

TURKEYS

Each Christmas we source the very best Turkeys for you, our customers. We expect high standards from our suppliers to ensure exceptional flavour, juiciness and flavour, that's why our exclusive range of Turkeys are specially reared for us in Norfolk by Robert Garner and his family.

These Turkeys are free-range Bronze and free-range Norfolk Black. The Bronze Turkey is distinguished by its plumage, which has an iridescent, bronze-like sheen. The Garner family carefully selects slow-maturing birds and feeds them the finest quality feed to guarantee outstanding taste and tenderness.



THIS YEAR WE HAVE TWO FANTASTIC CHRISTMAS TURKEYS TO CHOOSE FROM.

BOTH CAREFULLY CHOSEN FOR THEIR SUPERIOR TASTE AND PROVENANCE.

PLEASE SEE OVERLEAF FOR THE SECOND TURKEY OPTION.

WEIGHT, PRICE AND PORTION GUIDE

	HAMBLETON FREE RANGE TURKEY						
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+		
£18.95/kg	£17.95/kg	£17.95/kg	£16.95/kg	£16.95/kg	£14.45/kg		

OUR TOP TIPS FOR EXCEPTIONAL COOKED TURKEY

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

Remove the wish bone prior to cooking, as this makes carving easier.

Remove the turkey from the fridge, and allow it to come up to room temperature prior to roasting.

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

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 at the end of the meal and refrigerate.



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 with Sage & Onion Stuffing if requested.



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

ORDERING GUIDE

ENGLISH BONELESS TURKEY CROWN							
I.0 - I.5kg Feeds 4-6	J	J	2.5 - 3.0kg Feeds 10-12	•	J	J	J
£20.95/kg	£20.95/kg	£20.95/kg	£20.95/kg	£20.95/kg	£20.95/kg	£20.95/kg	£20.95/kg

TRADITIONAL THREE BIRD ROAST

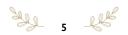
Prepared by our butchers, this dish is created using a Free-Range Bronze Turkey or a Free-Range Goose. We remove the rib bones and stuff the bird with either Duck and Pheasant breast or Chicken and Pheasant breast, along with our 'Head Butcher's Special Stuffing.'

The result is a bird that is easy to carve, tastes sensational and is a real showstopper.

For large gatherings, we recommend serving a Turkey Three Bird Roast as it serves more generous portions.

Cost for preparing a Traditional three bird roast is £50.00 in addition to the whole bird cost.







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 Botterill's 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 have found Botterill's to be the very best!

COCKEREL

Reared especially for the Festive 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 selected farms in Norfolk.



OUR BIRD RANGE INCLUDES:

DUCK • GOOSE • PHEASANT • GUINEA FOWL • PARTRIDGE • CHICKEN • COCKEREL

WEIGHT, PRICE AND PORTION GUIDE

DUCK	ТВС	1.7kg (3.5lb) Serves 2	1.9kg (4lb) Serves 3	2.1 kg (4.5lb) Serves 4	2.3kg (5lb) Serves 4+	
GEESE	£19.35/kg	4kg (8.5lb) Serves 4 Includes gible	5kg (IIIb) Serves 6 ets and fat wh	5.5kg (12lb) Serves 8 ich is great for i	oast potatoes	
COCKEREL	ТВС	2.7kg (6lb) Serves 6	3.5kg (7lb) Serves 7	4kg (8lb) Serves 8	4.5kg (9lb) Serves 9	5kg (10lb) Serves 10+



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. It is only then that the Beef ready to be cut and trimmed to form the centre piece for your Christmas and New Year celebrations. We recommend Sirloin or French Trimmed Fore-rib as the premium cuts. Please ask a member of our experienced and knowledgeable butchery team for any advice.

ROLLED SIRLOIN OF BEEF £36.95/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 Boxing Day celebrations.

FRENCH TRIMMED FORE RIB OF BEEF £35.95/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, upon request.

TOPSIDE OF BEEF £18.25/kg

A true British favourite, matured on the bone for 28 days. Full of flavour, it is prepared by our butchers with back fat, ready to be roasted.



OUR BEEF RANGE INCLUDES:

TOPSIDE • SIRLOIN BONED AND ROLLED • RIB OF BEEF • FILLET STEAK
RUMP STEAK • BEEF WELLINGTON

WEIGHT AND PORTION GUIDE

RIB ON THE BONE (I RIB = I-I.5KG)

2 Ribs 4 Ribs

Feeds 4-6 people

Feeds 6-10+ people

ROLLED SIRLOIN OF BEEF

2 kg (4lb)

4 kg (8lb)

Feeds 4-6 people

Feeds 8-12 people







PERFECT PORK

All our Pork is outdoor reared and supplied by Blanchard's Farm in Oxfordshire and Gate's Farm near Oakham. High welfare standards are of paramount importance to us and our farmers, this results in superior tasting Pork.

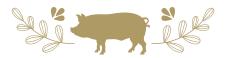
We have a large selection of Pork cuts to choose from at Christmas and New Year.

