



Our Christmas Book is Open!

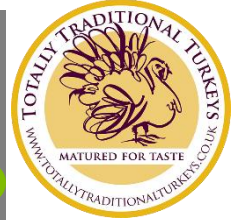
Here is a guide to help you when placing your order for Christmas, this doesn't show our full range, so if there is anything not on the list please ask and we will be happy to advise.

Orders can be placed In-Store or by phone, but please be advised that it may take a while to get through at this time of year.

Sidcup 020 8300 3225

Bromley 020 8460 1407

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



Appledore are proud members of the Traditional Farm Fresh Turkey Association, setting the benchmark for the very best in Christmas poultry.

Brothers Clive and Andrew Wreathall rear their free-range bronze turkeys on the Romney Marsh in Kent, using traditional farming methods that put welfare and flavour first.

From the day they arrive as chicks, the birds are fed on a natural wheat and vegetable diet, completely free from additives or growth promoters. They roam freely on grassy paddocks by day and are bedded down at night on the farm's own wheat straw, reared slowly and naturally for the best texture and flavour.

Each bird is dry-plucked and hung for at least seven days to mature and develop the rich, traditional taste that Appledore are famous for.

Every turkey is beautifully presented in a carry-home box, complete with a sprig of fresh rosemary, vacuum-packed giblets, a pop-up timer, and a handy recipe leaflet with simple cooking tips.

Turkey Size Guide

Turkey Weight	Serves (Approx.)
5–6 kg (11–13 lbs)	10 - 12 people
6–7 kg (13–15 lbs)	12 - 14 people
7–8 kg (15–17 lbs)	14 - 16 people
8–9 kg (17–20 lbs)	16 - 18 people

Larger turkeys available on request.

(Allow a little extra if you'd like plenty of leftovers!)



Our geese are hatched from April to July and reared on an extensive free-range system, giving them plenty of time to grow slowly and naturally. They spend their days roaming grassy pastures and foraging for berries in the hedgerows and orchards, which helps develop their rich, distinctive flavour and crisp, golden skin, making Appledore Geese a perfect choice for the festive season.

Using traditional farming methods, the Wreathall family ensure the very highest standards of welfare and care for the environment. Each goose is dry-plucked and hung for at least seven days to mature and enhance its natural taste, a time-honoured process that brings out the depth of flavour and tenderness Appledore are renowned for.

Every bird is carefully boxed for convenience, complete with giblets, a sprig of rosemary, and simple cooking guidance to help you achieve perfect results on the big day. Whether you're planning an intimate family gathering or a classic Christmas feast, an Appledore Goose is guaranteed to impress.

Goose Size Guide

Size	Weight (Approx.)	Serves
Small	4 kg	4 people
Medium	5 kg	6 people
Large	6 kg	8 people

(Goose is naturally richer than turkey, so allow around minimum 600g per person.)

Boneless Turkey Joints

Each joint is hand-wrapped in pancetta for added succulence and beautiful presentation.

Also available naked (without pancetta) to suit your preference. Please ask when ordering.

Demi Turkey Roast £85

Boneless Breast & Leg Joint, Wrapped in Pancetta
Serves 8-10

Our Gold Award Winning boneless turkey roast combines both breast and leg meat for the perfect balance of flavour and tenderness.

Available naked (without pancetta) on request.

Turkey Butterflies Approx £24.50 Per Kg

4 Servings per kg

Our Gold Award Winning Boneless Turkey Breast is dressed and tied in pancetta as standard, adding extra flavour and keeping the meat moist during cooking.

Available in 1.5kg, 2kg, or 3kg sizes.

Boneless Turkey Butterfly Stuffed Options

3 Servings per kg

Available in 1.5kg, 2kg, or 3kg sizes.

Choose from our range of award-winning handmade stuffings:

- Sage & Onion Butterfly
Supreme Champion, National Festive Product Competition 2018
- Cranberry & Orange Butterfly
Gold Award Winning Stuffing
- Luxury Festive Stuffing
- Traditional Sausage meat

Multi Bird Roasts

Proving more popular each year, our Multi Bird Roasts make an impressive and delicious festive centrepiece. Each is carefully boned, layered and tied by hand, combining the flavour of multiple birds for a truly memorable roast.

