



M.E. Evans Traditional Butchers

CURED
PASTOR



Poultry and Game

Bailey's Cheshire Free Range Bronze Turkeys - £14.45 per kg

Hen turkeys, allowed to roam on lush Cheshire grass during the day and are safely tucked up in their barns at night to protect them from any predators. Whilst outside they behave naturally, foraging for food and using sand baths to keep their feathers dry and clean. Work on 1.5lb - 2lb per person + 1.5lb.

Bailey's Cheshire Barn Reared White Turkeys - £12.25 per kg

Hen turkeys, which are kept in spacious pole barns with plenty of ventilation and free roaming space. They are bedded on fresh barley straw and fed a diet of high quality grain which is free of any growth promoting products or antibiotics. Work on 1.5lb - 2lb per person + 1.5lb.

Dressed Boneless Turkey Crown - £12.00 per kg

Tender turkey breast, carefully butchered and wrapped in streaky bacon for ease of cooking. Cook at 180°C (gas 4) for 20 minutes per 500g plus 20 minutes. Sizes: Quarter crown (approx 1.5kg) serves 2-4. Half crown (approx 2.5kg - 3.5kg) serves 4 - 8. Whole Crown (4.5kg+) serves 8 upwards.

Shropshire Free Range Geese - £16.90 per kg

Free to graze and roam across lush Shropshire pastures with ad lib home produced wheat, potatoes and corn. Sizes: Small (4-4.5kg) serves 4-5. Medium (5-5.5kg) serves 6-8. Large (6kg+) serves 8-10.

Shropshire Barn Reared Chickens - £9.00 per kg

Ross chickens, reared on-farm and feed ad lib on home produced wheat and corn, Slow reared to allow fuller flavour and succulence to develop. Available sizes: 3kg (6lb), 3.5kg (7.5lb), 4kg (8.5lb), 4.5kg (10lb), 5kg (11lb), 5.5kg (12lb). Work on 1lb per person + 1lb.

Gressingham Whole Ducks - £8.00 per kg

The perfect centrepiece to your Sunday roast or celebratory meal. Don't forget to rest the bird before carving to make it even more succulent. Weigh between 2kg - 2.5kg and feed approximately 3-5 people

Gressingham Duck Breasts (pack of 2) - £16.75 per kg

The Gressingham Duck is a unique breed that first came about when the flavourful Mallard was crossed with the larger Pekin duck, now renowned for its superior taste and succulence. Each breast serves a single person.

Whole local Pheasant - £4.50 each

Pheasant is also one of the healthiest meats being very low in fat and cholesterol, containing no saturated fatty acids, and also high in iron, selenium and zinc. The meat is known for its distinct flavour that comes from being harvested from natural landscapes such as The Yorkshire Dales. Serves 2 people per bird.

Whole Local Partridge - £3.80 each

Partridge is one of the healthiest meats being very low in fat and cholesterol, containing no saturated fatty acids, and also high in iron, selenium and zinc. The meat is known for its distinct flavour that comes from being harvested from natural landscapes such as The Yorkshire Dales. Serve 1 per person.

Chicken

Whole Welsh or Shropshire Chicken - £4.60 per kg

Carefully reared and locally sourced fresh chickens. With the highest welfare standards and top quality flavour being key. Available in 1.65kg - 1.75kg (2 - 4 person) or 1.9kg - 2kg (4 - 6 person) sizes.

Chicken Fillets - £9.75 per kg

Boneless and skinless fresh local chicken breast portions. Perfect all round cut with multiple meal options.

Chicken Supreme - £2.75 each

A whole local chicken breast, with the skin expertly left on. Trimmed to the highest standard and with the first joint of the wing left on.

Boneless Chicken Thighs - £8.50 per kg

Local chicken thigh, hand butchered to the highest quality. We remove both the skin and bone from these, creating a great, versatile cooking cut.

Chicken Legs - £4.75 per kg

Using our locally sourced fresh chickens, our team of butchers carefully remove the thigh and drumstick portion from the whole chicken.

Chicken Cushion - £6.75 each

Two whole chicken breasts, stuffed with our award winning sausage meat, wrapped in dry cured streaky bacon and finished with a seasalt and lampong pepper glaze. Presented in an oven ready baking tray and able to feed approximately 3-5 people.

