

EST. 1972

SWISS FARM

THE COUNTRY BUTCHER

Everything you need for a
Great tasting Christmas



Order your turkey & all the trimmings

Since Dot Ridgway founded Swiss Farm back in 1972, we've provided thousands of families with their Christmas feast.

Whether you choose **turkey** & **all the trimmings**, tender **rib of beef** or **smoked gammon** smothered in a sticky glaze, with Swiss Farm, you're getting festive meat that's 3 things:



The lady behind our famously tasty pork sausages, chipolatas, bacon & gammon. Or as we call them 'The Swiss Farm Originals'...

Great **value for money**. Seriously **tasty**. Enjoyed for **50 years**.

Get your perfect **Christmas feast** in **3 easy steps!**

1. Select your main roasting joint and choose the size/weight.
2. Choose from our range of delicious festive trimmings.
3. Write down your order on the back pages & hand in-store.

And checkout out our **Christmas Cooking Guide** at:

Well, we could've put the specific link here, but it's probably easier if you just go on Google and type in 'Swiss Farm Christmas Guide'. You'll find it.

Now, before we delve into the
magical world of our festive meats,
there's a few things you should be aware of.

1. *You will get hungry reading this.* It's just a fact. Luckily, apart from a few Limited Edition products, every festive meat you see is available to buy all year round. And in 3 locations, too. Decent.
2. *These meats are as good as they seem.* We know times are tough. Handily, you've got 3 Swiss Farm shops where you can buy fresh, British meat at great value. It's kind of what we're known for.
3. *You're going to need some freezer space.* Have you seen how big one of our whole pork legs are? They're huge. And they're only £14. What about our mighty, English Chicken fillets? They're also big. But they would be given that they're hand-cut off the bone by our butchers.
4. *It's a double whammy.* It's probably best to just face it - once you cook-up this year's festive feast for friends and family, you're going to be asked to do it next year. And likely the year after that.

Right, let's get to it.

Welcome to the main event. Turkey...

£9.99 kg



Whole Turkey

To ensure you have a great festive feast, we've sourced the finest English turkeys from accredited poultry farms. They're slow-grown, succulent, and exquisite paired with crispy roasts, cranberry sauce and our limited edition Stuffed Bacon Balls.

**Whole Turkey available in 3 sizes:
5kg (11-12lbs) . 6kg (13-14)lbs . 7kg (15-16lbs).**

Don't need a whole turkey this year?...

£10.99 kg



Boned n' rolled Turkey Crown

Boned for you. Rolled for you, too. Easy cooking n' carving and great for the smaller feasts.

£2.75



Made in small batches. Full of festive tang. It's the perfect addition to your roast turkey.

Then try our tasty turkey crowns!

Turkey not your thing? No problem.

Try our fantastic range of **beef, pork & chicken** joints. They're perfect for a Christmas roast, and they're also...

Locally sourced.

Always fresh.

Great quality.

Awesome Value.

With Swiss Farm, you **don't** need to pay supermarket prices this Christmas.



£75

Rib of Beef

A.K.A. the King of all Roasting Joints. It's ribeye steak on-bone which means it's ridiculously tasty and tender.



£23.99 kg

Rolled Sirloin

Less marbled than ribeye, but just as good. Sirloin has the combo of great taste n' texture.

£12.99 kg



Topside

At £12.99kg, Topside is a great value joint. It's lean, tender and packed with flavour.

Great roasts don't need to be expensive. Just look at this.



£14.99 kg



Salt Beef

What happens when you combine our beef with a salt brine? You get the most tender beef, ever.

£49.99 kg



Fillet Steak

There's one word to describe fillet steak - sensational. Christmas steak night, anyone?

£2.75



Horseradish

A terrific addition to any roast beef. Dollop on the plate and enjoy the heat.



This is one of our **£10 Gammon joints**.

It's dry-cured using our original 1972 recipe, oak-smoked at Swiss Farm, prepared from locally sourced, English pork, and weighs approximately 2.5 kg.

If you can resist the delicious ham left-overs, you could feed a family of 4 with this gammon joint. Twice.

You can boil it. You can bake it. You can smother it in a delicious, sticky glaze. And you don't need to soak it.

We'll say it again. **It's £10.**

£10



Pork Loin

A whole Loin of Pork for £10? You bet! And best of all it's fresh, locally sourced and butchered by us. Approx. 2kg.

£12



Pork Shoulder

Perfect for pulled pork, equally perfect for a hearty roast. It's fall-apart tender pork and approx. 4kg.

£14



Pork Leg

If Rib of Beef is the King of all roasting joints, Pork Leg is the King of Crackling. Approx. 4kg.

This one's for the crackling lovers →



£10

Top Leg Gammon

For just £10, you can get dry-cured Gammon that's smoked or unsmoked. It's approx. 2-2.5kg and a great option for smaller gatherings. .

All dry-cured using 50-year-old recipe.



£20

Main Leg Gammon

A deal as good as any. Approx. 4kg of great tasting ham. Big family feast? Give this a bake - you won't be disappointed.

£25



Gammon on-bone

It's well known that 'bone-on' means more flavour. So, that's why we left it. It's not rocket science - it's butchery. Approx. 5kg.

