

CHRISTMAS
ORDER FORM

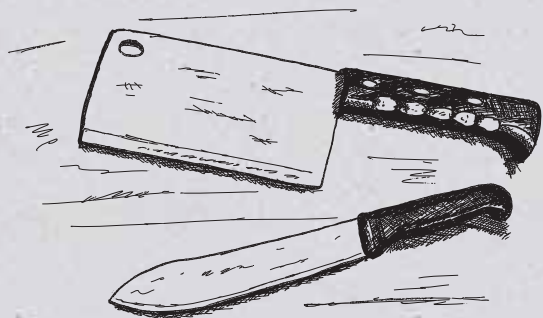


ORDER IN
STORE FROM
OCTOBER
UNTIL 15th
DECEMBER

WHERE IT ALL STARTED

The Hollies opened its first Butchery at Little Budworth in 2011, managed by Master Butcher Andrew Vernon. Andrew has brought over 40 years and 5 generations of experience to The Hollies, truly understanding his industry. This success has now led to our second Butchery opening at Lower Stretton, carefully overseen by Andrew and managed by Kevin who again offers a wealth of knowledge and experience in this field.

Together both Butcheries offer you the finest meats available, cut and prepared by professionals, from sources we trust.



WHERE DOES OUR MEAT COME FROM?

The Hollies ethos has always been to supply the finest produce, with our Butchery being a fine example of this. Our supply of meat is based upon its quality and reputation. We work closely with our suppliers so that they hand pick the best cuts of meat every week, guaranteeing its quality to you the customer. All of our Welsh beef has been aged for a minimum of 28 days, creating meat that's very tender and full of flavour. We source our pork from farms across Cheshire, Yorkshire and Wales. Our quality assured Free Range chickens come from Byrn Derw Farm, who use a slow growing breed for extra flavour.

The Hollies stocks local Cheshire turkeys and Kelly Bronze turkeys, which are the finest traditionally bred around.

TAKE THE HASSLE OUT OF CHRISTMAS THIS YEAR BY ORDERING YOUR POULTRY, BEEF, PORK, LAMB AND GAME FROM THE HOLLIES. WE HAVE THE PERFECT MEAT FOR THE PERFECT CHRISTMAS!

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HOW TO ORDER

Ordering your Christmas meat with The Hollies is very easy. Simply follow the steps below;

01 SELECT YOUR ITEMS

Complete one of The Hollies Christmas order forms and hand it in at the Butchery counter at the Little Budworth or Lower Stretton Farm Shop.

A Butcher will be available if you need to discuss your order.

02 DEPOSIT

You will be asked to pay a £20 deposit which will be deducted from your final bill. A deposit card will be issued as a form of receipt.

03 COLLECTION

Simply pick up your order from The Hollies Butchery, Little Budworth or Lower Stretton on the collection date you specified on the order form.

04 PAYMENT

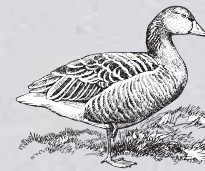
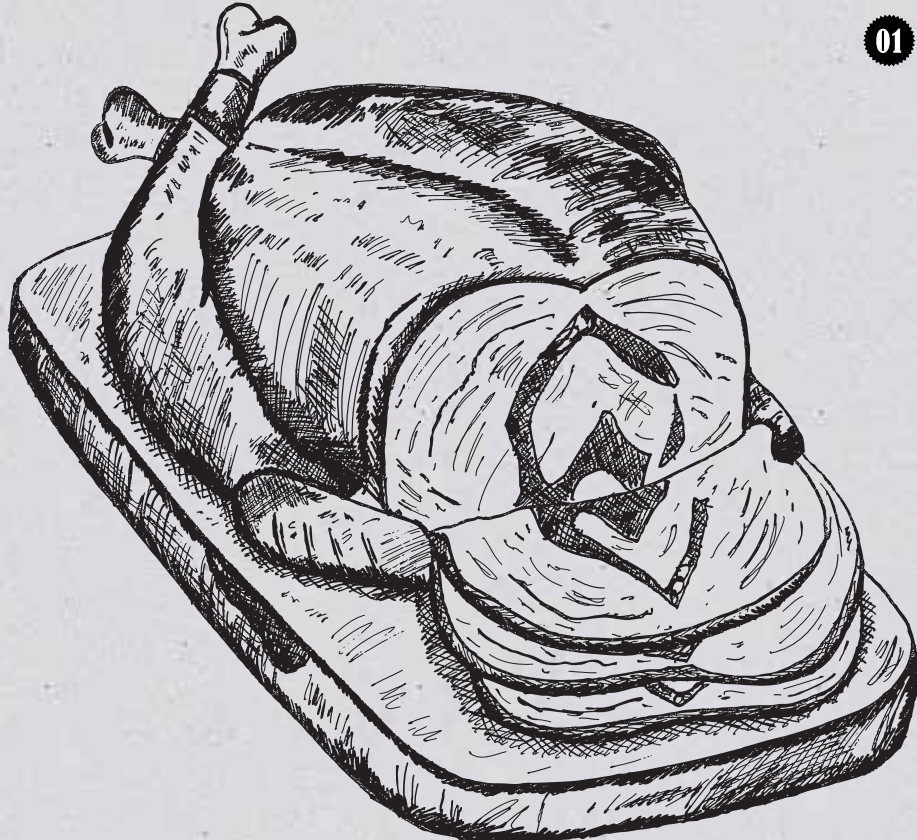
Pay for your order at the Farm Shop tills, making sure you show your deposit card to get the £20 deposit deducted from your bill.