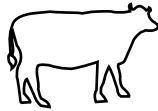
Garlic Butter Chicken Breast - £2.75 each

Taking our expertly butchered chicken supreme and marinating it in a wild garlic and herb glaze, finished with a garlic butter flouret for added flavour. Presented in an oven ready baking tray and able to feed approximately 1-2 people dependant on appetite.

Lemon, Ginger & Chilli Chicken Breast - £2.75 each

Taking our expertly butchered chicken supreme and marinating it in a ginger, lemon and chilli glaze with paprika, garlic & onion flavour tones. Presented in an oven ready baking tray and able to feed approximately 1-2 people dependant on appetite.





21 Day Aged Local Welsh Beef

*Hand selected by our team of butchers and dry aged for a minimum of 21 days creating the melt in the mouth experience
We advise that when cooked meat should be rested for maximum tenderness*

Topside - £14.50 per kg

A lean cut of beef taken from the inside of the hindquarter. Tender when roasted at 180°C (gas mark 4). We advise 300g per person + 300g

Silverside - £14.00 per kg

A lean cut of beef taken from the outside of the hindquarter. Tender when slower roasted at 160°C (gas mark 3). We advise 300g per person + 300g

Bone in Fore Rib - £20.00 per kg

A truly show stopping centre piece to the dinner table! Roast at 180°C (gas mark 4). Each Rib would feed between 3-4 people

Rolled Sirloin £31.00 per kg

Stunning beef roasting joint, easy to carve boneless joint. Roast at 180°C (gas mark 4). We advise 300g per person + 300g

Fillet of Beef £50.00 per kg

Simply divine cut of melt in the mouth tenderness. Sear, then roast at 180°C (gas mark 4). We advise 250g per person + 250g

Steaks

Hand cut between 200g & 250g per portion by our team of expert butchers

Sirloin - £31.50 per kg

Coming from the back of the animal and characterised by the fat running across the top of the eye meat.

Ribeye - £33.75 per kg

The 'imposter' steak, coming over from America, its the only steak coming from the forequarter. This tender steak is distinctive for the fat running through it.

Rump - £19.50 per kg

Packed full of flavour, this steak lands on the plate with a deep, mineral savouriness. The best value for flavour cut available

Fillet - £50.00 per kg

A sumptuous cut, a rarely used muscle that provided the ultimate delicate texture.

Tomahawk - £29.50 per kg

An on-the bone Rib Steak, cut from the Fore-rib with the entire rib bone left. Weighing in between 800g - 1kg, a sharing steak or ultimate carnivore feast

Alternative cuts

The other beef cuts we will be offering for the festive period. These make wonderful meals for the days we are closed

Mince Beef - £9.50 per kg

Made using quality cuts and trimmed to 5% or less fat content.

Diced Beef - £11.00 per kg

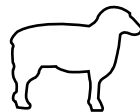
Using Premium cuts from both the fore and hindquarter and trimmed to 100% lean, this makes fantastic stew and casserole meals

Braising Steak - £11.50 per kg

Prime cuts of steak are carefully selected by our team of butchers to produce high quality braising beef options

Rolled Brisket - £11.00 per kg

Filled with flavor, rolled brisket is a cut that comes from the brisket (breast) section and is cut from the rear portion of lean meat and fat.



Local Welsh Lamb

Welsh farmers only believe in using the best of everything; the finest grass, sharpest sheepdogs and best kept husbandry secrets. No wonder it's been awarded PGI status, the highly sought after marque.

We advise that when cooked meat should be rested for maximum tenderness

Boned and Rolled Shoulder £13.75 per kg

This is a very succulent, tender roasting joint, ideal for slow roasting or braising. We advise 300g per person + 300g.

Leg £15.50 per kg

The quintessential roasting joint beloved of Sunday lunchers across the land. A leaner, quicker roasting option. We advise 300g per person + 300g.

French Trimmed Rack £20.00 per kg

A distinguished roasting joint comprising an average of 7 chops per rack. Expertly trimmed by our team of butchers for the ultimate luxury roast.

We advise 1 rack would serve between 2 & 3 people.