Our carefully scored Loin of Pork is easy to carve and is highly recommended. Our Pork Leg, expertly boned and rolled, have a good depth of flavour and a covering of crackling we all love. The Pork Shoulder never disappoints. Cooked slowly, it's 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 are proud to produce all our sausage by hand in Oakham. The finished Sausages have great taste and texture. We offer a large range of flavours (see below) for your enjoyment using fresh herbs, spices and our award winning recipes.

Our Handmade Christmas Sausage Meat comes in 11b tubes, ideal for stuffing and adding a finishing touch to your perfect Christmas Day Lunch. It's also great cooked and sliced cold with Turkey Sandwiches and Cranberry Sauce! One tube serves three people.



OUR SAUSAGE RANGE INCLUDES:

LINCOLNSHIRE • FARMHOUSE • 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

SAUSAGE PACK SIZES

6 Thick Sausages £4.85 Per Pack
12 Thick Sausages £7.59 Per Pack
10 Chipolatas £4.85 Per Pack
10 Pigs in Blankets £8.99 Per Pack

16 Cocktail Pigs in Blankets £8.99 Per Pack
11b Sausage Meat Tubes £4.85 Each
11b Head Butchers Stuffing Tubes £4.85 Each

WEIGHT AND PORTION GUIDE

PORK LOIN BONED AND ROLLED

£14.95/kg

2 kg (4lbs) Serves 6-8 people

3 kg (6.6lbs)
Serves 10-12 people

PORK LEG BONED AND ROLLED

£9.95/kg

2 kg (4lbs)

3 kg (8lbs)

Serves 6-8 people

Serves 10-12 people





TRADITIONAL LAMB

OUR LOCALLY SOURCED LAMB

All of our lamb is raised at Gate's Farm in Leicestershire, specifically for its superior flavour and to meet our exacting standards. The Lamb is matured on the bone for 7-10 days before being carefully prepared by our skilled butchers for the table. We produce a variety of wonderful Lamb joints but we believe that one of the best for Christmas and New Year is our Leg of Lamb on the bone.

LEG OF LAMB - BONE IN £18.95/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 £15.49/kg

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

OUR LAMB CUTS INCLUDE:

WHOLE LEG £20.95/KG • SHOULDER £17.49/KG • LAMB CUSHION £16.49/KG
LOIN CHOPS £28.95/KG • RACK OF LAMB £32.95/KG

LOCAL GAME

We source all of our fresh game from a local supplier. Through a close relationship, we are able to select the season's best cuts and oven-ready birds.

GAME BIRDS

We stock Pheasants and Partridges throughout the Festive Season. Fresh and sold individually.

VENISON HAUNCH £17.95/kg

Our skilled butchers bone and prepare fresh Venison haunches into joints, steaks and diced Venison.

OUR GAME RANGE INCLUDES:

