

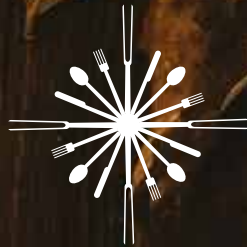


HAMBLETONS

BUTCHER • DELICATESSEN • PIE MAKER

*Celebrating
Christmas*

CHRISTMAS 2018





HAMBLETONS

BUTCHER • DELICATESSEN • PIE MAKER



Making Christmas Special

We hope that you find this brochure an inspiration and help you to make Christmas one to remember!

Ask our friendly staff about any of the products in this brochure or other products that will make your Christmas special. We are happy to help and give you an idea of sizes and costs and even cooking instructions!

We would like to say a warm festive thank you for all of your support throughout the year.

Merry Christmas and a Happy New Year.



www.hambletonfarms.co.uk



ENJOY THE SEASON OF COMFORT





Our Delicious Turkeys

HAMBLETON FREE RANGE BRONZE

Each Christmas we make sure our customers are given the best turkeys we have to offer, the best for flavour, juiciness and firmness, that's why our own range of turkeys are grown especially for us in Norfolk by Robert Garner and family.

These turkeys are a free range bronze or a free range Norfolk Black. The bronze is denoted by its plumage, which bares an iridescent bronze-like sheen. The Garner family use only the best slow maturing birds and feed them the finest of feeds to ensure great taste and tenderness.



**THIS YEAR WE HAVE
TWO FANTASTIC
CHRISTMAS TURKEYS
TO CHOOSE FROM.
BOTH CAREFULLY
CHOSEN FOR THEIR
SUPERIOR TASTE
AND PROVENANCE.**

CALDECOTT WHITE TURKEY

The Coldecott family have been growing turkeys since 1958. These birds are slow grown, barn reared turkeys, using only the highest welfare standards. The Coldecott's team aim is to produce the finest traditional grown turkey for the Christmas table.

Weight and portion guide



4.5 - 5kg (10-12lbs) Feeds 8	5 - 6kg (12-13lbs) Feeds 8-10	6 - 7kg (13-15lb) Feeds 10+	7 - 8kg (15-17lb) Feeds 12+	8 - 9kg (17-20lb) Feeds 14+	10kg+ (22lb+) Feeds 16+
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PERFECT TURKEY OUR TIPS

Buy one of our a well-reared birds to guarantee the best quality.

Remove the wish bone before cooking. It makes carving much easier.

Allow the bird to come up to room temperature before roasting.

Using a thermometer probe to test when the turkey reaches 75°C is the best way to ensure your turkey is cooked perfectly.

Rest the bird outside the oven for at least half an hour before carving.

To retain the best flavour remove all the meat from the bird before the end of the meal.





Boneless Turkey Joints

LOCAL ENGLISH BONELESS TURKEY JOINTS

We source all our boneless turkeys from Farm Fresh Turkeys based in Cold Newton Leicestershire just 10 miles from Oakham. Our skilled butchers can prepare these turkeys to your specific requirements. We typically cover the joint in bacon which aids its roasting and stuff them with sage and onion if requested.

TRADITIONAL THREE BIRD ROAST

Prepared by our butchers, we create this from a free range bronze or a free range goose. We remove the rib bones then stuff the bird with either duck and pheasant breast or chicken and pheasant breast, plus our 'Head Butchers Special Stuffing'. The result is a bird that is very easy to carve, looks and tastes wonderful. For large parties we recommend serving a turkey, they are delicious and the portions will go that bit further.

★ ★ ★ ★ ★

OUR 'HEAD BUTCHERS SPECIAL STUFFING' CAN BE PURCHASED SEPARATELY, IT'S A MUST FOR YOUR CHRISTMAS MEAL! YOU WON'T BE DISAPPOINTED

THE KINGSMAN THREE BIRD ROAST

Using only the breast meat we stuff the turkey with Gressingham Duck breast, pheasant breast and handmade sage and onion stuffing. It is then wrapped in streaky bacon and garnished.