Double / Single Loin Chops £18.00 per kg

Cut from the centre of the lamb. These are perfect grilled or pan fried. We recommend 2 single / 1 double chop person.

Boneless Leg Steaks £18.00 per kg

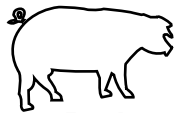
As the name suggests, cut from the lean leg of the lamb. These are very tender and excellent for frying and grilling. We recommend 1 steak per person.

Lamb Shanks - £12.20 per kg

Lower section of the leg of lamb, suitable for slow moist cooking methods which results in very tender melt in the mouth meat. We advise 1 shank per person

Lamb Mince (500g packs) - £11.00 per kg

A flavoursome alternate to beef mince, generally with a higher fat content than our beef mince due to the nature of lamb. Each pack feeds 2 - 4 people.



Pork

We work with local farmers and suppliers to source great quality local pork. Predominantly our pigs come from farms located just over the shropshire border in Ellesmere and Cockshutt. However, where possible we look to source Welsh pork pigs. We advise that when cooked meat should be rested for maximum tenderness

Rind On Rolled Loin Joint - £10.25 per kg

This wonderful piece of boneless pork is perfect for roasting and creates a meal fit for any special occasion. Our expert team roll up and tie with string to ensure overall evenness when cooking. We advise 300g per person + 300g

Boned and Rolled Leg Joint - £8.20 per kg

This cut comes from the back leg of the pig and although usually made into hams, its leanness makes it perfect for roasting. We advise 300g per person + 300g

Boneless Shoulder Joint - £7.50 per kg

This flavoursome cut has a lovely layer of fat to keep it moist during cooking and is perfect for a traditional roast or more commonly slow roasted for pulled pork. We advise 300g per person + 300g.

Loin Chops - £8.25 per kg

Cut from the centre section of the pig. This wonderful cut is perfect grilled, pan fried or even shallow braised in cider. We advise 1 chop per person.

Belly Pork - £7.50 per kg

The belly is the most fruitful part of the pig. It is a fatter cut and can be diced for frying, used for steaks and left as a piece for roasting. We advise 300g per person + 300g when bought as a piece or 1 / 2 slices per person when cut

Pork Steaks - £8.75 per kg

Cut from the centre section of the pig. This cut is similar to a pork chop but does not contain bone or rind. Perfect grilled, pan fried or even shallow braised in stock. Can also be diced for casseroles. We advise 1 steak per person.

Rindless Rolled Loin Joint -

Using the centre piece of the pig, this delicious roasting joint is easy to carve. However the lack of rind reduces the chance of crackling. We advise 300g per person + 300g.

Pork Tenderloin (approximately 500g each) - £12.50 per kg

The most expensive yet most tender cut of pork available. This cut works as little as the fillet of beef ensuring a deliciously tender meal. We advise 1 tenderloin feeds 2 / 3 people.

Pork Mince - £7.50 per kg

Using premium cuts of local pork. Minced pork can be substituted for minced beef or lamb, or mixed with them for a different flavour.

Bacon

The perfect Christmas morning breakfast ingredient, or lunch time warmer on a cold boxing day

Award Winning Dry Cured Back - £10.50 per kg

Winner of a gold award at the 2019 Great British Butchers Awards. The leanest cut of bacon available.

Yorkshire Smoked Back - £12.00 per kg

Elevating our dry cured back bacon further with a rich undertone of smoke made using traditional smoking methods.

Award Winning Treacle Back - £11.00 per kg

Winner of a gold award at the 2019 Great British Butchers Awards. A 'dark' twist on the traditional back of bacon offering a sweeter taste.

Award Winning Dry Cured Streaky - £10.50 per kg

Multiple award winning rind on bacon. Traditionally prepared belly pork, creates a higher fat content bacon resulting in an extra crunchy finish when cooked.

Rindless Smoked Streaky - £12.00 per kg

A richer, deeper flavoured streaky bacon to the unsmoked. Makes a wonderful covering to roasting poultry with the extra at retaining the moisture in the meat.

Dry Cured Middle - £10.50 per kg

Award winning rind on bacon. Traditionally prepared full middle of pork, creates the full bacon experience with both the back and streaky bacon in 1 slice.

