

EST. 1972

**SWISS FARM**

THE COUNTRY BUTCHER

# BBOQ Season

Oh how good you're looking



Welcome  
to BBQ Season  
with Swiss Farm.

A season where great meat, long evenings, and endless laughs under the summer sun go hand in hand.

2026 marks our 54<sup>th</sup> BBQ Season—and that's also the number of sausages we plan to eat over the next few months.

And we can't wait.



**SAUSAGES**

Big BBQs or small ones, you've come to the **right place** for your sausages this BBQ Season. We've been making them for **5 decades**... and these are some of our favourites.

## Pork Sausages

Made using our **original 1972 recipe**, these traditional pork sausages are made with fresh East Anglian pork and sizzle to BBQ perfection.

**20 for £6.99**



## Jumbo Sausages

Same recipe, same taste - just bigger. They're made using Dot Ridgway's **trusted recipe** and are perfect for hotdogs under the summer sun.

**10 for £6.99**

## Flavoured Sausages

A hit with children and adults alike. Freshly made and available in 4 wonderful flavours: **Cumberland, Sticky Maple, Pork & Leek, Pork & Apple.**

**20 for £7.99**





The  
**Speciality**  
**Sausage**  
Range

SWISS TOMATO  
KETCHUP  
FARM  
Family of  
Specialty  
Sausages

SWISS  
THE COUNTRY OF SAUCES  
HAND CRAFTED  
BBQ  
SAUCE  
250G  
QUALITY YOU  
CAN TRUST  
THOMAS  
MULLER

**Real skins**  
**Real ingredients**  
**Real good**

Like all our sausages, each one of our Speciality Sausages are **made by us** and have **earned their place** on the counter.

That means they're really good.

**Caramelised Red Onion**

**Sage & Onion**

**Lincolnshire**

**Firecracker**

**Breakfast**

**Bacon & Maple**

**Old English**

**Cracked Black Pepper**

**Louisiana BBQ**

**Limited Editions**

Speciality Sausages £10.99k/g



*We owe this  
lady a lot.*

*She created our  
Originals Range.*

**Dot Ridgway,**  
Swiss Farm's founder



**BURGERS**

From luscious **lamb & mint** to fiery **cheese & jalapeño**, our burgers are always fresh, always tender and bursting with flavour. Experience burger perfection today...

## Hamburgers

A staple for all BBQs this summer. We make our **original recipe** hamburgers using fresh beef and pork, making them soft, tender and utterly delicious.

**10 for £6.99**



## Jumbo Hamburgers

Our hamburger has proven so **popular** over the years, we had no choice but to make them bigger. So, that's what we did.

**5 for £6.99**

## Prime Steak

Made using our British steak mince, these tender beef burgers are a BBQ staple, **whatever the occasion**. They're tender, tasty, and so juicy it's ridiculous.

**£13.99/kg**



## Pure Wagyu

These aren't any old Wagyu burgers.  
These are ones made using **Pure Wagyu**  
beef from our friends at Earl Stotham Farms.  
Soft, buttery, and packed with flavour.

£14.99/kg



## Cheese & Jalapeño

Fancy a **kick** to your prime steak burger?  
Well, these burgers are for you. Cheddar  
cheese, spicy jalapeños and our steak mince  
make them a BBQ season favourite.

£13.99/kg

## Pork & Apple

Sweet and savoury - that's how we  
describe these yummy pork burgers.  
They're made using **fresh pork** mince  
and sweet Bramley Apples - delightful.

£11.99/kg



## Lamb & Mint

We didn't create this iconic combo, but  
we did create the **best tasting** lamb &  
mint burgers around. Well, that's what  
our customers always tell us...

£11.99/kg

COUNTRY BU



**STEAK**

UTCHER

Whether it's a **marbled ribeye**, **tender sirloin** or **fast-cooking flat irons**, with us, you're getting **great tasting steak** that's always fresh, incredibly tender and without the hefty price tag.

## Sirloin

A cut all friends and family will love. With lean meat and great texture, it's easy to cook and goes great with a garden salad... or just stuffed in a roll.

