



Festive Season 2025

<i>Festive Hampers</i>	<i>Prime Beef</i>
<i>Fresh Farm Turkey</i>	<i>Prime Lamb</i>
<i>Festive Trimmings</i>	<i>Prime Pork</i>
<i>Goose & Duck</i>	<i>Hams & Bacon</i>
<i>Festive Poultry</i>	<i>Chef Prepared Food</i>
<i>Venison & Game</i>	<i>Buffet Food</i>

Order books NOW OPEN
Order books close Saturday 13th December

Shop our festive range online @
www.hendersonfinefoodco.com

Unit 6, Hamilton Road Estate, Strathaven, ML10 6UB
Burnside Farm, Strathaven, ML10 6RF

Tel: 01357 671183
Out of Hours 07394 406489

FESTIVE HAMPERS

Christmas made easy @ Henderson Fine Food Co.

Our hampers include succulent turkey crowns with all the trimmings, luxury roasting joints with freshly prepared gravies and sauces made by our own chef. Complimentary fine Italian wine of your choice with your hamper

. All Hampers are suitable for home freezing.

Simply pre- order by phone or online by the 13th December for collection or delivery, arranged for your convenience.

Festive Family Hamper

Turkey Crown
1kg serves 4+
(boneless & rolled)

Turkey Gravy
1 x 500ml

Beef Roasting Joint
1kg serves 4+

Beef Gravy
1 x 500ml

Home Cured Bacon Loin Joint
1kg serves 4+

Sticky Orange and Honey Sauce
1 x 500ml

Handmade Pork Stuffing
1 x 450g

Ayrshire Cured Streaky Bacon
400g/12 rashers

Handmade Pork Chipolatas
12 x 30g

*Complimentary bottle of fine Italian wine.
Choose from Red, White or Rose.*

£79

Large Festive Hamper

Turkey Crown
2kg serves 8+
(boneless)

Turkey Gravy
2 x 500ml

Beef Roasting Joint
2kg serves 8+

Beef Gravy
2 x 500ml

Home Cured Bacon Loin Joint
2kg serves 8+

Sticky Orange and Honey Sauce
2 x 500ml

Handmade Pork Stuffing
2 x 450g

Ayrshire Cured Streaky Bacon
800g/24 rashers

Handmade Pork Chipolatas
24 x 30g

*2 Complimentary bottles of fine Italian wine.
Choose from Red, White or Rose.*

£129

**Take delivery of your Hamper
before the 1st December for
Free delivery + £10 off voucher.**

**All the meats in your hamper are
prepared fresh and vacuum
packaged the day before delivery
and suitable for home freezing.**

HAMPERS

The Big Bumper Festive Hamper

Turkey Crown
4kg serves 16+

Turkey Gravy
3 x 500ml

Beef Roasting Joint
2 x 2kg

Beef Gravy
3 x 500ml

Home Cured Bacon Loin Joint
2 x 2kg

Sticky Orange and Honey Sauce
3 x 500ml

Handmade Pork Stuffing
3 x 450g

Ayrshire Cured Streaky Bacon
1200g/36 rashers

Handmade Pork Chipolatas
36 x 30g

*3 Complimentary bottles of fine Italian wine.
Choose from Red, White or Rose.*

£229

**Take delivery of your Hamper
before the 1st December for
Free delivery + £10 off voucher**

**All the meats in your hamper are
prepared fresh and vacuum
packaged the day before delivery
and suitable for home freezing.**

**Add this
Luxury Breakfast pack
for only an additional £20
when you order any of the
Festive Hampers!**

Luxury Breakfast Pack

Steak Sliced Sausage
6 x 90g

Pork Jumbo Links
6 x 90g

Steak Beef Links
6 x 50g

Home Cured Bacon
6 rashers

Sliced Black Pudding
6 x 50g

Sliced Haggis
6 x 50g

6 Potato Scones

Portobello Mushrooms
Tray 6

Large Tomatoes
Tray 6

Free Range Farm Eggs
Half dozen

**Complimentary bottle of
Bucks Fizz**

£25

FRESH FARM TURKEY

BONELESS TURKEY CROWNS

Our boneless crowns offer an alternative to a Whole Turkey. The ideal choice if you are looking for convenience or cooking for large numbers. Easy to cook and carve with no waste. Exceptionally moist and succulent when using the roasting kit provided

2.5kg	serves 10+	£49
3.0kg	serves 12+	£59
3.5kg	serves 14+	£69
4.0kg	serves 16+	£73
4.5kg	serves 18+	£82
5.0kg	serves 20+	£92

ROLLED TURKEY FILLET

This cut has all the benefits of the Turkey Crown (shown above) but available in smaller quantities.

1.0kg	serves 4+	£19.50
1.5kg	serves 6+	£29.50
2.0kg	serves 8+	£39.50
2.5kg	serves 10+	£49.50

ROLLED TURKEY FILLET WITH HANDMADE STUFFING

All our stuffing's are made by hand on the premises to our original family recipe using only prime meats and blended with finest ingredients.

Choose from

Pork with Roast Chestnut

- Pork with Sage and Shallot Stuffing
- Pork, Cranberry & Apple Stuffing
- Pork with Sage and Shallot Stuffing GF

1.2kg	serves 4+	£21.50
1.8kg	serves 6+	£32.50
2.4kg	serves 8+	£43.50
3.0kg	serves 10+	£54.50

WHOLE FRESH FARM TURKEYS

From our usual supplier again this year. We have great feedback on how succulent and moist the meat is from these broad breasted white turkeys.

3 - 3.5kg	serves 6+	£40
3.5 - 4kg	serves 7+	£45
4 - 4.5kg	serves 8+	£50
4.5 - 5kg	serves 9+	£55
5 - 5.5kg	serves 10+	£60
5.5 - 6kg	serves 11+	£65
6 - 6.5kg	serves 12+	£67
6.5 - 7kg	serves 13+	£69
7 - 7.5kg	serves 14+	£74
7.5 - 8kg	serves 15+	£75
8 - 8.5kg	serves 16+	£79
8.5 - 9kg	serves 17+	£82
9 - 9.5kg	serves 18+	£87
9.5 - 10kg	serves 19+	£91

WHOLE BRONZE FREE RANGE TURKEY

Reared on a farm near Strathaven the meat from these turkeys has a tremendous depth of flavour. The turkeys are reared outdoors and are given longer to mature than the standard white turkey. They are also hand plucked and hung for 14 days.

