



Christmas Essentials Box

*£320 for a large box (feeds six people).
£260 for a regular box (feeds four people).*

Pre-order our sustainable produce to create a jolly good festive feast over the Christmas period.

All ingredients and items are sustainably sourced, high-welfare and are of the highest-quality.

We prepare and source our produce with attention to food safety regulations and with great environmental and ecological care.

For more information on individual products, please read below.



For any further information or questions, kindly email feedback@gladwinbrothers.com

Individual Products:

WHOLE NORFOLK BRONZE TURKEY

5-7kg

Wonderfully moist and flavourful British bird
for whole roasting on Christmas day.

Free-range and organic Turkeys fed on pastures and finished on
oats. Slow-grown and RSPCA Assured.

GAMMON, CHIPOLATAS, SMOKED BACON

Gammon (3kg), Chipolatas (x24), Smoked Bacon (1kg)

All pork on our Store is sourced from our own Sussex based
farm, [Owlettes Farm](#), run by Gregory Gladwin.

Our pigs are an Oxford Sandy and Black cross Saddleback – fed
on acorns and surplus market garden vegetables and fruits,
topped up with nutritional feed. The result is tasty tender meat
protected by a good layer of fat.

VEGETABLES

*Heritage Carrots, Brussel's Sprouts, Roasting Potatoes,
Parsnips, Turnips, Red Cabbage, Purple Kale, Parsley
Root, Jerusalem Artichokes, Cranberries, Clementines*

Bio-dynamic vegetables made without pesticides.

The vegetables don't come wrapped in plastic or treated with
any chemicals. All veg is seasonal and local, in support of
sustainable British farmers.

GAME TERRINE

Made by chef Oliver Gladwin to create a delicious terrine. Made
using [British Game Alliance](#) approved game; pigeon. Flavoured
with sustainably sourced British winter fruit.

*Contains Gluten

CURED TROUT

200g

Sourced from [ChalkStream Foods](#); a British supplier of pure Chalkstream trout which is RSPCA and [Quality Trout UK](#) Assured.

STILTON

1st Grade Stilton made using grass-fed, free-range dairy cows. Sourced from Tuxford & Tebutt

*Contains Dairy, Pasteurized.

CHRISTMAS PUDDING

Homemade by Oliver Gladwin, these Christmas puddings are made with seasonal, organic ingredients from sustainable, local suppliers.

*Contains Gluten, Dairy, Eggs, Nuts and Alcohol

LUXURY ITEMS:

£620 (feeds six people)

Includes all of the products above PLUS the below:



BEEF WELLINGTON

Beef sirloin wrapped in mushroom duxelles, herb pancake, and buttery pastry. To ensure the wellington arrives in perfect condition, we blast chill the wellington; keeping it perfect all the way to your front door.

Made with the highest quality beef from our family farm, [Owletts Farm](#). Our beef comes from Simmental cows, crossed with Angus and Sussex bulls. We keep the calves suckling for nine months and rear them through to beef at 24-30 months.

*Contains Gluten, Dairy and Eggs

EXMOOR CAVIAR

50g

From [Exmoor Caviar](#), the first farm in the UK to produce English Caviar. This Cornish Salted Caviar has a rich and creamy flavour, with a mild nuttiness and afternotes of oyster.

BLACK WINTER TRUFFLE

10g

One of the biggest gastronomic sensations of recent years, the flavour is rich, intoxicating, decadent and utterly delicious. Serve shaved through pasta or over scrambled eggs.



NUTBOURNE VINEYARDS

[Nutbourne Vineyards](#) is our family vineyard nestled in the heart of West Sussex.

We grow & produce a range of award-winning wines. The ten hectares of landscape is carefully looked after to preserve its natural habitat. We grow Bacchus, Riesling family varieties, Chardonnay & Pinot Noir & produce 40,000 bottles each year. Enjoy a bottle of Nutbourne wine in the spirit of “what goes together, grows together.”



www.nutbournevineyards.com

Sussex Reserve, 2018

Magnum Bottle

This “field blend” wine showcases the terroir of Nutbourne - combining the soil, the geography and the climate of our special corner of West Sussex.

With tremendous freshness and wild fruit flavours, it is crisp, dry, and aromatic, combining our old vine Riesling-style German varieties with Pinot Noir. Perfect to drink on its own or with lighter meals.

[BRONZE Medal Winner - Wines of Great Britain Awards 2018, 2019 & 2020](#)

Nutty Vintage

2x 750ml Bottle

Our Classic Method sparkling is wine made with Pinot Noir, Chardonnay and Pinot Blanc. **Beautifully balanced** and white gold in colour, it has a **natural richness** and **floral bouquet**. It is aged for 36 months in our underground cave beforehand disgorge and finishing.

Nutty Vintage can compete with any sparkling wine in the world. A lovely aperitif, great for lavish entertaining and a treat to cut the sweetness of rich chocolate desserts.

