



THE VILLAGE BUTCHERS



CHRISTMAS BROCHURE 2025



CHRISTMAS 2025 ORDERING NOTES

All our orders and size allocations are handled on a **first-come, first-served basis**. While there's no need to rush, we recommend placing your order as soon as you are certain of 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**, usually during the first ten days of December. In recent years, high demand has meant an earlier closure, so we encourage you to plan ahead. Follow us on Instagram (**@SW18VillageButchers**) for updates as we approach our order limit.

If you have already placed an order, you may add extra items (subject to stock availability) **up until the 10th of December**, allowing you to expand your selection with ease.

A Thank You from All of Us

We would like to extend our heartfelt thanks to all our wonderful customers for your continued support throughout the year. This is a job and an industry we love, and without your loyalty, our dream could not continue.

By shopping with us, you are supporting a local, family-run butcher and the finest of the British meat trade, while directly helping our families. The care and trust you bring to us goes further than words can express, and we are truly grateful.

We look forward to helping make your Christmas unforgettable with the finest meat Britain has to offer on your table, and we send our warmest love and best 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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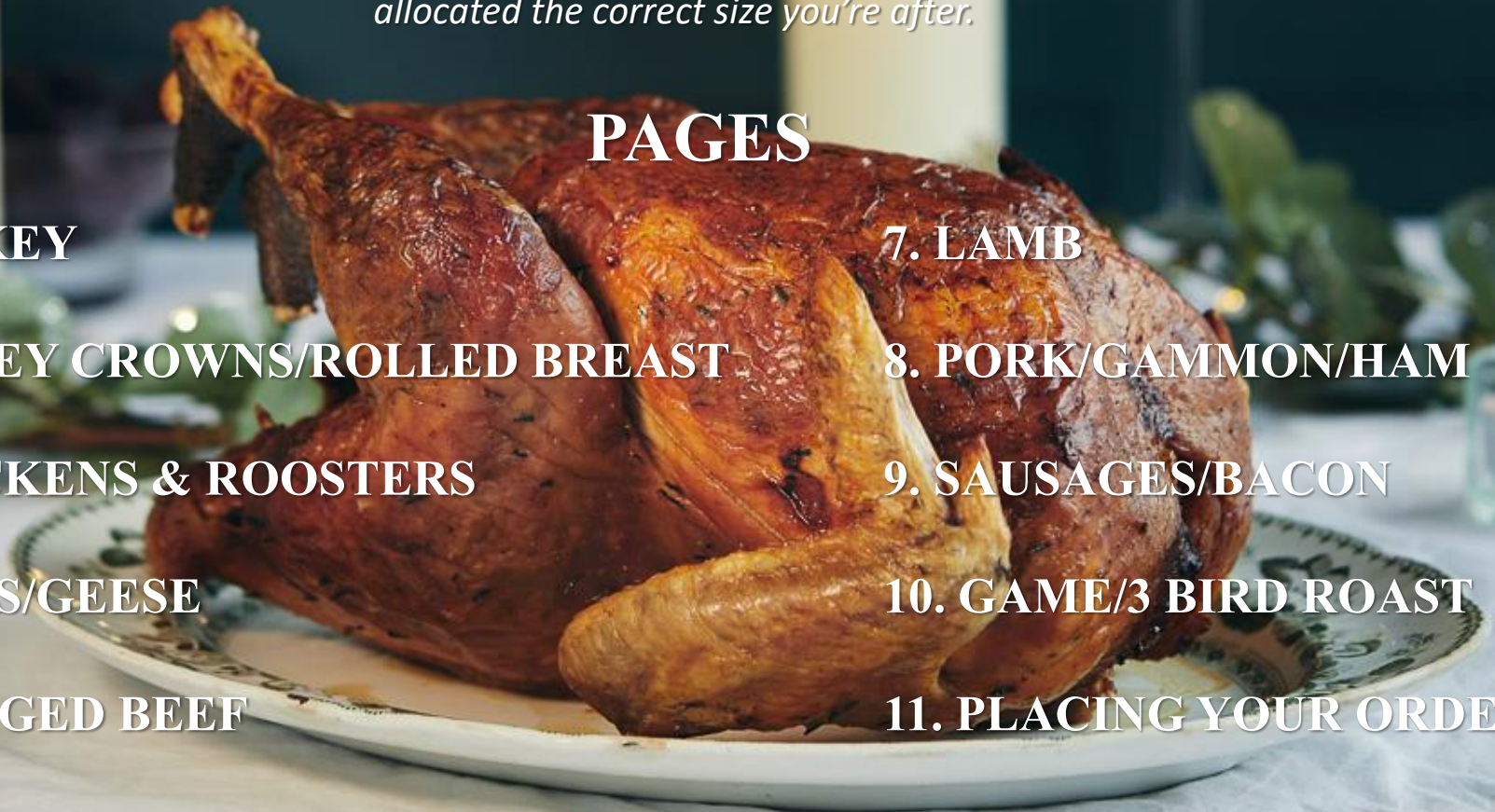
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HERB FED BRONZE TURKEYS

