



CHRISTMAS 2023





Making Christmas Special

We hope that you find this brochure an inspiration and help you to make Christmas one to remember.

Ask our friendly staff about any of the products in this brochure or other products that will make your Christmas special. We are happy to help give you an idea of sizes to order costs and cooking instructions.

We would like to say a warm festive thank you for all of your support throughout the year.

Merry Christmas and a Happy New Year.





Our Delicious Turkeys

HAMBLETON FREE RANGE BRONZE

Each Christmas we make sure our customers are given the best turkeys we have to offer, the best for flavour, juiciness and firmness, that's why our own range of turkeys are grown especially for us in Norfolk by Robert Garner and family.

These turkeys are a free range bronze or a free range Norfolk Black. The bronze is denoted by its plumage, which bears an iridescent bronze-like sheen. The Garner family use only the best slow maturing birds and feed them the finest of feeds to ensure great taste and tenderness. $\star \star \star \star \star$

THIS YEAR WE HAVE TWO FANTASTIC CHRISTMAS TURKEYS TO CHOOSE FROM. BOTH CAREFULLY CHOSEN FOR THEIR SUPERIOR TASTE AND PROVENANCE. PLEASE SEE OVERLEAF FOR THE SECOND TURKEY OPTION.

U/eight. price and portion guide

	• • • •	5 - 6kg (12-13lbs) Feeds 8-10	. ,	(15-17lb)	. ,	10kg+ (22lb+) Feeds 16 +
Hambleton Free Range Turkey	£18.49/kg	£17.49/kg	£17.49/kg	£16.49/kg	£16.49/kg	£13.95/kg



PERFECT TURKEY OUR TIPS

Buy one of our well-reared birds to guarantee the best quality.

Remove the wish bone before cooking. It makes carving much easier.

Allow the bird to come up to room temperature before roasting.

Using a thermometer probe to test when the turkey reaches 75°c is the best way to ensure your turkey is cooked perfectly.

Rest the bird outside the oven for at least half an hour before carving.

To retain the best flavour remove all the meat from the bird at the end of the meal.





LOCAL ENGLISH BONELESS TURKEY JOINTS

We source all our boneless turkeys from Farm Fresh Turkeys based in Cold Newton Leicestershire just 10 miles from Oakham. Our skilled butchers can prepare these turkeys to your specific requirements. We typically cover the joint in bacon which aids its roasting and stuff them with sage and onion if requested.

TRADITIONAL THREE BIRD ROAST

Prepared by our butchers, we create this from a free range bronze or a free range goose. We remove the rib bones then stuff the bird with either duck and pheasant breast or chicken and pheasant breast, plus our 'Head Butchers Special Stuffing'. The result is a bird that is very easy to carve, looks and tastes wonderful. For large parties we recommend serving a turkey, they are delicious and the portions will go that bit further. $\star \star \star \star \star$

OUR 'HEAD BUTCHERS SPECIAL STUFFING' CAN BE PURCHASED SEPARATELY, IT'S A MUST FOR YOUR CHRISTMAS MEAL! YOU WON'T BE DISAPPOINTED

For your three bird roast first select the type of whole bird i.e. Turkey or Goose Cost for preparing a Traditional three bird roast is £30.00 in addition to the whole bird cost.

Ordering Guide

English Boneless Turkey Crown	1.0-1.5kg	1.5-2.0kg	2.0-2.5kg	2.5-3.0kg	3.0-3.5kg	3.5-4.0kg	4.0-4.5kg	4.5-5.0kg
Approximate Servings	4-6	6-8	8-10	10-12	12-14	14-16	16-18	18-20
Price	£19.95/kg							



Our Other Festive Birds

DUCK

The unique Gressingham Duck was created by breeding the Wild Mallard and the Pekin. The result is a bird that is renowned for its wonderful flavoursome meat with approximately 20% more breast meat than other ducks of the same weight. As well as a high proportion of breast meat, Gressingham Ducks are renowned for their rich game flavour, lower fat content and thin crispy skin. We can also stuff the duck with pheasant and chicken breast to produce a three bird roast.

