

Walmsleys

OF RAMSBOTTOM



One of Britain's Best Butchers

**Christmas
Specialities
to Order**

01706 822269

www.walmsleysbutchers.co.uk

Walmsleys Butchers

The Christmas period is upon us and with the heart of the festivities being focused on eating, Walmsleys have on offer a fabulous range of mouth-watering traditional and seasonal fare as well as other quality products. All of the following products are specially prepared using the finest cuts of meat, to help you achieve your dream of a traditional family Christmas.

Poultry

1. Copas Free-range Bronze Turkeys

Our unrivalled free-range bronze turkeys are all specially selected, slow-growing breeds of female birds, aged to full adult maturity (minimum of 25 weeks), reared in open barns, meadows and orchards and fed only on natural feed.

The turkeys spend their life on the farm to avoid stress from long distance transportation, dry plucked and hung for a minimum of 7 days to mature and develop the natural flavours unique to this type of turkey production.

Our turkeys come to you wrapped in a presentation box, with packed giblets, rosemary and cooking instructions.

Free-range Bronze Turkeys start at 4.5kg in weight to 12kg.

Please Note: Every effort will be made to supply the weight ordered, however there may be a tolerance of 10%.

2. Copas Free-range Crowns - on the bone or de-boned

Hand-prepared by our specialist butchers, this de-boned (only the wing bones remain) free-range crown comes with the breast stuffed with our traditional sage, onion and chestnut stuffing and is easy to carve.

Please Note: Some customers prefer to buy a whole Copas turkey, have it crowned by us and have the legs boned for use at a later date - ideal for casseroles and curries.

Free-range Crowns: S: 2-3kg M: 3-4kg L: 4-5kg XL: 5+kg

3. Boneless Fresh Farm White Turkey Breast Joint

A delicious breast joint is available in three sizes. Layered with a traditional sage, onion and chestnut stuffing, garnished with strips of maple-cured bacon, comes with rosemary and cooking instructions.

Quarter breast joint: Serves 4-5. Min weight 1.5kg

Half breast joint: Serves 10-12. Approx weight 3kg

Whole breast joint: Serves 14-16. Approx weight 4kg+

Our Master Butchers have created four delicious multi-bird roasts for your enjoyment this Christmas, combining the finest quality poultry and game with our own gourmet stuffing. These items are prepared at the shop.

4. Walmsleys Mini Three Bird Roast*

Smithfield Gold Medal Winner 2012

Creedy Carver duck, chicken and pheasant, fully boned & layered with our gourmet sage, onion & chestnut stuffing

Serves 1-2. Approx weight 630g - **£14.50 each**

5. Merrifield Farm Creedy Carver Free-range Duck with Caramelised Orange Stuffing*

Hand-prepared by our specialist butchers, this de-boned (only the leg bones remain) Creedy Carver duck comes with our own gourmet caramelised orange stuffing.

Serves 4-5. Min weight 2.2kg - **£26.99 each**

6. Luxury Two Bird Chuckling Roast*

Creedy Carver free-range duck de-boned (only the leg bones remain) & chicken fillets layered with Walmsleys gourmet pork stuffing, with a hint of orange and a generous splash of Cointreau.

Serves 6-8. Min weight 2.6kg - **£29.99 each**

**Due to the popularity and labour intensive preparation, these products will be prepared fresh then frozen, we will defrost these products for cooking from the 23rd December onwards.*

7. Luxury Three Bird Roast

Hand-prepared by our specialist butchers. Free-range Copas Bronze turkey, free-range duck fillets and pheasant fillets make up this three bird roast, fully de-boned (only the leg bones remain) layered with our traditional sage, onion and chestnut stuffing and garnished with streaky maple cured bacon.

Serves 12-14. Min weight 5kg - **£90.00 each**

8. Free-range Todderstaffe Farm Geese

Fresh free-range geese bred on the Flyde Coast at Todderstaffe Farm. Undoubtedly the finest around, these beautifully dressed and presented geese have become ever more popular for their distinctive flavour and texture. Their tasty fat is famous for making those delicious crispy roast potatoes.