- 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 dedication to 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 sets these turkeys apart is their unique herb-enriched diet , a daily mix of freshly cut herbs grown on the farm and hand-fed to the flock. This thoughtful approach not only supports the birds’ health and wellbeing but also infuses the meat with a subtle, aromatic depth and exceptional flavour. Each Bronze turkey is hand-plucked and traditionally hung for 10–14 days, a time-honoured process that enhances tenderness and intensifies the natural taste. The result is a beautifully rich, succulent bird with golden skin and moist, flavoursome meat, the kind of centrepiece that makes Christmas dinner unforgettable. Every turkey comes individually boxed with fresh herbs, giblets, and full cooking instructions, ensuring a seamless festive experience from oven to table. Raised with care, finished with craftsmanship, and bursting with flavour, these turkeys capture everything we love about true, small-scale British farming, quality 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* £17.90 PER KG	FEED PEOPLE
5-6 KG	£92.00 - £110.40	7-10 +
6-7 KG	£110.40 - £128.80	10-12 +
7-8 KG	£128.80 – £147.20	12-14 +
8-9 KG	£147.20 - £165.60	14-16 +
9-10 KG	£165.60 - £184.00	16-18 +
10 KG+	£184.00+	18 +



TURKEY CROWNS & ROLLED BREAST

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

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, simple to carve, and full of rich, succulent flavour. Each crown comes individually boxed with vacuum-packed giblets, full cooking instructions, a bundle of fresh Christmas herbs, and a recipe for the perfect festive stuffing.

We often recommend our Rolled Turkey Breasts as an even easier alternative to the crown. In principle, they offer the same delicious white meat, but completely boneless - ideal for fuss-free cooking and effortless carving. Prepared by us personally, 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 extra indulgence. Perfect for a special Christmas dinner without the fuss, these joints deliver all the flavour and quality of a whole bird with none of the effort.

TURKEY CROWNS

SIZE (KG)	APPROX* PRICE	FEEDS (PEOPLE)
3-4 KG	£83.70 - £111.60	6-8
4-5 KG	£111.60 – £139.50	9-12
5 KG +	£139.50 +	13-16

BONELESS ROLLED BREAST

SIZE (KG)	APPROX* PRICE	FEEDS (PEOPLE)
SMALL	£29.85	3-4 Max
2-3 KG	£39.80- £59.70	9-12
5-5.5 KG +	£104.47	13-16



HERB FED FREE RANGE CHICKENS

HERB FED CHICKENS

We're proud to offer Herb Fed Poultry's free-range chickens, which are raised in a way that truly respects nature and animal welfare. These chickens roam freely over 50 acres of beautiful Yorkshire countryside, living in small flocks that allow them to enjoy natural behaviours like dust-bathing, grazing, and foraging. This slower, stress-free lifestyle results in meat that's tender, juicy, and packed with flavour.

One of the things that really makes Herb Fed stand out is their unique approach to feeding. Twice a week, they collect bundles of over 10 different fresh herbs, everything from chillies to salad greens, grown on a nearby farm. This herb-rich diet is combined with additive-free cereal and natural foraging, creating a distinct depth of flavour you just don't get with standard free-range chicken.

Their commitment to high welfare standards and innovative farming has been recognised with multiple awards, a testament to the quality and care that goes into every chicken.

If you're after free-range chicken that's genuinely different in taste, quality, and ethics, these chickens are for you!



