

The image features a logo for 'SWISS FARM' centered in the upper half. The logo is enclosed in a white, hand-drawn style hexagonal frame. Above the main brand name, it says 'EST. 1972'. Below the brand name, it says 'THE COUNTRY BUTCHER'. The background of the entire image is a close-up of various meats, including ribs and sausages, cooking on a grill over an open flame. The text 'BBQ Season' is overlaid in large white letters on the lower half of the image.

EST. 1972

SWISS FARM

THE COUNTRY BUTCHER

**BBQ
Season**

Burgers

Making burgers
since 1972

Every BBQ needs a range of great quality burgers, and our burgers are just that. From our **original 1972 recipe hamburgers** to our famously tasty **prime steak burgers**, all our burgers are freshly made right here at Swiss Farm.

Perfect for big, family BBQs this summer, each burger is wonderfully tender, succulent, and quite literally bursting with flavour. And when you combine that with flame and smoke? Well, they become simply sensational....

*Our famous prime
steak burger*



Prime Steak Burger



£8.99kg

Made with the finest steak mince, our prime steak burgers are a true BBQ delight. Full of wonderful flavour and incredibly tender, they're one of our top selling BBQ products.

If you like subtle spiciness in a burger, you'll love these burgers. Lean, tender steak mince. Freshly chopped jalapeños and cheddar cheese. Our cheese & jalapeño steak burgers are good. They're really good.

Cheese & jalapeño steak burger



£8.99kg

20 for £5.99

Original 1972 recipe hamburger



A recipe unchanged since 1972, our hamburgers are so soft and tasty it's amazing! Fresh British meat combined with our unique seasoning mix makes these burgers a great option for big family BBQs!

£8.99kg

Lamb & mint burger



It's a flavour combo so good it's ridiculous. Fresh lamb mince combined with freshly chopped mint. A tender burger bursting with great flavour.

£8.99kg

Pork & apple burger



Fresh British pork. Sweet British apples. A burger with subtle hints of sweetness and beautiful savoury tones - it's like roast pork in a burger!

10 for £5.99

JUMBO hamburger



We like going big at Swiss Farm. And our JUMBO hamburgers are big in flavour and size! Same recipe as our original recipe hamburgers, just a whole lot bigger.

10 for £5.99

JUMBO BBQ Bacon hamburger



A burger big in size and flavour. There's hints of smoke from our BBQ seasoning. Chunks of bacon in there also. This soft, tender hamburger is simply delightful.

*Quality, value for money, and beautifully fresh.
It's the Swiss Farm way.*

Sausages

Swiss Farm's success is down to one woman - our founder, Dot Ridgway. Born in Scotland in 1925, Dot wasn't just hugely passionate about selling meat - she was also a master sausage maker! Her most famous creation being our Original 1972 Recipe Pork Sausage.

Now enjoyed for 49 years, this classic sausage is one of many sausages in our range. Spicy, sweet, smoky, tangy, or savoury, there's a sausage for everyone this Summer.

All our sausages
are freshly made
right here at
Swiss Farm

20 for £4.99

Original recipe
pork sausage



Made using Dot Ridgway's recipe, our pork sausages have been enjoyed by families for over 49 years. A classic flavoured pork sausage everyone will love.

10 for £4.99

Original recipe
JUMBO sausages



The same great flavour as our original 1972 pork sausage. The same great texture too. We just made this soft, tender, and tasty sausage bigger. Much bigger!

20 for £4.99

Chipolatas



If you like the sausages above, then you're going to love our original recipe chipolatas. Exactly the same recipe as our pork sausages, they're just smaller - but just as delicious!

20 for £5.99

Flavoured
sausages



- Pork & leek
- Sickie maple
- Cumberland
- Bramley apple
- Chicken & herb
- Piri-Piri

Mix & match any
2 flavours! →



The Speciality range

There's one word to describe our Speciality sausage range - awesome! Take our **Bacon & Canadian Maple** sausage for instance. We've used real **Canadian maple syrup** which we've combined with British pork and our classic, oak smoked, dry-cured bacon. The result? A sausage which is sweet, salty, and so succulent and tasty it's crazy. **The Firecracker?** Well, that's made with finely chopped chillies, succulent British pork, and it's a sausage as fiery as they come. You get the idea...

- *Caramelised red onion*
- *Lincolnshire*
- *Bacon & Canadian maple*
- *Breakfast sausage*
- *Louisiana BBQ & chilli*
- *Sweet chilli*
- *Italian*
- *Sage & onion*
- *Firecracker*
- *Garlic & herb*

£8.99kg

A wooden cutting board with a large piece of marinated meat, likely ribs, and a knife with a dark handle. The meat is glazed with a dark, sticky sauce. The text "Marinated meat" is written in a white, cursive font and underlined.

Marinated meat

From fall-off-the-bone-tender baby back ribs, to flavoured pork chops, crispy-skin chicken legs and wings, succulent chicken breasts, and meaty pork ribs so tender the meat melts in your mouth - when it comes to marinated meat, you won't find a bigger or better BBQ range.

Ribs, glorious ribs...

A white arrow pointing from the text "Ribs, glorious ribs..." down to a stack of ribs.

Baby back ribs



£5.99kg

One of our favourite BBQ meats - ribs! Smothered in marinade, chunked on the barbie, and devoured in minutes. 100% British pork. 100% delicious. (Plain available £5.99kg).