PHEASANTS £6.50/EACH • PARTRIDGES £4.95/EACH • SQUIRREL £5.95/EACH VENISON STEAKS £19.95/KG • RABBITS £7.95/EACH

WEIGHT AND PORTION GUIDE

LEG OF LAMB ON THE BONE

Whole Leg

Feeds 3-4 people Feeds 5-6 people

Half Leg

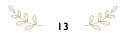
SHOULDER OF LAMB

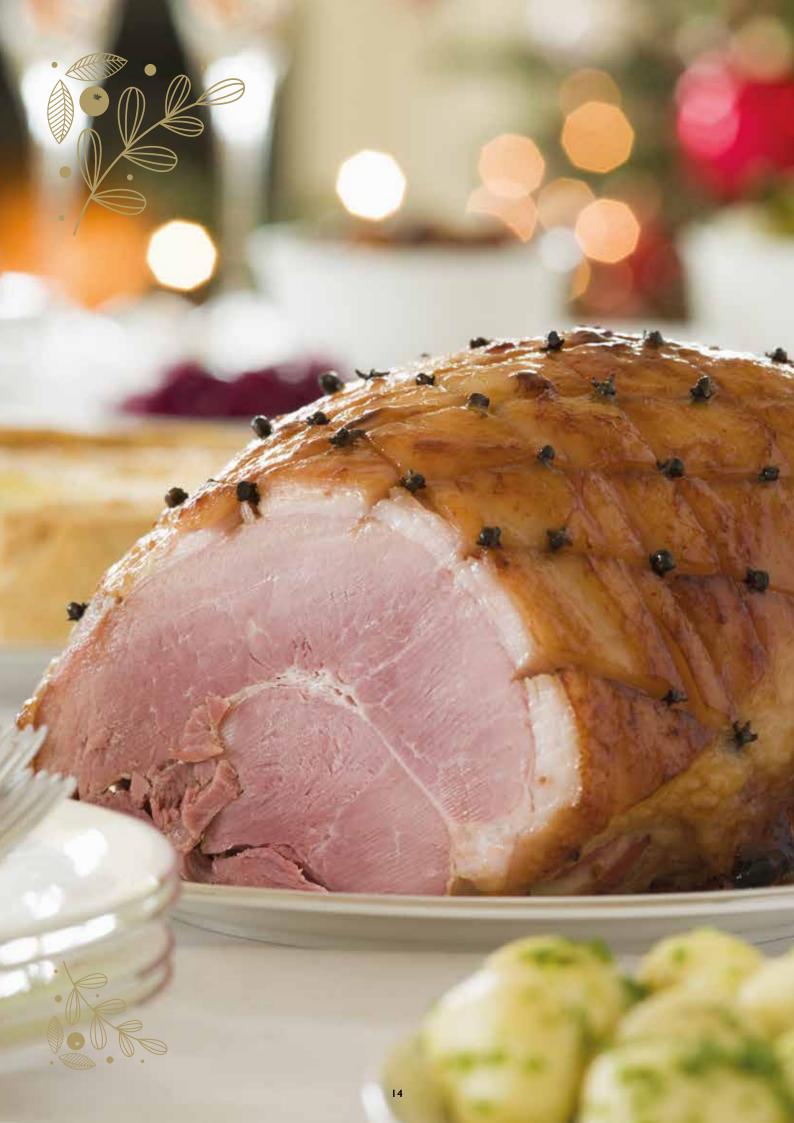
Half Shoulder

Whole Shoulder

Feeds 3-4 people

Feeds 5-6 people





GAMMON & COOKED HAMS

OUR GAMMONS

We source all our gammons from Hall & Co in Cheshire. All our Gammons are made using Pork sourced for its excellent flavour. Anthony Hall and his team are passionate about provenance and flavour. Their Gammons are of the highest quality. We can cut Gammons to any size you like. Below is a handy guide.



OUR GAMMON RANGE INCLUDES:

GAMMON JOINT £14.95 • GAMMON STEAK £16.95 • ILB BACK BACON SLICED £4.95/PACK
ILB SMOKED BACON SLICED £5.25/PACK • ILB STREAKY BACON SLICED £5.75/PACK

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 an array of choices for your Festive gatherings.



OUR COOKED HAMS RANGE INCLUDES:

BOILED HAM £24.00/KG • HAM ON THE BONE £26.00/KG • HONEY ROAST HAM £26.00/KG

BREADED HAM £26.00/KG • MUSTARD GLAZED HAM £26.00/KG

WEIGHT AND PORTION GUIDE

HORSESHOE GAMMON JOINT & SMOKED GAMMON JOINT

(all size guides are an approximate)

1.25kg (2.75lb)

Serves 4

2.5kg (5.5lb)

Serves 8

5kg (IIIb)

Serves 15+



CHRISTMAS & NEW YEAR 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 3 sizes - Mini, I lb and 2lb. Stock up your fridge as they are perfect for unexpected guests, lunch or a light snack.



OUR PORK PIE RANGE INCLUDES:

CLASSIC £6.25 / £12.50 • POACHER £6.25 / £12.50 • PORK & STILTON £6.25 / £12.50 FESTIVE £6.25 / £12.50 • PORK & APPLE £6.25 / £12.50 • GAME £6.25 / £12.50 CHICKEN & HAM £6.25 / £12.50 • BREAKFAST £6.25 / £12.50

WEIGHT AND PORTION GUIDE

PORK PIES					
Mini	IIb	2lb			
Serves I	Serves 2	Serves 4			

CHEESE BOARD CHOICE

THE FINEST CHEESE SELECTION

Cheese is one of our Deli team's passions! We source from the finest local, national and international Cheese producers. We are very selective when it comes to choosing our Christmas cheeses - it is always based on taste and texture! We proudly 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.

OUR CHRISTMAS CHEESE FAVOURITES:

VACHERIN MONT D'OR • BRIE DE MEAUX • CROPWELL BISHOP STILTON SPARKENHOE RED LEICESTER • SNOWDONIA BLACK BOMBER

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 haves" supplied in convenient pick up parcels, (please pre-order for Christmas and New Year).

They also make great gifts for family and friends who love to cook!

CHRISTMAS
ESSENTIAL
PARCEL
£44.95

CHRISTMAS
FEAST
PARCEL
£62.95

ULTIMATE
CHRISTMAS
PARCEL
£92.95

SERVES 4

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

SERVES 4

Beef Topside
(Extra matured) | kg
Gammon Joint | kg
Short Back Bacon 454g
Streaky Bacon 454g
Cracked Black Pepper
Sausages 6
Lincolnshire Chipolatas | 0
Sausage Meat 454g
Vintage Poacher
Cheese 200g
Hambleton's Christmas

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
Hambleton's Christmas
Pudding 11b



Pudding 11b

PLACING YOUR ORDER

You will find our Christmas order form on our counters in our stores.

Our experienced and knowledgeable team will be on hand to help you choose your Christmas & New Year food selections. They're able to offer invaluable advice on quantities, preparation plus great cooking tips too!

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 all of us at





STORES

Doddington Hall Doddington, Lincoln LN6 4RU 01522 812507

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

Gate's Farm Shop Somerby Road, Cold Overton Oakham LEI5 7QB 01664 452847

> Head Office 29 Pillings Road, Oakham LEI5 6QF 01572 723800