3 - 3.5kg	serves 6+	sold out
3.5 - 4kg	serves 7+	sold out
4 - 4.5kg	serves 8+	£80
4.5 - 5kg	serves 9+	£85
5 - 5.5kg	serves 10+	£90
5.5 - 6kg	serves 11+	£95
6 - 6.5kg	serves 12+	£100
6.5 - 7kg	serves 13+	£105
7 - 7.5kg	serves 14+	£110
7.5 - 8kg	serves 15+	£115
8 - 8.5kg	serves 16+	£120
8.5 - 9kg	serves 17+	£125
9 - 9.5kg	serves 18+	£130
9.5 - 10kg	serves 19+	£135

FESTIVE POULTRY, GOOSE & DUCK

FRESH FARM GOOSE

The ideal choice if you are looking for an alternative to turkey. Due to the higher fat content goose meat is very moist with a rich flavour. Our geese are dry plucked and hung for a minimum of ten days. Allow 700g of bird weight per person

4.0 - 4.5kg	serves 4+	£72
4.5 - 5.0kg	serves 5+	£79
5.0 - 5.5kg	serves 6+	£86
5.5 - 6.0kg	serves 7+	£92
6.0 - 6.5kg	serves 8+	£98
6.5 - 7.0kg	serves 9+	£104

FRESH DUCK

Another ideal alternative to turkey. These oven-ready are ducklings (under six months old). Duck's very flavoursome and rich, so something sharp or fruity to cut through the richness works well. There's no need to add any fat when cooking duck as the fat in the skin will render down during cooking and baste the meat.

1.8 - 2.0kg	serves 3+	£19.95
2.2 - 2.6kg	serves 4+	£25.95
2.2 - 2.8kg	serves 5+	£27.95

DUCK BREASTS

Ideal for pan frying rather than roasting as you would do with a Whole Duck. We would recommend pan frying to seal and then finish in the oven for a further 20 to 30 minutes dependent on your preference, rare, medium or well done. Great when finished with a honey and orange glaze.

Medium	200g (7oz)	£3.90
Large	280g (10oz)	£5.90

FREE RANGE CAPONS

Our capons are supplied from a farm near Strathaven. These capons are a special type of chicken for the festive table created to make the meat more tender.

3.7kg	serves 5+	£44
4.1kg	serves 6	£50
4.6kg	serves 6+	£58

WHOLE ROASTING CHICKENS

Our Chicken is sourced from Cumbria and is reared and processed to the highest standards. Every chicken is individually inspected to ensure the highest health and safety standards, making the perfect grade-A oven-ready chicken.

1.6 kg	serves 2	£7
1.8 kg	serves 2+	£8
2.0kg	serves 3	£9
2.2kg	serves 3+	£10

GUINEA FOWL

Originally a game bird, but now domesticated and available all year round, guinea fowl has a flavour somewhere between chicken and pheasant. One bird will serve two people.

1.35 – 1.45kg	serves 2	£11.95
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GAME

YOUNG GROUSE

Our Grouse are prepared ready for the oven. Sourced from estates in Scotland during the shooting season (Aug 12th – Dec 10th). Grouse is a rich, tasty, coarse meat that owes its flavour to the heather the birds graze on.

Approx. 500g per bird
Serves 1 £18

QUAIL

Originally native to the Middle East, quail are now found across Europe. It's a small bird, so one will serve one person as a starter, and you'll need two as a main course. It has a high proportion of lean, meaty flesh to bone, and a delicate flavour.

2 x 100g pack of 2 £8.90

PARTRIDGE

Our Red Legged Partridges are prepared ready for the oven. Sourced from estates in Scotland during the shooting season (Sept 1st – Feb 1st).

Approx. 300g per bird
Serves 1 £9.95

PHEASNT

Our pheasant are prepared ready for the oven. Sourced from estates in Scotland during the shooting season (Oct 1st – Feb). Either roast or casserole. Pheasant has a dry texture so for roasting cover with streaky bacon.

Approx. 600g per bird
Serves 1 £9.95

MALLARD DUCK

Our Wild Mallard ducks are prepared ready for the oven. Sourced from estates in Scotland during the shooting season (Sept – Feb). The Mallard is the largest of the wild duck varieties and is what most people think of when eating wild duck. One bird will feed one easily, perhaps 2, and can be roasted with a quartered orange placed in the cavity. No fat and much tastier than a farmed duck!

Approx. 600g per bird
Serves 1 £15.00

HIGHLAND VENISON

Our venison is sourced from Highland estates. The red deer graze in the Glens giving the meat tremendous flavour. The meat is matured for over 2 weeks. The maturation process ensures the meat is tender with depth of flavour. Venison is becoming extremely popular due to the health benefits - low in fat and calories but high in Omega 3

ROLLED HAUNCH

Haunch is the ideal cut for roasting and ideally served rare to medium (pink). The roasting joint is hand prepared and cut to your requirements.

908g (2.0lb)	serves 4+	£27.25
1.36kg (3.0lb)	serves 6+	£40.60
1.81kg (4.0lb)	serves 8+	£54.30
2.27kg (5.0lb)	serves 10+	£65.00
2.72kg (6.0lb)	serves 12+	£77.50
3.17kg (7.0lb)	serves 14+	£90.30

HAUNCH STEAKS

This steak is an economical alternative to the loin steak. A larger surface area resulting in a larger steak than those cut from the loin. Pan fry and ideally eat medium rare

113gm (4oz)	£ 3.62
170gm (6oz)	£ 5.44
225gm (8oz)	£ 7.20
280gm (10oz)	£ 8.95
340gm (12oz)	£10.90

VENISON FILLET

This cut is prepared from the saddle by our craft butchers. The eye of the loin is cut off the bone and all silver skin removed. Sear the loin and finish in the oven. The ideal cut for a Venison Wellington.

500g (1.0lb)	£30.00
750g (1.6lb)	£45.00
1.0kg (2.2lb)	£58.00
1.5kg (3.3lb)	£87.00

VENISON LOIN MEDALLIONS

Cut from the loin these tender medallions are ideal for pan frying. Cook for approx. 6 minutes with red wine and blueberries to produce an outstanding jus.

60gm (2oz) portion	£4.20
120gm (4oz) portion	£8.40

SADDLE OF VENISON

The cut comes on the bone and comprises of both loins. Ask for our butchers to remove loin from the bone or cut into bone in cutlets.