[SILVER Medal Winner - Wines of Great Britain 2019 and 2020](#)

CHATEAU TALBOT, 2012

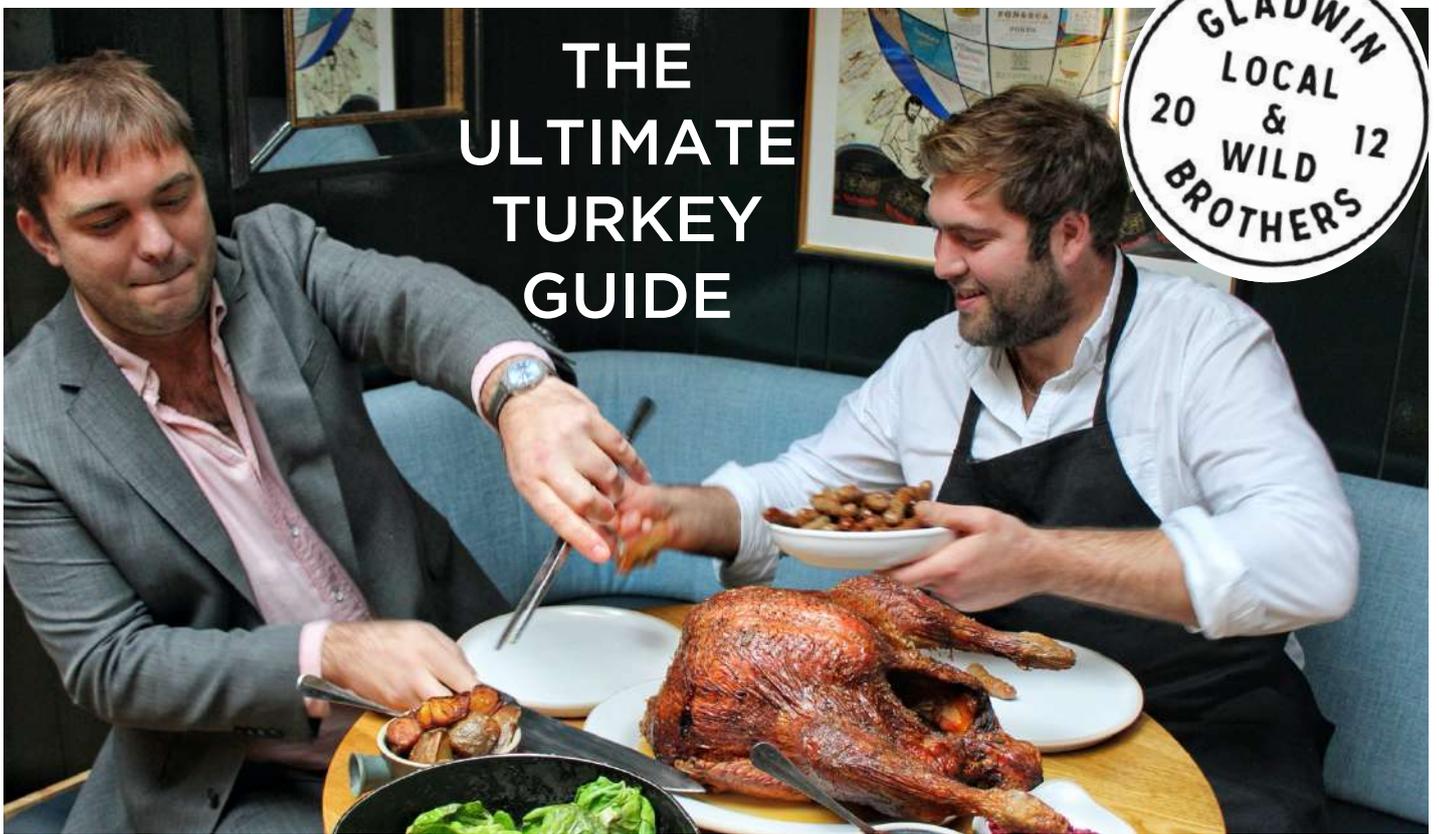
2x 750ml Bottle

A rich and complex red wine from Saint-Julien

“Talbot is a champion of longevity; even young Talbot is pleasant and rounded, always characterized by silky, mild and very civilized tannins. Talbot possesses an expansive character. It’s never withdrawn into itself and has the courtesy of being in a good mood every day. It’s a racy wine, with complex marks of Havana tobacco and liquorice, classically delicious without ever the slightest hint of austerity.” - Chateau Talbot website

[To see Chateau Talbot’s own data sheet, click here.](#)





THE ULTIMATE TURKEY GUIDE

This is your go-to-guide on all things
gobble gobble!

You've taken the first important step; you've ordered your whole Norfolk Brown Turkey and placed it on the kitchen counter but now what?

Us Gladwins are experts at this and we're at hand to demystify the cooking instructions around this beautiful bird - you'll be sitting down, wine in hand, to an expertly cooked feast in no time...well, it does take about three and half hours, but you get our meaning!

In your Christmas Box, you'll have a whole Norfolk Brown Turkey. We suggest cooking it the traditional way; whole and roasted for a succulent meat and crispy skin.