THE HOLLIES FIVE BIRD ROAST.

5kg approx

The Hollies Five-Bird Roast is the perfect dining option for those who want something different this Christmas. This succulent free-range whole turkey contains layers of chicken, pheasant, partridge, duck and chestnut and apricot stuffing, encased in a completely boneless turkey breast, allowing for easy carving.

01



THE HISTORY OF THE FIVE-BIRD ROAST

In the old days, a multiple bird roast was about showing off the wealth of the host, as not that many people could afford such extravagance. The idea of having different types of meat inside each other has been around for centuries, being popular with wealthy Englishmen in the 18th century. An example of this is the Yorkshire Christmas pie; an English dish consisting of five different birds either layered or nested, and baked in a standing crust. The Tudors are known for their overly gluttonous feasts, and their Christmas Pie certainly fits the mold. It consisted of a coffin shape pie-crust that enveloped a turkey stuffed with a goose, stuffed with a chicken, stuffed with a partridge stuffed with a pigeon.

Cooking these multi bird roasts inside a pie was a common practice at the time due to the use of fire for cooking, as opposed to ovens. If cooked on their own, the outer layers of meat would become tough and dry.

HOW WE MAKE OUR FIVE-BIRD ROAST

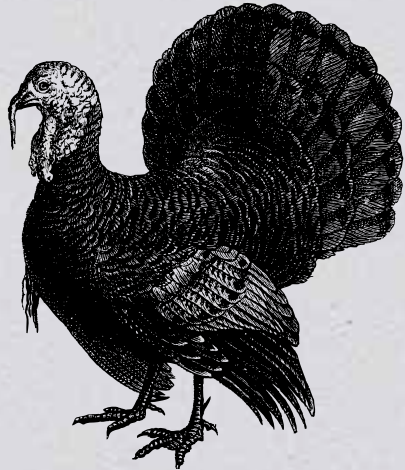
We use local Cheshire free-range turkeys that are reared with the highest standards of animal welfare. Firstly the breast is boned out by our expert Butchers to make room for the other birds and so that the bird is easy to carve. The legs are left on to give the meat extra flavour when cooking. Next the chicken, pheasant, partridge and duck breasts are carefully placed inside the turkey – we only use the skinless breast meat of these birds, as they are the most tender. Pork, apricot and chestnut sausage meat is then added for extra flavour. Last of all the bird is shaped and tied to create the perfect centrepiece for any festive meal.



HOW TO COOK

We recommend that you cook your Five Bird roast for 4 and a half hours at 180C (gas mark 4).

TRADITIONAL
TURKEYS
Fresh, Local & Delicious



The Hollies Cheshire turkeys are supplied to us by The Bailey family, who are the regions leading producer of locally reared turkeys. They've been rearing traditional turkeys for over 50 years and passionately believe that breed, rearing and welfare are all key to a great tasting bird.