Red Deer (female)	4 kilo	£ 80
Red Deer (male)	8 kilo	£160

DICED VENISON

Lean cubes of meat prepared from the shoulder. Ideal for a venison stew or casserole

2 x 200gm portions	400 gm	£ 8.95
5 x 200gm portions	1 kilo	£21.95
10 x 200gm portions	2 kilo	£39.45
10 x 500gm portions	5 kilo	£89.00

VENISON MINCE

A versatile product and can often be used as a straight substitute for beef mince. A suitable ingredient for family favourites including Lasagne, Cottage pie, Chilli con carne, Spaghetti Bolognese.

2 x 200gm portions	400 gm	£ 7.50
5 x 200gm portions	1 kilo	£17.00
10 x 200gm portions	2 kilo	£30.00
10 x 500gm portions	5 kilo	£70.00

STRIPS OF VENISON

Consider the venison as a substitute for beef and chicken in your stir fry, fajitas or stroganoff offering a change in flavour.

2 x 200gm portions	400 gm	£ 8.95
5 x 200gm portions	1 kilo	£21.95
10 x 200gm portions	2 kilos	£39.95

PROVENANCE OF OUR BEEF

"We select our beef weekly from regular local farmers. The cattle are reared traditionally and graze on pasture from early Spring to late Autumn. In the winter months the cattle roam free in large straw bedded barns and are fed silage and grain grown on the farm. I truly believe that Lanarkshire has some of the best beef herds in the country. This is due to the care and passion that these local farmers have for their stock. The mix of grass and clover on Lanarkshire's permanent pasture most definitely adds a tremendous depth of flavour to the beef. The flavour and tenderness are also due to the maturation and storage process. Here at Henderson's we allow the roasts and rumps to mature traditionally on the bone for up to 30 days. The various cuts are carefully prepared by us resulting in meat that has exceptional eating quality.

I would like to thank the all the farmers who have supplied us with beef of such high standard.

Andrew Henderson

STEW & CASSEROLE

DICED SHOULDER STEAK

A great choice of cut if you are making steak pie or a hearty beef stew dish. Cut from the shoulder the meat has a marbled fat that is required for slow cooking methods. We dice the meat into small cubes for your convenience carefully removing excess fat in the preparation. Cook Low and slow in liquid is what is required for best results.

1 x 500gm	£ 8.00
2 x 500gm	£15.50
5 x 500gm	£37.50

STEAK MINCE

Less than 5% Fat

Perhaps the most versatile and economical of all beef products and the main ingredient for so many recipes from a tasty Bolognese to lasagne, meatballs, homemade burgers or just good old-fashioned mince & tatties. Like all our mince we only use regular cuts of beef and mince fresh daily.

1 x 500gm	500 gm	£ 6.55
2 x 500gm	1 kilo	£13.20
4 x 500gm	2 kilo	£21.90
10 x 500gm	5 kilo	£48.00

DICED RUMP STEAK

Another great choice of cut if you are making steak pie or a hearty beef stew dish. Cut from the rump the meat is perhaps a little more tender than the shoulder and takes less cooking time. We dice the meat into small cubes for your convenience carefully removing excess fat in the preparation.

1 x 500gm	£ 8.50
2 x 500gm	£16.00
5 x 500gm	£38.00

SLICED RUMP STEAK

For braising

The ideal choice if you are looking to braise with onions and rustic vegetables. We slice carefully removing excess fat in the preparation. Cook Low and slow in liquid is what is required for best results.

1 x 400gm	£7.50
1 x 500gm	£9.00
1 x 600gm	£10.80

PRIME BEEF STEAKS

FILLET STEAK

Exquisitely tender! This prime cut is best cooked simply. Grill or pan fry as a steak or have on the piece. The perfect choice for the French dish Chateaubriand or for a classic Beef Wellington.

Steaks (grill or pan fry)

113gm (4oz)	£ 7.80
170gm (6oz)	£11.70
225gm (8oz)	£15.60
280gm (10oz)	£19.30
340gm (12oz)	£23.45

Chateaubriand (Fillet on the piece)

500g (18oz)	£35.00
600g (21oz)	£42.00
680g (25oz)	£47.00

Centre Cut Barrel (Fillet on the piece)

800g (1.7lb)	£ 56.00
910g (2.0lb)	£ 63.50
1.13kg (2.5lb)	£ 79.00
1.4kg (3.0lb)	£ 98.00
1.6kg (3.5lb)	£112.00
1.8kg (4.0lb)	£126.00

T-BONE STEAK

So, you have a healthy appetite? This is the perfect cut for you! Sirloin and Fillet on either side of a T shaped bone. Serve well done or rare

680g (24oz)	£23.80
795g (28oz)	£27.80
908g (32oz)	£31.80
1022g (36oz)	£35.80

FEATHER BLADE

Also known as Daub of beef this cut from the shoulder is ideal for slow cooking. The seam of fat that runs through the centre melts during cooking creating rich jus

2 x 170g (6oz)	£5.60
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POPESEYE

A popular economic alternative to the more expensive cuts. This tender steak is ideal for grilling or frying. Also known as D Rump due to the unique shape.

170g (6oz)	£3.40
225g (8oz)	£4.50
280g (10oz)	£5.60
340g (12oz)	£6.80
400gm (14oz)	£8.00

SIRLOIN

The classic cut of all steaks! Full of flavour and tender. The French call it Entrecote, the American's call it Striploin, call it whatever, it's ready to cook just the way you like it!

225gm (8oz)	£ 9.60
280gm (10oz)	£11.80
340gm (12oz)	£14.30

TOMAHAWK STEAKS

Thick, tasty and juicy, a Tom-a-hawk Steak is an ideal steak for sharing. Supposedly resembling a tom-a-hawk axe, it is the first cut of sirloin with the rib bone left on. The bone adds to the depth of flavour when cooked, you can always roast it if it's too big to fit in the frying pan!

1.1 kg (2.4lb)	£29.70
1.5 kg (3.3lb)	£40.50

RIB EYE STEAK

A very tender succulent steak. Prepared from the rib-eye roll. Cut "cross-grain" for perfect even thickness. The small knuckle of fat that runs through the steak provides moisture and flavour through when cooking.

225gm (8oz)	£ 9.60
280 (10oz)	£11.80
340gm (12oz)	£14.30

PRIME BEEF ROASTS

COTE DE BOEUF

A beautifully thick rib steak cut on the bone. Ideal for sharing between two and being on the bone with good fat marbling it delivers fantastic flavour and tenderness. Keep it simple: just fry in a hot pan and enjoy it medium rare.