GOOSE

We source our free range geese direct from Botterills Farm in Croxton Kerrial near Grantham. The Botterill family have owned the farm for over 70 years and produce some of the finest geese. The flocks are quite a sight as they are herded through the local villages. We have sourced many geese over the years, but we particularly enjoy the Botterills bird.

CAPON

Grown especially for the Christmas table these very large cockerels are a gamier tasting version of the classic chicken. Full of flavour and lots of meat on the bone these birds are sourced from farms in Norfolk.



OUR BIRD RANGE Duck Goose Pheasant Guinea Fowl Partridge Chicken Capon

Weight, price and portion guide

DUCK	ТВС	1.7kg (3.5lb) Serves 2	1.9kg (4lb) Serves 3	2.1 kg (4.5lb) Serves 4	2.3kg (5lb) Serves 4+	
GEESE	£18.45/kg	4kg (8.5lb) Serves 4 Includes giblets	5kg (111b) Serves 6 and fat which is	5.5kg (12lb) Serves 8 great for roast p	otatoes	
CAPON	ТВС	2.7kg (6lb) Serves 6	3.5kg (7lb) Serves 7	4kg (8lb) Serves 8	4.5kg (9lb) Serves 9	5kg (10lb) Serves 10+





DRY AGED BEEF

Our team of experienced butchers ensure that all our beef is dry aged on the bone for a minimum of 28 days ensuring flavour and tenderness. Only then is the beef ready to be cut and trimmed to form the centre piece for your Christmas dinner. We would recommend sirloin or French trimmed fore-rib as the best of the cuts. Feel free to ask any member of the team for advice.

ROLLED SIRLOIN OF BEEF £35.95/kg

Our 28 day aged rolled sirloin of beef is especially tender. It is cut and rolled by our butchers instore and is one of our most popular Christmas choices perfect for a Boxing day treat.

FRENCH TRIMMED FORE RIB OF BEEF £34.95/kg

Our 28 day aged fore-rib of beef are a Christmas favourite. It's one of the most succulent of cuts. Veined with juicy fat, a rib self bastes as it cooks. Boned and rolled with the ribs left on. We can also bone and roll this joint without the ribs.

TOPSIDE OF BEEF £18.25/kg

A true British favourite, matured on the bone for 28 days. Our topside is full of flavour and is ready to be roasted.



Weight and portion guide

Rib on the Bone (| Rib = 1-1.5kg) 2 Ribs **Feeds 4-6 people** 4 Ribs **Feeds 6-10+ people**



OUR BEEF

RANGE Topside Sirloin Boned and Rolled Rib of Beef Fillet Steak Rump Steak

Beef Wellington

Rolled Sirloin of Beef 2 kg (4lb) **Feeds 4-6 people** 4 kg (8lb) **Feeds 8-12 people**





OUR FREE RANGE PORK

We have a large selection of pork cuts to choose from at Christmas time. Our carefully scored loin of pork is easy to carve and is highly recommended, as is our pork leg, expertly boned and rolled, both have a good depth of flavour and a covering of crackling we all love.

The pork shoulder never disappoints, cooked slowly, its moist, tasty and always a reliable family favourite.

Our pork belly is the top crowd pleaser, an ultimate combination of crispy skin and juicy meat puts this dish at the top of the roasting list for your Christmas guests.

HANDMADE SAUSAGES

We make all of our sausages by hand. This ensures unbeatable taste and texture. We are delighted to bring a large range of sausages (see right) for your enjoyment using fresh herbs, spices and our award winning recipes.

Our own Christmas sausage meat comes in 1 lb tubes ideal for stuffing and finishing your Christmas meals. One tube serves three people.

