



HAMBLETONS

BUTCHER • DELICATESSEN • PIE MAKER

*Celebrating
Christmas*

CHRISTMAS 2021



AND JOY THE SEASON OF COMFORT





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



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

Waight. price 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) Feeds12+	8 - 9kg (17-20lb) Feeds 14+	10kg+ (22lb+) Feeds 16+
Hambleton Free Range Turkey	£15.95/kg	£14.95/kg	£14.95/kg	£12.95/kg	£12.95/kg	£12.00/kg
Caldecott White Turkey	£10.95/kg	£10.95/kg	£10.95/kg	£10.95/kg	£10.95/kg	£10.95/kg



PERFECT TURKEY OUR TIPS

Buy one of our 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.





THE SEASON OF COMFORT
AND JOY





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

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.



Ordering Guide

English Boneless Turkey Crown	1.0-1.5kg	1.5-2.0kg	2.0-2.5kg	2.5-3.0kg	3.0-3.5kg	3.5-4.0kg	4.0-4.5kg	4.5-5.0kg
Approximate Servings	4-6	6-8	8-10	10-12	12-14	14-16	16-18	18-20
Price	£22.95	£30.50	£37.95	£44.95	£52.95	£59.95	£66.95	£71.95



ENJOY THE SEASON OF COMFORT





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 Kerrial 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.

OUR BIRD RANGE

Duck
Goose
Pheasant
Guinea Fowl
Partridge
Chicken
Capon

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.



Weight, price and portion guide

DUCK	£9.95/kg	1.7kg (3.5lb) Serves 2	1.9kg (4lb) Serves 3	2.1kg (4.5lb) Serves 4	2.3kg (5lb) Serves 4+
GEESE	£15.45/kg	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	£8.75/kg	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 £31.95/kg

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 £30.90/kg

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 £14.50/kg

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 (1 Rib = 1-1.5kg)
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**



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AND JOY





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 thick sausages £4.50 per pack
12 thick sausages £6.50 per pack
10 chipolatas £4.50 per pack
10 pigs in blankets £6.95 per pack
16 cocktail pigs in blankets £6.95 per pack

1lb sausage meat tubes
£4.50 each
1lb head butchers
stuffing tubes £4.50 each



OUR SAUSAGE RANGE

Lincolnshire
Tomato & Basil
Cracked Black Pepper
Pork & Stilton
Caramelised Onion & Pork
Pork & Leek
Classic Pork
Rutland
Cumberland
Sausage Meat
Pigs in Blankets
Chipolata
Cocktail in Blankets
Lincolnshire
Chipolatas



Weight and portion guide

Pork Loin Boned and Rolled £10.49/kg
2 kg (4lbs) **Serves 6-8 people**
3 kg (6.6lbs) **Serves 10-12 people**

Pork Leg Boned and Rolled £8.95/kg
2 kg (4lbs) **Serves 6-8 people**
3 kg (8lbs) **Serves 10-12 people**