900gm	(32oz) steak	£29.50
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RIB EYE ROAST

The eye out the Forerib (featured above) and an ideal choice for those looking for an easy joint to cook and carve. The small knuckle of fat that runs through the steak provides moisture and flavour when roasting.

908g	(2.0lb)	serves 4	£34.50
1.36kg	(3.0lb)	serves 6	£51.68
1.81kg	(4.0lb)	serves 8	£68.78
2.27kg	(5.0lb)	serves 10	£86.26
2.72kg	(6.0lb)	serves 12	£98.45
3.17kg	(7.0lb)	serves 14	£115.32

SIRLOIN ROAST

This joint consists of the eye of the loin with the backfat on the upper side. Leaner than the rib eye featured above. Evenly shaped for consistent cooking and an ideal choice for those looking for an easy joint to cook and carve. Extremely tender.

908g	(2.0lb)	serves 4	£34.50
1.36kg	(3.0lb)	serves 6	£51.68
1.81kg	(4.0lb)	serves 8	£68.78
2.27kg	(5.0lb)	serves 10	£86.26
2.72kg	(6.0lb)	serves 12	£103.36
3.17kg	(7.0lb)	serves 14	£120.46

FORERIB OF BEEF

The classic roast beef for the festive season. Expertly prepared by our butchers for easy carving. The rib bones are French trimmed for presentation. Cooked on the bone for full flavour. Moist, tender and succulent – the king of roast beef.

2 Ribs (approx. 3.5kg +)	£ 87.50
3 Ribs (approx. 5.0kg +)	£125.00
4 Ribs (approx. 7.0kg +)	£175.00

TOPSIDE ROAST

Our topside roast come boneless and tied providing an ideal roast that is easy to cook and carve. There is very little fat content through the meat and is considered one of the more healthier beef joints. Our butchers can tie on some basting fat to the outside surface in order to prevent drying out when cooking. Topside suits a long slow cook and should be well rested before carving.

680g	(1.5lb)	serves 3	£12.60
908g	(2.0lb)	serves 4	£16.80
1.36kg	(3.0lb)	serves 6	£25.15
1.81kg	(4.0lb)	serves 8	£33.30
2.27kg	(5.0lb)	serves 10	£40.85
2.72kg	(6.0lb)	serves 12	£48.95
3.17kg	(7.0lb)	serves 14	£57.00

SILVERSIDE ROAST

Extremely popular cut here in Lanarkshire, especially at New Year. Our silverside roasts come boneless and tied providing an ideal roast that is easy to cook and carve. Our butchers can tie on some basting fat to the outside surface in order to prevent drying out when cooking. Like Topside the Silverside suits a long slow cook and should be well rested before carving.

680g	(1.5lb)	serves 3	£12.50
908g	(2.0lb)	serves 4	£16.80
1.36kg	(3.0lb)	serves 6	£25.15
1.81kg	(4.0lb)	serves 8	£33.30
2.27kg	(5.0lb)	serves 10	£40.85
2.72kg	(6.0lb)	serves 12	£42.00

PRIME BEEF ROASTS

SALMON CUT

Aptly named by Lanarkshire butchers due its unique shape and colouring. The whole joint does in fact resemble a whole salmon. Also known in other parts of the country as Eye Round. The joint is removed from the silverside but unlike silverside does not require to be tied. The texture is perhaps a little finer silverside. The silver coloured tissue on the outside of the joint helps retain the moisture and prevents drying out when cooking. As with the Topside and Silverside the Salmon Cut joint suits a long slow cook and should be well rested before carving.

680g	(1.5lb)	serves 3	£12.60
908g	(2.0lb)	serves 4	£16.80
1.36kg	(3.0lb)	serves 6	£25.15
1.81kg	(4.0lb)	serves 8	£33.30
2.27kg	(5.0lb)	serves 10	£40.85

POINT OF RUMP

Again, a cut locally named by Lanarkshire butchers due its unique shape. The point is cut from one end of the Silverside and is almost triangular shaped with a distinct point at one end. As with the Topside and Silverside the Point of Rump joint suits a long slow cook and should be well rested before carving.

908g	(2.0lb)	serves 4	£16.80
1.36kg	(3.0lb)	serves 6	£25.15
1.81kg	(4.0lb)	serves 8	£33.30

D RUMP ROAST

This cut gets its name due to the unique D-shaped face of the full cut. Also known locally here in Lanarkshire as Popeseye. This is a well underrated cut of meat as it is exceptionally tender and moist. It requires less cooking time than Topside or Silverside. It represents exceptional value with it costing considerably less than the more well-known luxury roast such as Sirloin or Rib Eye.

908g	(2.0lb)	serves 4	£20.00
1.36kg	(3.0lb)	serves 6	£27.20
1.81kg	(4.0lb)	serves 8	£36.00

BRISKET

This economical cut of meat is the ideal cut for slow cooking. Tremendous results when pot roasted or in a casserole. Put in the slow cooker in the morning with mixed vegetables and come in 7 hours later to a tremendous hearty dish in those cold winter nights. The cut is so versatile and be used for pulled beef, pastrami. The brisket can be supplied flat or rolled and tied. We can also pickle the brisket on request (14 days' notice required)

680g	(1.5lb)	serves 3	£8.90
908g	(2.0lb)	serves 4	£11.80
1.36kg	(3.0lb)	serves 6	£17.60
1.81kg	(4.0lb)	serves 8	£23.00
2.27kg	(5.0lb)	serves 10	£29.00

PICKLED BRISKET

An old favourite in Lanarkshire particularly at New Year. Ideally boil or steam and when cold slice thinly and serve on a sandwich. Good cut to have in the fridge for those impromptu guests that appear over the festive period. The pickling (curing) gives the cut great shelf life. We select a joint size of your choice and submerge in our curing barrel for a minimum of 14 days.

680g	(1.5lb)	serves 3	£10.20
908g	(2.0lb)	serves 4	£13.62
1.36kg	(3.0lb)	serves 6	£20.40
1.81kg	(4.0lb)	serves 8	£27.15

CHUCK ROLL ROAST

A great choice for a pot roast. Beef Chuck has a marbled fat through the meat that is required for slow cooking methods. Cook Low and slow in liquid with root vegetables is what is required for best results. We supply tied to hold the shape of the joint. Put in the slow cooker in the morning with mixed vegetables and come in 7 hours later to a tremendous hearty dish in those cold winter nights.

