Christmas Dinner Planning Checklist

A three-week countdown and shopping list for a calmer holiday meal.

THREE WEEKS TO CHRISTMAS DINNER

- [ ] Three weeks out: confirm guests and menu
- [ ] Three weeks out: plan turkey size and oven space
- [ ] Two weeks out: write the grocery list
- [ ] One week out: shop non-perishables
- [ ] One week out: clear fridge and freezer space
- [ ] Five days out: buy the turkey
- [ ] Three days out: start thawing in the fridge
- [ ] Two days out: bake pies and make sides
- [ ] Day before: set the table and chop vegetables
- [ ] Christmas morning: start the turkey early

Christmas Dinner Shopping List

- [ ] Turkey, thawed and ready to roast
- [ ] Potatoes, carrots and onions
- [ ] Stuffing bread, celery and herbs
- [ ] Butter, cream and milk
- [ ] Cranberry sauce and gravy stock
- [ ] Pies, cream and vanilla
- [ ] Sparkling water and ice
- [ ] Foil, parchment and roasting bags
- [ ] Candles and napkins
- [ ] Coffee and tea

NOTES

Day-Of Cooking Timeline

What time will the turkey go in the oven?

Which dishes need the oven, and at what temperature?

What can cook on the stovetop while the turkey rests?

When will you carve, and who will help serve?

What is the cleanup plan?