

CHRISTMAS 2026



CHRISTMAS 2026 ORDERS

All Christmas orders and size allocations are handled on a first-come, first-served basis. There's no need to rush, but we do recommend placing your order as soon as you know what you need, as waiting may limit the sizes and cuts available.

Our order book will close once we reach our maximum number of orders, which is usually during the first ten days of December. In recent years, demand has been particularly high and we have reached our limit earlier, so we encourage you to plan ahead.

For updates as we approach our order limit, please follow us on Instagram @SW18VillageButchers.

If you have already placed your Christmas order, you are welcome to add extra items up until 10th December, subject to availability. This gives you the flexibility to add those last few bits as your Christmas plans take shape.

A Thank You from All of Us

We would like to say a heartfelt thank you to all our wonderful customers for your continued support throughout the year. This is an industry and a way of life that we truly love, and without your loyalty and support, our dream of running an independent, family butcher would not be possible.

Every time you shop with us, you are supporting a local, family-run business and the very best of the British meat trade whilst also directly supporting our families and helping us continue to do what we love.

The trust you place in us, and the support you show us throughout the year, means more than we can put into words. We are incredibly grateful.

It is our pleasure to be part of your Christmas, and we look forward to helping you create a truly memorable one, with the finest meat Britain has to offer at the heart of your table.

From our family to yours, thank you, Merry Christmas, and our warmest wishes to you and your loved ones.

The Village Butchers SW18



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PLEASE NOTE THAT ALL PRICES IN THIS CATALOGUE ARE CALCULATED SOLELY TO GIVE YOU AN IDEA OF ROUGHLY HOW MUCH EACH ITEM WILL COST & WILL VARY DEPENDING ON WEIGHT.

Our sizing allocation is done on a first come first serve basis, so the earlier you order the more likely you are to be allocated the correct size you're after.

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HERB FED BRONZE TURKEYS

- FREE RANGE - GAME HUNG - DRY PLUCKED - UNIQUE HERB DIET -

Our Christmas turkeys are proudly sourced from Herb Fed Poultry, an award-winning family farm nestled in the beautiful North Yorkshire countryside.

Known for their exceptional welfare standards and traditional farming methods, Herb Fed raise their birds slowly and naturally, allowing them to roam freely across open pastures with plenty of space to forage, flap and explore.

What makes these turkeys truly special is their unique herb-enriched diet. The flock is hand-fed freshly cut herbs grown on the farm each day, supporting their wellbeing while adding a subtle aromatic depth and exceptional flavour to the meat.

Each Bronze turkey is hand-plucked and traditionally hung for 10–14 days, enhancing tenderness and intensifying its natural flavour. The result is a beautifully rich and succulent bird, with golden skin and wonderfully moist, flavoursome meat, the perfect centrepiece for your Christmas table. Every turkey comes individually boxed with fresh herbs, giblets and full cooking instructions, making the journey from oven to table as simple as possible. Raised with care. Traditionally finished. Exceptional flavour.

These turkeys capture everything we love about small scale British farming. Quality, craftsmanship and provenance, with flavour you can taste in every bite..

All turkeys are allocated on a first-come basis — order early to secure your size. If unavailable, we'll allocate the nearest match.

SIZE (KG)	APPROX PRICE*	FEED PEOPLE
5-6 KG	£99.75 - £119.70	7-10 +
6-7 KG	£119.70 - £139.65	10-12 +
7-8 KG	£139.65 – £159.60	12-14 +
8-9 KG	£159.60 - £179.55	14-16 +
9-10 KG	£179.55 - £199.50	16-18 +
10 KG+	£199.50+	18 +



TURKEY CROWNS & ROLLED BREAST

- FREE RANGE - GAME HUNG - DRY PLUCKED - UNIQUE HERB DIET -

TURKEY CROWN

Our Herb Fed Bronze Turkey Crowns are whole turkeys with the legs and wings carefully removed, leaving a joint of tender white breast meat on the bone. They're quicker to cook, easy to carve, and full of rich, succulent flavour.