680g	(1.5lb)	£9.52
908g	(2.0lb)	£12.71
1.36kg	(3.0lb)	£19.04

PRIME LAMB

ROLLED SHOULDER LAMB

Boneless

Tremendous flavour from this economical cut that makes an ideal slow roast. Carefully prepared by our butchers the bones and excess fat are removed and is then rolled and tied. This maintains the shape whilst cooking and makes carving easy. Cook Low and slow in liquid with root vegetables for best results.

500g	(1.1lb)	serves 2+	£9.50
1.0kg	(2.2lb)	serves 4+	£18.50
2.0kg	(4.4lb)	serves 8+	£37.00

LEG OF LAMB

on the bone - shank on

Our legs of lamb are expertly prepared to create a cut that is ready to roast and carve. On request our butchers can loosen the bone going through the centre of the joint. This bone can then be easily removed prior to carving.

Whole Leg

3.0kg	(6.6lb)	serves 6+	£49.00
4.0kg	(8.8lb)	serves 9+	£59.00

Half Leg

1.6kg	(3.5lb)	serves 3+	£30.00
1.8kg	(4.0lb)	serves 4	£35.00
2.1kg	(4.6lb)	serves 5	£39.00

ROLLED LEG OF LAMB

Boneless/Carvery Prepared

The carvery prepared legs are expertly prepared to create a cut that is ready to roast and carve with no fuss. The joint comes tied to maintain shape during cooking. Cooks quicker than it would with the bone in. Full depth of flavour and tenderness that you would expect from our lamb reared on local pasture.

1.5kg	(3.3lb)	serves 5+	£30.00
1.8kg	(4.0lb)	serves 6+	£36.00
2.0kg	(4.4lb)	serves 7+	£40.00

LAMB RUMP

Boneless

Ideal mini roasting joint for two sharing and cooks quickly for those looking for convenience. Simply season and sear all surfaces on a hot pan and finish in the oven for 20 to 30 mins. The rump has a fine texture and benefits from a quick roast. Full depth of flavour and tenderness that you would expect from our lamb reared on local pasture.

300gm	(10oz)	serves 1	£6.00
400gm	(14oz)	serves 2	£8.00
500gm	(18oz)	serves 2+	£10.00

RACK OF LAMB

Rib bones on

Ideal for a dinner party and sure to impress. Expertly prepared by our butchers the bone at the base of the loin is chimed and removed. The ribs at the tip are also French trimmed to leave the bone exposed. Once cooked and rested you simply cut between the ribs at the dining table as you serve. Full depth of flavour and tenderness that you would expect from our lamb reared on local pasture.

Half Rack (3/4 Ribs)

Approx. 400gm	serves 1	£12.00
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Whole Rack (7/8 Ribs)

Approx. 800gm	serves 2	£24.00
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GUARD OF HONOUR

Ideal for a dinner party and sure to impress. This makes a great centre piece for any dining table. Expertly prepared by our butchers the bone at the base of the loin is chimed and removed. The ribs at the tip are also French trimmed to leaving the bone exposed. The ribs on each rack are brought together and interlock forming an arch. Stuffing can then be placed in the hollow between each of the loins. The loin is exceptionally tender due to the fine texture and is best served medium rare

Whole Rack (7/8 Ribs) x 2

Approx. 1.6 kg	serves 4	£48.00
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CROWN OF LAMB

Ideal for a dinner party and sure to impress. This makes a great centre piece for any dining table. Expertly prepared by our skilled butchers. The cut consists of either two or four racks of lamb. The butcher carefully cuts between each joint at the base of the loin. This allows the rack to bend to form a curve. The racks are then tied together to then form a complete circle. The finished product does resemble a crown. On request we can also place a stuffing of your choice in the centre of the circle.

16 Rib Crown

Approx. 1.6 kg serves 4 - 8 £55.00

32 Rib Crown

Approx. 3.2 kg serves 8 - 16 £98.50

LAMB NOISETTES

The ideal choice if you enjoy the tenderness and fine texture of lamb loin but don't want the bone or any excess fat. Expertly prepared by our skilled butchers the cut is prepared by removing the bone from the loin and tying before portioning into small parcel like portions. Looks very elegant on the plate and makes for a great presentation.

One Loin

4 x 80gm (3oz) serves 1/2 £12.95

Two Loins

2 x 160gm (6oz) serves 1/2 £12.95

Two Loins with stuffing

2 x 225gm (8oz) serves 1/2 £18.20

DOUBLE LOIN LAMB

These bone in chops, cut from the saddle, consist of both the eye of the loin on one side of the bone and the fillet on the other. Often referred to as lamb T-bone due to the shape of the bone in the centre of the chop. Very tender with a fine texture these chops are bursting with flavour when seasoned and simply grilled.

4 x 115gm (4oz) £12.95

12 x 115gm (4oz) £29.95

LAMB CUTLETS

These bone in chops are often referred to single loin in certain parts of the country. The cutlets are cut from the rack of lamb (featured above) and consist of the eye of the loin attached to the rib bone with a small rim of white fat on the upper side. Very tender with a fine texture these chops are bursting with flavour when seasoned and simply grilled.

4 x 80gm (3oz) £ 9.95

14 x 80gm (3oz) £28.00

BARNSELEY CHOPS

These bone in chops, cut from the saddle, consist of both sides of the lamb effectively providing two chops on the one piece. Ideal for those with a good appetite and don't find enough eating in one. Very tender with a fine texture these chops are bursting with flavour when seasoned and simply grilled.

2 x 230gm (8oz) £11.95

6 x 230gm (8oz) £32.00

DICED SHOULDER LAMB

Tremendous flavour from this economical cut that makes an ideal choice for Lamb Hot Pot, Curries and stew. It can also be used for Irish Stew although traditionally for this dish Diced Mutton would be used. The lamb being more tender than the mutton and taking less cooking time. Carefully prepared we remove all the excess fat before dicing into small pieces ready for the pot. Cook Low and slow in liquid with for best results.

1 x 500gm 500 gm £ 9.50

2 x 500gm 1 kilo £18.50

4 x 500gm 2 kilo £28.00

10 x 500gm 5 kilo £89.00

LAMB SHANKS

The ideal cut for the slow cooker or as a slow roast in the oven. These look great on the plate with the knuckle bone exposed. Cook Low and slow in liquid with root vegetables for best results.