Gammon Joints - £8.95 per kg

Utilising the topside and silverside muscle groups from the hind leg of a pig and using a traditional butcher's blend of salts to cure the meat and create a cut that is robust and flavoursome. We advise 300g per person + 300g

Gammon Steaks (12oz) - £8.95 per kg

Using the full gammon joint our team of expert butchers hand cut each steak and ensure a wonderfully lean steak for the plate.



Burgers

Great as a quick, easy meal option during the busy festive period. Brilliant on a fresh white roll with salad and chips.

The Steak Burger - £1.00 each

Made using our award winning recipe and the best local welsh beef cuts. These delicious 1/4 lb burgers are packed full of flavour.

Minted Lamb Burger - £1.20 each

Utilising this classic flavour combination and quality welsh lamb, these are a firm favourite 1/4lb burger.

Italian Job Burger - £1.50 each

One of our 'ultimate' burgers. Created using a base of our steak burger recipe blended with tomato, basil and olives, finished with mozzarella and a herb crust.

Pork & Apple Burger - £1.00 each

Carefully selected cuts of local pork are mixed with our secret burger recipe, with pieces of diced apple then mixed in. This gives a sweet flavour caramelisation when cooked.



Award Winning Homemade Sausage

Hand crafted by our team of in house expert butchers, utilising over 50 years of combined butchery experience, we are proud to have some of the best sausage in the UK with multiple awards to our name.

Using the finest cuts of local pork and our secret recipes we are sure you won't be disappointed.

Traditional Pork Thin - £8.50 per kg

Passed down from generation to generation, this multi-award winning recipe is a winner every time. Approximately 10 -12 per 500g.

Traditional Pork Thick - £8.50 per kg

Passed down from generation to generation, this multi-award winning recipe is a winner every time. Approximately 5 -6 per 500g.

Thin Pork & Tomato - £8.50 per kg

A strong family favourite. This flavour combination is very popular with adults and children alike. Approximately 10 - 12 per 500g.

Thick Pork & Apple - £8.50 per kg

A sweet flavour infuses through this sausage as the diced apple chunks caramelise during cooking. Approximately 5 - 6 per 500g.

Thick Welsh Savoury - £8.50 per kg

Our in house take on the classic Cumberland sausage. Combining our award winning recipe with mixed herbs. Approximately 5 - 6 per 500g.

Thick Pork & Leek - £8.50 per kg

A very Welsh sounding flavour and the leek adds an extra flavour tone with the black pepper in the sausage. Approximately 5 - 6 per 500g.

Thick Welsh Dragon - £8.50 per kg

A Welsh man should always have the dragon at his heart. Mixing our pork & leek sausage with a secret chilli flake combination for extra heat.

Approximately 5 - 6 per 500g.

Traditional Pork Chipolatas - £9.50 per kg

Hand made in store, these bite size delights are perfect nibbles for the festive period. Approximately 15 - 20 per 500g.

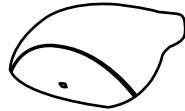
Pigs in Blankets - £9.95 per kg

Got to keep our little pigs toasty and warm in these cold winter days. The ultimate Christmas treat is cooking up a plate full of these and tucking in.

Approximately 12 - 15 per 500g

Tubes of Sausage Meat (approximately 500g) - £8.50 per kg

Passed down from generation to generation, this multi-award winning recipe is a winner every time. Perfect for blending with stuffing our making sausage rolls.



Cooked Meats

Freshly sliced meat, joints of home cooked meats and delicious deli foods are the perfect ingredients for any tasty lunch.

All our cooked meats are available to order by the slice or as a joint of meat.

Each meat is carefully selected and cooked in house to the exacting quality every time.

Honey Roast Ham - £1.55 per 100g

Dry roasted in our specialist oven. Our team carefully pour honey inside the ham before cooking, adding sweetness and a distinctive black crust to the ham.

Whole ham joint weigh approximately 6 - 7 kg.

Boiled Ham - £1.50 per 100g

Our boiled hams are rindless and slow cooked over 8 or more hours. This creates a softer texture to the ham and also reduces the salt content when finished.

Whole ham joints weigh approximately 6 - 7 kg.