Reared on Cheshire Farms, Baileys use turkey breeds that are slow maturing to produce superior tasting meat with a fantastic flavour.

02 THE HOLLIES FOUR-BIRD ROAST

5kg approx

A tender free range turkey breast stuffed with pheasant, duck and chicken.



03 CHESHIRE FREE RANGE BRONZE TURKEY

4.5kg to 10kg

A delicious free range turkey that's reared on a local farm with plenty of space to forage freely, creating a succulent tasting bird.



04 CHESHIRE FRESH FARM TURKEY

4.5kg to 10kg

A mouth watering locally reared fresh farm turkey, slow matured for a fantastic flavour.



05 THE HOLLIES TWIN ROAST

3kg approx

A tender turkey breast stuffed with a pork tenderloin and pork, chestnut and apricot stuffing.



06 DELUXE TURKEY BREAST

Small 2 -2.7kg | Medium 3 - 3.8kg | Large 4 - 5.6kg

Prepared by our own Butchers, this plump, deboned turkey breast is stuffed with pork, chestnut and apricot stuffing and wrapped in streaky bacon.



07 FRESH TURKEY BREAST

Small 2 -2.7kg | Medium 3 - 3.8kg | Large 4 - 5.6kg

An easy-to-carve, hand-prepared delicious turkey breast.



KELLY BRONZE TURKEYS

Bred to be Wild. Indulge in a whole Kelly Bronze, the most luxurious, rich and succulent meat with skin cooked to golden perfection giving out its delicious roasted scents, making it fit for a Queen.

08 THE BRONZE

4.5kg to 10kg

Winner of the great taste gold award 2010, this traditionally bred turkey is full of flavour. A must for those who enjoy the finer things in life.



28 DAY MATURED

WELSH BEEF

That Melts in Your Mouth



The luscious green pastures in Wales produce a tasty sweet grass that in turn produces succulent Welsh Beef. All of the cattle are born and carefully nurtured using traditional methods that are unique to Wales and it's environment.

The Hollies stock of Welsh Beef comes from Llanrwst, on the Conway estuary in North Wales. All of our beef is aged for a minimum of 28 days to guarantee meat that is tender and full of flavour. Once the dry age process has been completed, our expert Butchers carefully prepare each cut so that they're ready to be sold to you, the customer.

09

PRIME SIRLOIN ROAST

1 kg to 4 kg

A tender roasting joint that's full of flavour. Cook it medium, allow plenty of resting time, and carve at the table. A delicious alternative to turkey.

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10

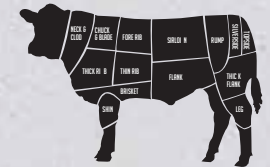
TOPSIDE OF BEEF

1 kg to 5 kg

The perfect 'easy carve' roasting joint, matured for extra flavour. Any leftovers are superb for sandwiches the next day.

•••••

WELSH RIB OF BEEF.



The rib is a tender joint that makes the perfect roast. The extra fat in the eye of the meat gives the cut extra taste and a melt in your mouth feel, with rib eye steaks coming from the same section.

11

RIB OF BEEF ON THE BONE

2 or 4 ribs

The rib of beef on the bone makes an excellent centrepiece for any meal. Our expert Butchers carefully prepare the rib so that you can carve between each rib, giving you a full slice of meat. Having the rib of the bone also gives the meat extra flavour from bone marrow, that cooks into the meat.

•••••

12

BONELESS RIB OF BEEF

1 kg to 5 kg

If you prefer your meat boneless our Butchery also offers boneless ribs of beef. Each rib is carefully deboned by one of our Butchers and then rolled and strung to give the joint shape, making it easy to carve once cooked.

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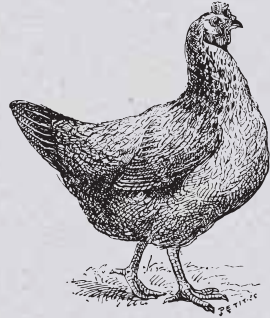
PEPPERED RIB
Why not add a pepper crumb to rib of beef to give it even more flavour?



HIGH QUALITY

❖ **FRESH POULTRY** ❖

Perfect For Christmas



13

FREE RANGE CHICKEN

1.5kg to 3.8 kg

Our quality assured Free Range chickens from Bryn Derw Farm are a slow growing breed, reared by traditional methods, giving you a quality product that's full of flavour.