450g+ (1.0lb) £ 6.50

PRIME PORK

ROLLED SHOULDER PORK

Boneless

Tremendous flavour from this economical cut that makes an ideal slow roast. Carefully prepared by our butchers the bones and excess fat are removed and before being rolled and tied. This maintains the shape whilst cooking and makes carving easy. Cook Low and slow in liquid with root vegetables for best results.

Also the ideal choice for Pulled Pork

1.0kg	(2.2lb)	serves 2	£ 7.95
2.0kg	(4.4lb)	serves 3	£15.00

LEG OF PORK

On the bone - With Crackling – Shank on

Our legs of pork are expertly prepared to create a cut that is ready to roast and carve. On request our butchers can loosen the bone going through the centre of the joint. This bone can then be easily removed prior to carving. The skin is scored creating perfect pieces of crackling when roasted.

Whole Leg

6.0kg	(13.0lb)	serves 14+	£36.00
7.0kg	(15.5lb)	serves 16+	£42.00

Portion of Leg

3.0kg	(6.5lb)	serves 7+	£21.00
4.0kg	(9.0lb)	serves 10+	£28.00
5.0kg	(11.0lb)	serves 12+	£35.00

FILLET OF PORK

Unquestionably the most tender parts of the cuts of pork. The ideal choice if you enjoy the tenderness and fine texture of fillet and the choice of leading chefs for pan fried medallions. Alternatively ask our butchers to wrap in our dry cured bacon for a great mini roast that cooks in 20 minutes. The bacon helps retain moisture and add flavour to the pork

One fillet

300gm (10oz)	serves 1/2	£5.95
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ROLLED LEG OF PORK

Boneless - Carvery Prepared - Crackling on

The carvery prepared legs are expertly prepared to create a cut that is ready to roast and carve with no fuss. The joint comes tied to maintain shape during cooking. Cooks quicker than it would with the bone in. Our butchers remove the skin from the meat but after scoring tie back on to the joint. This helps the meat retain moisture whilst roasting, also provides crackling if required. Full depth of flavour and tenderness guaranteed. Have your Bramley Apple sauce at the ready!

1.0kg	(2.2lb)	serves 4+	£ 9.00
2.0kg	(4.4lb)	serves 8+	£17.00
3.0kg	(6.5Lb)	serves 12+	£24.00
4.0kg	(9.0lb)	serves 16+	£30.00
5.0kg	(11.0lb)	serves 20+	£35.00

RACK OF PORK

Rib bones on - Carvery Prepared - Crackling on

Ideal for a dinner party and sure to impress. Expertly prepared by our butchers the bone at the base of the loin is chined and removed. The ribs at the tip are also French trimmed to leave the bone exposed. Once cooked and rested you simply cut between the ribs at the dining table as you serve. Ideal cut if you are looking for uniform, neat portions. Full depth of flavour and tenderness that you would expect from the most tender part of the carcass.

Half Rack (3/4 Ribs)

Approx. 1kg	serves 4	£13.00
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Whole Rack (7/8 Ribs)

Approx. 2kg	serves 7+	£24.00
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PRIME PORK

LOIN OF PORK

Boneless

Also known as pork tenderloin, this is a great joint if you are looking for uniform, neat portions and a cut that is easy to carve. Due to the regular shape and size of the loin it is easy to cook. Simply sear the outer edges in a pan and the place in the oven. Have your Bramley Apple sauce at the ready!

680g	(1.5lb)	serves 3+	£ 7.95
1.0kg	(2.2lb)	serves 4+	£11.95
2.0kg	(4.4lb)	serves 8+	£19.95
3.0kg	(6.5lb)	serves 12+	£29.95
4.0kg	(9.0lb)	serves 16+	£39.00

DICED SHOULDER PORK

Boneless

Tremendous flavour from this economical cut that makes an ideal choice for Stroganoff, Creamy Stew, Pork n Apple bake. Great with honey & Mustard! Ideal for the slow cooker also. Carefully prepared we remove all the excess fat before dicing into small pieces ready for the pot. Cook Low and slow in liquid for best results.

1 x 500gm	500 gm	£ 4.95
2 x 500gm	1 kilo	£ 8.95
4 x 500gm	2 kilo	£16.00
10 x 500gm	5 kilo	£35.00

PORK MINCE

Extra Lean – Less 5% fat

Extremely versatile and economical our pork mince can be used in a huge number of recipes. Great when blended with beef mince to create a tasty Bolognese. Ideal for pork meatballs, Pasta bake, Ragu, homemade burgers or meatloaf. Like all our mince we only use regular cuts of pork and mince fresh daily.

1 x 500gm	500 gm	£ 3.95
2 x 500gm	1 kilo	£ 7.50
4 x 500gm	2 kilo	£14.00
10 x 500gm	5 kilo	£32.00

PORK LOIN STEAKS

Boneless – Extra lean

Ideal choice for those who love a pork chop but without the bone. Convenient and easy to cook for a quick nutritious meal, either grill or pan fry. Our butchers remove the excess fat producing a round medallion of lean pork with a small rim of fat along the top that helps retain moisture when grilling. Great with our range of marinades. Great on the BBQ!

1 x 150gm (5oz)	£ 2.50
2 x 150gm (5oz)	£ 5.00
6 x 150gm (5oz)	£15.00
10 x 150gm (5oz)	£25.00

PORK SINGLE LOIN CHOPS

Bone on – Rind on

A good old-fashioned cut served on the bone. Simply season and grill. The rind goes crispy making a tasty crackling and combined with the bone results in great flavour. This cut is great with a spicy marinade. A firm favourite here in Lanarkshire with Butchers Spice.

280gm (10oz)	£4.58
340gm (12oz)	£5.50

PORK DOUBLE LOIN CHOPS

Bone on – Rind on

Like the single loin chop this is cut on the bone. The bone on this cut forms a T-shape with the sirloin at one side and the fillet on the other. Simply season and grill. The rind goes crispy making a tasty crackling and combined with the bone results in great flavour. This cut is great with a spicy marinade. A firm favourite here in Lanarkshire with Butchers Spice.

280gm (10oz)	£4.58
340gm (12oz)	£5.50

HOME CURED GAMMON & BACON

GAMMON ROASTING JOINT

Also available smoked

The number one choice for a traditional Gammon Roast. Carefully prepared by our butchers starting with a leg of pork that is covered in our brine and left to cure over several weeks. The end result is well worth the wait! All the bones are removed and the joint tied to keep good shape when cooking. After cooking you can glaze with honey or orange marmalade to give the gammon that lovely golden sheen. Serve hot as a roast gammon or carve cold for an impressive Cooked Ham Platter.

