G. F. WHITE

PURVEYORS OF FINE MEATS

Christmas Order Form 2017
Closing on Sat 23d Dec at 1pm for Christmas

Your Name	
Your Tel. No	
What day will you collect from the shop?	

Weight & Description of Item	Please leave these columns empty	
	Weight	£

If you would like to discuss your order please give us a ring.

Christmas & New Year Opening Times

Wed 20st Dec	8.30 – 1.00
Thu 21st Dec	8.30 – 5.00
Fri 22nd Dec	8.30 – 5.00
Sat 23rd Dec	8.30 – 1.00
Sun 24th - Wed 27th Dec	CLOSED
Thu 28th Dec	8.30 – 5.00
Fri 29th Dec	8.30 – 5.00
Sat 30th Dec	8.30 – 1.00
Sun 31st Dec	CLOSED
Mon 1st Jan	CLOSED
Tues 2nd Jan	Business as Usual

To avoid disappointment we need your order by Monday 4th December

info@whitesbutchers.co.uk *01263 732264*

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. £11.50/ 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. £11.30 / Kg *

Norfolk White Turkey: The most common Turkey with full breasts, plenty of white meat and a more discreet flavour. £10.40/ Kg *

Boneless Turkey Breast: Easier to carve with no waste makes this a more practical solution for the smaller party. £15.00/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. £6.70/Kg over 2.5Kg.

Goose: Another traditional choice for Christmas. Our birds are Free Range and taste as good old fashioned Goose should. £13.20/ 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.

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