



# Christmas Product List

Whether it's Saint-Nicholas, Papai Neol, Father Christmas, Pere Noel or a late chimney sweep landing on your hearth this year, Christmas is undoubtedly a time to celebrate with friends and family over good food and wine. Use our Christmas product list to nudge yourself in the right direction but remember that we do offer our usual fare as well.

## Christmas Lunch Favourites

The following are pure breeds with the fullest flavour:

**Black Turkey:** The traditional breeding and slow rearing provides the distinctive flavour, which has a more gamey taste than the traditional White Turkey. The appearance of the Black illustrates its pure breed carrying a higher breast bone with not so full breasts as the White (more of game bird appearance). This is the traditional turkey of yesteryear. £9.50 / Kg \*

**Bourbon Red:** This pure bred originates from North America with a similar conformation to the Black Turkey with a slightly 'pinkier' meat. £9.50 / Kg \*

**Lavender Turkey:** This is another with American roots. It gets its name from its delicate blue plumage. The conformation of this turkey is narrower in the body compared to the Black and has a little deeper fat coverage ensuring moist breast meat after cooking. £9.50 / Kg \*

The cross breeds are bred for a subtler flavour:

**Narragansett:** This Turkey apart from having a funny name is a cross bred between the Black and Bronze to give a stronger flavour than the Bronze with more meat than the Black. £9.50 / Kg \*

**Norfolk Bronze Turkey:** The Bronze Turkey has the characterisation of a White with the fuller breasts giving plenty of white meat but with a fuller flavour than the White. £9.50 / Kg \*

**Norfolk White Turkey:** The most common Turkey with full breasts, plenty of white meat and a more discreet flavour. £7.75/ Kg \*

All of our Turkeys are locally reared and Free Range, plucked by hand and then hung for a minimum of 7 days. The hanging enhances the flavour and further tenderises the meat. **PLEASE NOTE: Due to the Turkeys being free range weights less than 6Kg will be difficult to achieve.**

**Large Chickens:** The chickens are bred and reared in Aldborough and are all Free Range giving a full flavoured and tender bird. £ waiting for confirmation / Kg \*

**Goose:** Another traditional choice for Christmas. Our birds are Free Range and taste as good old fashioned Goose should. £ waiting for confirmation / Kg \*

**Aylsbury Duck:** Also a popular alternative bird for Christmas. £ 6.50/ Kg \*

**Gammon Joint:** We offer unsmoked and smoked joints. Both are dry cured on the premises using a traditional dry curing method £7.80 / Kg

Party Chipolatas. Cooked Ham. Norfolk Beef. Eggs. Streaky Bacon. Sausage Meat (for stuffing as well as Sausage Rolls). Cocktail Sausages.

## Christmas Breakfast / Brunch Favourites

Whites Oak Smoked Back Bacon (a dry cured bacon smoked over English oak). Black Pudding. Traditional Pork Sausages.

## Christmas Essentials

G.F.White Traditional Cranberry Sauce £2.20 (277g).

G.F.White Rich Cranberry Chutney with Cider £2.50 (300g)

\* all prices are approximate at the time of printing and can be confirmed in early December.