

Carnivore's Christmas Guide



We will be taking your orders at the beginning of November

Here is a short guide to help you when placing your order for Christmas, this doesn't show our full range, so if there is anything not on the list please ask and we will be happy to advise.

Orders can also be placed over the phone, but please be advised that it may take a while to get through at this time of year.

Thanks for considering us for your most important meal of the year

Free Range Bronze Turkeys

Our locally reared turkeys are a special slow growing traditional breed which are raised to full adult maturity
(hence 5kg starting weight)

Fully mature turkeys have the benefit of a deliciously dense meat, along with a natural fat layer under the skin which helps retain moisture whilst cooking (succulence without the need for basting)

In December, our turkeys are dry plucked by hand then game hung for at least two weeks in the centuries old way.

This enables the rich, traditional flavour to develop fully, ensuring the finest taste & texture for Christmas day.

Size Suggestion

500g should be allowed per serving

5kg = 8 -10 Servings

5-6kg = 10 – 12 Servings,

6-7kg = 12 – 14 Servings,

7-8kg = 14 – 16 Servings

8-9kg = 16 – 18 Servings,

Larger Turkeys also available.

Turkey Butterflies

(Allow 250g Per Serving)

Our Gold Award Winning Boneless Turkey breast can be prepared to whatever size required, though it is recommended for joints over 3kg it is more practical to have 2 smaller joints. these will come dressed & tied in Pancetta as standard but can also come Naked according to your preference.

Boneless Turkey Butterfly

Stuffed with one of our Award Winning
Stuffing's

(Allow 350g Per Serving)

Sage & Onion Butterfly

(Supreme Champion at National Festive Product Competition 2018)

Cranberry & Orange Butterfly

(Gold Award Winning Stuffing)

Chestnut with Sultana & Brandy Butterfly

(Gold Award Winning Stuffing)

Judy Goodman's Free range Geese

Our Geese are hatched from April to July and are reared on an Extensive free range system. The geese graze over large grass Paddocks and are fed on all natural diet: grass, corn, straw and a Specially prepared ration containing no additives or growth promoters.

Small (4kg) = 4 servings.

Medium (5kg) = 6 servings.

Large (6kg) = 8 servings.

Free range Chickens and Capons

Three generations of the Caldecott family have farmed the land in Wythall, Worcestershire, Today Robert, produces a "real" free range chicken, the Caldecott's Cotswold White Free Range Chicken, a slow growing breed originating from the Rhode Island Red and the Cornish White Game.

2 - 3Kg = 4 - 6 servings.

3 - 4Kg = 6 - 8 servings.

4 - 5 Kg = 8 - 10 servings.

Ducks

English Free range, & French Barbary ducks available.

2 - 2.5kg = 4 servings.

2.5 - 3kg = 5 servings.

3+ kg = 6 serving

Game

A wide range of game is available, please ask in store for details.

Multi Bird Roasts

5 Bird Roasts: Goose +Turkey + Duck + Guinea Fowl +Pheasant
serves 16 - 20

4 Bird Roasts: Turkey +Duck +Guinea Fowl +Pheasant
serves 12 - 16

3 Bird Roasts: Chicken + Duck +Pheasant
serves 8 – 10

3 Bird Breast Roast: (Gold Award Winning) Turkey + Duck +Pheasant
serves 6 – 8

Please ask for other options for multi bird roasts

Beef

Our Beef comes from Traditional Native Breeds & is matured for a minimum of 28 days, please ask for sizing when ordering.
All cuts available.

Lamb

Free-range or Organic Lamb,
(Matured for minimum 14 days)

Sausages

Our award-winning sausages are hand made on the premises. They are made in small batches to a precise recipe to ensure a consistently high quality, Only the finest ingredients are used, from using only choice cuts from the same free-range meats you can see on display, to the freshest herbs.