1.0kg	(2.2lb)	serves 4+	£14.00
2.0kg	(4.4lb)	serves 8+	£28.00
3.0kg	(6.5lb)	serves 12+	£39.00
4.0kg	(9.0lb)	serves 16+	£49.00
5.0kg	(11.0lb)	serves 20+	£59.00

CURED BACON LOIN

Boneless – Dry cured

Carefully prepared by our butchers starting with a pork tenderloin the pork is covered in our curing salts and allowed to mature over several weeks. The end result is a fine textured sweet cured bacon with tremendous flavour. As one of our longstanding customers said "...the way old fashioned bacon used to taste". The ideal choice if you are looking for uniform, neat portions and a cut that is easy to carve. Due to the regular shape and size of the loin it is easy to cook.

680g	(1.5lb)	serves 3+	£ 10.20
1.0kg	(2.2lb)	serves 4+	£ 15.00
2.0kg	(4.4lb)	serves 8+	£ 30.00
3.0kg	(6.5lb)	serves 12+	£ 42.00
4.0kg	(9.0lb)	serves 16+	£ 55.00

WHOLE GAMMON

On the bone - With Crackling – Shank on

Ideal if you are looking to cook and prepare your own festive ham. Also available smoked for that distinctive flavour. Exceptionally economical for a large party. Cook slowly at a low temperature with the rind on for best results. Allow to cool and the rind can be removed easily. Simply then cover in a glaze or crumb of your choice before flash roasting in the oven

Whole Leg

10kg	(22.0lb)	serves 30+	£75.00
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Portion of Leg

5.0kg	(11.0lb)	serves 15+	£45.00
6.0kg	(13.0lb)	serves 18+	£53.00
7.0kg	(15.5lb)	serves 21+	£62.00

Also available smoked

HOME CURED BACON

Dry cured

Hand cured by us to our traditional family recipe before being allowed to mature prior to slicing. Tastes the way good old-fashioned bacon should taste. None of the shrinkage and excess salt that can often be experienced with mass produced bacon.

100g	4 rashers	£ 1.80
200g	8 rashers	£ 3.50
500g	20 rashers	£ 8.00
2.0kg	80 rashers	£29.00

AYRSHIRE STREAKY BACON

Also available smoked

Made using a traditional Ayrshire cure this is the ideal cut of bacon for layering over your Turkey or any other festive Poultry. The streaky has a relatively high fat content and during roasting the fats from the bacon have a basting affect keeping the bird moist. The bacon will also add flavour.

12 x 25g rashers	£ 5.95
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FESTIVE TRIMMINGS

PIGS 'n' BLANKETS

Pigs 'n' Blankets or Kilted Sausages? Call them whatever but no Festive feast would be the same without them! These wee sausages are wrapped in rashers of our Ayrshire Streaky bacon. The combination of the flavours from the sausage made using our fresh pork, blended with finest peppers & spices and the smokey bacon is sensational. Gluten free

12 x 30g portions £ 6.95

CHIPOLATA SAUSAGE

These wee sausages are made by us fresh daily using regular cuts of our prime meat. The meat is minced and blended with the finest of peppers, spices & crumb. These are a must have for any festive feast either as they come or wrapped in bacon. Also great for a finger buffet.

Choose from:

Original Pork (also available GF)

Pork & Cranberry

Original Beef

Beef & Black Pepper

12 x 20g portions £ 4.95

SAUSAGE STUFFINGS

Our sausage stuffing's are all made fresh daily using regular cuts of our prime meat. The meat is minced and blended with the finest of peppers, spices & crumb. The stuffing's are ideal to use traditionally to stuff the cavity of your festive bird. Alternatively, you can serve sliced or form into stuffing balls. Simply place your slices or balls into a baking tray or dish. Add a small amount of water to the base of tray or dish and cover with tinfoil and bake in the oven.

Choose from:

Original Pork

Pork with Sage & Shallot

Beef with Mustard & Black Pepper

Pork with Roasted Chestnut

Pork with Cranberry & Orange

Lamb with Rosemary & Thyme

Gluten Free

Original Pork

Pork with Sage & Onion

1 x 450g £ 6.95

CHEF PREPARED

Take the work and stress out of Christmas dinner this year with our range of food produced by our chef and his team. All the food at our kitchen in Strathaven the finest fresh ingredients selected the daily.

COOKED TURKEY CROWN

Pre sliced

We select one of our Turkey Crowns, season and cook in our combination ovens. The ovens are pre-programmed and use the desired combination of steam and dry heat to produce moist succulent cooked turkey. The crowns are then cooled and pre sliced prior to being vacuum packaged. The vacuum helps retain moisture and freshness. All that is required is for you to remove from the packaging layer on a baking tray and heat. We would highly recommend that the turkey is served with our homemade gravy.

200g	serves 1	£ 6.95
500g	serves 2+	£15.95
1kg	serves 4+	£30.00

COOKED TOPSIDE BEEF

Pre sliced

The butchers select a topside and prepare and cut the joint to the required size before passing through to our kitchen. The joint is seasoned before being placed into our combination oven. The oven is pre-programmed to use the desired combination of steam and dry heat to produce moist succulent roast beef. The joints are then cooled and pre sliced prior to being vacuum packaged. The vacuum helps retain moisture and freshness. All that is required is for you to remove from the packaging layer on a baking tray and heat. We would highly recommend that the beef is served with our homemade gravies or sauce

200g	serves 1	£ 7.00
500g	serves 2+	£17.50
1kg	serves 4+	£35.00

COOKED GAMMON

Pre sliced. Also available Smoked

The butchers select a home cured gammon prepare and cut the joint to the required size before passing through to Tony in our kitchen. The joint is seasoned before being placed into our combination oven. The oven is pre-programmed to use the desired combination of steam and dry heat to produce moist succulent roast gammon. The joints are then cooled and pre sliced prior to being vacuum packaged. The vacuum helps retain moisture and freshness. All that is required is for you to remove from the packaging layer on a baking tray and heat. We would highly recommend that the gammon is served with our homemade gravies or sauce

200g	serves 1	£ 4.00
500g	serves 2+	£ 9.50
1kg	serves 4+	£18.00

WHOLE or HALF COOKED HAM

The butchers select a home cured gammon and prepare before passing through to our kitchen. The joint is seasoned before being placed into our combination oven. The oven is pre-programmed to use the desired combination of steam and dry heat to produce moist succulent roasted ham. The joints are then covered in the Glaze or Crumb of your choice before being flash roasted. The end result is a glossy ham that has the real wow factor making a lovely centre piece on the table ready to carve and serve. Sure, to impress the guests!