Each crown comes individually boxed with vacuum-packed giblets, full cooking instructions, fresh Christmas herbs and a recipe for the perfect festive stuffing.

ROLLED TURKEY BREAST

For an even easier option, we often recommend our Rolled Turkey Breasts. Offering the same delicious white meat but completely boneless, they're ideal for fuss-free cooking and effortless carving.

Prepared personally by us, our rolled breasts are soft, juicy and full of flavour, with no waste. They come ready to cook with full instructions, and we can even layer them with streaky bacon for an extra touch of indulgence.

Perfect for a special Christmas dinner without the fuss, these joints offer all the flavour and quality of a whole bird, with none of the effort.



TURKEY CROWNS

SIZE (KG)	APPROX* PRICE	FEEDS (PEOPLE)
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3-4 KG	£86.70 - £115.60	6-8
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4-5 KG	£115.60 – £144.50	9-12
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5 KG +	£144.50 +	13-16
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BONELESS ROLLED BREAST

Weights will naturally vary. If you require a smaller size, please let us know when ordering and we'll do our best to accommodate your request

SIZE (KG) APPROX WEIGHTS	APPROX* PRICE	FEEDS (PEOPLE)
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SMALL (1/4)	£31.49	3-4
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SINGLE BREAST 2.5 - 3 KG	£52.48 - £62.97	8-12
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DOUBLE BREAST 5 - 6KG +	£104.95 - £125.94	18+
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HERB FED FREE RANGE CHICKENS

HERB FED CHICKENS

We're proud to offer Herb Fed Poultry's free-range chickens, raised with exceptional care and respect for animal welfare. Roaming freely across 50 acres of Yorkshire countryside, the birds live in small flocks with plenty of space to graze, forage and behave naturally.

What really sets them apart is their unique herb-rich diet. Alongside additive-free cereal and natural foraging, the chickens are fed a selection of more than 10 freshly grown herbs and greens, helping to create a wonderful depth of flavour you simply don't find in standard free-range chicken.

This slower, natural approach produces chicken that is beautifully tender, juicy and full of flavour, while Herb Fed's commitment to high welfare and innovative farming has earned them multiple awards.

For anyone looking for free-range chicken that delivers on taste, quality and provenance, these really are something special.



SIZE (KG)	PRICE PER KG
AVERAGE SIZE BETWEEN 1.5KG -2.5KG+	£11.90

HERB FED FREE RANGE ROOSTERS



HERB FED ROOSTERS

We're proud to source our Christmas Roosters from the award-winning Herb Fed farm in North Yorkshire. Raised slowly in small flocks with plenty of space to roam, the birds enjoy a natural diet enriched with freshly cut herbs, giving the meat its wonderful depth of flavour and succulence.

Carefully reared to the highest welfare standards, each rooster produces beautifully tender, juicy meat with a rich, traditional flavour.

A fantastic alternative to turkey, our Christmas Roosters make an impressive festive centrepiece, particularly for smaller Christmas gatherings.

Each bird comes individually boxed with giblets and full cooking instructions, ready for your Christmas table.

SIZE (KG)	APPROX* PRICE	FEEDS (PEOPLE)
SMALL 3-4 KG	£50.97 - £67.96	8 – 10
MEDIUM 4-5 KG	£67.96 - £84.95	10 – 12
LARGE 5-6 KG	£84.95 - £101.94	12 - 15

DUCKS & GEESE

CREEDY CARVER DUCKS

This Christmas, we're proud to offer Creedy Carver free-range duck, showcasing the very best of British farming. Raised on the lush pastures of Devon, the ducks roam freely on open grassland, with space to forage, bathe and behave naturally.

Every bird is dry-plucked and hand-finished on the farm using traditional methods, resulting in beautifully tender, succulent meat with rich flavour and crisp, golden skin.

Chosen by many of the UK's leading chefs, Creedy Carver ducks combine exceptional welfare, careful husbandry and outstanding eating quality, making them a wonderful centrepiece for the Christmas table.