•••••

14

FRESH FARM CHICKEN

1.5kg to 3.8 kg

A barn reared chicken that's succulent and full of flavour.

•••••

15

FRESH WHOLE DUCK

2.5kg approx

Rich and flavoursome, our fresh farm ducks make a great addition to any festive meal.

•••••

16

FRESH FARM GEESE

4.2kg to 6kg

The ideal Christmas lunch alternative, our fresh farm geese are specially selected for their superior taste.

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17

FRESH WHOLE PHEASANT

One per person

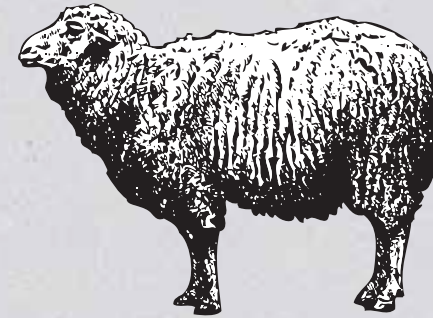
Rich in flavour, our locally supplied pheasants are the perfect choice for any game lover.

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DELICIOUS

❖ **WELSH LAMB** ❖

A Great Festive Alternative



Welsh lamb has taken an age to perfect. The landscape on which it's produced has been moulded over millions of years. It's been reared by farmers using techniques that have been handed down over the generations. Our lambs spend their entire lives in Wales, eating sweet grasses and drinking pure water.

The Hollies stock of Welsh lamb comes from Llanrwst, on the Conway estuary in North Wales.

18

LEG OF LAMB

1kg to 2.5kg

This locally sourced leg of lamb makes a great festive alternative to turkey.

•••••

19

RACK OF LAMB

4 or 8 ribs

This delicious joint of Welsh lamb is an easy to cook option and is sourced from farms that meet our high animal welfare standards.

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20

BONELESS SHOULDER OF LAMB

1kg to 1.6kg

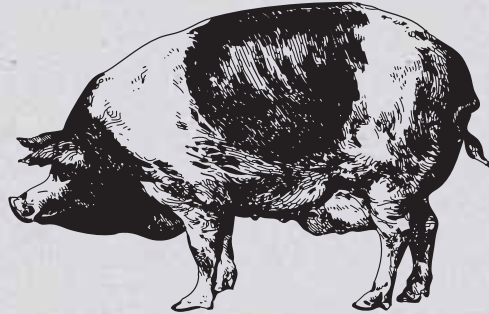
Hand prepared by our Butchers, cook slowly for a tender roast.

•••••

LOCALLY SOURCED

CHESHIRE PORK

Great For A Boxing Day Feast



We source our supply of pork from farms across Cheshire whose high standards of animal welfare meet our own.

21 BONELESS LOIN OF PORK

1kg to 5kg

Locally reared Cheshire pork loin with scoured rind for the perfect crackling.

•••••

22 SHOULDER OF PORK

1kg to 5kg

Locally reared Cheshire pork.

•••••

23 STUFFED LOIN OF PORK

1kg to 5kg

Boneless pork loin stuffed with a festive sage and onion stuffing.

•••••

24 BONELESS LEG OF PORK

1kg to 4kg

Fresh farm pork boned and rolled by our expert butchers.

•••••

DRY CURED

GAMMON & BACON

Perfect For Christmas

25 UNSMOKED GAMMON JOINT

Small 1.2kg | Medium 2.5kg | Large 5kg

Unsmoked gammon joint that's delicious hot or cold.

•••••

26 SMOKED GAMMON JOINT

Small 1.2kg | Medium 2.5kg | Large 5kg

Our boneless smoked gammon joint is a great choice for those who enjoy meat with a smokey flavour.

•••••

27 DRY CURED BACK BACON

500g pack

The Hollies traditional cured back bacon.

•••••

28 DRY CURED SMOKED BACON

500g pack

The Hollies dry cured bacon with an added smokey flavour.

•••••

29 THE HOLLIES TREACLE BACON

500g pack

Our award winning treacle cured back bacon.

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30 DRY CURED STREAKY BACON

500g pack

Perfect for coating your turkey or creating pigs in blankets.