Half	3kg	serves 15+	£40
Whole	6kg	serves 30+	£60

Available with a Glaze or Crumb of your choice.

GLAZE

Cloves & Honey
Orange Marmalade
Honey & Mustard

CRUMB

Golden Bread crumb
Black Pepper

CHEF PREPARED

COOKED LEG OF LAMB

Pre sliced

The butchers select a leg of lamb, prepare and cut the joint to the required size before passing through to Tony in our kitchen. The joint is seasoned before being placed into our combination oven. The oven is pre-programmed to use the desired combination of steam and dry heat to produce moist succulent roast lamb. The joints are then cooled and pre sliced prior to being vacuum packaged. The vacuum helps retain moisture and freshness. All that is required is for you to remove from the packaging layer on a baking tray and heat. We would highly recommend that the lamb is served with our homemade gravies or sauce

200g	serves 1	£ 7.50
500g	serves 2+	£16.50
1kg	serves 4+	£30.50

GRAVIES & SAUCES

Made in the kitchen fresh daily from scratch using traditional methods and only using fresh produce. No flavour enhancer or other artificial ingredients. Conveniently supplied in a 500ml pot these are ideal to compliment any of our roast meats or steaks. Simply heat in a pot on the stove and pour.

Gravies

Beef	£3.50
Turkey	£3.50
Beef & Onion	£3.50

Sauces

Creamy Peppercorn	£3.95
Diane	£3.95
Blue Cheese	£3.95
Red wine & Rosemary	£3.95
Orange & Honey	£3.95

FESTIVE DINNERS

Made in our kitchen fresh daily. The ideal choice for those who are looking for convenience but still looking for a freshly prepared wholesome meal made using fresh ingredients. No flavour enhancer or other artificial ingredients. Conveniently supplied in a tray suitable for both oven and microwave. Suitable for home freezing.

Roast Turkey & Gravy with all trimmings
(Pigs n Blankets, Stuffing, Roast Potatoes, Parsnips, Honey Glazed Carrots & Brussel Sprouts)

Roast Topside of beef with Gravy and all trimmings
(Roast Potatoes, Yorkshire Puddings, Parsnips, Honey Glazed Carrots & Brussel Sprouts)

Serves one. 400g £6.95

HOMEMADE SOUP

Made in the kitchen fresh daily using only fresh produce and finest peppers & spices. No flavour enhancer or other artificial ingredients. Conveniently supplied in a 500ml pot these are ideal starter for any meal occasion. For best results simply heat in a pot. Suitable for the Microwave and Home freezing.

Ham & Lentil	Scotch Broth
Tomato & Basil	Pea & Ham
Creamy Chicken	

500ml Serves 1/2 £3.50

BEEF WELLINGTON

These are made in the kitchen fresh to order by our Chef. Larder trimmed 170g fillet steaks are prepared by the butchers before being passed to the kitchen. The fillets are seasoned and seared before being smothered in our mushroom duxelle and wrapped in lattice top puff pastry. Conveniently supplied in an aluminium foil, lined with silicon non-stick paper, and pre glazed pastry ready to be placed into your oven.

Individual Portion Serves one £14.95

STEAK PIES & PASTRIES

STEAK PIES

Homemade – Gold Award Winning

This award-winning product is baked fresh daily at our home bakery and made to our original recipe. The tender chunks of beef shoulder steak are hand diced by our butchers. The stew is steam cooked very slowly at a low temperature before being portioned into foil ashettes and then smothered in our rich gravy. The final step is when our bakers cover the foil in our fresh puff pastry before baking until golden brown. Choose from our original steak n gravy pie or add your favourite additions: pork sausage, beef sausage, haggis, black pudding or diced kidney. See website for Gluten Free steak pies.

Small	Serves 1+	£ 6.95
Medium	Serves 3+	£11.95
Large	Serves 6+	£21.95

Additional fillings available on request

Pork Sausage	Kidney
Beef Sausage	Haggis

PASTRY PRODUCTS

All our pastry products are baked fresh daily at our home bakery to our original recipe. We firstly mince regular cuts of prime meat and blend with the finest of peppers, spices & breadcrumb. The final step is when our bakers deposit into pastry shells and cover with pastry before baking until golden brown.

Twin Packs

Scotch Pies	£ 2.20
Sausage Rolls	£ 1.90
Bridies	£ 2.20
Steak & Gravy	£ 3.00
Steak & Haggis	£ 3.00
Steak & Peppercorn	£ 3.00
Steak Ashette Pies	£ 3.50
Steak Bakes	£ 3.00
Chicken & Ham Pies	£ 3.00

Single Pack

Steak Mince Rounds	£ 3.50
Steak & Onion Rounds	£ 3.50

MINI PIE PLATTERS

These wee mini pies are ideal for a light buffet or supper time treat. The fillings are baked in a pastry shell with a golden puff pastry lid. The mini pies are baked fresh daily to order. All that is required is for you to simply heat in the oven at 180c for 25 minutes and serve.

Choose from any 3 of the following options

Steak & Gravy	Scotch Pie
Steak & Haggis	Chicken Curry
Piri Piri Chicken	Haggis & Peppercorn
Serves 12	£14.95
Serves 36	£39.00

MINI SAUSAGE ROLL PLATTER (x30)

These wee sausage rolls are larger than a cocktail sausage roll offering a good few bites Ideal for a light buffet or supper time treat. Packed with a meaty filling and baked in puff pastry until golden brown. All that is required is for you to simply heat in the oven at 180c for 2 minutes and serve.

Choose from any 3 of the following options

*Original Pork Sausage
Pork with Apple & Cranberry
Pork & Black Pudding*

Serves 30	£30.00
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KEY DATES

	CHRISTMAS ORDERS	NEW YEAR ORDERS
Order Books Close	Saturday 13th December	Monday 27 th December
Last Day for Collection	Wednesday 24 th December	Wednesday 31 st December
Last Day for Home Deliveries	Tuesday 23 rd December	Tuesday 30 th December
Last Day for Courier Deliveries	Thursday 18 th December	Thursday 18 th December

Please note early closing times on Christmas Eve and Hogmanay