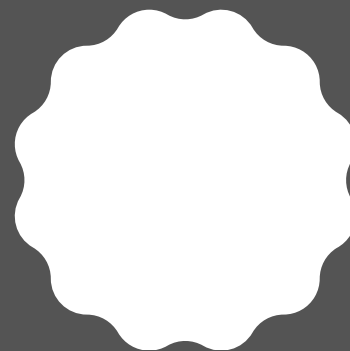




*Traditional Butchers*

## Christmas Order Form 2025

Closing Wednesday 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 | £ |
|----------------------|--------|---|
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01263 732264

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

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

Order Free Range Poultry by 10<sup>th</sup> December to guarantee supply- limited stock

# Christmas Product List

Ho ho hold your gravy boat — It's time to feast in style!

At Whites, we believe your festive table should be as special as the company around it — that's why every bird, joint and sausage is locally sourced, high-welfare, and handcrafted with more care than Santa stuffing stockings. Whether you're after a show-stopper turkey, a dripping rib of beef, or sausages that make your mouth water — we've got your back.

Don't dally though — pre-order early to avoid disappointment, especially on our rare cuts!

## 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. £19.00 per kg. |
| Boneless Turkey Breast: | Easier to carve with no waste makes this a practical solution. £20.00Kg                                                                                                                                                                                                                                                                                       |
| Martins Farm Chickens:  | A full flavoured and tender bird. Max size 4kg £11.20Kg                                                                                                                                                                                                                                                                                                       |
| Free Range Goose:       | Another traditional choice for Christmas. £20.80Kg (limited supply)                                                                                                                                                                                                                                                                                           |
| Martins Farm Ducks:     | A popular alternative. £11.40Kg (limited supply)                                                                                                                                                                                                                                                                                                              |

## Beef - National Trust Estate. High welfare. Grass fed.

|                                   |                                                                                                         |
|-----------------------------------|---------------------------------------------------------------------------------------------------------|
| Ribs of Beef:                     | 28 day dry aged, grass fed Blickling Beef. £24.00Kg                                                     |
| Ribs of Beef,<br>boned & rolled : | As above, with a good layering of fat and marbling through the middle, served pink. Beautiful. £35.00Kg |
| 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. £9.80Kg                              |
| Back Bacon /<br>Streaky Bacon:          | Whites family recipe bacon, available smoked (over oak shavings) and unsmoked/green, dry cured using a traditional method on the premises. £13.00/ £12.00Kg |
| Pork Sausages/<br>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. £20.00Kg                                                                                          |
| 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.