•••••

31 DRY CURED SMOKED STREAKY BACON

500g pack

The Hollies dry cured streaky bacon with an added smokey flavour.

•••••

THE HOLLIES AWARD WINNING

HOMEMADE SAUSAGES

Perfect For Christmas



32 TRADITIONAL PORK SAUSAGES

500g pack

A traditional seasoning mix with locally reared pork.

.....

33 TRADITIONAL COCKTAIL SAUSAGES

500g pack

A traditional seasoning mix with locally reared pork.

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34 CUMBERLAND SAUSAGE

500g pack

Our gold award winning Cumberland sausage comprises of carefully selected sage and parsley herbs with locally reared pork.

.....

35 THE HOLLIES CHESHIRE PORK

500g pack

The Hollies own secret recipe containing mixed herbs and cracked black pepper.

.....

36 PORK, BLACK PUDDING & APPLE

500g pack

Succulent pork, black pudding and dried apple.

.....

37

BOXING DAY

500g pack

Pork with a smoked mushroom marmalade.

.....

38

WELSH DRAGON SAUSAGE

500g pack

A delicious, award winning, fiery sausage containing chillies and leeks.

.....

39

STICKY ONION SAUSAGE

500g pack

Pork with a caramelised onion relish.

.....

DID YOU KNOW...

We have an extensive range of over 30 different flavours of sausage including pork, lamb and beef, all with a very high meat content. Seasonings, bread crumbs (rusk) and water are added to bind the sausage and add texture.

Our sausages have won awards such as Sausage of the Festival at the Chester and Cheshire Food and Drink Awards and Gold Awards for Welsh Dragon and Sticky Onion sausages at the BPEX Awards.

All of our sausages are made with quality Cheshire pork and have an 80% minimum meat content, guaranteeing a sausage that's full of flavour!

LUXURY MEAT HAMPERS

The Perfect Alternative Gift

The Hollies luxury meat hampers are a great alternative gift for someone special. With a selection of our finest meats and award winning produce, our hampers have everything for the festive period.

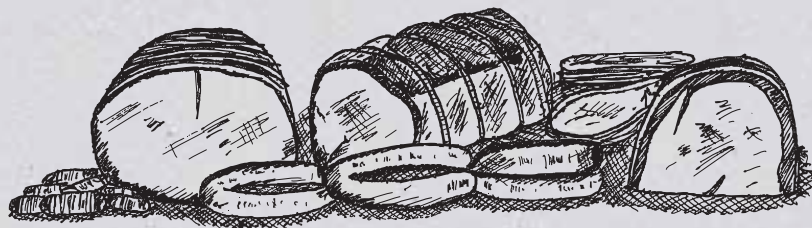


40

THE FESTIVE BREAKFAST HAMPER

A selection of award winning breakfast produce

500g of dry cured back bacon, 500g treacle cured bacon, 500g of Cumberland sausage, 500g The Hollies Cheshire pork sausage, half a dozen eggs, a pack of black pudding and a bottle of Stokes Tomato Ketchup.

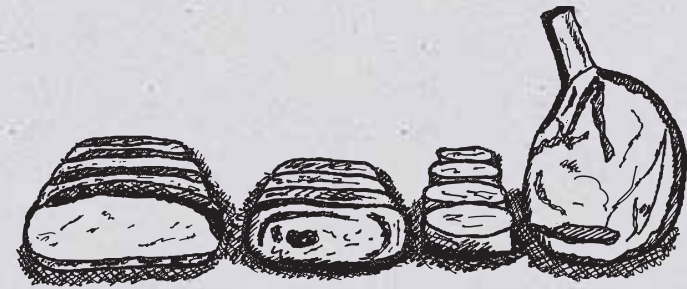


41

THE FESTIVE LUNCH HAMPER

Festive meat with all the trimmings

1.5 kg turkey breast, 1.5 kg topside beef, 1.5 kg gammon joint, pack of pigs in blankets, 500g of streaky bacon, 500g of back bacon and 500g of The Hollies Cheshire pork sausages.



42

THE PRIME BEEF HAMPER

A great selection of our delicious Welsh Beef

A two rib joint of beef, 4 sirloin steaks, 4 rib eye steaks and 4 fillet steaks.



