



THE VILLAGE BUTCHERS



CHRISTMAS BROCHURE 2023



CHRISTMAS 2023

All our orders and size allocation is done on a first come first serve basis, although there is no need for panic or rushing we recommend getting your order in as soon as you're certain on what you need as the later you leave it to place your order you may find that you'll have less options of sizes to pick from.

We usually shut our order book on the 15th December but we're anticipating that it may be closed sooner this year once our numbers are hit so don't leave it too late! You can keep up to date on our Instagram Page (@SW18VillageButchers) as we will be informing when we're close to hitting our maximum numbers.

A THANK YOU FROM ALL OF US

We also want to take this moment to say a massive thank you to all our wonderful customers for your continued support over the past year. This job & industry is what we love doing, without you we couldn't keep our dream alive & for that we are massively thankful. As you know our shop is entirely family with Dad, son, nephew & cousins all here so by shopping with us you're not only supporting a local shop or the best of the British meat trade but also supporting our families to. The love & support you bring to us & our families goes further than you could ever imagine and we're forever in your debt. We look forward to helping make your Christmas as special as ever with the finest meat on the table and we send our warmest love & Well 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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10. GAME/3 BIRD ROAST

11. PLACING YOUR ORDER



HERB FED BRONZE TURKEYS

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

All Herb Fed poultry is succulent, full of flavour & reared traditionally on their farm in Yorkshire under the highest of welfare standards. Herb Fed Bronze Turkeys are free to come and go from the barn during the day and enjoy foraging in the paddock and feeding on the freshly cut herbs that supplement their diet and will impart that all important flavour.

To reduce stress the birds are killed on the farm and carefully processed in their approved facility. The birds are then game hung for 14 days to ensure fuller flavoured, firmer textured meat and then dry plucked to ensure the finest finish.

Herb Fed turkeys are individually boxed and arrive with vacuum packed giblets, cooking instructions, a pack of fresh Christmas herbs and a recipe for the *Perfect Christmas stuffing*.

**Our Turkeys are allocated on a first come first serve basis in terms of order number, so we recommend ordering as soon as possible. If we're unable to get the exact size range you've ordered we allocate as close to it as possible, again on a first come first serve basis.*



SIZE (KG)	APPROX PRICE* £16.60 PER KG	FEED PEOPLE
5-6 KG	£88.00 - £105.60	7-10 +
6-7 KG	£105.60 - £123.20	10-12 +
7-8 KG	£123.20 – £140.80	12-14 +
8-9 KG	£140.80 - £158.40	14-16 +
9-10 KG	£158.40 - £176.00	16-18 +
10 KG+	£176.00 +	18 +

TURKEY CROWNS & ROLLED BREAST

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

Our crowns are a whole Herb Fed Bronze Turkey with the legs and wings removed to give you a joint of white breast meat on the bone. These are quicker to cook and easy to carve. Herb Fed Turkey Crowns are individually boxed and arrive with vacuum packed giblets, cooking instructions, a pack of fresh Christmas herbs and a recipe for the Perfect Christmas stuffing.

We always recommend our very own **Rolled Breast** rather than the crown - its in principal the same thing but just completely boneless! We recommend these mainly for the price difference, when buying a crown you generally pay for a whole large Turkey but with the legs taken off! Our Rolled Turkey Breast are prepared by us personally, are quick, easy to cook & easy to carve with no waste. The Breast are soft, succulent and bursting with flavour, they come with cooking instructions & we can even layer bacon on top. **THE PERFECT SPECIAL CHRISTMAS DINNER WITH NO FUSS!**

TURKEY CROWNS

SIZE (KG)	APPROX* PRICE	FEEDS (PEOPLE)
3-4 KG	£68.70 - £91.60	6-8
4-5 KG	£91.60 - £114.50	9-12
5 KG +	£114.50 +	13-16

BONELESS ROLLED BREAST

SIZE (KG)	APPROX* PRICE	FEEDS (PEOPLE)
1.5KG (250G +, -)	£25.35	6-8
2-3 KG	£33.80 - £50.70	9-12
5-5.5 KG +	£84.50 +	13-16