5 Bird Roast

Goose + Turkey + Duck + Guinea Fowl + Pheasant
£325 • Serves 20+

4 Bird Roast

Turkey + Duck + Guinea Fowl + Pheasant
£195 • Serves 16–18

3 Bird Roast

Chicken + Duck + Pheasant
£87 • Serves 10–12

3 Bird Breast Roast

Turkey + Duck + Pheasant
Gold Award Winning
£65 • Serves 8–10

Please ask for other combinations or sizes of Multi Bird Roasts.

Free Range Chickens and Capons

Traditionally reared on Suffolk meadows for exceptional flavour and welfare.

Our Sutton Hoo Free Range Chickens are slow grown on small family farms in the heart of Suffolk. Raised on more than 40 acres of meadowland, the birds are free to roam outdoors from dawn to dusk, living as nature intended. They shelter in small mobile houses that are regularly moved to fresh pasture, ensuring clean ground and natural foraging.

Sutton Hoo chickens are reared for around 10 weeks, which is about 25% longer than standard free-range birds. This slower growth produces stronger birds with firm, succulent meat and a depth of flavour that has made Sutton Hoo one of Britain's most respected names in free-range poultry.

Fed on a natural cereal-based diet of wheat, corn, barley and rapeseed, with no antibiotics or growth promoters, they also supplement their feed by foraging for grass, seeds and insects. The result is chicken with a rich, natural flavour, tender texture, and golden, crispy skin when cooked, everything you'd expect from traditional, high-welfare farming.

For something truly special, our Free-Range Capons (Christmas Roosters) are given even longer to mature naturally, producing a larger bird with outstanding tenderness and flavour. The extra growing time allows the meat to develop an incredible texture and succulence that makes these roosters a fantastic alternative to a Christmas turkey. Their popularity continues to grow each year as more people discover their superior taste and versatility.

Serving Guide

Bird Weight	Serves (Approx.)
2–3 kg	4–6 people
3–4 kg	6–8 people
4–5 kg	8–10 people



English Free-Range Duck

Free-range, full of flavour, and traditionally reared for exceptional quality.

Our English Creedy Carver Ducks are reared outdoors on the Coleman family farm in Crediton, Devon. Each bird enjoys access to open grassy ranges and clean water for bathing, allowing them to live naturally and healthily.

Fed on a low-energy, natural cereal diet, the ducks grow slowly, developing tender, flavoursome meat with beautifully crisp skin and less fat on the carcass. Each bird is dry plucked and hand finished, ensuring exceptional quality and taste.

Creedy Carver have been producing award-winning poultry for almost forty years, with welfare, sustainability, and flavour at the heart of everything they do.

French Barbary Duck

We also offer the Large French Farmed Barbary Duck, also known as the Muscovy Duck. These exquisite ducks are born and reared exclusively for the quality of their meat, producing tender, lean, and very flavoursome results.

They are not a game bird and are never shot. Raised to the highest standards, Barbary ducks are fed exclusively on 100% vegetables, minerals, and vitamins, creating a rich yet delicate flavour that makes them an exceptional choice for your festive table.

Game

Our seasonal British game range offers some of the most flavourful and distinctive meats available. Perfect for those who appreciate rich, natural tastes, game is a healthy and sustainable alternative to farmed meat.

We offer expertly butchered and prepared cuts including Venison, Pheasant, Partridge, Wild Boar, Rabbit, Wood Pigeon, Hare, And Quail. Game is naturally lean, high in protein, and ideal for roasting, grilling, or slow cooking, bringing out its deep, earthy flavours.

As game is wild-sourced, availability can vary throughout the season, so it's always a good idea to have a backup option when ordering. Our team will be happy to recommend suitable alternatives if any items are unavailable.

Please ask in store for full details and current availability.

Beef, Lamb & Pork

Traditional farming, exceptional flavour.

Beef

Festive Brochure

Our beef comes from traditional native breeds, including Sussex, Limousin, and Hereford crossed with Aberdeen Angus. All cattle are grass-fed and locally reared, chosen for their natural marbling and rich, full flavour.

Each cut is hung for a minimum of 28 days, allowing the meat to tenderise naturally and develop exceptional depth of flavour. The result is succulent, flavoursome beef of the highest quality, sourced from farms that share our commitment to welfare and sustainability.

Lamb

We select our free-range lamb from trusted local farmers across Kent and the South East. The lambs graze naturally on pastures filled with traditional herbs and grasses such as clover, timothy, and chicory, which enhance both the flavour and tenderness of the meat.

Reared outdoors in a low-stress, non-intensive environment, our lamb offers a naturally sweet, delicate taste and supports local farming and biodiversity.