43

THE LUXURY TRIMMINGS HAMPER

All the accompaniments you need for the perfect festive meal

500g of streaky bacon, 500g of traditional cocktail sausage, 500g of pork sausage meat, a packet of pigs in blankets, luxury stuffing balls, a jar of goose fat and a jar of Mrs Darlington's Cranberry Sauce.



44

THE BOXING DAY HAMPER

A selection of alternative festive meats

1.5 kg pork loin joint, 1.5 kg topside beef, 1.5 kg leg of lamb, 500g of Welsh Dragon sausage, 500g of The Hollies Cheshire pork sausage and 500g of dry cured bacon.



FESTIVE TRIMMINGS

Perfect For Christmas



45

HOMEMADE PIGS IN BLANKETS

Pack of 12

Delicious cocktail sausages wrapped in our own home cured streaky bacon.

•••••

46

LUXURY STUFFING BALLS

Pack of 10

Mouthwatering sage, onion and pork stuffing balls, a must for any festive meal.

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47

LUXURY SAUSAGE MEAT

500g tube

Our traditional sausage seasoning mix filled into hand tubes for your convenience.

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48

JAR OF GOOSE FAT

180g tube

Perfect for making crispy roast potatoes.

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THE HOLLIES CHRISTMAS SHOPPING LIST

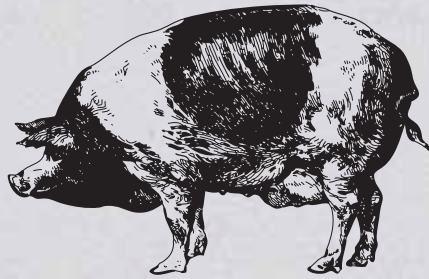
A Few Items Not To Forget

- Tracklements Cranberry & Port Sauce*
- Mrs Darlington's Creamed Horseradish*
- Mrs Darlington's Apple Sauce*
- Shropshire Spice Bread Sauce*
- Shropshire Spice Sage & Onion Stuffing*
- Goose Fat*
- Potatoes*
- Sprout stalk*
- Parsnips*
- Carrots*
- Red Cabbage*
- Shallots*
- Pott's Gravy*
- The Hollies Ultimate Plum Pudding*
- Ultimate Plum Pudding Brandy Butter*
- Satsumas*
- Dates*
- Chestnuts*
- Jo's Locally Baked Mince Pies*



** Please note that the check list above is for your use only. Any items listed cannot be pre-ordered for collection.*





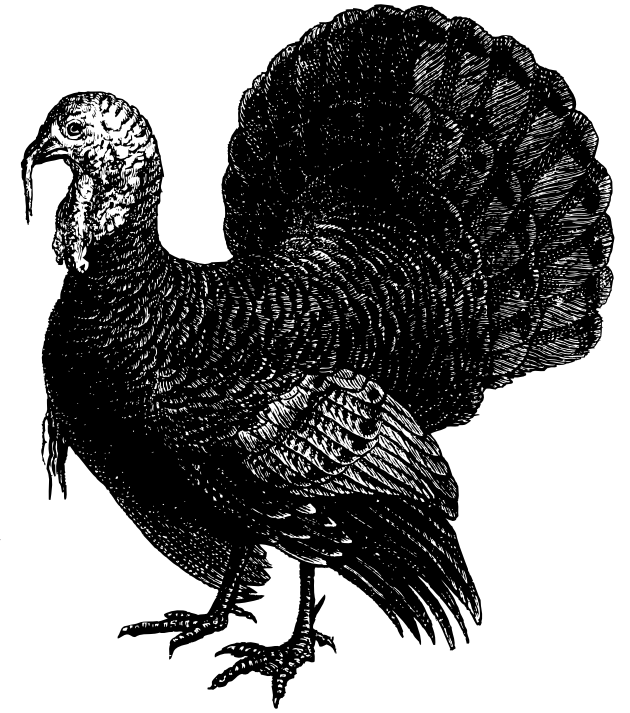
LITTLE BUDWORTH
 Forest Road
 Little Budworth
 Tarporley
 CW6 9ES
 01829 760171

LOWER STRETTON
 Northwich Road
 Lower Stretton (J10 M56)
 Warrington
 WA4 4PG
 01925 730976

THE HOLLIES
 BUTCHERY

butchery@theholliesfarmshop.co.uk
www.theholliesfarmshop.co.uk

THE ORDER FORM



Simply fill in your details below, select your meat and hand the form in at either of The Hollies Butcheries. They will check your order and take your £20 deposit from you.