Wight and portion guide

LOCAL ENGLISH BONELESS TURKEY JOINTS

Please allow for 250g per person or portion.
For example a 1.5kg Turkey Butterfly Joint will serve 6 people.

TRADITIONAL THREE BIRD ROAST

For your three bird roast first select the type of whole bird i.e. Turkey or Goose

Cost for preparing a Traditional three bird roast is £30.00 in addition to the whole bird cost.

THE KINGSMAN THREE BIRD ROAST

Allow 250g per person or portion. Birds start at 2kg to 6kg a 6kg bird feeds 6-18 people





Our Other Festive Birds

DUCK

The unique Gressingham Duck was created by breeding the Wild Mallard and the Pekin. The result is a bird that is renowned for its wonderful flavoursome meat with approximately 20% more breast meat than other ducks of the same weight. As well as a high proportion of breast meat, Gressingham Ducks are renowned for their rich game flavour, lower fat content and thin crispy skin. We can also stuff the duck with pheasant and chicken breast to produce a three bird roast.

GOOSE

We source our free range geese direct from Botterills Farm in Croxton Kerial near Grantham. The Botterill family have owned the farm for over 70 years and produce some of the finest geese. The flocks are quite a sight as they are herded through the local villages. We have sourced many geese over the years, but we particularly enjoy the Botterills bird.

CAPON

Grown especially for the Christmas table these very large cockerels are a gamier tasting version of the classic chicken. Full of flavour and lots of meat on the bone these birds are sourced from farms in Norfolk.



OUR BIRD RANGE

Duck

Goose

Pheasant

Guinea Fowl

Partridge

Chicken

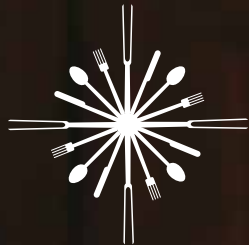
Capon



Weight and portion guide

DUCK	1.7kg (3.5lb) Serves 2	1.9kg (4lb) Serves 3	2.1kg (4.5lb) Serves 4	2.3kg (5lb) Serves 4+
GEESSE	4kg (8.5lb) Serves 4	5kg (11lb) Serves 6	5.5kg (12lb) Serves 8	
	Includes giblets and fat which is great for roast potatoes			
CAPON	2.7kg (6lb) Serves 6	3.5kg (7lb) Serves 7	4kg (8lb) Serves 8	4.5kg (9lb) Serves 9
				5kg (10lb) Serves 10+

28 DAY AGED •
HF
FORE-RIB OF BEEF •





Only the best Beef

DRY AGED BEEF

Our team of experienced butchers ensure that all our beef is dry aged on the bone for a minimum of 28 days ensuring flavour and tenderness. Only then is the beef ready to be cut and trimmed to form the centre piece for your Christmas dinner. We would recommend sirloin or French trimmed fore-rib as the best of the cuts. Feel free to ask any member of the team for advice.

ROLLED SIRLOIN OF BEEF

Our 28 day aged rolled sirloin of beef is especially tender. It is cut and rolled by our butchers instore and is one of our most popular Christmas choices perfect for a Boxing day treat.

FRENCH TRIMMED FORE RIB OF BEEF

Our 28 day aged fore-rib of beef are a Christmas favourite. It's one of the most succulent of cuts. Veined with juicy fat, a rib self bastes as it cooks. Boned and rolled with the ribs left on. We can also bone and roll this joint without the ribs.

TOPSIDE OF BEEF

A true British favourite, matured on the bone for 28 days. Our topside is full of flavour and is ready to be roasted.



OUR BEEF RANGE

Topside
Sirloin Boned and Rolled
Rib of Beef
Fillet Steak
Rump Steak
Beef Wellington

Weight and portion guide



Rib on the Bone
2 Ribs **Feeds 4-6 people**
4 Ribs **Feeds 6-10+ people**

Rolled Sirloin of Beef
2 kg (4lb) **Feeds 4-6 people**
4 kg (8lb) **Feeds 8-12 people**



AND JOY THE SEASON OF COMFORT
HF





Perfect Pork

OUR FREE RANGE PORK

We have a large selection of pork cuts to choose from at Christmas time. Our carefully scored loin of pork is easy to carve and is highly recommended, as is our pork leg, expertly boned and rolled, both have a good depth of flavour and a covering of crackling we all love.