BRETHBY GEESE

- **100% TRACEABLE - FREE RANGE OUTDOOR REARED - SLAUGHTERED TO THE HIGHEST OF WELFARE STANDARDS - HUNG FOR A MINIMUM OF 7 DAYS –**

For those seeking something truly special for the festive table, we are exceptionally proud to offer Brethby Geese, reared by Tom and Rob on their family farm in rural Brethby.

Arriving as goslings in early summer, the birds are free to graze across open pastures as soon as they are strong enough, enjoying a natural, grass-rich diet supplemented with homegrown wheat and soya.

Each goose is traditionally dry-plucked and hung for a minimum of seven days, developing beautifully tender meat and the deep, distinctive flavour that makes these birds so exceptional.

We've proudly worked with Tom and Rob for over ten years, and Brethby remains something of a hidden gem. In our view, you simply won't find a finer goose.

- Each bird comes oven-ready with giblets and plenty of wonderful goose fat, perfect for those all-important Christmas roast potatoes.

SIZE	APPROX* PRICE	FEEDS (PEOPLE)
DUCK 2KG (APPROX)	£33.00+	4-6
GOOSE 4.5-5KG	£89.96 - £99.95	4-6
GOOSE 5-6KG	£99.95 - £119.94	6-8
GOOSE 6-6.5KG	£119.94	8-10

OUR FAMOUS DRY AGED BEEF

DRY AGED BEEF

We're extremely proud of our hand-selected British beef, sourced from some of the finest farms across England and Scotland. Every carcass is carefully chosen for its quality, marbling and fat cover, working with outstanding native and traditional breeds renowned for their exceptional flavour.

We've continued to raise the bar this year, working with the specialists at Txuleta who source exceptional British ex-dairy cattle alongside our established beef supply. These older animals bring wonderful maturity, marbling and a deep, rich character, adding another dimension to the quality of beef coming through our doors.

Once selected, our beef is carefully matured for up to six weeks, beginning in a Himalayan salt-wall ageing chamber before being transferred to our own in-house dry ager. This slow process naturally tenderises the meat, concentrates its flavour and develops the rich, buttery character that great dry-aged beef is known for.

From sourcing the right cattle to ageing and butchering every cut with care, we take enormous pride in the entire process. The result is beautifully tender beef with exceptional depth of flavour and character and some of the finest beef we've ever been proud to put on our counter.



OUR 5 MOST POPULAR BEEF ROASTING CUTS

ROLLED TOPSIDE

ROLLED SIRLOIN

MIDDLE CUT FILLET

CHATEAUBRIAND

FORERIB (CARVERY)

NOT AFTER ANY OF THOSE CUTS? DON'T WORRY - WE OFFER ALL CUTS OF BEEF SO PLEASE SPEAK WITH 1 OF OUR TEAM!

NATIVE ENGLISH LAMB

For over 20 years, we've worked closely with our friend John, whose sole focus is sourcing exceptional English lamb. His experience and knowledge mean every carcass and cut is carefully selected to meet the quality and grading standards we expect on our Butchers Block.

Our lamb is sourced from farms across Warwickshire, the Cotswolds and surrounding areas, using native British breeds reared naturally on the land. This traditional approach produces beautifully tender lamb with the delicate, distinctive flavour that great British lamb is known for.

British sheep farming also plays an important role in maintaining our countryside, with extensive grazing helping to support natural grasslands, plants and wildlife.

Whether you're choosing a traditional roasting joint or individual cuts this Christmas, you can be confident you're serving expertly reared, carefully selected English lamb of exceptional quality.

OUR 5 MOST POPULAR LAMB ROASTING CUTS

LEG OF LAMB

LEG OF LAMB CHUMP ON (LARGER PARTIES)

SHOULDER

FRENCH TRIMMED RACK

FRENCH TRIMMED CROWN ROAST

NOT AFTER ANY OF THOSE CUTS? DON'T WORRY - WE OFFER ALL CUTS OF LAMB SO PLEASE SPEAK WITH 1 OF OUR TEAM!