Remember to read the recipes all the way through before you start.

CLASSIC ROAST TURKEY RECIPE



You Will Need:

5kg Turkey, a few sprigs of sage, 1 lemon (halved), juice of 2 lemons, 1 onion (sliced), butter, olive oil to grease your tray.

BEFORE YOU START;

Preheat the oven gas 5, 190 degrees,
fan 170 degrees.

Dry the outside of the turkey with a clean kitchen towel or paper.
Season the cavity with salt, pepper and fresh sage.

Half-fill a deep roasting tray with hot water and place it in the bottom of the oven, this will steam the oven and create moisture for a succulent Turkey.

Put the sage, lemon halves and onion in the cavity of the bird, then place it on another roasting tray. Spread the butter all over the bird and season with salt and pepper. Cover the tray with foil, sealing the bird in, and cook for 2 ½ hours, basting twice along the way (every hour).

Remove the foil and baste the bird once more before pouring over lemon juice and continuing to cook for a further 40-50 minutes, until the Turkey is golden brown and beautiful! Cover any parts that start to burn with foil.

Drain the Turkey and put those valuable juices aside. Place on a warm serving plate. Cover with foil and leave to rest for 30 minutes.

While the turkey rests; put your gravy in a deep pot. Slowly bring to boil, adding the turkey roasting dishes as you stir the mixture.

Serve with your sides.

YOUR SIDES, OH, YOUR LOVELY SIDES!



SHAVED BRUSSEL SPROUT SALAD, CHEDDAR, APPLE

A Gladwin resto favourite and fresh way to enjoy Brussel's – it's been known to turn many an anti Brussel-er.

You will need:

50ml walnuts, 50ml olive oil, 1TBS honey, salt, pepper, 300-400g raw Brussel's Sprouts, 2 eating apples, 150g mature cheddar.

Mix the walnuts, oil, honey, salt, pepper in a small roasting tray. Cook for 10 minutes at 150 degrees until nuts are nicely toasted.

Meanwhile, shred the sprouts or chop finely. Core the apples, keeping the skins on and cut them into fine matchsticks. Combine the sprouts and apples in a mixing bowl, add the lemon juice and toss together,

To serve, sprinkle the salad with mature cheddar and scatter over the toasted walnuts. Drizzle the honey flavoured oil over the top.

BLANCHED PURPLE KALE

Blanche your curly kale in a large pan of salted boiling water for 6-8 minutes; drain well and serve.

HONEY ROASTED ROOT VEGETABLES

Aside from your root vegetables (Salsify, Parsley Root and Turnips) you will need: ½ cup of olive oil, ½ a cup of honey, 6 thyme sprigs, 2 TBSP of Sherry Vinegar.

Chop or slice your root vegetables as you wish.

Preheat the oven to 200 degrees. In a bowl, toss the root vegetables with the oil, honey and thyme and season with salt and pepper.

Place veg on a tray (you may need more than one), with each enough space to cook and brown. Cover with foil and roast for 40 minutes, giving the pans a little shake halfway through.

Remove the foil and roast for 10 minutes more, until glazed and shining. Return them to your bowl and pour in the Sherry Vinegar before seasoning with salt and pepper. Serve in a warm dish.

ROASTED JERUSALEM ARTICHOKE

Preheat your oven to 170 degrees. Scrub the artichokes well under water. Halve them, leaving the skins on for extra texture and nutty flavour. Place in a roasting tray with lashings of olive oil and herbs (we like to use thyme and rosemary). Add a garlic clove to the tray, roughly chopped in half.

Roast in the oven until your artichokes are tender and golden, or for around 45 minutes.

YOUR SIDES, OH, YOUR LOVELY SIDES!



CRANBERRY RELISH

This is a simple Christmas relish recipe. It's a family favourite that we make every year - great with Christmas dinner and with cold meats on Boxing Day.

You will need:

250g Chopped fresh cranberries, 250g Chopped dried cranberries, 250g Chopped walnuts (preferably roasted), 100ml Grand Marnier, 20g Chopped Thyme, 2 oranges juiced, with both their zests to the side, 40ml Sherry Vinegar, 25ml Maple Syrup.

Combine all the ingredients in a bowl and mix together well. Place in a clean, sterilised glass jar. This is a relish, so it does not require cooking, but benefits from macerating for about 6 hours, or overnight if that's more convenient. It should taste fresh and will therefore add a lovely vibrancy to your Christmas dinner.

FRUITY PUDS FOR THE FAMILY

CHRISTMAS PUDDING

We prefer to steam our puds for a moist, fragrant delight. In this case, leave the packaging on the pudding. Then leave it in

Place in a steamer over boiling water and steam for two hours. Ensure the water does not seep into the packaging.

If you'd like to microwave the pudding, pierce the film and place in the microwave. Heat on full power: 800W for 2 minutes 30 seconds. Leave to stand for 2 minutes. Repeat the action and serve out of the packaging, when hot.