



HASSLE FREE CHRISTMAS DINNER

Treat you and your family to a wonderful Christmas Dinner courtesy of Home Bar & Kitchen! With our excellent hassle free, quality Food package that has been expertly put together from our New award-winning Head Chef, Matt Hurry.

The following options are available for collection only

Please specify your choice upon ordering:

Option one: Pick up your pre-cooked (right through) meals at a specified time on the 25th December. ready to serve!

Option two: Collect your part cooked package on the 24th December for yourself to cook through the next Day



The below instructions relate to option two only:

Pick up your rolled Turkey portion already prepared & buttered ready to place in the oven for just 30 minutes at 180c with 10 minutes of resting.

Accompanied with our lovely part-cooked roasted potatoes swimming in wonderful duck fat, thyme, & roasted garlic. All that needs to be done is place in the oven at 180c for 20 minutes until golden brown.

Our honey roasted carrots and parsnips already glazed, just 10 minutes in the oven will do the trick.

Not forgetting our already finished, with our twist on, Brussels Sprouts with chestnuts.

Just a quick toss in a pan with some foaming brown butter & it will be ready to serve.

Proper Gravy, Stuffing and Pigs in blankets are all included too, with a choice of delicious desserts to finish.

Please see Menu overleaf.

Christmas dinner in 40 minutes! Recipes & full ingredients will be included with your package.

Please let us know of any allergies or intolerances you may have

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CHRISTMAS DAY - TAKEAWAY MENU

£30 PER HEAD

Starters

Gin curd Salmon, Caper Berries, Lemon & Horseradish cream
Citrus dressed Quinoa, shaved fennel, Cucumber & Cherry Tomatoes (v,vg)
Chicken Liver Parfait, Red Onion Marmalade on a toasted Brioche

Mains

Roasted Breast and Leg of Norfolk Turkey with all the trimmings
(chestnuts, sautéed sprouts, stuffing, honey roasted parsnips, duck fat potatoes, homemade cranberry sauce, jus)
Wild Seabass, wilted Chard, Olive & Tomato crushed Potatoes, Champagne Sauce
Festive Nut Roast, sautéed Sprouts, Chestnuts, Honey & Carraway Carrots (V)

Desserts

Christmas Pudding served with Caramel Brandy Sauce
Dark chocolate Molten Brownie, Berry Compote & Chantilly Sauce
Warm Cinnamon spiced Plum, Apple, Blackberry Fool, Crumble with Lemon Gel

KIDS CHRISTMAS DAY MENU £15 PER HEAD

Starters

Veggie Crudite with hummus dip (v,vg)
Prawn cocktail, Maryrose sauce, iceberg lettuce

Mains

Roasted breast and Leg of Norfolk Turkey with all the Trimmings
Sausage and Mash, Garden Peas, Gravy
Fish Fingers, Fat Chips, Garden Peas
Penne Pasta in Tomato Sauce

Desserts

Christmas Pudding with Cream
Dark chocolate molten brownie, berries, whipped cream
Fruit salad

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