



# *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*

**Kelly Black Turkey:** A pure bred. The traditional breeding, slow rearing and natural diet, free from additives allows this turkey to grow and develop naturally, to full maturity. It is this that provides a distinctive flavour, having a more gamey taste than the traditional White Turkey. The appearance of the Black illustrates its pure breed carrying a slightly higher breast bone with not so full breasts as the White (more of a game bird appearance). The meat is fine-grained, white, succulent and full of delicious gamey flavour. This is a good all-round bird and will not disappoint eager diners. £11.10/ Kg \*

The cross breeds are bred for a subtler flavour:

**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. £11.10 / Kg \*

**Norfolk White Turkey:** The most common Turkey with full breasts, plenty of white meat and a more discreet flavour. £10.20/ Kg \*

**Boneless Turkey Breast:** Easier to carve with no waste makes this a more practical solution for the smaller party. £13.00/Kg \*

All of our Turkeys are locally reared and processed on our producers premises (therefore no travelling, which means no stress to the birds). They are Free Range, fed a natural diet and given access to grass and woodland day and night. In short they are happy birds produced naturally and traditionally which all translates into better tasting meat. Reared to maturity, this ensures a layering of fat which means that the meat is moist and juicy upon cooking. Plucked by hand and then hung for a minimum of 7 days, this 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. £5.80/Kg Less than 2.5Kg. £6.60/Kg over 2.5Kg.

**Goose:** Another traditional choice for Christmas. Our birds are Free Range and taste as good old fashioned Goose should. £13.00/ Kg \*

**Aylsbury Duck:** Also a popular alternative bird for Christmas. £7.50/ Kg \*

**Gammon Joint:** We offer unsmoked and smoked joints. Both are dry cured on the premises using a traditional dry curing method £8.40/ Kg

Party Chipolatas. Cooked Ham. Norfolk Beef. Eggs. Streaky Bacon. Sausage Meat (for stuffing and 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:** Sweet citrus oranges with 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. Smooth velvety jelly spiced with cinnamon, allspice & cloves. Contrasts beautifully with Christmas goose or turkey. £3.30

**Boxing Day Chutney with Woodfordes Norfolk Nip:** 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

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