**£35.99/kg**



## Ribeye

Richly marbled and unbelievably tasty, ribeye steak takes the prize for **most flavourful cut**. And like all our steaks, they're freshly cut and hard to share.

**£39.99/kg**

## Tomahawk

These bad boys fly off our counter for many reasons, one being they're ribeye steak **on-bone**, meaning more flavour. They're also **great fun** to cook over coals.

**£22.50 each**



## Rump

It's true that rump does more work as a cut. But with a bit of prep and cooked right, it's an absolute **dream to eat**. Steak lovers love rump for a reason.

**£26.99/kg**



## Fillet

Treats on the barbie are what make this season so great - and great is the word we'd describe fillet. It's **incredibly lean** and super easy to sizzle.

**£59.99/kg**

## T-bone

Aha, the **King Of All Steaks**. On one side of the 'T' you have a juicy sirloin, and the other, a tender fillet. You can share them... if you want to, that is.

**£34.99/kg**



## Flat Iron

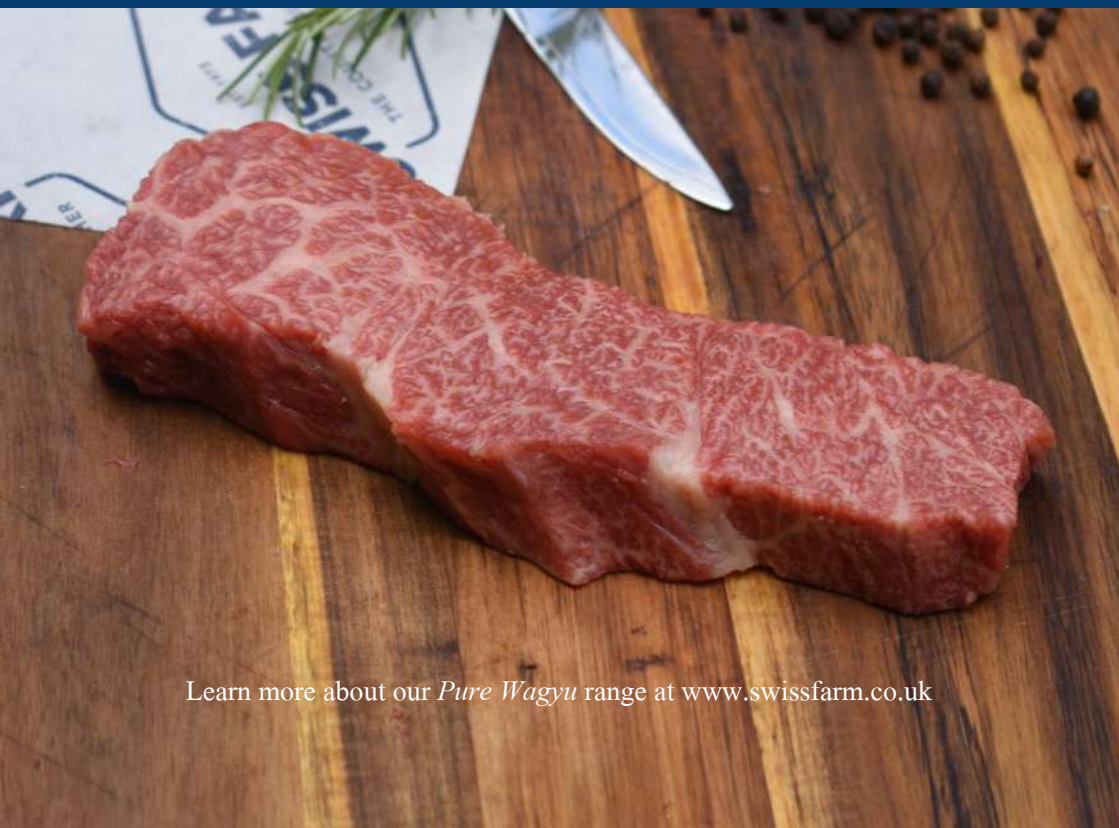
Cut from just below the shoulder, flat irons are great value for money. Add some salt, sprinkle a bit of pepper, and cook for two minutes each side. Perfect.

**£28.99/kg**

# Fancy something *extra special* on the BBQ?

Well, we have *just* the thing. It's called **Pure Wagyu Beef**, and it's sourced from our friends at Earl Stonham Farms.