Sausages 6 per pack.
Chipolatas 12 per pack.
Cocktails 24 per pack
Pigs in Blankets 20 per pack

Varieties

Traditional,
Traditional Chipolatas
Traditional Cocktail Sausages,
Fresh Herb,
Kloneddy's,
Fresh Leek,
Italian,
Toulouse,
Honey & Mustard,
Negril Jerk,
Boerewors,
Bramley Apple,
Onion Marmalade,
Venison with Red Wine

Home-made Stuffing's

Our special Award-Winning Festive stuffing's are all Homemade in small batches to a precise recipe to ensure a consistent high quality: only the finest Ingredients are used.

All contain free range pork sausage meat, chunky bread crumbs, and pancetta (except for the traditional sausage meat). 500g Packs

Varieties

Traditional Sausage Meat,
Fresh Sage & Red Onion,
Cranberry & Orange,
Chestnut, with Sultana & Brandy

Dry Cured Gammon (uncooked)

Our Homemade Free-range gammons are dry cured on the premises and available smoked or unsmoked. Gammon is the name for cured leg of Pork before it is cooked and should not be confused with Ham when ordering.

Boneless joints:

allow approx. 300g per serving

Bone in Gammon:

4kg = 8 - 10 servings

5kg = 10 – 12 servings

6kg = 12 - 16 servings

7kg = 16 - 20 servings.

8kg+=20+ servings.

Bacon

Traditional Free-range Bacon Dry Cured on the premises 500g packs

Back Bacon; Smoked, Unsmoked, or Treacle Cured

Streaky; Smoked or Unsmoked

Cooked Ham

Our Homemade Free-range Hams are Dry Cured and Cooked on the premises. They come either on or off the bone.

Varieties

Traditional Plain,
Traditional Breaded
Smoked,
Honey Roast,
Mustard roast,

Hams on the bone:

Come either whole or half, and range in weight between 2.5 - 3kg for a small half ham, and up to a large 7kg ham. This will give between 8 and 30 servings.

Hams off the bone

Are available cut to any size you require, but please bear in mind any joint less than 1.5kg will look more like a thick slice than a joint.

Allow 170g per serving

Stocks

For the perfect gravy or sauces, fresh home-made unsalted stocks

Varieties

Turkey, Chicken, Beef, Veal, and Lamb

Cheese Boards

Classic cheese board.

£5.95 per head, minimum of 4 people.

Montgomery's Cheddar

Mature cheddar from Somerset, a standard bearer of English farmhouse cheddars.

Colston Bassett Stilton

An excellent prize winning blue Stilton with a firm, creamy paste and mature flavour.

Brie de Meaux

A wonderful brie, creamy and full flavoured

Posh George's special selection

£7.95 per head, minimum of 4 people.

Vacherin Mont D'or

A unique cheese with an almost runny consistency and a rich, creamy flavour.

Cropwell Bishop Stilton

An excellent prize winning blue stilton with a firm, creamy paste and mature flavour.

Godminster Organic Cheddar

In its distinctive purple wax this organic cheddar is a powerful cheese with a real edge to it.

Individual Goats Cheese

One of Carnivore's delicious artisan Goats cheeses

Name.....

Address.....

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Post code.....

Telephone.....

Email.....

Pickup Date.....

Holiday Season opening hours

Tuesday 18th	09:00 – 17:00
Wednesday 19th	09:00 – 17:00
Thursday 20th	09:00 – 17:00
Friday 21st	09:00 – 17:00
Saturday 22nd	09:00 – 16:00
Sunday 23rd	09:00 – 14:00
Monday 24th	08:00 – 15:00
Christmas day	Closed
Boxing day	Closed
Thursday 27th	Closed
Friday 28th	08:00 – 16:00.
Saturday 29th	08:00 - 16:00
Sunday 30th	Closed
Monday 31st	Closed
Tuesday 1st	Closed
Wednesday 2nd	Closed
Thursday 3rd	08:00 – 17:30.

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“Best Kent Butcher”

www.tasteofkentawards.co.uk