The pork shoulder never disappoints, cooked slowly, its moist, tasty and always a reliable family favourite.

Our pork belly is the top crowd pleaser, an ultimate combination of crispy skin and juicy meat puts this dish at the top of the roasting list for your Christmas guests.

HANDMADE SAUSAGES

We make all of our sausages by hand. This ensures unbeatable taste and texture. We are delighted to bring a large range of sausages (see right) for your enjoyment using fresh herbs, spices and our award winning recipes.

Our own Christmas sausage meat comes in 1lb tubes ideal for stuffing and finishing your Christmas meals. One tube serves three people.

SAUSAGE PACK SIZES

6 & 12 thick sausages per pack	1lb sausage meat tubes
10 chipolatas per pack	1lb head butchers stuffing tubes
10 pigs in blankets per pack	



OUR SAUSAGE RANGE

Lincolnshire

Tomato & Basil

Cracked Black Pepper

Pork & Stilton

PLUS

Sausage Meat

Pigs in Blankets

Chipolata
Cocktail in Blankets

Lincolnshire
Chipolatas



Weight and portion guide

Pork Loin Boned and Rolled
 2 kg (4lbs) **Serves 6-8 people**
 3 kg (6.6lbs) **Serves 10-12 people**

Pork Leg Boned and Rolled
 2 kg (4lbs) **Serves 6-8 people**
 3 kg (8lbs) **Serves 10-12 people**



ENJOY THE SEASON OF COMFORT





Traditional Lamb

OUR BRITISH LAMB

All of our lamb is grown on British farms and selected only from suppliers that believe in our own exacting standards. The lamb is matured on the bone for 7-10 days before being carefully prepared for your table. We produce a variety of wonderful lamb joints but we believe that one of the best for Christmas is our leg of lamb with the bone in.

LEG OF LAMB – BONE IN

One of the best loved and most traditional roasts. Our leg of lamb is rich and full flavoured. One of the leaner joints this can be cooked and carved on the bone.

SHOULDER OF LAMB – BONE IN

This joint can be prepared for you either on the bone or off. Best slow cooked for many hours, full of flavour.

LOCAL GAME

We source all our fresh game from our local supplier. Having developed a close relationship we source the seasons best cuts and oven ready birds.

GAME BIRDS

We stock pheasants and partridges all the way through the season. Fresh and sold individually.

VENISON HAUNCH

We bone our fresh venison haunches, then trim and cut them into joints, steaks and dice.