TRADITIONAL & RARE BREED PORK

FREE RANGE RARE AND TRADITIONAL BREED PORK FROM YORKSIRE

We're proud to offer Taste Tradition pork, sourced from farms in and around the North York Moors, where traditional farming and exceptional husbandry remain at the heart of everything they do.

Reared in Yorkshire on a natural, non-GM diet, their pigs include rare and traditional breeds such as Gloucester Old Spot, Saddleback, Berkshire, Middle White and Large Black. These slower-growing breeds are renowned for producing beautifully succulent pork with wonderful texture and rich, natural flavour.

With a strong commitment to animal welfare, sustainability and provenance, Taste Tradition produce pork of exceptional quality whether you're choosing a traditional Christmas roast or something a little different for the festive table.



OUR 5 MOST POPULAR PORK ROASTING JOINTS

LOIN OF PORK – CHINED

LOIN OF PORK – BONELESS

LEG OF PORK

SHOULDER

BELLY

WE STOCK ALL CUTS OF PORK, IF YOU'RE AFTER SOMETHING IN PARTICULAR PLEASE SPEAK WITH ONE OF OUR TEAM

COOKED HAM

SIZE

2KG

3KG

4KG

UNSMOKED GAMMON

SIZE

WHOLE

HALF

1/4

WEIGHT

5KG+

2.5KG

1.25KG

IF YOU'RE UNSURE ABOUT THE SIZE OF THE GAMMONS, A MEMBER OF OUR TEAM WILL BE MORE THAN HAPPY TO HELP!
SMOKED GAMMONS ALSO AVAILABLE

MULTI AWARD WINNING HOMEMADE SAUSAGES & BACON

We're extremely proud to have won multiple Great Taste 2-Star awards for our homemade sausages — recognition of the quality and flavour we put into every batch.

Made using our free-range Yorkshire rare and traditional breed pork, we carefully balance shoulder and belly to create a wonderfully succulent, meaty texture. We then add our selected herbs and traditional rusk before filling each sausage into natural casings for that all-important golden, crisp finish.

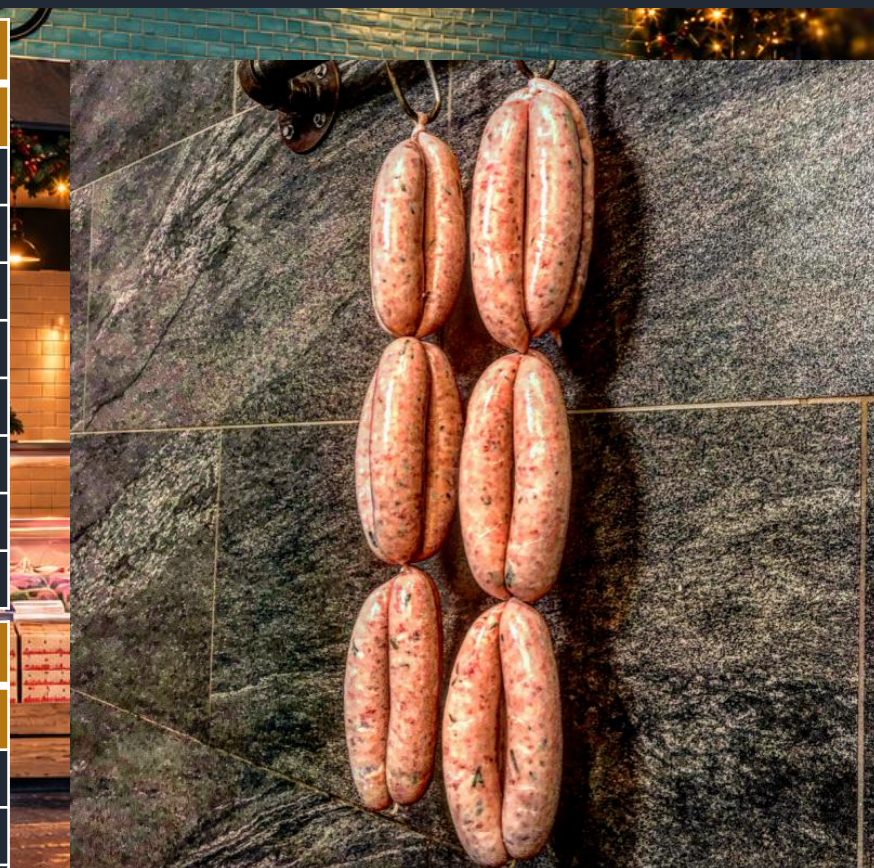
Made by us, using exceptional British pork, they're proper butcher's sausages... full of flavour, beautifully textured and a firm favourite on the Christmas table.