SAUSAGE PACK SIZES

6 thick sausages £4.75 per pack 12 thick sausages £7.49 per pack 10 chipolatas £4.75 per pack 10 pigs in blankets £8.95 per pack 16 cocktail pigs in blankets £8.95 per pack

Weight and portion guide

Pork Loin Boned and Rolled £13.95/kg 2 kg (4lbs) **Serves 6-8 people** 3 kg (6.6lbs) **Serves 10-12 people** IIb sausage meat tubes £4.75 each

11b head butchers stuffing tubes \pounds 4.75 each



OUR SAUSAGE RANGE

Lincolnshire Tomato & Basil Cracked Black

Pepper

Pork & Stilton

Caramelised Onion & Pork

Pork & Leek

Classic Pork

Rutland

Cumberland

Sausage Meat

Pigs in Blankets

Chipolata Cocktail in Blankets

> Lincolnshire Chipolatas

Pork Leg Boned and Rolled £8.95/kg 2 kg (4lbs) Serves 6-8 people 3 kg (8lbs) Serves 10-12 people





Traditional Lamb

OUR BRITISH LAMB

All of our lamb is grown on British farms and selected only from suppliers that believe in our own exacting standards. The lamb is matured on the bone for 7-10 days before being carefully prepared for your table. We produce a variety of wonderful lamb joints but we believe that one of the best for Christmas is our leg of lamb with the bone in.

LEG OF LAMB - BONEIN £18.95/kg

One of the best loved and most traditional roasts. Our leg of lamb is rich and full flavoured. One of the leaner joints this can be cooked and carved on the bone.

SHOULDER OF LAMB - BONE IN £15.49/kg

This joint can be prepared for you either on the bone or off. Best slow cooked for many hours, full of flavour.

LOCAL GAME

We source all our fresh game from our local supplier. Having developed a close relationship we source the seasons best cuts and oven ready birds.

GAME BIRDS

We stock pheasants and partridges all the way through the season. Fresh and sold individually.

VENISON HAUNCH £17.95/kg

We bone our fresh venison haunches, then trim and cut them into joints, steaks and dice.

U/eight and portion guide

Leg of Lamb on the bone Half Leg **Feeds 3-4 people** Whole Leg **Feeds 5-6 people** Shoulder of Lamb Half Shoulder **Feeds 3-4 people** Whole Shoulder **Feeds 5-6 people**



OUR LAMB CUTS

Whole Leg £18.95/kg Shoulder £15.49/kg Lamb Cushion £16.49/kg Loin Chops £26.95/kg Rack of Lamb £29.95/kg



OUR GAME RANGE

Pheasants £6.50/each Partridges £4.95/each Squirrel £5.95/each Venison Steaks £19.95/kg Rabbits £7.95/each







OUR GAMMONS

We source all our gammons from Hall & Co in Cheshire. All our gammons are made using pork sourced from British farms! Anthony Hall and his team are passionate about provenance and flavour hence their gammons are of the highest quality. We can cut gammons to any size you like. Below is a handy guide.

OUR COOKED HAMS

All our hams are from pork sourced from British farms. We dress them all by hand using traditional techniques. Beautiful home cooked plain hams tender and delicious. Honey roast hams, with honey and brown sugar. Mustard ham with the rind removed and a layer of English mustard and mustard seeds. We have plenty of choice for the Christmas table.



OUR GAMMON RANGE

Gammon Joint £14.50

Gammon Steak £16.95

IIb Back Bacon Sliced £4.95/pack

IIb Smoked Bacon Sliced £5.25/pack

IIb Streaky Bacon Sliced £5.75/pack



COOKED HAMS RANGE

Boiled Ham £24.00/kg Ham on the Bone £26.00/kg Honey Roast Ham £26.00/kg Breaded Ham £26.00/kg

Mustard Glazed Ham <u>£26.00/kg</u>



Weight and portion guide

HORSESHOE GAMMON JOINT & SMOKED GAMMON JOINT (all size guides are an aproximate)

 I.25kg (2.75lb)
 2.5kg (5.5lb)
 5kg (11lb)

 Serves 4
 Serves 8
 Serves 15+







OUR AWARD WINNING PORK PIES

Lovingly handmade to a secret recipe, filled with only the finest ingredients our pork pies are something extra special. All our famous pork pies are available in classic and large. Stock up your fridge as they are perfect for unexpected guests, lunch or a light snack,

