Order your Christmas Turkey & all the trimmings

20 Sausages	£3.99	Gammon on Bone (approx. 4-5kg)	£20.00	Whole Christmas Chicken (Per kg)	£7.99
20 Chipolatas	£4.99	Salt Beef (1kg)	£10.00	Chicken Fillets (Per kg)	£5.79
24 Cocktail Sausages	£3.50	Loin Pork (approx. 2-3kg)	£10.00	Topside (Per kg)	£8.99
Christmas Sausage Meat/Stuffing	£4.99	Shoulder Pork (approx. 3-4kg)	£12.00	Fillet Steak (Per kg)	£41.99
2 Sausage Meats 1lb Each	£3.99	Leg of Pork (approx. 4-5kg)	£14.00	Sirloin Joint (Per kg)	£19.99
Bacon Pack (1kg)	£5.00	Streaky Bacon Pack (500g)	£3.00	Dozen Large Eggs	£2.30
Goose Fat (Jar)	£2.49	Lamb Leg (Whole)	£18.00	Stuffing	£1.99
Cranberry Sauce (Jar)	£3.00	Gammon Joint Approx. 4kg / 2.5kg	£20.00 £10.00	SUPPORTING BRITISH FARMERS	

*All weights where shown are approximate **Prices subject to change - Orders must be placed by Wednesday 19th December -

Sign up to our newsletter for news, tips and offers

Name: Email:

Order today & book collection



Thur 20th Dec 8:30am - 5:30pm Fri 21st Dec 8:30am - 5:30pm Sat 22nd Dec 7:00am - 7:00pm

Sun 23rd Dec 7:00am - 6:00pm Mon 24th Dec 6:00am - 1:00pm

Swiss Farm Hemingstone Road Ashbocking, Suffolk IP6 9LF

Swiss Farm Hall Road Great Bromley Colchester C07 7TR

Opening Times: Mon - Sat 8:30am - 5:30pm Sun 10am - 4pm

01473 785520 01206 230454 kerry@swissfarm.co.uk swissfarm.co.uk







Get more for your money this Christmas at Swiss Farm!



At Christmas we sell succulent turkeys at affordable prices from accredited hand-picked English poultry farms. Our turkeys are slow grown to produce large breasts and short legged birds. The slow growing process gives the turkeys such a great flavour.

Turkey Sizes

11-12lb



15-16lb



Sirloin Steak for Roasting £19.99/kg

Drizzle the beef with oil and season well with sea salt and black pepper, then rub all over the meat. Place the beef on top of unpeeled garlic cloves and vegetables.

2kg feeds 8-10 people.



Loin Pork (approx. 2-3kg) £10.00

We recommend cooking your fresh loin of pork with salt, lemon and fresh sage. Simply rub olive oil into the rind with salt and lemon, then apply fresh sage in between the scores for that perfect crackling! **Feeds 8-10 people.**



Smoked Gammon Joint (approx 4kg) £20.00

Cured and smoked right here, our 1972 oak smoked recipe for gammon will tickle your taste buds! (un-smoked available).

Feeds 16-20 people.



Topside of Beef £8.99/kg

We recommend cooking your topside joint with sea salt and black pepper. Simply drizzle oil over the topside, rub salt and pepper all over, and cook on top of the vegetables!

Choose Your Festive Trimmings



Traditional Pork Bangers - 20 for £3.99Made here at Swiss Farm using the blend of flavours from Dot's original recipe from 1972



Back Bacon - Apx. 1kg £5.00

Our back bacon all dry cured & oak-smoked here at Swiss Farm - (un-smoked available)



2 Tubes of Sausage Meat - £3.99 Traditional Pork and Sage & Onion



(approx. 500gm pack).
All our streaky bacon is dry cured and oak-smoked here at Swiss Farm, we also offer un-smoked streaky cured bacon.



Chipolatas - 20 for £4.99

These are perfect for wrapping

These are perfect for wrapping in bacon and cooking with the turkey. Using Dot's original recipe since 1972.



Cocktail Sausages - 24 for £3.50
Try drizzling honey over cocktail sausages

for a buffet. Using Dot's original recipe since 1972.