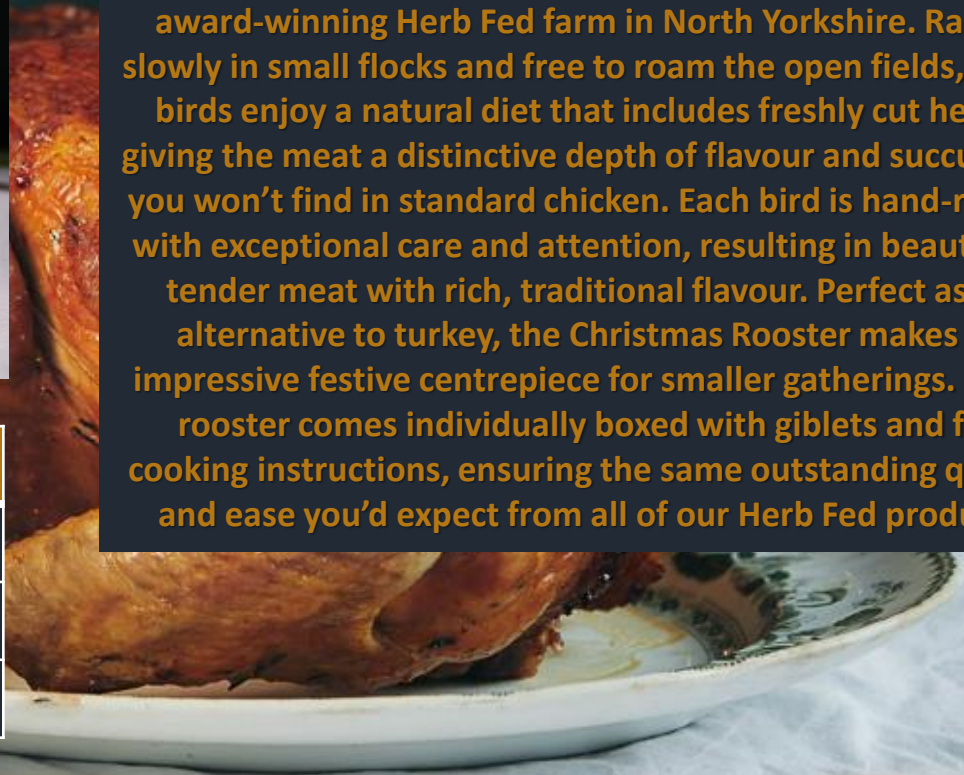
SIZE (KG)	PRICE PER KG
AVERAGE SIZE BETWEEN 1.5KG -2.5KG	£11.90

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 and free to roam the open fields, these birds enjoy a natural diet that includes freshly cut herbs, giving the meat a distinctive depth of flavour and succulence you won't find in standard chicken. Each bird is hand-reared with exceptional care and attention, resulting in beautifully tender meat with rich, traditional flavour. Perfect as an alternative to turkey, the Christmas Rooster makes an impressive festive centrepiece for smaller gatherings. Every rooster comes individually boxed with giblets and full cooking instructions, ensuring the same outstanding quality and ease you'd expect from all of our Herb Fed produce.



SIZE (KG)	APPROX* PRICE	FEEDS (PEOPLE)
SMALL 3-4 KG	£47.97 - £63.96	8 – 10
MEDIUM 4-5 KG	£63.96 - £79.95	10 – 12
LARGE 5-6 KG	£79.95 - £95.94	12 - 15

DUCKS & GEESE

CREEDY CARVER DUCKS

This Christmas, we're proud to offer Creedy Carver free-range duck — a true showcase of British farming excellence. Raised on the lush pastures of Devon, these ducks spend their days roaming freely on open grassland, able to forage, bathe, and preen naturally. This gentle, outdoor lifestyle creates birds with beautifully firm flesh and exceptional flavour. Every duck is dry-plucked and hand-finished on the farm, using traditional methods that ensure an immaculate presentation and superior eating quality. The result is tender, succulent meat with crisp, golden skin — perfect for the festive table. Chosen by many of the UK's leading chefs, Creedy Carver ducks combine outstanding welfare, careful husbandry, and remarkable taste — a centrepiece worthy of any Christmas celebration

BRETRY GEESE

- 100% TRACEABLE - FREE RANGE OUTDOOR REARED - SLAUGHTERED TO THE HIGHEST OF WELFARE STANDARDS - HUNG FOR A MINIMUM OF 7 DAYS - OVEN READY WITH FAT INCLUDED FOR THE PERFECT ROAST POTATOES —

For those seeking the finest goose for the festive table, we're proud to offer Bretby Geese, reared with exceptional care by farmers Tom and Rob on their family farm in rural Bretby. Each gosling arrives in early summer and, once strong enough, is free to graze on open pastures. A natural, outdoor lifestyle that produces birds of superb quality and flavour. In the evenings, they return indoors for a small feed of homegrown wheat and soya, complementing their rich, grass-based diet. After being dry-plucked and hung for a minimum of seven days, each goose develops the deep, distinctive flavour and tender texture that makes Bretby Geese so highly regarded. Presented oven-ready, with giblets and luxurious goose fat included, they deliver a truly outstanding centrepiece — and the perfect roast potatoes. We've proudly worked with Tom and Rob for over ten years, and in our view, you won't find a goose to rival theirs.