Roast Silverside of Local Welsh Beef - £1.85 per 100g

Dry aged and hand butchered to exacting standards before being dry roasted off in our shop for a deliciously tender finish.

Whole beef joints weigh approximately 3 - 4 kg.

Roast Turkey Crown - £1.75 per 100g

Hand selected and trimmed to the highest standard, we dry roast our turkey crown in a specialist cooking bag to retain the optimum level of moisture.

Whole turkey crown joints weigh approximately 4 - 5 kg.

Roast Leg of Local Pork - £1.50 per 100g

Lean leg of local pork, stuffed with a delicious sage and onion stuffing before being dry roasted in house.

Whole leg of pork joints weigh approximately 4 - 5 kg.

Homemade Black Pudding - 85p per 100g

A recipe passed down from generation to generation and carefully crafted, our black pudding is available to order by the slice or as pieces to cut at home

Homemade Savoury Duck - 85p each

A blend of home cooked meat pieces, local pork, breadcrumbs and herbs, hand crafted and baked to our generations old recipe.

Bury Black Pudding (ordered per ring) - 85p per 100g

Distinctive with their horseshoe shape, these black pudding have a typical taste mixture of porkiness and herbiness with a crumbly texture.



Artisan Cheese

We are fortunate to have an abundance of fantastic award winning cheese producers available to work with. Each cheese is carefully selected and scrupulously tested to ensure the perfect flavour blend.

Belton Farm Cheshire Cheese (approximately 200g - 250g) - £10.50 per kg

Our Cheshire cheese is light and crumbly with subtle hints of fresh citrus. The slightly salty taste is distinctive to the area our milk comes from as cows feed on the rich pastures of the Cheshire Plain, with its underlying rock salt deposits. Available in both white and coloured options.

Applewood Smoked Cheddar (approximately 150g - 200g) - £16.85 per kg

Applewood smoked cheddar is a fairly dense semi-hard cheese. Applewood is not smoked, but is instead treated with an artificial smoke flavouring. The cheese is coated with mild paprika, giving it a golden-amber appearance. The cheese itself is rather soft in some cases, making it difficult to grate.

Belton Farm Double Gloucester (approximately 200g - 250g) - £14.15 per kg

Smooth with a creamy, buttery flavour, rich and nutty yet mellow with a straw like colour from the addition of natural plant extract, annatto. Double Gloucester is a particularly strong melting cheese. Aside from that, Double Gloucester's texture has enough bite to make for a satisfying snack.

Belton Farm Red Leicester (approximately 200g - 250g) - £13.30 per kg

Our Red Leicester is slightly sweet with an almost caramel flavour which builds up a more robust taste during the maturing process. A natural colouring, annatto is added to the cheese to denote its richness and creaminess.

Blue Stilton (approximately 150g - 200g) - £16.80 per kg

Our Blue Stilton has a rich tangy flavour, and a velvety-soft texture that makes it melt in the mouth. Distinctive for its soft white colour and blue veining, producing the characteristic smell and taste.

Shropshire Blue (approximately 150g - 200g) - £16.20 per kg

Our local Shropshire Blue is a semi-firm blue cheese described as a cross between Stilton and Cheshire. In a period of 10-12 weeks, it forms an orange-brown, natural rind and smooth texture. With a sharp, strong flavour and a bit tangy aroma its a delicious alternate to stilton.

Crumbly Lancashire (approximately 200g - 250g) - £11.00 per kg

A young zesty cheese, this bright white crumbly cheese has background yoghurt notes and is ideal crumbled over salads or served with apple pie. A sharper noted cheese similar in texture to cheshire.

French Brie (approximately 200g - 250g) - £12.00 per kg

A soft cow's-milk cheese named after Brie, the French region from which it originated. It is pale in color with a slight grayish tinge under a rind of white mould, the rind is typically eaten. It is similar to Camembert, which is native to a different region of France.

Hawes Wensleydale (approximately 150g - 200g) - £13.50 per kg

Real Wensleydale Cheese from the Hawes Creamery is a mild and creamy cheese. The creaminess is attributed to the milk used from local dairy cows, whose diet contains limestone pasture grasses, herbs and wild flowers found only in the Yorkshire Dales.

