

Make Christmas a special one and choose from our wide range of festive meat. All British, freshly hand prepared, and the perfect choice for a Christmas to remember!



All our turkeys are hand-picked from accredited English poultry farms.

They're slow grown which makes them succulent and full of great flavour.

# **Turkey Sizes**









Here's how to prepare sirloin for roasting.

Drizzle the joint with olive oil, season well with salt and pepper and rub all over. Place beef joint on top of unpeeled vegetables and garlic cloves.

2kg feeds 8-10 people.



Our loin of pork makes the perfect crackling! Simply rub olive oil, salt and lemon into the rind and add some sage between the scores.

Approx 2-3kg feeds 8-10 people



Cured using our classic 1972 recipe and smoked right here, our smoked gammon joint is sure to be a festive highlight. (Unsmoked available).

Approx 4-5kg feeds 16-20 people.



For the perfect roasted topside, simply drizzle with olive oil and season with salt and pepper, rubbing all over, and cook over vegetables.

# **Festive Trimmings**





Traditional pork bangers made using Dot Ridgway's original 1972 recipe. A Swiss Farm classic enjoyed by generations.



Two tubes of sausage meat for £3.99 Choose from traditional pork, and sage and onion. Mix with stuffing mix for an unbelievable stuffing.



Dry cured and oak smoked bacon, the perfect addition to any Christmas dinner. (Unsmoked available).



Roll it up or wrap it around, you can 't go wrong with streaky bacon! Dry cured and smoked in our smokehouse (Unsmoked available).



Every Christmas roast needs chipolatas. They cook quickly and roast to perfection. A Christmas classic full of flavour.



Small in size, massive in flavour! Made with our classic 1972 recipe and a great choice as an appetiser or with the main dinner.

Turn over to see our new Christmas additions & how to place your order!

### **New 2019 Festive Additions**



Crispy bacon wrapped around sage & onion stuffing, with a sweet date centre.



Made with fresh cranberries, oranges & combined with our classic sausage mix.



Our classic 1972 bacon wrapped around our delicious pork chipolatas.

## How to place your Christmas order

Placing your Christmas order was never so easy! Simply write in the white boxes how many of each product you want, hand in store to our Swiss Farm staff and book collection.

Roasting Joints	Price	Quantity
Turkey (Per kg)	£7.99	
Gammon on Bone (approx. 4-5kg)	£25.00	
Salt Beef (1kg)	£10.00	
Loin of Pork (approx. 2-3kg)	£10.00	
Shoulder of Pork (approx. 3.5 - kg)	£12.00	
Leg of Pork (approx. 4-5kg)	£14.00	
Lamb Leg (whole)	£20.00	
Gammon Joint (approx. 5kg)	£20.00	
Gammon Joint (approx. 2.5kg)	£10.00	
Whole Christmas Chicken (Per kg)	£7.99	
Chicken Fillets (Per kg)	£5.99	
Topside Beef (Per kg)	£10.99	
Fillet Steak (Per kg)	£41.99	
Sirloin Joint (Per kg)	£19.99	

Trimmings and Extras	Price	Quantity
20 Sausages	£4.99	
20 Chipolatas	£4.99	
24 cocktail sausages	£3.50	
Christmas Sausage meat/stuffing	£4.99	
2 Sausage meats (1lb each)	£3.99	
Streaky bacon pack (approx 500g)	£3.00	
Back bacon pack (approx 1kg)	£5.99	
Goose fat jar	£2.49	
Cranberry sauce jar	£3.45	
Dozen eggs Large	£2.30	
Stuffing	£1.99	

Orders must be placed by Thursday 19th December

\*All weights shown are approximate \*Prices subject to change

#### **Christmas Opening Times:**

Saturday 21st Dec 8.30am - 5.30pm Sunday 22nd Dec 10am - 4pm Monday 23rd Dec 7am - 6pm Tuesday 24th Dec 6am - 1pm

**Swiss Farm Ashbocking (nr Ipswich)** Ashbocking, IP 69LF 01473 785520

Swiss Farm Gt Bromley (nr Colchester) Great Bromley, CO7 7TR 01206 230454 Opening Times: Mon - Wed 8.30am - 5.30pm, Thurs 8.30am - 7pm, Fri 8.30am - 5.30pm, Sat 8.30am - 5.30pm Sun 10am - 4pm