AND JOY 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 **£18.50/kg**

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 **£14.95/kg**

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 **£14.95/kg**

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



OUR LAMB CUTS

Whole Leg **£18.50/kg**

Shoulder **£14.95/kg**

Lamb Cushion **£15.95/kg**

Loin Chops **£21.95/kg**

Rack of Lamb **£25.50/kg**



OUR GAME RANGE

Pheasants **£6.50/each**

Partridges **£4.50/each**

Squirrel **£5.95/each**

Venison Steaks **£16.95/kg**

Rabbits **£5.95/each**



Weight and portion guide

Leg of Lamb on the bone

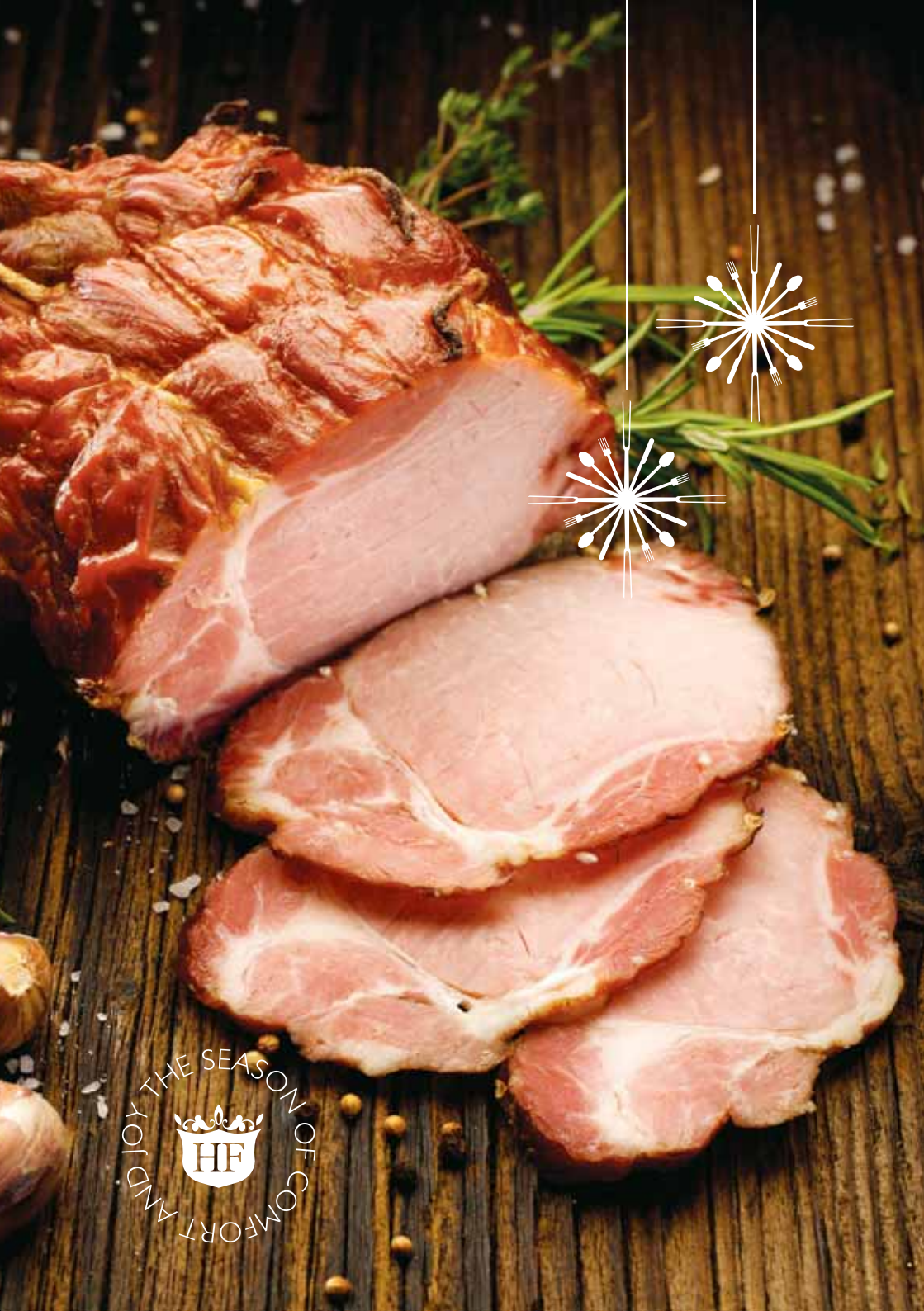
Half Leg **Feeds 3-4 people**

Whole Leg **Feeds 5-6 people**

Shoulder of Lamb

Half Shoulder **Feeds 3-4 people**

Whole Shoulder **Feeds 5-6 people**



ENJOY 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 **£10.95**

Gammon Steak **£11.95**

1lb Back Bacon
Sliced **£3.95**

1lb Smoked Bacon
Sliced **£4.20**

1lb Streaky Bacon
Sliced **£4.95**



COOKED HAMS RANGE

Boiled Ham **£19.95/kg**

Ham on the Bone **£20.50/kg**

Honey Roast Ham **£21.50/kg**

Breaded Ham **£21.50/kg**

Mustard Glazed
Ham **£21.50/kg**



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+



THE SEASON OF COMFORT
AND JOY



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, and mini. 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 Silver & Green. 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

	1lb	2lb
Classic	£4.90	£9.95
Poacher	£4.95	£9.95
Pork & Stilton	£4.95	£9.95
Pork & Brixworth	£4.95	£9.95
Pork & Apple	£4.95	£9.95
Game	£4.95	£9.95
Chicken & Ham	-	£9.95



OUR SUPPLIERS

FRATELLI CAMISA
CHARCUTERIE
SPECIALIST

SILVER & GREEN
FOR ALL OUR
FRESH OLIVES



Weight and portion guide

PORK PIES

Mini	Classic (1lb)	Large (2lb)
Serves 1	Serves 2	Serves 4



AND ENJOY THE SEASON OF COMFORT





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.



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

My Christmas Notes

This image shows a single sheet of white paper with horizontal blue ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins or other markings on the paper.



CHRISTMAS ESSENTIAL PARCELS £32.95

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

CHRISTMAS FEAST PARCELS £54.95

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 £77.95

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 Hambleton*

Head Office
29 Pillings Road
Oakham
LE15 6QF
01572 723800

STORES

Doddington Hall
Doddington
Lincoln LN6 4RU
01522 812507

Dobbies Garden
Centre Boston
Wainfleet Road
Boston
Lincolnshire PE21 9RZ
07983 487 983

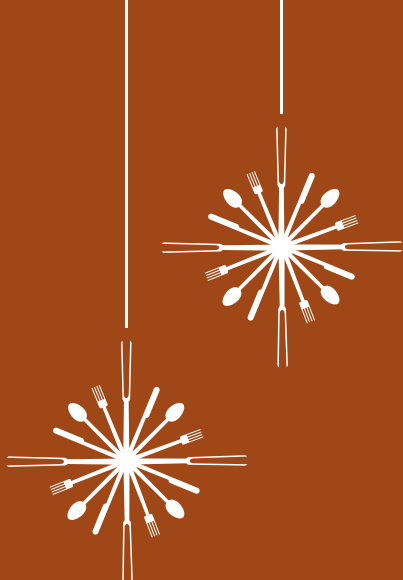
Beckworth Emporium
120 - 140 Glebe Road
Mears Ashby
Northampton
NN6 0DL
01604 810117

Gates Farm Shop
Somerby Road
Cold Overton
Oakham LE15 7QB
01664 452847



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