OUR LAMB CUTS

Whole Leg

Shoulder

Lamb Cushion

Loin Chops

Asparagus Loin of Lamb

Rack of Lamb



OUR GAME RANGE

Pheasants

Partridges

Guinea Fowl

Venison

Rabbits



Wight and portion guide

Leg of Lamb on the bone

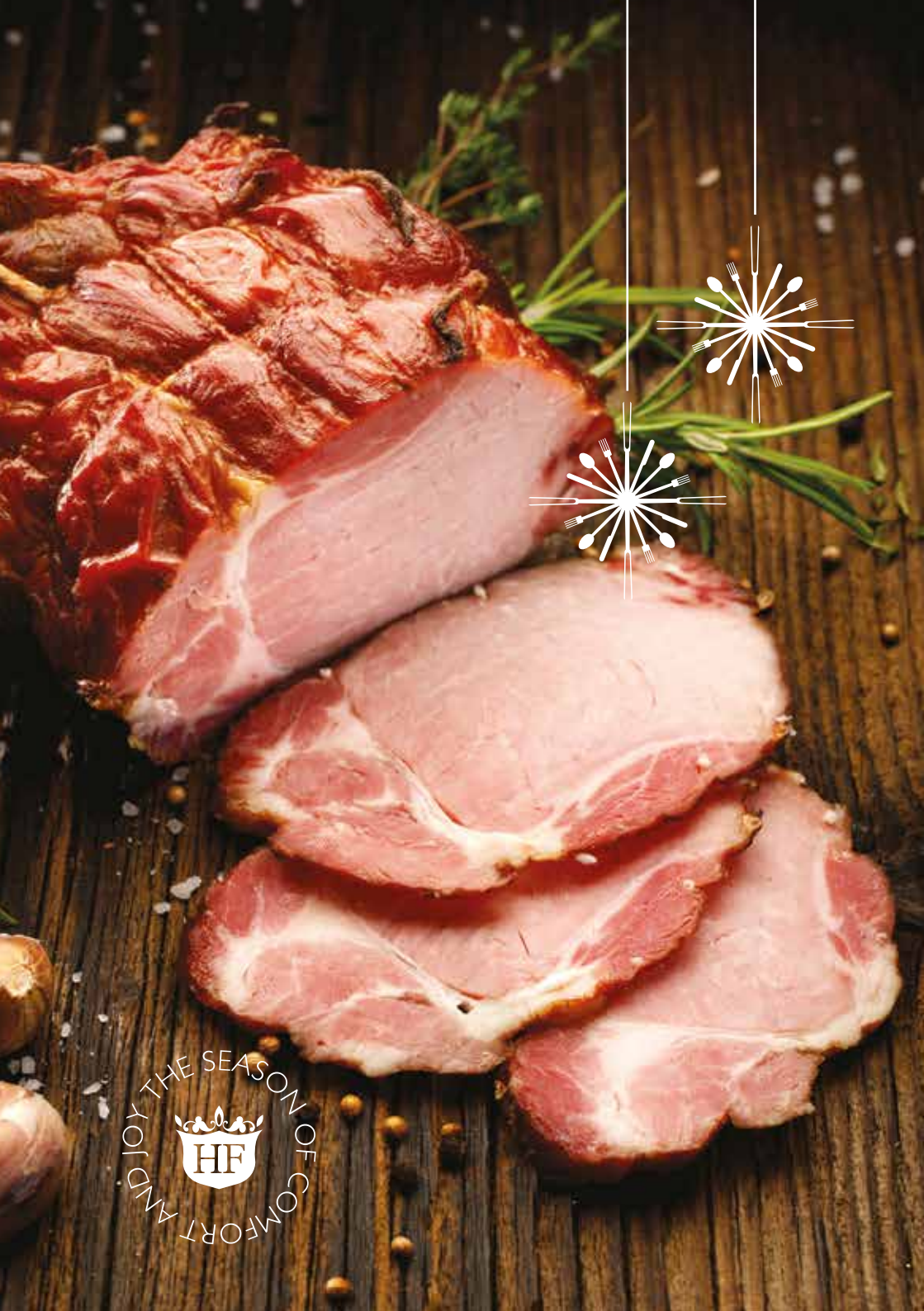
Half Leg **Feeds 3-4 people**

Whole Leg **Feeds 5-6 people**

Shoulder of Lamb

Half Shoulder **Feeds 3-4 people**

Whole Shoulder **Feeds 5-6 people**



AND JOY THE SEASON OF COMFORT





Gammon and Cooked Hams

OUR GAMMONS

We source all our gammons from Hall & Co in Cheshire. All our gammons are made using pork sourced from British farms! Anthony Hall and his team are passionate about provenance and flavour hence their gammons are of the highest quality. We can cut gammons to any size you like. Below is a handy guide.

OUR COOKED HAMS

All our hams are from pork sourced from British farms. We dress them all by hand using traditional techniques. Beautiful home cooked plain hams tender and delicious. Honey roast hams, with honey and brown sugar. Mustard ham with the rind removed and a layer of English mustard and mustard seeds. We have plenty of choice for the Christmas table.



