

Traditional Butchers

Christmas Order Form 2023

Closing Sunday 24th December at 1pm

four Name			
Your Tel No			
What day	y will you collect from the shop?		
		Please leave these columns empty	
Weight & Description		Weight	£

Wed 20th Dec - 8.30am to 1pm

Fri 22nd Dec - 8.30am to 1pm

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Christmas Eve - 8.30am to 1pm

Mon 25th Dec to Wed 27th Dec - CLOSED

Thu 28th Dec - 8.30am to 1pm

Fri 29th Dec - 8.30am to 1pm

New Years Eve - 8.30am to 1pr

New Years Dav to Mon 1st Jan - CLOSED

Tue 2nd Jan - Open as Usua

Orders by Saturday 9th December to avoid disappointment 01263 732264

Christmas Product List

On the first day of Christmas, my true love said to me, 'I've bought a big fresh turkey and a proper Christmas tree.'

On the second day of Christmas, much laughter could be heard as we feasted on our turkey - a most delicious bird.

On the third day of Christmas, came the people from next door. The turkey tasted just as good as it had done before.*

Birds

Bronze Turkey: Naturally slow growing, fed a natural diet and reared to maturity ensures a layering of

fat which means the meat is moist and juicy upon cooking. Plucked by hand and hung for 7 days enhancing the flavour and further tenderising the meat. The meat has a

full flavour and ample breasts giving lots of white meat. £17.60 Kg

Boneless Turkey Breast: Easier to carve with no waste makes this a practical solution. £18.00Kg

Martins Farm Chickens: A full flavoured and tender bird. Max size 4kg £9.50Kg

Beef

Ribs of Beef: 28 day dry aged, grass fed Blickling Beef. £19.20Kg

Ribs of Beef, As above, with a good layering of fat and marbling through the middle, served pink.

boned & rolled: Beautiful. £33.50 Kg

Sirloin boned & rolled: Leaner than ribs, tender with plenty of flavour. £39.90 Kg

Fillet: Leaner than sirloin and the most tender, perfect for Beef Wellington. £61.00Kg

Pork

Holkham Estate, high welfare, grass fed pork

traditional method on the premises. £8.60 Kg

Back Bacon / Whites family recipe bacon, available smoked (over oak shavings) and unsmoked/green

Streaky Bacon: dry cured using a traditional method on the premises. £12.00/ £10.00Kg

Pork Sausapes/ Handmade in the shop, tied in the traditonal way using natural casings. Available

Pork Chipolatas/ gluten free (specify on ordering). £8.50 Kg

Cocktail Sausages:

Sausage Meat: Made using locally reared pork. Available gluten free (specify on ordering). £8.50Kg

Flavoured Sausages: 15 flavours. 3 Gluten free options. Ask the friendly butcher. £8.50Kg

Pigs in Blankets: Cocktail sausages wrapped in streaky, ready for the oven. £15.00Kg

Leg, boned & rolled: Best for roasting with plenty of crackling. £8.20 Kg

Shoulder, boned & rolled: Perfect for slow roasting or pulled pork. £7.20Kg

Pork Loin, boned & rolled: Sirloin of pork, the leanest pork offering with a covering of fat for perfect crackling.

£9.20Kg

Lardons: Cubed bacon, ready for sprouts. £10.00 Kg

Venison

Chicken Stock, Beef Stock, Black Pudding, Eggs, Cranberry Jelly.

*read the full poem www.poeticexpressions.co.uk