Oak-smoked in our very own smokehouse.

If you're reading this on your phone, *give this page a screenshot.*
If you're reading this from the brochure, *rip this page out* and never lose it. Why? Because these 6 steps for *Crispy Cackling* work. Every time.

Alternatively, you could just scroll through the mouth-watering recipes on our website ranging from *Christmas Bacon Balls* to easy *Baked Gammon with Sticky Marmalade Glaze.*

How to Get Crispy Crackling

1. Pre-heat oven to full temperature.
2. Pat the pork joint dry and drizzle with olive oil.
3. Sprinkle joint with salt, rubbing all over and into the scores. For an added flavour boost, shove a sprig of sage between the scores.
4. Place joint in a roasting tin and cook for 30 minutes.
5. After 30 minutes, turn oven temperature down to 180°C and cook for 25 minutes per pound (lb).
6. Now the fun bit - dip crackling in the gravy, followed by apple sauce, and get crunching.



TBC

Christmas Chicken

Bigger birds than our traditional whole chickens, but just as tasty. They're sourced from East Anglia & seriously succulent.



£25

Lamb Leg

Rich in flavour. Ridiculously tender. Our whole Legs of Lamb have it all. Approx. 4kg.

£6.99 kg



Chicken Breasts

Simply put, our chicken fillets are legendary. 100% English, fresh & no added water or salt.

Our new

Aldeburgh

Butcher's shop.

Fresh, festive meat.

But not Aldeburgh prices.

Open 7 days a week.

EST. 1922
SWISS FARM
BUTCHER

We're
Open

Limited Edition

£5.99



Stuffed Bacon Balls

Oak-smoked streaky bacon wrapped around sage & onion sausage meat, with a sweet date centre. 1 pack (9 balls).

All great Christmas appetisers.

£4.99



Cocktail Sausages

Made using our original 1972 recipe. Delightful as a festive appetiser or with the main meal. 1 pack (24).

£5.99

Limited Edition



Christmas Cocktail Sausages

Real cranberries. Real oranges. Our sausage meat. They're quite literally the taste of Christmas. 1 Pack (24).

All great with the main event.

£5.99



Pork Sausages

A sausage so good, we haven't changed the recipe in 50 years. Traditional flavour, exceptional taste. 20 for £5.99

£5.99



Chipolatas

The same recipe as our traditional pork sausages. The same texture too. So, what we're saying is they're seriously good. 20 for £5.99

£9.50



Pigs in Blankets

It's probably a good idea to get a load of these, because these go quick. streaky bacon wrapped around cocktail sausages. 24 for £9.50

£4.49



2 Tubes Sausage meat

Ideal for making Christmas stuffing balls or whipping up some crusty sausage rolls. Choose from Traditional Pork & Sage n' Onion.



£6.99

Back Bacon

Dry-cured, oak smoked and awesome with a festive fry-up and the main meal. 1 pack approx. 900 grams. Un-smoked available.



£3.50

Streaky Bacon

Our streaky bacon is dry-cured, oak smoked and perfect for wrapping. 1 pack approx. 450 grams.

£2.69



Goose Fat

If you like your roasties with a crispy, tasty crunch, try cooking in goose fat. We do.

Mouth watering yet? Great!

Now it's time to get your order in.

Meat	Price	Quantity
20 Sausages	£5.99	
20 Chipolatas	£5.99	
24 Cocktail Sausages	£4.99	
2 Tubes Sausage meat (1lbs each)	£4.49	
Goose Fat Jar	£2.69	
Back Bacon Pack (smoked & unsmoked)	£6.99	
Streaky Bacon Pack (smoked & unsmoked)	£3.50	
Stuffed Bacon Balls (1 pack, 9 balls)	£5.99	
Pigs in Blankets (1 pack, 24)	£9.50	
Gammon on-bone (approx. 5kg)	£25	

Gammon Joint (top leg)	£10	
Gammon Joint (main leg)	£20	
Pork Loin	£10	
Pork Shoulder	£12	
Pork Leg	£14	
Lamb Leg	£25	
Topside (per kg)	£12.99	
Fillet (per kg)	£49.99	
Sirloin (per kg)	£23.99	
Rib of Beef	£75	
Salt Beef (per kg)	£14.99	
Christmas Chicken	TBC	
Turkey 5kg (11-12lbs) (per kg)	£9.99	
Turkey 6kg (13-14lbs) (per kg)	£9.99	
Turkey 7kg (15-16lbs) (per kg)	£9.99	
Boned & rolled Turkey Crown (per kg)	£10.99	

We're taking Christmas orders until

Friday 16th December.

Placing your **Christmas order** is simple!
Just bring your order form to us in-store at
either our **Ashbocking, Gt Bromley** or new
Aldeburgh shops.

We'll need a **£20 deposit** from you - and a
signature. And you'll be getting the best
tasting, festive meat around.

*All weights approximate. *Prices subject to change.

Christmas Opening Times

Wednesday 21st 8.30am - 5.30pm

Thursday 22nd 8.30am - 5.30pm

Friday 23rd 7.00am - 7.00pm

Saturday 24th 6.00am - 1.00pm

Ashbocking. Gt Bromley. Aldeburgh.

01473 755520

01206 230454

01728 454100

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