

Christmas Product List

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 a game bird appearance). The meat is fine-grained, white, and succulent and full of delicious gamey flavour. This is a good all-round bird and will not disappoint eager diners. £9.90 / Kg *

Bourbon Red: This pure bred originates from North America with a similar conformation to the Black Turkey but with a 'nuttier' flavor. It has a pinky flesh and carries less fat, therefore cooking times are more critical. Weights can be variable. £9.90/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 and is growing in popularity by 'foodies' across the region. £9.90 / 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. £9.90 / 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. £9.90 / Kg *

Norfolk White Turkey: The most common Turkey with full breasts, plenty of white meat and a more discreet flavour. £8.50/ Kg *

Boneless Turkey Breast: Breasts from the Norfolk White. Easier to carve with no waste makes this a more practical solution for the smaller party. £10.00/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 5Kg are not achievable.**

Large Chickens: The chickens are bred and reared in Hindolveston and are all Free Range giving a full flavoured and tender bird. £5.60/Kg Less than 3Kg. £6.40/Kg over 3Kg.

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

Cranberry & Orange Compote with Port: The sweet citrus of oranges with the freshness of sharp cranberries enriched with velvety port – delicious with turkey, cold ham and game. Add a dollop to your gravy to liven it up. £3.30

Christmas Jelly : Spiced Redcurrant & Bramley Apple Jelly. A smooth velvety jelly spiced with cinnamon, allspice & cloves which contrasts beautifully with Christmas goose or turnkey. £3.30

Boxing Day Chutney with Woodfordes Norfolk Nip : A rich, delicious dark chutney with seasonal dried fruits steeped overnight in Woodfordes Limited edition Norfolk Nip ale & then cooked with cloves, cayenne, allspice & ginger. Fabulous on Boxing Day with cold or hot meats & most cheeses. £3.30

Spiced Mustard: Toasted cumin with turmeric & cloves combined with Woodfordes finest give this mustard a wonderfully warming colour & taste. Delicious mixed with marmalade & sugar as a glaze for that special Christmas ham or simply as an accompaniment to most meats. £3.30

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