SOMERSET SAXON & HERB FED CHICKENS

SOMERSET SAXON

What makes the Somerset Saxon chicken unique in the world of commercial poultry production is that fact that their diet is completely soya free and contains no GM ingredients whatsoever. The birds are fed a home-mixed, course diet of wheat, barley, lupins, rapeseed oil, vitamins, and minerals. The wheat, barley and lupins are grown on the same farm the chickens are raised, or by neighbouring farmers. The feed is milled onsite, so the 'food miles' for their feed can therefore be measured in yards, not miles. The diet of a Somerset Saxon chicken is 100% virgin cereals, much lower in protein than most chicken diets, which enables us to grow our birds for a full 90 days, with all the benefits of superior flavour and fine texture. Being raised over unfertilised pasture, they have the additional benefit of finding worms, slugs, woodlice, flies, and other natural foods they can scratch around for and eat. Scratching the soil for food is an important natural activity for a chicken, and exercising these instincts significantly improves the well-being of the birds and gives them something to occupy their time during the daylight hours, as well as providing them with a more varied, balanced diet. Adopting this holistic system enables the production of an exceptionally tasty, long-lived chicken. Our Somerset Saxon chickens are free to roam 24 hours a day, as their paddocks are fully fenced and secure. The paddocks are allowed to 'overgrow' so in the summer the birds have long grass to scratch around in and they can take cover in nettles, thistles, docks and a particular favourite is a large woody plant called 'fat hen', which they love to eat the seeds from. Corn is spread around the whole paddock to encourage foraging, and sunshades are provided away from the sheds for shelter during the hotter days of summer.

HERB FED

Our birds live in mobile huts in small flock sizes, are hand-fed and bedded up daily with fresh straw.

As well as foraging in the pasture, from 4 weeks old fresh herbs are introduced into the chicken's diet. The herbs are a mixture including basil, chives, dill, coriander and various salads to name just a few. Their absolute favourite is rocket and when the odd chili arrives there is always a fight for it – the only herb they don't like is sage! We firmly believe that by adapting their diet in such a way it enhances the natural flavour of the meat giving it an extra dimension. The meat also remains wonderfully moist when cooked. Furthermore, pecking through the herbs keeps the birds occupied resulting in a happy and extremely healthy bird.

SIZE (KG)	PRICE PER KG
AVERAGE SIZE BETWEEN 2KG-2.5KG	£9.50/£10.50



FREE RANGE PACKINGTON COCKERELS



PACKINGTON COCKERELS

Packington Cockerels Roam Freely Across The Green Pastures Of Their Family Farm, Just Outside Barton-Under-Needwood In Staffordshire. A Natural Diet Supplemented With The Finest Maize & Omega 3, Delivers A Healthy, Happy And Stress-Free Bird With A Wonderful Golden Glow.

All Our Packington Cockerels Are Hand Packed & Individually Boxed To Ensure They Reach You In The Best Possible Condition.

Our Free Range Cockerels are a fabulous and great tasting centre piece for your Christmas table. Each Cockerel is given time to mature slowly and naturally on our family farm in rural Staffordshire. This allows for a beautiful depth of flavour to develop alongside moist, succulent, tender meat.

SIZE (KG)	APPROX* PRICE	FEEDS (PEOPLE)
SMALL 3-4 KG	£47.70 - £63.60	8 – 10
MEDIUM 4-5 KG	£63.60 - £79.50	10 – 12
LARGE 5-6 KG	£79.50 - £95.40	12 - 15

DUCKS & GEESE

CREEDY CARVER DUCKS

All of our free range ducks are reared to the highest welfare standards offering a large grass covered range area and the opportunity to bath and clean their feathers as nature intended. Traditionally dry plucked and hand finished in our onsite, fully licensed processing plant we pride ourselves on the presentation we achieve.

In 2003 James was named the NFU National Young Farmer of the Year and in 2013 was asked to attend and showcase his ducks at the Great Britain Campaign at the Foreign Office to help showcase the best products the UK has to offer.

BRETBY 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 -

On their family farm, farmers Tom & Rob pride themselves on rearing and supplying high quality Free - Range Geese. The Gosling arrive in early summer, once strong enough they are allowed to roam outside on grass only coming inside in the evening to be given a little homegrown wheat and soya mix, however most of their growth is from grass as they are ferocious grazers! After the birds have been killed and dry plucked they are hung for a minimum of 7 days to enhance the game flavour, before they are dressed and packaged. The Giblets and Goose fat are packaged separately with the bird for you to use to make the finest roast potatoes.

SIZE	APPROX* PRICE	FEEDS (PEOPLE)
DUCK 2KG (APPROX)	£29.80	4-6
GOOSE 4.5-5KG	£80.55 - £89.50	4-6
GOOSE 5-6KG	£89.50 - £107.40	6-8
GOOSE 6-6.5KG	£107.40+	8-10



OUR FAMOUS DRY AGED BEEF

We're Extremely Proud & Famous For Our Hand Selected Beef From The Finest Farms Across England & Scotland. The Cuts Are Selected For A Minimum Grading Of R4L, A Maximum Selection Of Marbling & The Perfect Amount Of Fat Cover. It Is Then Placed Into The Dry Ageing Fridge, The Enzymes Which Are Naturally Found In The Beef Start To Break Down The Protein And Fat Strands Inside. This Process Will Last For The First 10-18 Days, Making The Beef More Tender & Succulent. The Beef Is Then Left To Age, Very Slowly Dehydrating. After A few Weeks A Crust Then Forms, This Process Gives It An Amazing Texture & Flavour!

