: But I haven't worked for three years.

ANGELA HARTNETT: You lazy sod, Tom.

[laughter]

TOM HOLLAND: Yeah!

ANGELA HARTNETT: Honestly.

TOM HOLLAND: You can say it again.

ANGELA HARTNETT: Murano's always looking for chefs, if you need a little...

TOM HOLLAND: You do not want me in your kitchen, oh my word.

[laughter]

NICK GRIMSHAW: Aren't you doing a new Christopher Nolan movie?

TOM HOLLAND: Yes I am, yeah.

NICK GRIMSHAW: And has that started shooting yet?

TOM HOLLAND: It hasn't started shooting. To be perfectly honest with you, I don't know anything about it.

NICK GRIMSHAW: That's great.

TOM HOLLAND: I'm super excited.

NICK GRIMSHAW: Yes.

TOM HOLLAND: Um, everything is very very hush hush.

ANGELA HARTNETT: Right.

TOM HOLLAND: Uh, I met with him. It was awesome.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Mm.

TOM HOLLAND: He kind of loosely pitched what it was.

NICK GRIMSHAW: Uh-huh.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: And I'm sure when he's ready, he'll announce what it is.

NICK GRIMSHAW: Oh, that's how much you actually know.

TOM HOLLAND: Yeah.

NICK GRIMSHAW: It's a film. You're in it.

TOM HOLLAND: It's a film with Christopher Nolan.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: We know the cast, or some of the cast.

TOM HOLLAND: Yes.

NICK GRIMSHAW: Tom Holland, Robert Pattinson, Matt Damon, Zendaya. Fab.

ANGELA HARTNETT: That's a good cast.

NICK GRIMSHAW: Solid cast.

TOM HOLLAND: Wonderful.

ANGELA HARTNETT: Solid, solid, yeah.

NICK GRIMSHAW: Solid cast. And I saw an interview that Zendaya did, or I read this, where she was saying, quite nice going to work with Tom Holland, because, one, we know each other, same schedule.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And I was like, oh yeah, fantastic. Win win.

ANGELA HARTNETT: Happy, yeah.

TOM HOLLAND: Studios love it, one hotel room.

[laughter]

ANGELA HARTNETT: Yeah, of course. Cut down one trailer.

NICK GRIMSHAW: Saving a fortune.

TOM HOLLAND: Separate drivers.

ANGELA & NICK: Separate drivers.

TOM HOLLAND: We're not crazy now.

NICK GRIMSHAW: We've gonna get into character.

[laughter]

ANGELA HARTNETT: Don't like to see her before nine o'clock.

TOM HOLLAND: Listen it's work, alright?!

NICK GRIMSHAW: It is work.

ANGELA HARTNETT: Come on, don't be mad.

NICK GRIMSHAW: It is work. But it's a weird job, and a weird life, and I did think, that's nice that they have each other.

ANGELA HARTNETT: Yeah.

TOM HOLLAND: Oh god, yeah.

NICK GRIMSHAW: That's nice.

TOM HOLLAND: It's a, it's a saving grace.

NICK GRIMSHAW: Yeah, big time.

TOM HOLLAND: Yeah, best thing that's ever happened to me.

NICK GRIMSHAW: Have you worked with Neil in a kitchen?

ANGELA HARTNETT: Yeah! It-

NICK GRIMSHAW: Yeah! Yeah!

ANGELA HARTNETT: Kitchens, no it is great. I love cooking with Neil. I think working in kitchens. I think if we worked just him and I, it would be brilliant but it's when you have everyone else around you.

NICK GRIMSHAW: Would you say you're the Tom and Zendaya of the culinary world?

ANGELA HARTNETT: Of course, of course.

NICK GRIMSHAW: I would.

[laughter]

NICK GRIMSHAW: Really like each other.

ANGELA HARTNETT: No, no, well at the end-

NICK GRIMSHAW: Similarities are there.

ANGELA HARTNETT: -of the day, I always look at Neil, obviously as a husband, but like as your best mate as well.

TOM HOLLAND: Yeah, of course.

ANGELA HARTNETT: Why wouldn't you want to be working with your best mate and doing stuff? You know, you have fun, don't you?

TOM HOLLAND: But it's just that perfect thing when you're on set and a director will give you a note that maybe you don't agree with, or I know that she doesn't particularly like, and it's just that like familiar glance at each other of like, can't wait to talk about that later!

[laughter]

[dinner table sounds]

NICK GRIMSHAW: Tom, we're gonna do a quickfire food quiz with you.

TOM HOLLAND: Okay.

NICK GRIMSHAW: Are you ready?

TOM HOLLAND: Yes.

NICK GRIMSHAW: What is your favourite form of potato?

TOM HOLLAND: Roast.

ANGELA HARTNETT: What's your favourite way to eat eggs?

TOM HOLLAND: Poached.

NICK GRIMSHAW: Do you have a favourite crisp, Tom?

TOM HOLLAND: I like a Monster Munch.