SIZE	APPROX* PRICE	FEEDS (PEOPLE)
DUCK 2KG (APROX)	£30.40	4-6
GOOSE 4.5-5KG	£83.25 - £92.50	4-6
GOOSE 5-6KG	£92.50 - £111.00	6-8
GOOSE 6-6.5KG	£111.00+	8-10



OUR FAMOUS DRY AGED BEEF

We're extremely proud and widely recognised for our hand-selected beef, sourced from some of the finest farms across England and Scotland. Each cut is chosen to meet a minimum grading of R4L, ensuring exceptional quality, beautiful marbling, and the perfect balance of fat cover.

Once selected, the beef enters our dry-ageing process, where naturally occurring enzymes begin breaking down the protein and fat strands within the meat. Over the first 10–18 days, this process enhances tenderness and succulence. The beef is then left to mature further, slowly dehydrating as a delicate crust forms, developing the deep, complex flavour and luxurious texture that dry-aged beef is renowned for.

Our beef spends its initial 2–3 weeks in a Himalayan salt-wall ageing chamber, which subtly enhances flavour and purity. It is then transferred to our in-house dry-ageing fridge for a further 2–3 weeks, depending on the desired maturity and depth of flavour.

We work closely with farmers who rear rare and traditional native breeds such as Longhorn, Shorthorn, Belted Galloway, Aberdeen Angus and Hereford, alongside carefully selected continental breeds including Charolais and Simmental. These breeds are renowned for their exceptional flavour, developed through traditional farming methods and compassionate animal husbandry.

All our cattle are raised on a grass-based diet, just as nature intended. This produces beautifully creamy, soft yellow fat that's naturally high in Omega-3 oils, contributing both to health benefits and to the rich, buttery flavour of the meat.

Every piece of our Scotch Beef proudly carries the PGI (Protected Geographical Indication) mark, a guarantee of authenticity and quality. Only beef from selected Scottish farms – meeting the highest standards of welfare and natural production – may bear this mark. Our robust traceability system allows every cut to be traced directly back to the individual animal and the farm where it was reared, offering complete peace of mind and provenance.

The result is beef of extraordinary flavour, tenderness and character – a true celebration of traditional British farming and expert butchery.

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, who hand-selects and sources every lamb carcass and cut we use. John's sole focus is lamb, and his wealth of knowledge ensures that only the finest English lamb reaches our Butchers Block. This long-standing relationship allows us to trust that every cut meets our exacting standards of quality and grading every single time. Our lamb comes from farms across Warwickshire, the Cotswolds, and surrounding areas, with all breeds native to Britain. Being 100% British, the lamb is raised naturally, free from growth-promoting hormones, with meat that is naturally high in protein and essential vitamins.

British sheep farming is renowned worldwide, not only for producing exceptional meat, but also for its positive impact on the environment. Extensive grazing supports rare plants and wildlife, making this a truly sustainable choice.

Whether you're looking for a joint or individual cuts this Christmas, you can be confident you're enjoying some of the highest quality, expertly reared English lamb available

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 are proud to offer Taste Tradition pork, sourced from farms in the North York Moors National Park where traditional farming methods are at the heart of every process.

The pigs are reared in Yorkshire and fed natural, non-GM feed, producing meat that is tender, succulent, and full of flavour. The pork comes from rare and traditional breeds, including Gloucester Old Spot, Saddleback, Berkshire, Middle White, and Large Black, each bringing its own distinctive character to the meat.

Taste Tradition's commitment to animal welfare, sustainability, and expert husbandry ensures every cut delivers exceptional quality and taste. Perfect for a festive roast or any celebratory meal, this pork promises rich, natural flavour and impeccable provenance.