Colliers Mature Cheddar (approximately 200g - 250g) - £5.50 per kg

Colliers Powerful Extra Mature Cheddar made with 100% Welsh milk will always possess the distinctive long powerful and slightly sweet taste that sets it apart from other cheddars.

Belton Farm Red Fox (approximately 200g - 250g) - £16.70 per kg

Matured for over 16 months, Red Fox is an aged Red Leicester. This delicious handcrafted russet-coloured cheese has a cunningly unexpected crunch. The subtle crunch comes from the naturally occurring calcium lactate crystals which form as the cheese matures.

Wensleydale & Cranberry (approximately 150g - 200g) - £14.40 per kg

Wensleydale with Cranberries is a hand-made Yorkshire cheese that is sold fresh & young at only three weeks old. The cheese has a sweet flavour of the fruity succulence of juicy cranberries with honeyed undertones.

Belton Farm White Fox (approximately 200g - 250g) - £16.70 per kg

White Fox uses a unique recipe which has developed over many years. Slowly matured, White Fox develops a 'crunch', giving a rugged mouth feel and depth of flavour that is tough to beat. This delicious cheese is aged to perfection and extremely versatile.

Innkeepers Choice (approximately 150g - 200g) - £8.50 per kg

A strong and tasty bite combining strong Cheddar and pickled onions to make the tastebuds tingle. Innkeepers Choice™ is a mature flavoured cheese, perfect with a dry white wine. Ideal for a Ploughman's lunch with a side of onion chutney.

White Stilton & Apricot (approximately 150g - 200g) - £14.40 per kg

White Stilton is blended with dried apricots to combine the mild, fresh flavour of cheese with succulent fruit pieces for a wonderfully sweet and fruity flavour. The milk for White Stilton comes from local farms and goes into production within 24 hours. It is an excellent dessert cheese served with White Zinfandel.

Local Farmhouse Butter (approximately 280g - 320g) - £10.60 per kg

The term 'Farmhouse Butter' can be used to describe that which contains 100% whey butter. Whey butter has a firm texture and in comparison to fresh butter types is oilier and less shiny.



Woodland Organic Ice Cream - £5.25 each

Delicious, local organic milk ice creams. Produced just 1.5 miles away from the shop we really can't get the food miles down much more than that!

Vanilla Pod

Organic milk, local double cream and Madagascan vanilla – that's it! Perfect and always a best seller.

Honeycomb

Our most popular flavour with just the right balance of honeycomb. Not too much and not too little!

Double Chocolate

One of our 'ultimate' burgers. Created using a base of our steak burger recipe blended with tomato, basil and olives, finished with mozzarella and a herb crust.

Raspberry & Cream

Organic milk, local double cream mixed with whole raspberries, does it get any better?

Strawberry & Cream

Organic milk, local double cream with added strawberries, whole and pureed, and never any colour added.

Mint Chocolate Chip

Love it or hate it, they don't add any green colour and use really good dark chocolate.



Sausage Rolls & Pies

Now with over 20 awards across our pie range we think its safe to say we make a good pie. Working with the best quality ingredients, we aim to give a quality pie every bite.

Everyone knows a butchers pie is a great pie..

Homemade Traditional Sausage Rolls - £1.75 each

Using our multi-award winning homemade sausage meat and some fantastic puff pastry these are our most popular product.

Homemade Dragon Sausage Rolls - £1.75 each

Created with our homemade Welsh Dragon sausage meat, puff pastry and glazed with a smoked paprika and chilli topping for added heat.

Homemade Bombay Curry Sausage Rolls - £1.75 each

Homemade sausage meat is blended with a sweet and subtly spiced curry sauce before being wrapped in puff pastry and glazed with a mustard seed, pepper and parsley topping.

Festive Sausage Rolls - £1.75 each

Pork sausage meat is combined with fresh cranberries and diced apple chunks to create a sweeter toned savoury delight.

Homemade Traditional Pork Pie - £1.80 each

Award winning individual pork pie, hand made in store using Village Bakery pastry.

Homemade Hand Raised Pork Pie - £4.00 each

A larger version of our award winning pork pie. This pastry is hand formed to stand taller and allow for 3 individual pies in 1!