Serves 4. Approx weight 4.5kg (small)

Serves 4-6. Approx weight 4.5-5.5kg (medium)

Serves 6-8. Approx weight 5.5-6.5kg (large)

Serves 8+. Approx weight 6.5-7.5kg (x-large)

9. Highbury Farm Large Chickens

Hand-finished fresh Highbury Farm barn reared white chickens.

Sizes start at 5lbs in weight to 10lbs.

10. Merrifield Farm Creedy Carver Free-range Ducks

Merrifield Farm is situated in the beautiful Devonshire countryside. Undoubtedly one of the best producers of free-range ducks in the country, these ducks are uniquely reared on totally natural feed. Made simply of corn, minerals and vitamins it is of low density to allow leisurely growth and a superior flavour.

Approx 5lbs in weight.

Extra Mature Beef

The jewel in the crown of Walmsleys Butchers is our knowledge of Beef production. The secret is . . . specially selected beef cattle, raised in the most perfect environment on farms in Lancashire and Yorkshire, with complete traceability from farm to fork guaranteed.

The meat is matured on the bone for a minimum of 21 days to ensure tenderness and taste, no matter which cut you select.

Once at Walmsleys, we continue maturing the beef for a further 10 days, before being expertly prepared by our specialist butchers - the result is delicious, extra mature beef.

11. Extra Mature Rib of Beef on the Bone

A must for a memorable Christmas meal, a succulent rib of beef on the bone, guaranteed hung for a minimum of 3 weeks, cut to your requirements. Ideal when catering for a large number of people.

12. Extra Mature Boneless Sirloin or Rib

Matured for full flavour and tenderness. The joint is boned, trimmed, rolled and tied, cut to the customer's requirements, ideal for dinner parties.

13. Extra Mature Fillet Steak

A succulent well matured tender cut from the hind-quarter. Ideal for that special Christmas meal - simply roast and serve with a Hollandaise Sauce or a red wine reduction.

14. Extra Mature Beef Wellington

Fillet of beef, filled with a mixture of mushrooms, onions and pate in a puff pastry case. Definitely one to impress the guests. This item is prepared as an individual product or any size as required by the customer.

Game

15. Venison cuts such as rump joint, topside, striploin and - from estates in Scotland - grouse, pheasant, wood pigeon and rabbit are available as an alternative Christmas meal.

(NB Some types of game may be fresh frozen due to availability)

16. Walmsleys Game Roulade

Layered pheasant, wild duck and woodpigeon fillets with caramelised orange & thyme stuffing, rolled in dry-cured smoked bacon, serve with Cumberland sauce. Can be served hot or cold.

Serves 4 as a starter. Minimum weight 640g - £14.50 each

Locally Reared English Lamb

17. Boneless Leg of English Lamb with Garlic Butter & Rosemary

Hand-boned by our specialist butchers, this succulent, matured leg of locally reared lamb is studded with fresh rosemary and seamed with home-made garlic butter.

Serves 6-8. Approx weight 1.5-2kg

18. Crown of Lamb or French Trimmed Rack of Lamb

Prepared by our specialist butchers. Two cutlet ends of lamb joined to form a crown or simply just a rack of lamb. Supplied with cutlet frills and rosemary. Impress your friends with your new found butchery skills!

19. Ballotine of Lamb Scottish Style

Boned shoulder of English lamb stuffed with our gold medal winning haggis

Serves 4-6. Approx weight 1.8-2.2kg

Locally Reared Pork

20. Loin of Pork on the Bone or off the Bone

Prepared by our specialist butchers. Succulent, locally reared loin of pork, trimmed and rind-scored ready for the oven (can be stuffed).

Serves 4-8. Approx weight 1.5-3kg

21. Roast Loin of English Pork with Sage & Apricot Stuffing

Succulent loin of pork, hand-prepared by our specialist butchers to the size required, stuffed with sage & apricot force-meat, a delicious alternative for a Christmas meal.