It also sells quick—so give us a call to check what we've got in-stock or we can **pre-order** for you.



Learn more about our *Pure Wagyu* range at [www.swissfarm.co.uk](http://www.swissfarm.co.uk)



PORK

BBQ Season without pork is just, well, hard to fathom. You need it So, without further ado, here are some of our **favourite pork** cuts we love sizzling over hot coals.



## Pork Chops

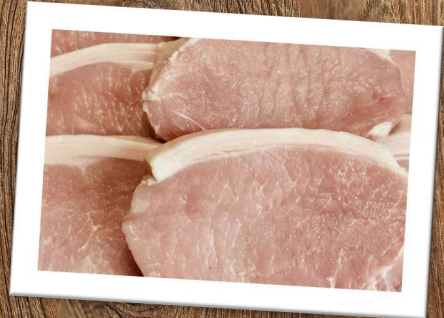
An icon in the Swiss Farm world. Why? Because we sold just two pork chops on our opening day, **way back in 1972**. 100% East Anglian and ideal for the

**£6.99/kg**

## Pork Steaks

What's the difference between a chop and a steak? Well, a pork chop has the bone and rind (which we love) whereas these **beauties** don't.

**£7.49/kg**



## Marinated Pork Steaks

Our pork steaks don't need extra flavour, but marinating them sure makes them tasty. We love **Chinese & BBQ** - take a bite and you'll see why...

**£7.99/kg**



## Plain Spare Ribs

Big, tender, and they **fall off** the bone. They're meaty, so try cooking in the oven first, then finishing on the BBQ.

£7.99/kg



## Marinated Spare Ribs

We marinate our spare ribs in both Chinese and BBQ. Both are hugely popular. Both are bursting with flavour.

£8.49/kg

## Plain Baby Back Ribs

Baby back ribs are smaller than spare ribs, but they're **just as tasty**. Freshly cut, easy to grill and impossible to stop eating.

£7.99/kg



## Marinated Baby Back Ribs

Whether you choose Chinese or BBQ, marinated baby back ribs are a **true joy** of BBQ Season. Slice 'em up and dig in.

£8.49/kg



**CHICKEN**

Our chicken is locally sourced from East Anglia and freshly prepared by our master butchers. It's one of the many reasons our chicken is so popular, whatever the season.

## Plain Chicken Breasts

Hand-cut off the bone by our master butchers, our English chicken breasts are beautifully fresh, always tender, and we never add water or salt.

£7.99/kg



## Marinated Chicken Breasts

Take a trip around the world with our hugely popular marinated chicken breasts. With flavours to suite every taste, these will be a BBQ highlight.

£9.99/kg



## Marinated Drumsticks & Thighs

We sell plain thighs and drumsticks, but ones smothered in marinade make them even more tasty on the BBQ.

£5.99/kg





# KING OF KEBABS

# NEW THIS SEASON

From Wagyu Beef to Cajun Pork,  
our freshly made kebabs make sizzling meat  
easy, fun and absolutely delicious.

## **Chinese Chicken**

£2.75 each  
(approx. 6 oz)

## **Barbecue Chicken**

£2.75 each  
(approx. 6 oz)

## **Cajun Chicken**

£2.75 each  
(approx. 6 oz)

## **Chinese Pork**

£2.75 each  
(approx. 6 oz)

## **Barbecue Pork**

£2.75 each  
(approx. 6 oz)

## **Cajun Pork**

£2.75 each  
(approx. 6 oz)

## **Smokey BBQ Pure Wagyu**

£3.50 each  
(approx. 6 oz)





BBQ leftovers *never* go to waste.  
So don't worry about cooking too much.

As the smoke  
billows away,

our fruity  
Hog Ciders  
come out  
to play...



Hog Ciders  
£2.99 each

# Aldeburgh

01728 454100 | IP15 5JD

# Ashbocking

01473 785700 | IP6 9LF

# Great Bromley

01206 489369 | CO7 7TR

# Trimley St. Martin

01394 447656 | IP11 0QL

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*[www.swissfarm.co.uk](http://www.swissfarm.co.uk)*