

G.F. WHITE

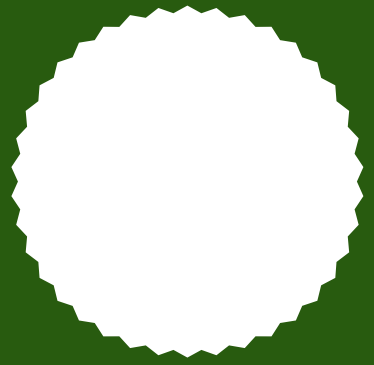
Est. 1855



Traditional Butchers

Christmas Order Form 2024

Closing Tuesday 24th December at 1pm



Your Name

Your Tel No

What day will you collect from the shop?

Please leave these columns empty

Weight & Description	Weight	£

Wed 18th Dec - 8.30am to 5pm
Thu 19th Dec - 8.30am to 1pm
Fri 20th Dec - 8.30am to 1pm
Sat 21st Dec - 8.30am to 1pm
Sun 22nd Dec - 8.30am to 1pm
Mon 23rd - 8.30am to 1pm

Christmas Eve - 8.30am to 1pm
Wed 25th Dec to Sun 29th Dec - CLOSED
Mon 30th Dec - 8.30am to 5pm
New Years Eve - 8.30am to 1pm
New Years Day - CLOSED
Thu 2nd Jan - Open as usual

01263 732264

Christmas Product List

In Norfolk's quaint butcher, the choices abound, Pork pies and fine sausages all stacked around.
"Should I go for the turkey, or maybe a duck? Or that lamb that's been grazing—oh, what the luck!"

"Locally sourced," he says with a grin, As I ponder the options, my head starts to spin.
"Beef's got that charm, but chicken's so nice, What's your favorite, good sir? I could use some advice!"

He chuckles and says, "Just grab what you crave, But don't forget pudding, it's time that you save!"
So I left with a smile, my feast now complete, With a Norfolk delight and a whole lot of meat!

Birds

Bronze Turkey:	Naturally slow-growing, raised on a natural diet until maturity, this process ensures a rich layer of fat that results in moist and juicy meat. Hand-plucked and hung for seven days, this method enhances the flavor and tenderizes the meat further. The result is full-flavored meat with generous breasts, providing plenty of white meat. £18.00 per 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 £10.40Kg
Free Range Goose:	Another traditional choice for Christmas. £19.20Kg (limited supply)
Martins Farm Ducks:	A popular alternative. £10.40Kg (limited supply)

Beef - National Trust Estate, high welfare, grass fed.

Ribs of Beef:	28 day dry aged, grass fed Blickling Beef. £20.50Kg
Ribs of Beef, boned & rolled :	As above, with a good layering of fat and marbling through the middle, served pink. Beautiful. £33.50Kg
Sirloin boned & rolled:	Leaner than ribs, tender with plenty of flavour. £45.00Kg
Topside:	Lean, more utilised muscle so better cooked slow to enhance the flavour. £17.50Kg
Fillet:	Leaner than sirloin and the most tender, perfect for Beef Wellington. £61.00Kg

Pork - Holkham Estate, high welfare, grass fed.

Gammon:	Available smoked (over oak shavings) and unsmoked (a.k.a green), dry cured using a traditional method on the premises. £8.60Kg
Back Bacon / Streaky Bacon:	Whites family recipe bacon, available smoked (over oak shavings) and unsmoked/green, dry cured using a traditional method on the premises. £12.00/ £10.00Kg
Pork Sausages/ Chipolatas/Cocktails:	Handmade in the shop, tied in the traditional way using natural casings. Available gluten free (specify on ordering). £9.50Kg
Sausage Meat:	Made using locally reared pork. Available gluten free (specify on ordering). £9.50Kg
Flavoured Sausages:	15 flavours. 3 Gluten free options. Ask the friendly butcher. £9.50Kg
Pigs in Blankets:	Cocktail sausages wrapped in streaky, ready for the oven. £15.00Kg
Leg, boned & rolled:	Best for roasting with plenty of crackling. £8.20Kg
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. £10.00Kg

Venison

Locally shot venison: Diced, Minced, Steaks & Joints available.

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