OUR GAMMON RANGE

Gammon Joint
Gammon Steak
Back Bacon Sliced
Smoked Bacon Sliced
Streaky Bacon Sliced
Back Bacon per pack
Smoked Back Bacon per pack



COOKED HAMS RANGE

Boiled Ham
Ham on the Bone
Honey Roast Ham
Breaded Ham
Mustard Glazed Ham



Weight and portion guide

HORSESHOE GAMMON JOINT & SMOKED GAMMON JOINT

(all size guides are an approximate)

1.25kg (2.75lb)	2.5kg (5.5lb)	5kg (11lb)
Serves 4	Serves 8	Serves 15+





Christmas Deli

OUR AWARD WINNING PORK PIES

Lovingly handmade to a secret recipe, filled with only the finest ingredients our pork pies are something extra special. All our famous pork pies are available in classic, large, 7 inch and 10 inch cutting pies. Stock up your fridge as they are perfect for unexpected guests, lunch or a light snack. We also have a wide selection of pickles and mustards.

OUR DELI MEATS & PATÉS

All our olives come from a company called Belazu. These guys are olive specialists, they love sourcing the best olives possible from the greatest growers in the Mediterranean, check out their website for the in-depth story.

Our cured meats are sourced from Italy, Spain and Germany, and we also have a range of English cured salamis. We especially love our 24 month cured Parma Ham, this is best sliced thinly and goes well with a light salad and a glass of Prosecco!

Our wide selection of hams are steam cooked for 10 hours. Steaming instead of roasting results in a moist ham which is full of taste. We also roast beef, turkey and pork fresh in store, ready for slicing to your order.



PORK PIE RANGE

Classic
Hambleton
The Rutland
Poacher
Pork & Beetroot
Pork & Chorizo
Pork & Stilton
Pork & Brixworth
Pâté
Pork & Piccalilli
Turkey & Ham
Game
Chicken & Ham



OUR SUPPLIERS

FRATELLI CAMISA
CHARCUTERIE
SPECIALIST

BELAZU FOR ALL
OUR FRESH OLIVES



Weight and portion guide

PORK PIES

Mini	Classic (1lb)	Large (2lb)	7inch (4lb)	10 inch (4lb)
Serves 1	Serves 2	Serves 4	Serves 8	Serves 12+



AND JOY THE SEASON OF COMFORT





Cheese Board Choice

THE FINEST CHEESE SELECTION

Our cheese experts source from the best local, national and international cheese producers available. We only stock the best seasonal cheese for its great taste and texture and pride ourselves on being able to offer the finest range of over 200 different types of cheeses, from Appleby's Cheshire to a Yorkshire Blue. We have a great selection of biscuits to complement your Christmas cheese board.



CHRISTMAS CHEESE FAVOURITES

Vacherin
Mont D'or
Brie de Meaux
Croppwell
Bishop Stilton
Sparkenhoe
Red Leicester
Snowdonia
Black Bomber



OUR SUPPLIERS

CARRON LODGE
CHEESE MONGER
SPECIALIST

ANTHONY
ROWCLIFFE CHEESE
MONGER SPECIALIST



Festive Desserts

FOR DESSERT LOVERS

As well as our handmade traditional Christmas puddings and mince pies we have a small range of delicious desserts, perfect for those with a sweet tooth and traditional tastes. These well-known dishes are handmade in our kitchen in small batches and are created to oven cook from frozen. They come in two sizes, dessert for two and for four people. Perfect for stocking up your freezer. You'll be able to offer something yummy when those surprise guests pop in at Christmas.



FROZEN DESSERT RANGE

Hot Chocolate
Fudge Pudding

Bread and
Butter Pudding

Banoffee Sponge
Butterscotch
Sauce

Apple & Mixed
Berry Crumble

Cherry, Honey &
Pineapple Sponge



Christmas Pick up Parcels

Each year we review the Christmas purchases to see what your favourite choices are. To help you make life a little easier this year we have selected the Christmas 'must have' supplied in convenience pick up parcels. They also make great gifts for family and friends who love to cook!