Our Beef Spends Its First 2-3 Weeks In A Dry Ageing Fridge With A Himalayan Salt Wall To Enhance The Flavour, It Is Then Transferred Into Our Very Own In House Dry Ageing Fridge For The Next 2-3 Weeks Depending On Preference Of Ageing Weeks.

AUROX BEEF – OTM 30 MONTHS +

Aurox® Beef is a label, meaning BRITISH beef of distinguished quality. Deep beefy flavour only develops after cattle stop growing, however, almost all commercial beef cattle are killed at a mere 20-30 months old. Aurox® Beef comes from slow-growing beef cattle that are fully mature and live a life that's 2 to 4 times longer than the relatively short life of commercial cattle. "Forgotten Flavours" Aurox® Beef is the true flavour of 'old-fashioned' beef. No continental crosses, no ex-dairy: rare and traditional British beef breeds only, which we 'rescue' from being lost into the commodity meat chain with no reverence for their exceptional flavour. After 40 months the cattle stops growing, only then does the outstanding flavour have time to develop. Fully matured cattle enables a deep, beefy flavour with succulence guaranteed. Our beef is then dry aged for a minimum of 3 weeks maximising the flavour & tenderness!

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

In a relationship that have lasted way over 20 years, we have used our friend John who solely hand selects & sources all our Lamb carcasses and cuts. John solely sources Lamb & has a wealth of knowledge and experience when it comes to selecting only the finest English Lamb on the market. Working with John for over 20 years has allowed us to build a trust and relationship which allows us to be sure that every cut of Lamb that reaches our Butchers Block is bang on the money of quality & grading we require every single time. The Lamb is sourced from Farms in Warwickshire & in and around the Cotswolds & surrounding areas, with the breeds being all native to Britain. Being British Lamb, this means there's no growth-promoting hormones in their feed & the meat naturally high in protein and natural essential vitamins. It's a well-known fact that farming in Britain is amongst some of the best in the world. Sheep farming itself goes far beyond as the extensive use of grazing allows for protection for rare plants and wildlife species. No matter the cut/joint you're after this Christmas you can rest assured that you'll be feeding on some of the highest quality reared English Lamb there is to offer!

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 HEALTHY, HAPPY TRADITIONAL BREED PORK

We offer a whole range of pork cuts from free range traditional breed pigs bred for full bodied flavour & the perfect fat covering. The pork breeds we have coming through our shop include Gloucestershire Old Spots, Large Black, Large White 'The Yorkshire Pig' & a whole host of others. Although its very difficult for us to pin point exactly what breed we'll have at Christmas one thing for sure is that the flavour, quality & fat covering will be worthy of a show stopping Christmas joint!

IRON AGE PORK

Iron Age Pork is a cross between a Eurasian Wild Boar and a Tamworth pig and is arguably Britain's tastiest pork! This "type" of pig, first developed nearly 50 years ago, represents what the early domesticated pigs might have looked and tasted like 4,000 years ago. Because Iron Age pigs mature so slowly, they live a longer life than commercial or traditional pigs, and that results in better tasting meat (10 months vs 5-6 months). Additionally, these Iron Age pigs are forest-reared, meaning they are truly free-range pigs: happy pigs = excellent flavour. Iron Age pigs cost twice as much as commercial pigs as they require twice the amount of handling and feeding, and the sows produce far fewer piglets than commercial pigs.

The Iron Age Pork is a speciality product & carries a far higher fat covering meaning they're not to everybody's desire – if you prefer a more 'usual' fat covering then our traditional pork is for you! We will only have a real small selected amount of iron age cuts so be quick if this is something you're after. Availability is low & once they're gone – they're gone!