SAUSAGES

TYPE	AMOUNT
CHIPOLATAS	PACK OF 6
TRADITIONAL PORK	PACK OF 6
CUMBERLAND	PACK OF 6
ANNIVERSARY	PACK OF 6
COCKTAIL SAUSAGES	PACK OF 20
PIGS IN BLANKETS	PACK OF 15
TRADITIONAL SAUSAGE MEAT	1LB
CUMBERLAND SAUSAGE MEAT	1LB

DRY CURED BACON

TYPE	AMOUNT
UNSMOKED BACK	PACK OF 6 OR 12
SMOKED BACK	PACK OF 6 OR 12
SMOKED STREAKY	PACK OF 6 OR 12



GAME & 3 BIRD ROAST

If you're looking for something a little different this Christmas, our premium game offers wonderfully rich, distinctive flavours and a delicious alternative to the traditional festive roast.

We source the majority of our game from Ben Rigby Game and Highland Game, both renowned for their quality and expertise.

For an impressive centrepiece, our Three-Bird Roast combines boneless turkey, duck and chicken breasts into one beautifully prepared joint, with the option of wrapping it in bacon for an extra indulgent finish.

Full of flavour and something a little out of the ordinary, our game selection is perfect for bringing something special to your Christmas table.



OUR 4 MOST POPULAR GAME MEATS

BRACE OF PHEASANTS

GUINEA FOWL

PARTRIDGE

VENISON

WE CAN STOCK MOST GAME
BIRDS/MEAT SO PLEASE ASK IN STORE
FOR OPTIONS

BONELESS BREAST - 3 BIRD ROAST TURKEY, DUCK & CHICKEN

SIZE (KG)	APPROX* PRICE	FEEDS (PEOPLE)
3 - 4KG (ROUGH WEIGHT)	£62.97 - £83.96	9-12
6KG (ROUGH WEIGHT)	£125.94	18+

PLACING YOUR ORDER

Christmas orders are taken **Tuesday–Saturday**, either in store or by telephone.

To help us manage every order carefully and accurately, we have dedicated members of our team looking after our Christmas orders. This allows us to take the time to discuss exactly what you need, advise on sizes and ensure every detail of your order is recorded correctly.

If you contact us on a Sunday or Monday, you're very welcome to leave your name and telephone number and a member of our team will call you back on Tuesday to take your order.

Please note: **leaving your details for a callback does not confirm or guarantee your Christmas order.** Your order is only confirmed once you have spoken with a member of our team and received your order reference number.

Please check the next page for details on how to place your order.

PLACING YOUR ORDER

Once you've decided what you'd like, placing your Christmas order is simple. You can order in one of two ways:

In Store

Visit us at 14 Replingham Road, Southfields, London SW18 5LS and speak to a member of our team. We'll take your order, provide you with an order confirmation and reference number, and happily answer any questions.

By Telephone

Call us on 0208 488 5106 and we'll take your order over the phone. Your order confirmation and reference number will be ready to collect when you next visit the shop.

When ordering, you can choose your preferred collection date, up to and including Christmas Eve, 24th December.

Please Remember

We can only accept a limited number of Christmas orders each year. Once we reach our maximum capacity, our order book will close. This is usually by 10th December, although high demand may mean we close earlier. If you've already placed your order, you can add additional items, subject to availability, up until 10th December.