CHRISTMAS ESSENTIAL PARCELS

Serves 4

Gammon Joint	1kg
Lincolnshire Chipolatas	10
Streaky Bacon	454g
Short Back Bacon	454g
Sausage Meat	454g
Sage and Onion Stuffing	454g



CHRISTMAS FEAST PARCELS

Serves 4

Beef Topside (Extra matured)	1kg
Gammon Joint	1kg
Short Back Bacon	454g
Streaky Bacon	454g
Cracked Black Pepper Sausages	6
Lincolnshire Chipolatas	10
Sausage Meat	454g
Vintage Poacher Cheese	200g
Hambletons Christmas Pudding	1lb

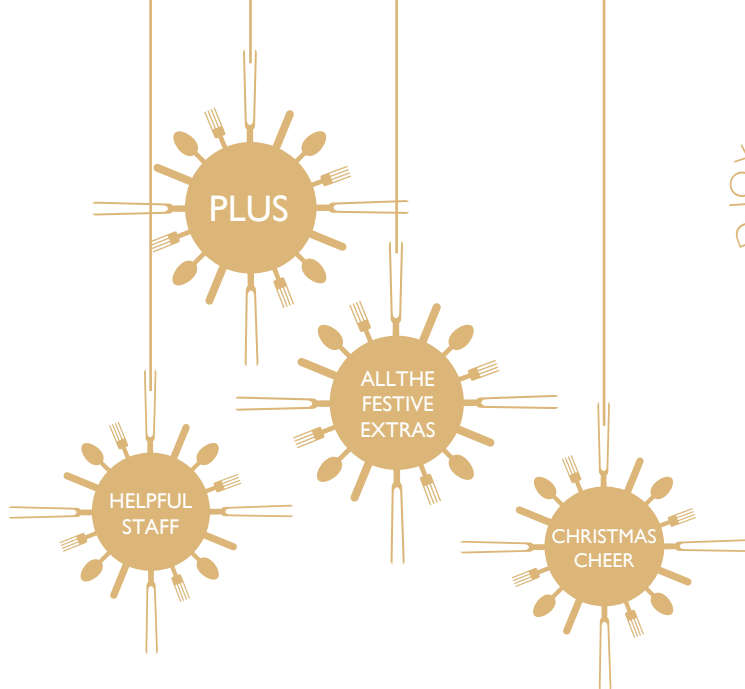


ULTIMATE CHRISTMAS PARCELS

Serves 6

Turkey Breast (can be stuffed)	2kg
Gammon Joint	2kg
Pigs in Blankets	20
Short Back Bacon	454g
Streaky Bacon	454g
Cracked Black Pepper Sausages	6
Vintage Poacher Cheese	200g
Sausage Meat	454g
Hambletons Christmas Pudding	1lb





PLACING YOUR ORDER

You will find our Christmas order form on our counters in our stores. Our staff are there to help you make the right choices for your Christmas fare giving advice on quantities and cooking tips.

We will prepare and pack your order ready for a collection date of your choice.

We look forward to seeing you soon.

*Merry Christmas
and a Happy New Year
from us all at Hambletons*

Head Office
29 Pillings Road
Oakham
LE15 6QF
01572 723800

STORES

Oakham
Gaul Street
Oakham
Rutland LE15 6AQ
01572 724455

Doddington Hall
Doddington
Lincoln LN6 4RU
01522 812507

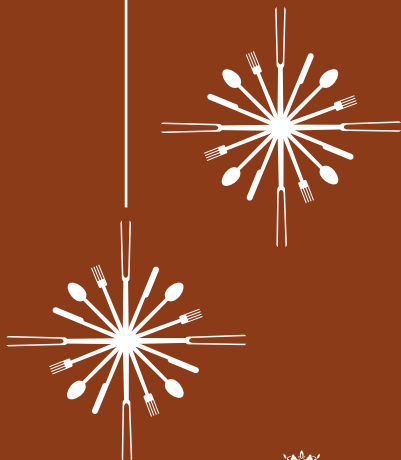
Johnsons of Boston
Wainfleet Road
Boston
Lincolnshire PE21 9RZ
01205 363408

Beckworth Emporium
120 - 140 Glebe Road
Mears Ashby
Northampton
NN6 0DL
01604 810117



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Gaol Street
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