NICK GRIMSHAW: Ooh.

ANGELA HARTNETT: Ooh.

TOM HOLLAND: Yeah, pickled onion Monster Munch.

NICK GRIMSHAW: Can you get them in America?

TOM HOLLAND: No, you can't, no.

NICK GRIMSHAW: What's your favourite pasta?

TOM HOLLAND: I actually love Zendaya's spicy vodka fusilli thingymajiggy that she does.

ANGELA HARTNETT: Nice, ooh we cooked that the other day.

TOM HOLLAND: And it is delicious.

ANGELA HARTNETT: Wow.

TOM HOLLAND: Yeah. It's really good.

ANGELA HARTNETT: And that is quite an American thing with the vodka and the tomato, so yeah, good.

TOM HOLLAND: The vodka doesn't really do much though.

ANGELA HARTNETT: Yeah, it comes- a tiny little bit. I think I over vodka'd my one. You could definitely taste it!

[laughter]

NICK GRIMSHAW: Story of your life!

ANGELA HARTNETT: Was it a bottle? Oh no, maybe too much.

[laughter]

ANGELA HARTNETT: Go on.

NICK GRIMSHAW: And because it's Christmas, sprouts or parsnips?

TOM HOLLAND: Sprouts. I cannot eat parsnips.

NICK GRIMSHAW: Really?

ANGELA HARTNETT: Oh, I love a parsnip.

TOM HOLLAND: I cannot do it.

NICK GRIMSHAW: Love a parsnip.

TOM HOLLAND: I have tried parsnips, and the biggest crime in all of Christmas dinner is when you think you're eating a roast potato and it's actually a parsnip.

NICK GRIMSHAW: Oh!

[laughter]

ANGELA HARTNETT: Yes.

TOM HOLLAND: And you're like, you're like, ugh!

NICK GRIMSHAW: I feel you.

ANGELA HARTNETT: It's maybe the sweetness of them.

NICK GRIMSHAW: Yeah. Sometimes a bit perfume-y. I do like them-

TOM HOLLAND: Perfume-y, yeah.

NICK GRIMSHAW: Bit perfume-y, yeah.

ANGELA HARTNETT: I mean, I've got to say it, stuffing or pigs in blankets?

[laughter]

TOM HOLLAND: Pigs in blankets.

ANGELA HARTNETT: Oh no!

[laughter]

NICK GRIMSHAW: Sorry, Tom.

[theme music]

NICK GRIMSHAW: We're going to do the end of the show question, Tom.

TOM HOLLAND: Okay.

NICK GRIMSHAW: So for your chance to win the Waitrose goodie bag: 'You can have Angela cook your dinner for the rest of your life, but you have to be a plus one to every Arsenal game that she goes to.'

[laughter]

NICK GRIMSHAW: 'She's a die-hard gooner. What are you saying?' Could you be at the Arsenal weekly as a Spurs fan?

ANGELA HARTNETT: I don't think he can.

TOM HOLLAND: I gotta be honest, North London's a bit of a schlep for me.

[laughter]

TOM HOLLAND: I'm South London. That would sort of ruin every weekend.

[laughter]

TOM HOLLAND: Are you a big Arsenal fan?

ANGELA HARTNETT: Yeah, big Arsenal fan.

NICK GRIMSHAW: You can say no.

TOM HOLLAND: I'm gonna have to say no.

ANGELA HARTNETT: No.

NICK GRIMSHAW: [laughs]

TOM HOLLAND: But I'm gonna say purely on a schedule basis.

NICK GRIMSHAW: It's geographical.

TOM HOLLAND: I've got to travel too much.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah. Too far for you.

TOM HOLLAND: It would affect my career too much.

NICK GRIMSHAW: Yes.

TOM HOLLAND: And I'll have to come to your lovely restaurant, that's what I'll do.

ANGELA HARTNETT: Exactly.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: Compromise, good compromise, Tom.

NICK GRIMSHAW: There we go.

[*applause*]

NICK GRIMSHAW: Compromise. Honesty. Thank you so much, Tom.

TOM HOLLAND: Thank you.

NICK GRIMSHAW: The bag is yours.

TOM HOLLAND: Oh, fantastic.

NICK GRIMSHAW: That is yours. A round of applause for our guest, Mr. Tom Holland, everybody!

[*cheers and applause*]

NICK GRIMSHAW: Coming up next week on Dish, we are going to do the Dish Awards, a.k.a. the best bits of 2024.

ANGELA HARTNETT: If you would like to recreate any of the meals I make on Dish, you can find the ingredients and the method on [waitrose.com/dishrecipes](https://www.waitrose.com/dishrecipes)

NICK GRIMSHAW: We love hearing from you, so please come on, send us a question, I read them, Angela answers them. If you want to do it, [dish @waitrose.co.uk](mailto:dish@waitrose.co.uk)

ANGELA HARTNETT: Dish is an S:E Creative Studio Production

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