Pork

Our pork is sourced from Plantation Pigs, a long-established free-range producer known for exceptional quality and high welfare standards.

Using traditional outdoor breeds that thrive in all seasons, the pigs enjoy open fields, wallowing in mud during summer and bedding down in deep straw in winter. They are fed a natural cereal-based diet, free from growth promoters, which produces succulent, richly flavoured pork with a perfect balance of fat and tenderness.

At Carnivore, we believe meat should taste as good as it looks, and our pork, lamb, and beef showcase the very best of British farming.

The Trimmings

Hand made on the premises, using the finest free-range meats and ingredients.

Our award-winning sausages are hand made on site in small batches to a precise recipe, ensuring consistent quality and exceptional flavour. Only the finest ingredients are used, from choice cuts of our own free-range meats to the freshest herbs and natural seasonings.

Each sausage is mixed, filled, and tied by hand to guarantee a perfect texture and taste every time.

Sausages	6 per pack
Chipolatas	12 per pack
Cocktail Sausages	30 per pack

We produce over 50 varieties of sausages throughout the year, but to ensure the best possible service during the Christmas period, we offer a focused festive range.

(Most other varieties will be available in the weeks before Christmas Suitable for home Freezing)

Available for Christmas Ordering:

- | | |
|----------------------------------|------------------------|
| • Traditional, | Traditional Chipolatas |
| • Traditional Cocktail Sausages, | Fresh Herb |
| • Kloneddy's, | Italian |
| • Toulouse, | Boerewors |
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Pigs in Blankets

Our Award-winning traditional sausage meat hand wrapped in pancetta 12 in a Pack

Festive Stuffings

Our Award-Winning Festive Stuffings are all home-made in small batches to a precise recipe, ensuring consistent high quality and flavour.

Only the finest ingredients are used, including free-range pork sausage meat, chunky breadcrumbs, and pancetta

Varieties:

- Traditional Sausage Meat
- Fresh Sage & Red Onion
- Cranberry & Orange
- Luxury Festive (Chestnut, Brandy & Sultana)

Dry Cured Gammon (Uncooked)

Our homemade free-range gammons are dry cured on the premises and available smoked or unsmoked.

Boneless Gammon Joints

Allow 250g per serving

Available sizes: 2kg, 3kg, 5kg, 7kg

Bone-In Gammon Joints

Allow 400g per serving

Available sizes: 3kg, 4kg, 5kg, 8kg

Traditional Free-Range Dry Cured Bacon (500g packs)

Varieties:

- Back Bacon: Smoked or Unsmoked
- Streaky Bacon: Smoked or Unsmoked

Cooked Hams

Available with or without bone

Our homemade free-range hams are dry cured and cooked on the premises for unbeatable quality and taste. Available on or off the bone in a range of traditional finishes.

Varieties:

- Traditional Plain
- Traditional Breaded
- Smoked
- Honey Roast

Holiday Season Opening Hours

Date	Opening Hours
Tuesday 16th - Saturday 20th	Normal Hours
Sunday 21st - Monday 22nd	Closed
Tuesday 23rd	09:00 – 16:00
Christmas Eve 24th	09:00 – 14:00
Christmas Day - Monday 29th	Closed
Tuesday 30th	09:00 – 15:00
New Year's Eve 31st	09:00 – 14:00
Thursday 1st (New Year's Day)	Closed
Friday 2nd	09:00 – 15:00
Saturday 3rd	09:00 – 15:00

Collection Orders will be allocated 2-hour time slots to ensure smooth service.

A non-refundable £40 deposit is required on all orders.

Delivery Slots and Costs

For your convenience, we offer two delivery time slots each day during the festive period:

- Early Slot: 08:00 – 14:00
- Late Slot: 14:00 – 20:00

Please note the following delivery charges apply:

- 16th – 20th December: £5 per delivery
- 23rd & 24th December: £10 per delivery

We are pleased to offer free delivery for elderly and vulnerable customers. If this applies to you or someone you are ordering for, please let us know when placing your order.

The last day for alterations is Tuesday 16th December.

Name.....

Address.....

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Post code.....

Telephone.....

Email.....

Pickup Date.....

Shopping List, Please note: This is not an order form,

Item	Weight / Number	Variety	Special instructions	Tick	
Bird					
Sausages					
Bacon					
Stuffing					
Gammon					
Beef					
Lamb					
Pork					
Ham					