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

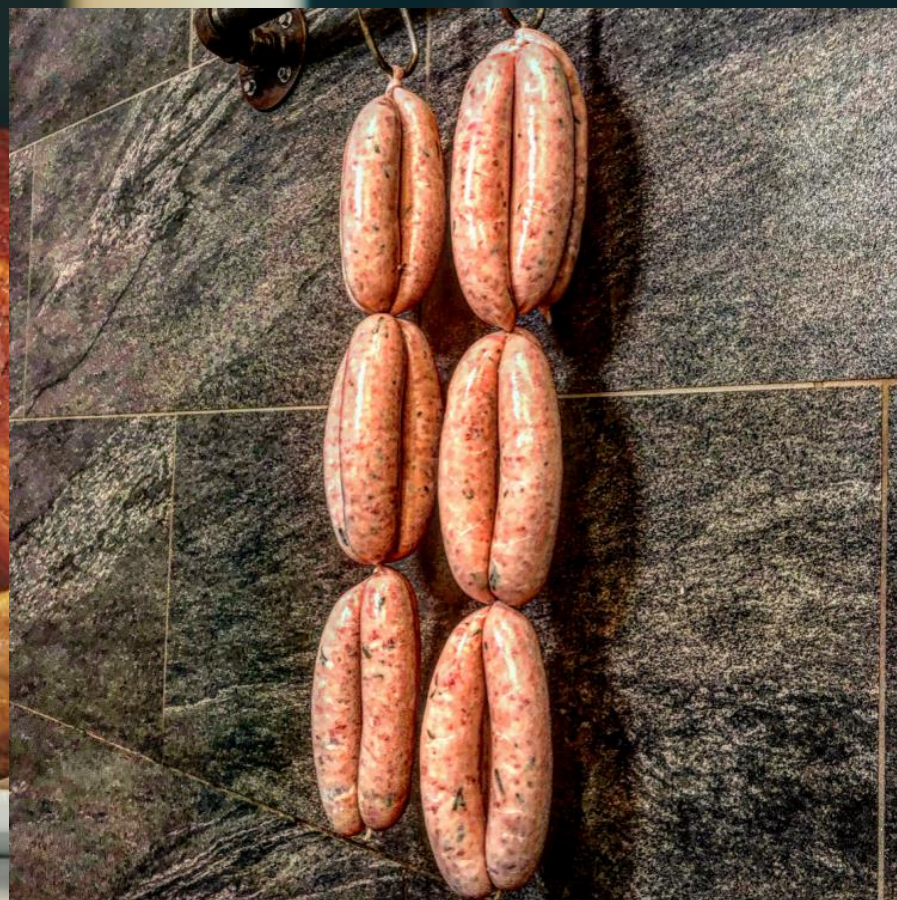
IF YOU'RE UNSURE ABOUT THE SIZE OF THE GAMMONS, A MEMBER OF OUR TEAM WILL BE MORE THAN HAPPY TO HELP!
SMOKED GAMMONS ALSO AVAILABLE

MULTI AWARD WINNING HOMEMADE SAUSAGES & BACON

We're Extremely Proud To Have Won Multiple Awards For Our Homemade Sausages Including A Great Taste 2 Star & So We've Heard They're Quite Famous Around These Parts Too! Using Only Our Free Range Packington Pork We Mix The Perfect Amount Of Meat And Fat From The Shoulder & Belly To Give The Sausages A Succulent And Meaty Texture, Blended With A Mix Of Herbs And A Traditional Rusk They're Then Filled Into Natural Casings To Ensure That The Skins Go Nice And Crispy With An Epic Crunch!

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
UNSMOKED BACK BACON
SMOKED BACK BACON
SMOKED STREAKY BACON



GAME & 3 BIRD ROAST

If You're Looking For Something A Little Different & You're A Lover Of The Stronger Gamier Flavours, Then This Page Is For You!

We Source The Majority Of Our Game Products From 'Ben Rigby Game' & 'Highland Game' Where The Quality Is Second To None! Something A Little Special & Eccentric To Consider Is Our 3 Bird Roast - It Consist Of Turkey, Duck & Chicken Which Can Also Be Stuffed & Wrapped In Bacon!

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)
2-3KG	£33.80 - £50.70	9-12
5-5.5KG+	£84.50 +	13-16



PLACING YOUR ORDER

ONCE YOU'VE WORKED OUT WHAT YOU'RE AFTER & THE SIZE/AMOUNTS YOU NEED PLACING YOUR ORDER IS SIMPLE!

THERE ARE 2 WAYS OF PLACING YOUR ORDER:

1

POP INTO OUR STORE & SPEAK WITH A FRIENDLY MEMBER OF OUR TEAM

WE'LL TAKE YOUR ORDER FACE TO FACE, GIVE YOU A COPY OF YOUR ORDER CONFIRMATION SHEET & NUMBER WHILST HELPING WITH ANY QUESTIONS YOU MAY HAVE

14 Replingham Road, Southfields London SW18 5LS

2

VIA TELEPHONE

WE'LL TAKE YOUR ORDER OVER THE PHONE, KEEP YOUR COPY OF YOUR ORDER CONFIRMATION & NUMBER WHICH YOU CAN PICK UP WHEN YOU'RE NEXT IN STORE

0208 488 5106

WHEN PLACING YOUR ORDER THROUGH THE SHOP OR TELEPHONE YOU WILL PICK A COLLECTION DATE, WHICH YOU CAN CHOOSE UP TO & INCLUDING THE 24TH OF DECEMBER