There's nothing quite like a thick, meaty, fall-off-the-bone pork rib. Packed full of flavour, our pork ribs cook to tender perfection on the barbie - just make sure you get a few because these go quickly! (Plain available £6.49).

Pork Ribs



£6.99kg

£6.99kg

Pork chops



Every BBQ needs a few pork chops sizzling away. Taken from the loin, our 100% British pork chops are tender, juicy, and sensational! A BBQ classic and Swiss Farm's first ever product sold! (Plain available £5.99kg).

100% English and locally sourced, our large English chicken breasts are quite renowned. There's no added salt or water. Just succulent chicken which also happens to be great value. (Plain available £5.99).

£7.99kg

Marinated Chicken Breast



£3.99kg

Drumsticks



Quite possibly the most fun BBQ food you can eat! Cover them in one of our marinades, chuck them on the BBQ. and grab them whilst they're hot! Tender and full of flavour. Oh, and the crispy skin is also delicious! (Plain available £3.99kg).

£2.49kg

Chicken wings



A bowl of crispy, marinated chicken wings fresh off the barbie? Yes please! Not only are they great value, like all our chicken, our wings are 100% English and a great option for all the family to enjoy this summer. (Plain available £2.49kg).

Steak

Is there anything better than a flame grilled, amazingly-tender Swiss Farm steak? It's a staple on our BBQ - and for good reason...steak on the barbie is delicious!

Whether you fancy a big ol' **T-bone**, juicy **sirloin**, succulent **ribeye**, or mighty **tomahawk**, we have an amazing selection of British steak ready for you this summer.

The one and only, incredibly tender, ribeye steak!



£22.99kg

Ribeye



With layers of marbling throughout the ribeye's rich, flavourful meat, ribeye is a cut as tasty as they come. So tender, so succulent, it's a favourite for a reason.

£19.99kg

Sirloin



If you want a steak that's full of flavour and great value, sirloin is certainly worth a grill. With a rich, beefy flavour, sirloin is tender, delicious, and perfect on the BBQ.

Approx. £15-19 each

T-Bone



Referred to by many as 'The King of all Steaks' T-bone is simply exquisite. On one side of the 'T' shaped bone is a juicy sirloin steak, and on the other, a mouth-watering, succulent fillet steak.

£15 each

Tomahawk



Tomahawk is simply a hefty chunk of tender ribeye on the bone - and that's why it's so good. Incredible flavours from the bone, marbling, and tender meat. A steak as striking as it is tasty!

£14.99kg

Rump



If you're after a tasty steak at great value, rump might just be the perfect option. It's not as tender as some cuts, yet with a terrific beefy flavour and value, it's certainly worthy of chucking on the barbie.

£12.99kg

Flat Iron



A tasty steak taken from around the shoulder, flat iron is great pan-fried, and even better, on the BBQ! Lean, British and full of great beefy flavour, flat iron is a steak of great value and quality. Give it a sizzle!

£69.99kg

Wagyu



A Japanese breed of beef, wagyu has incredible layers of marbling, which when cooked, renders down leaving you with one of the most tender, flavourful steaks you can buy. It's simply sensational. Available whilst stocks last.

£41.99kg

Fillet



Arguably one of the most tender steaks money can buy, fillet steak is a true culinary delight. Cut from the thin end of the tenderloin, this round-shaped steak is amazingly tender, very lean, and freshly prepared at Swiss Farm.



3 tips for BBQ Perfection...

1. **Choosing the BBQ.** When we BBQ, we go for the charcoal ones. It adds subtle smoky tones to the meat, and that's a combo we love!
2. **Fuelling the fire.** If you've got the time, charcoal is a great choice for cooking your meat. For best results, we like lump wood charcoal versus briquettes which gives the meat a great flavour.
3. **What's your lid like?** A lid on one's BBQ doesn't just keep the meat safe, it keeps the temperature at an even keel allowing you to keep the meat moist and even more flavourful!

Classic deals



Roast chicken on the barbie? You bet! And there's a terrific way to keep it moist involving beer! It's called **beer can chicken**. Give it a try! www.swissfarm.co.uk/news/beer-can-chicken-with-jerk-seasoning/

Our back bacon is dry cured using our original recipe and oak-smoked in our very own smoke house. Great for a morning brekkie and as a BBQ side to accompany our burgers. (Unsmoked available).



Approx. 500g £3



Dry cured and smoked at Swiss Farm, our streaky bacon is perfect in burgers - and it's also ideal for wrapping! Try wrapping around corn-on-the-cobs, or even better, around our original recipe sausages! (Unsmoked available).

Summer opening times

Monday - Wednesday 8.30am - 5.30pm

Thursday 8.30am - 7.00pm

(Ashbocking only. Gt Bromley 8.30am - 5.30pm)

Friday - Saturday 8.30am - 5.30pm

Sunday 10.00am - 4.00pm

For more offers, cooking tips, and
recipes, check out

www.swissfarm.co.uk

*All weights approximate. Prices subject to change

Supporting British Farmers 

Our locations

Swiss Farm Ashbocking
Hemingstone Road
Ashbocking
Ipswich
Suffolk
IP6 9LF

01473 785520

Swiss Farm Gt Bromley
Hall Road
Great Bromley
Essex
CO7 7TR

01206 230454