PORK PIE		
RANGE	۱b	
Classic	£5.50	£10.95
Poacher	£5.50	£10.95
Pork & Stilton	£5.50	£10.95
Pork & Brixworth	£5.50	£10.95
Pork & Apple	£5.50	£10.95
Game	£5.50	£10.95
Chicken & Ham	£5.50	-
Breakfast	£5.50	£10.95
Gala Pie	-	£11.95
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Weight and portion guide

Classic

(||b)

PORK PIES Mini

Serves I

Large 2lb) Serves 2 Serves 4

heese Board Choice

THE FINEST CHEESE SELECTION

Our cheese experts source from the best local, national and international cheese producers available. We only stock the best seasonal cheese for its great taste and texture and pride ourselves on being able to offer the finest range of over 200 different types of cheeses, from Appleby's Cheshire to a Yorkshire Blue. We have a great selection of biscuits to complement your Christmas cheese board.



CHRISTMAS CHEESE **FAVOURITES**

Vacherin Mont D'or Brie de Meaux Cropwelll **Bishop Stilton** Sparkenhoe Red Leiceter Snowdonia Black Bomber



My Christmas Order Notes

Christmas Pick up Parcels

Each year we review the Christmas purchases to see what your favourite choices are. To help you make life a little easier this year we have selected the Christmas must haves supplied in convenience pick up parcels. They also make great gifts for family and friends who love to cook!

CHRISTMAS ESSENTIAL PARCELS £39.95

Serves 4	
Gammon Joint	l kg
Lincolnshire Chipolatas	10
Streaky Bacon	454g
Short Back Bacon	454g
Sausage Meat	454g
Sage and Onion Stuffing	454g

CHRISTMAS FEAST PARCELS £59.95

Serves 4	
Beef Topside (Extra matured)	lkg
Gammon Joint	lkg
Short Back Bacon	454g
Streaky Bacon	454g
Cracked Black Pepper Sausages	6
Lincolnshire Chipolatas	0
Sausage Meat	454g
Vintage Poacher Cheese	200g
Hambletons Christmas Pudding	Пb

ULTIMATE CHRISTMAS PARCELS £89.95

Serves 6	
Turkey Breast (can be stuffed)	2kg
Gammon Joint	2kg
Pigs in Blankets	20
Short Back Bacon	454g
Streaky Bacon	454g
Cracked Black Pepper Sausages	6
Vintage Poacher Cheese	200g
Sausage Meat	454g
Hambletons Christmas Pudding	llb





PLACING YOUR ORDER

You will find our Christmas order form on our counters in our stores. Our staff are there to help you make the right choices for your Christmas fare giving advice on quantities and cooking tips.

We will prepare and pack your order ready for a collection date of your choice.

We look forward to seeing you soon.

Merry Christmas and a Happy New Year from us all at Hambletons

Head Office 29 Pillings Road Oakham LEI5 6OF 01572 723800

STORES

Doddington Hall Doddington Lincoln LN6 4RU 01522 812507

Dobbies Garden

Centre Boston

Wainfleet Road Boston Lincolnshire PE21 9RZ 01205 612107

Beckworth Emporium

120 - 140 Glebe Road Mears Ashby Northampton NN6 0DL 01604 810117

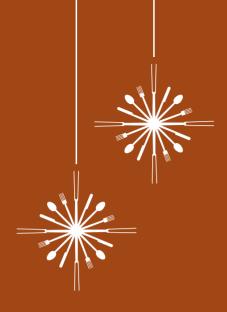
Gates Farm Shop Somerby Road

Cold Overton Oakham LEI5 7QB 01664 452847





www.hambletonfarms.co.uk





STORES

Doddington Hall Doddington Lincoln LN6 4RU 01522 812507

Dobbies Garden Centre Boston

Wainfleet Road Boston Lincolnshire PE21 9RZ 01205 612107

Beckworth Emporium

120 - 140 Glebe Rc Mears Ashby Northampton NN6 0DL 01604 810117

Gates Farm Shop

Somerby Road Cold Overton Oakham LE15 7QB 01664 452847

Merry Christmas and a Kappy New Year

HEAD OFFICE

29 Pillings Road Oakham LE15 6QF 01572 723800



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