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

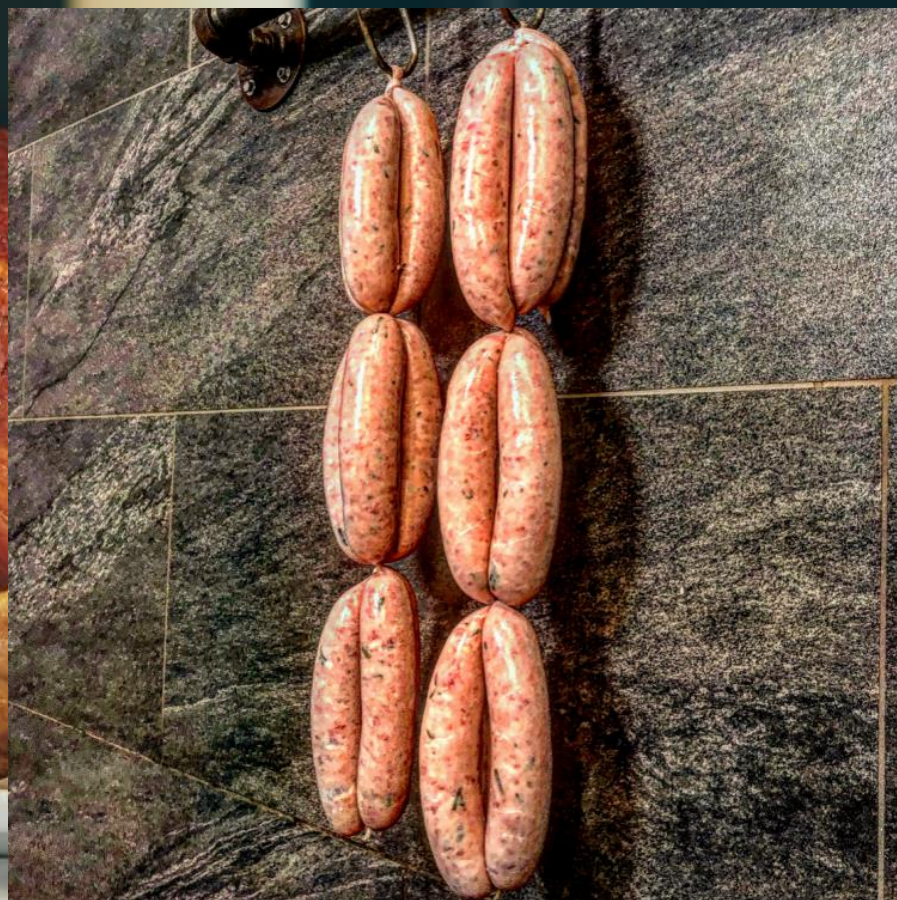
IF YOU'RE UNSURE ABOUT THE SIZE OF THE GAMMONS, A MEMBER OF OUR TEAM WILL BE MORE THAN HAPPY TO HELP!
SMOKED GAMMONS ALSO AVAILABLE

MULTI AWARD WINNING HOMEMADE SAUSAGES & BACON

We're extremely proud to have won multiple Great Taste 2 Star awards, a testament to the exceptional quality and flavour of our homemade sausages. Made using only our free-range Yorkshire rare and traditional breed pork, we carefully blend the perfect balance of meat and fat from the shoulder and belly to create a succulent, meaty texture. This is combined with a mix of carefully selected herbs and a traditional rusk, then filled into natural casings to ensure the skins turn golden, crisp, and deliver an irresistible crunch. The result is a sausage that is rich in flavour, perfectly textured, and ideal for the festive table or any special occasion.

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 and enjoy stronger, gamier flavours, our selection of premium game is perfect for you.

We source the majority of our game from Ben Rigby Game and Highland Game, producers renowned for their exceptional quality and expert husbandry. For something truly special, consider our Three-Bird Roast, made entirely from boneless turkey, duck, and chicken breasts, which can also be wrapped in bacon for an indulgent, festive centrepiece.

These carefully sourced game options offer a deliciously distinctive alternative to traditional roasts, bringing bold flavour and elegance 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)

2.5-3.5KG
(ROUGH WEIGHT)

£49.75 - £69.65

9-12

5-5.5KG+

£104.47

13-16



PLACING YOUR ORDER

Once you've decided what you'd like and the quantities you need, placing your order is simple. There are two convenient ways to do so:

1. In-Store

Visit us at 14 Replingham Road, Southfields, London SW18 5LS and speak with a friendly member of our team. We'll take your order face-to-face, provide you with a copy of your order confirmation and reference number, and answer any questions you may have.2.

2. By Telephone

Call us on 0208 488 5106 to place your order over the phone. We'll provide your order confirmation and reference number, which you can collect when you next visit the store.

When placing your order, whether in-store or by phone, you can select a collection date up to and including 24th December.

Important Note: We only accept a limited number of orders each year. Once this limit is reached, orders will be closed. This usually happens by 10th December but may close earlier depending on demand. If you have already placed an order, you can add extra items (subject to stock availability) up until 10th December