

# CHRISTMAS ORDER FORM 2018

We will be offering a range of meat from the Butchery department at Saddleback Farm Shop for Christmas 2018. Please place an order for meat to ensure you have exactly what you require, although there will be a large range available in the lead up to Christmas.

**How Much Turkey to Order?**

As a rule of thumb we recommend that you have at least 500 grams per person for a turkey and 333 grams per person for a crown. The larger the turkey is the plumper it will be. Therefore we would recommend you buy one large enough so that you have some leftover for turkey sandwiches, pies and curries. It does freeze really well too. Do not regret ordering one too small!

Name Telephone number Email <b>ORDER NUMBER (office use only)</b>							
		<b>Free Range Bronze Turkey</b>	<b>White Barn Reared Turkey</b>	<b>Organic Free Range Turkey</b>	<b>Boned and Rolled Turkey Breast Roast</b> Please specify weight 1-6kg	<b>Bespoke Christmas Turkey Roast</b> Let us create your centrepiece to your exact requirements. Just let us know what you are thinking and we can help you	<b>Free Range Goose</b>
<b>Oven Ready Turkeys</b>	<b>Weight in kg</b>	£13.35/kg	£12.35/kg	£18.45/kg	£16.95/kg	Price on request	£16.35/kg
	Small as possible						4-5kg
	5						5-6kg
	5.5						Please note: geese do tend to be within the 4 to 5kg weight range
	6						
	6.5				<b>Turkey Crown</b>		
	7				Weight	Bronze £17.35/kg	Organic £23.35/kg
	8				3-4		
	9				4-5		
	10 or larger				5-6		

**Please note - orders for cockerels, chickens and ducks need to be in by 3rd December. Orders for turkeys and geese by 15<sup>th</sup> December. Orders after this date can be accommodated but will be restricted on the weights available so please ask instore.**

	<b>Approx. weight required</b>	<b>NOTES</b>
Cockerel (2.5-5kg)		
Free Range Whole Chicken (approx. 2kg)		
Whole Chicken (1.8-2kg)		
Large Chicken (2.3-3kg)		
Dry Plucked Free Range Whole Duck (2-3kg)		

<b>Beef</b>	<b>Weight</b>	<u>NOTES</u>	
Topside			
Rolled Rib			
Fore rib on the bone			
Sirloin rolled			
Sirloin steaks			
Fillet in the piece			
Fillet steaks			
Whole Beef Wellington			
<b>Homebred Lamb</b>	<b>Weight</b>		
Leg			
Shoulder			
Lamb Cushion			
Chops			
Other			
<b>Local Pork</b>	<b>Weight</b>		
Boned and rolled shoulder			
Boned and rolled loin			
Tenderloin			
Other			
<b>Wild Venison and Game</b>	<b>Weight</b>		
Diced venison			
Minced venison			
Fillet of venison			
Boned and rolled haunch			
Wild Pheasant			
Wild Partridge			
<b>Sausages and bacon</b>	<b>Number of packs</b>		
Traditional pork in pks of 6			
Chipolatas in pks of 12			
Pigs in blankets (cocktail size)in pks of 12			
Streaky unsmoked (500g pks)			
Back bacon unsmoked			
Streaky bacon smoked			
Back bacon smoked			
<b>Gammon</b>	<b>Weight</b>		
Smoked gammon joint			
Unsmoked gammon joint			
<b>Other</b>			
Jar of goose fat			
<b>DATE OF COLLECTION</b>			
<b>DEPOSIT PAID</b>			
<b>CUSTOMER SIGNATURE</b>			
<b>STAFF SIGNATURE</b>			

**Christmas Opening Times**

**24<sup>th</sup> 8am – 12.30pm with the tearoom opening at 8am for breakfast and closing at 12noon**

**25<sup>th</sup> and 26<sup>th</sup> – CLOSED**

**27<sup>th</sup> 10am until 4pm**

**28<sup>th</sup> and 29<sup>th</sup> open as usual 8.30am – 5.30pm**

**30<sup>th</sup> 10am – 4pm**

**31<sup>st</sup> – 8.30am – 4pm**

**NEW YEARS DAY – CLOSED**

**We wish all our customers a Merry Christmas and a Happy New Year**