Village Bakery Traditional Pasty - £1.75 each

A shortcrust pasty filled with prime Welsh beef, chunks of potato, carrots & onions.

Village Bakery Chuck Steak Pie - £2.00 each

Shortcrust pie filled with tender Welsh chuck steak cooked in a rich gravy.

Village Bakery Mince Pies - 60p each

Delicious Mince Pies made with shortcrust pastry, mature mincemeat and a sprinkling of dusting sugar to finish.

Village Bakery Eccles Cakes - £1.15 each

An Eccles cake is a small, round pie, similar to a turnover, filled with currants and made from flaky pastry with butter, sprinkled with white sugar for crunch.

Bread

Quality goodness and flavour are important in everything they do. They use the finest ingredients, and where possible source locally. The fabulous slow dough method allows it to rise naturally to create outstanding, full flavour.

Freshly delivered to us

800g Medium Sliced White Loaf - £1.75 each

Is made using the slow dough method which allows the loaf to ferment for up to 16 hours. It is then slow baked over a longer period for fuller flavour.

800g Thick Sliced White Loaf - £1.75 each

Is made using the slow dough method which allows the loaf to ferment for up to 16 hours. It is then slow baked over a longer period for fuller flavour..

800g Sliced Wholemeal Loaf- £1.85 each

Soft sliced wholemeal loaf, made using tasty wholemeal wheatflour for added goodness.

800g Welsh Batch Loaf - £1.80 each

Pork sausage meat is combined with fresh cranberries and diced apple chunks to create a sweeter toned savoury delight.

400g Sliced White Loaf - £1.20 each

A small white farmhouse loaves are slow baked in a traditional shaped tin. Using the slow dough method, the loaf is allowed to ferment for a minimum of 16 hours creating a super soft texture with outstanding flavour.

400g Sliced Brown Loaf - £1.20 each

A small wholemeal farmhouse loaves are slow baked in a traditional shaped tin. Using the finest wholemeal flour and the slow dough method, they are allowed to ferment for a minimum of 16 hours creating a super soft texture and outstanding flavour

4 Pack of White Rolls- £1.30 each

White rolls are made using our slow dough method which allows them to ferment for up to 16 hours. They are then batch baked for a soft crust and dusted with flour for a rustic and traditional finish

4 Pack of Brown Rolls - £1.30 each

Brown rolls are made using our slow dough method which allows them to ferment for up to 16 hours. They are then batch baked for a soft crust and dusted with flour for a rustic and traditional finish

Extras

The other parts to complete your Festive meal menu

Jar of Goose Fat - £2.50 each

A cooking fat rendered from the cooking of goose. The classic go to for a 'proper' Christmas roast potato.

Tub of Beef Dripping - £2.50 each

A traditional cooking product used to make high quality chips or roast potatoes

Wild Sage & Roast Onion Stuffing- £2.00 each

Wild Sage and Roast Onion wholemeal stuffing mix is a family favourite. This is perfect with chicken, pork or turkey..

Cranberry, Orange & Roast Chestnut Stuffing - £2.00 each

Cranberry, Orange and Roast Chestnut wholemeal stuffing mix is ideal with all poultry, pork, game and fish.

Parsley, Thyme & Lemon Stuffing - £2.00 each

Parsley, Thyme & Lemon wholemeal stuffing mix is very popular with poultry, pork and game.

Plum & Ginger Stuffing - £2.00 each

Plum and Ginger wholemeal stuffing mix is perfect with poultry, pork and game.

Poultry

Weight	7/8lb	9lb	10lb	11lb	12lb	13lb	14lb	15lb	16lb	17lb	18lb	19lb	20lb
Bronze Turkey													
White Turkey													
Turkey Crown	1/4		1/2		whole		with stuffing?	Sage & Onion		Sausage Meat			

Shropshire Goose	small		medium		large	
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Barn Reared Chicken	6lb		7lb		8lb		9lb		10lb		11lb	
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Whole Duck		Duck Breast		Pheasant		Partridge	
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Chicken			
	Quantity/Weight		
Whole Chicken	1.65kg - 1.75kg		1.9kg - 2kg
Chicken Fillets			
Chicken Supreme			
Boneless Chicken Thighs			
Chicken Legs			
Chicken Cushion			
Garlic Butter Breast			
Lemon & Ginger Breast			