Serves 4-8. Approx weight 1.5-3kg

Gammon

Dry-cured Gammon Joints

Dry-cured gammon joints, boned, trimmed and tied, cut to your requirements. Ideal when catering for large numbers of people (can also be prepared on the bone).

Serves 4-20. Approx weight 1.5-5kg

(NB these don't need to be ordered, we will have a display of all sizes to choose from)

22. Black Forest Ham

Smithfield Gold Medal Winner 2012

Traditionally dry-cured on the premises by our specialist butchers, once curing is complete black treacle is added and allowed to marinate for up to a week. Resulting in deliciously flavoured ham ideal for roasting.

Serves 4-20. Approx weight 1.5-5kg

23. Maple Syrup, Sugar and Cinnamon Glazed Ham

Traditionally dry-cured on the premises, this prime cut of gammon is boned, scored and glazed with a syrupy mixture, simply roast for a fantastic result.

Serves 4-20. Approx weight 1.5-5kg

Please Note:

*All orders for flavoured hams must be placed
no later than 16th December.*

Family Plate Pies for a perfect Christmas Eve meal, award-winning Pork Pies and Huntsman Pies, ideal for the special Christmas buffet are available throughout the Festive period and do not need to be ordered.

Delicious Cartmel award-winning puddings and - new this year - puddings from the award-winning Cumbrian Country Pudding Company

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New Products this Christmas at

Walmsleys

OF RAMSBOTTOM

26. Todderstaffe Farm barn-reared White Turkeys

Due to the increasing demand from customers for us to supply quality local produce we are now stocking Todderstaffe Farm barn-reared White Turkeys, produced on their farm on the Flyde coast. These slow growing female breeds are grown to full maturity and reared in open barns. Todderstaffe Farm turkeys come to you wrapped in a presentation box with giblets, rosemary and cooking instructions.

Todderstaffe Farm barn-reared White Turkeys start at 4.5-9kg

27. Traditional Christmas Accompaniment

We offer a mouth-watering range of accompaniments to complete your Christmas meal. All our sausage meats, sausages and gourmet stuffings are prepared by our master butchers using pork from farms in Lancashire.



Walmsleys Gourmet Accompaniments

8 x pigs in blankets

454g of pork sausage meat

8 rashers of streaky bacon

8 x sage, onion & chestnut pork stuffing balls

Special Christmas price of £10.99 each

Walmsleys Butchers price guarantee

Walmsleys Butchers strive to provide traditional and specialist products at competitive prices, however some of our prices are affected by seasonal fluctuations and cannot be quoted or guaranteed until closer to the festive period.

24. £95 Walmsleys Christmas Meat Hamper

Boneless fresh farm white stuffed turkey breast roast 2.2kg min

Extra matured topside 1.36kg min

Dry-cured gammon joint 1.36kg min

Dry-cured back bacon 454g min

Dry-cured streaky bacon 454g min

Pork chipolatas 681g min

Sage, onion & chestnut sausage meat 454g min

Cranberry sauce x 1

Luxury Christmas pudding 450g

Walmsleys large pork pie x 1

Goose fat x 1 jar

Free digital cooking thermometer with every hamper

Individually priced at £100.00 - Saving £5.00



25. £145 Walmsleys Christmas Meat Hamper

Copas free-range bronze turkey 4.5kg min

Extra matured rolled sirloin 1.5kg min

Dry-cured Black Forest ham 1.36kg min

Mini 3-bird roast 620g min

Dry-cured back bacon 907g min

Gourmet accompaniment x 1 pack

Pork chipolatas 681g min

Cranberry sauce x 1

Copas turkey gravy x 1

Luxury Christmas pudding 450g

Walmsleys large pork pie x 1

Walmsleys huntsman pie x 1

Goose fat x 1 jar

Free digital cooking thermometer with every hamper

Individually priced at £155.00 - Saving £10.00