Bacon

	Weight/ Quantity
Back Bacon	
Smoked Back	
Treacle Back	
Dry Cured Streaky	
Smoked Streaky	
Middle Bacon	
Gammon Joint	
Gammon Steak	

Beef

	Weight			
Topside Joint				
Silverside Joint				
Bone In Rib Joint	1 Rib		2 Rib	
	3 Rib		4 Rib	
Rolled Sirloin				
Fillet Joint				
Sirloin Steak 200g - 250g				
Ribeye Steak 200g-250g				
Rump Steak 200g-250g				
Fillet Steak 200g-250g				
Tomahawk Steak 1kg				
Mince Beef				
Diced Beef				
Braising Steak				
Rolled Brisket				

Sausage

	Weight/ Quantity
Thin Pork	
Thick Pork	
Thin Pork & Tomato	
Thick Pork & Apple	
Thick Welsh Savoury	
Thick Pork & Leek	
Thick Welsh Dragon	
Chipolatas	
Pigs in Blankets	
Sausage Meat (500g)	

Pork

	Weight/ Quantity
Rolled Rind On Loin	
Leg Joint	
Shoulder Joint	
Loin Chops	
Belly Pork Slices	
Belly Pork Piece	
Pork Steaks	
Rindless Loin Joint	
Pork Tenderloin	
Pork Mince	

Lamb

	Weight/ Quantity
Boneless Shoulder	
Leg Joint	
Rack of lamb	
Double Loin Chops	
Boneless Leg Steaks	
Lamb Shanks	
Single Loin Chops	
Lamb Mince (500g)	

Burgers

	Quantity
Beef Burger	
Minted Lamb Burger	
Italian Job Burger	
Pork & Apple Burger	

Customer Name

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Cooked Meats

	Quantity			
Honey Roast Ham	Slices		Joint	
Boiled Ham	Slices		Joint	
Roast Beef	Slices		Joint	
Roast Turkey	Slices		Joint	
Roast Pork	Slices		Joint	
Bury Black Pudding				
Black Pudding				
Savoury Duck				

Woodlands Ice Cream

	Quantity
Vanilla Pod	
Honeycomb	
Double Chocolate	
Raspberry & Cream	
Strawberry & Cream	
Mint Chocolate Chip	

Artisan Cheese

	Quantity	
Cheshire Cheese	White	
Cheshire Cheese	Red	
Applewood Smoked Cheddar		
Double Gloucester		
Red Leicester		
Blue Stilton		
Shropshire Blue		
Lancashire		
French Brie		
Hawes Wensleydale		
Colliers Cheddar		
Red Fox		
Wensleydale & Cranberry		
White Fox		
Innkeepers Choice		
White Stilton & Apricot		
Local Farm Butter		

Pies

	Quantity
Traditional Sausage Rolls	
Dragon Sausage Rolls	
Bombay Curry Sausage Rolls	
Festive Sausage Rolls	
Traditional Pork Pies	
Hand Raised Pork Pies	
Traditional Pasty	
Chuck Steak Pie	
Mince Pies	
Eccles Cakes	

Extras

	Quantity
Beef Dripping	
Goose Fat	
Wild Sage & Onion Stuffing	
Cranberry, Orange & Roast Chestnut Stuffing	
Parsley, Thyme & Lemon Stuffing	
Plum & Ginger Stuffing	
6 Large Free Range Eggs - £1.50	
6 Medium Eggs - £1.20	
6 Bryn Y Pys Eggs - £1.50	
Tray Medium Eggs - £5.00	
1Litre Whole Milk - £1.00	
2 Litre Whole Milk - £1.50	
1 Litre Semi Skimmed Milk - £1.00	
2 Litre Semi Skimmed Milk - £1.50	

Village Bakery Bread

	Quantity
800g Medium Sliced White	
800g Thick Sliced White	
800g Sliced Wholemeal	
800g Welsh Batch	
400g Sliced Brown	
400g Sliced White	
4 x White Rolls	
4 x Brown Rolls	

First Name					
Surname					
Phone Number					
Email Address					
Deposit Paid		Preferred Date	22nd	23rd	24th
Collection		Delivery			