CUSTOMER DETAILS

Name:

Email:

Address:

Tel:

Preferred Collection Date: Morning Afternoon

Collection From: Little Budworth Lower Stretton

OFFICE USE ONLY

Account Number: Staff Name: Deposit

From time to time you may be contacted about certain promotions regarding The Hollies Farm Shops. Please tick this box if you do not wish to be contacted.

PLACE YOUR ORDER

Approximate Weight Conversion Chart - 500g = 1.10lb 1kg = 2.20lb

Please write the required quantity in the specific box

CHESHIRE TURKEYS (Pages 3 & 4)

- 01** Five Bird Roast 5kg approx
- 02** Four Bird Roast 5kg approx
- 03** Free Range Bronze Turkey 4.5kg 5.0kg 5.5kg 6.0kg 6.5kg 7.0kg
7.5kg 8.0kg 8.5kg 9.0kg 9.5kg 10kg
- 04** Fresh Farm Turkey 4.5kg 5.0kg 5.5kg 6.0kg 6.5kg 7.0kg
7.5kg 8.0kg 8.5kg 9.0kg 9.5kg 10kg
- 05** Twin Roast 3 kg approx
- 06** Deluxe Turkey Breast Small 2-2.7 kg Medium 3-3.8 kg Large 4-5.6 kg
- 07** Fresh Turkey Breast Small 2-2.7 kg Medium 3-3.8 kg Large 4-5.6 kg

KELLY BRONZE TURKEYS (Page 4)

- 08** Free Range Bronze 4.5kg 5.0kg 5.5kg 6.0kg 6.5kg 7.0kg
7.5kg 8.0kg 8.5kg 9.0kg 9.5kg 10kg

PRIME WELSH BLACK BEEF (Page 5 & 6)

- 09** Prime Sirloin Roast 1.0kg 1.5kg 2.0kg 2.5kg 3.0kg 3.5kg
4.0kg
- 10** Topside of Beef 1.0kg 1.5kg 2.0kg 2.5kg 3.0kg 3.5kg
4.0kg 4.5kg 5.0kg
- 11** Rib of Beef on the Bone 2 Ribs 4 Ribs With a peppered crumb
- 12** Boneless Rib of Beef 1.0kg 1.5kg 2.0kg 2.5kg 3.0kg 3.5kg
4.0kg 4.5kg 5.0kg

The general rule of thumb is half a lb per person or 230g. However an oven ready turkey also has bones in the meat, so sometimes it is better to order a lb per person or just over 500g. That way you're guaranteed a special left over feast for the next day! Customers may experience a variation between ordered and received weight of up to 10% in either direction.

FRESH POULTRY (Page 7)

- 13** Free Range Chicken 1.5kg 2.0kg 2.5kg 3.0kg 3.8kg
- 14** Fresh Farm Chicken 1.5kg 2.0kg 2.5kg 3.0kg 3.8kg
- 15** Fresh Farm Whole Duck 2.5 kg approx
- 16** Fresh Farm Geese 4.2kg 5.0kg 5.5kg 6.0kg
- 17** Pheasant Each

CHESHIRE & WELSH LAMB (Page 8)

- 18** Leg of Lamb 1.0kg 1.5kg 2.0kg 2.5kg
- 19** Rack of Lamb 4 Ribs 8 Ribs
- 20** Shoulder of Lamb 1.0kg 1.6kg

CHESHIRE PORK (Page 9)

- 21** Boned & Rolled Loin of Pork 1.0kg 2.0kg 3.0kg 4.0kg 5.0kg
- 22** Shoulder of Pork 1.0kg 2.0kg 3.0kg 4.0kg 5.0kg
- 23** Stuffed Loin of Pork 1.0kg 2.0kg 3.0kg 4.0kg 5.0kg
- 24** Boneless Leg of Pork 1.0kg 2.0kg 3.0kg 4.0kg

GAMMON (Page 10)

- 25** Unsmoked Gammon Joint Small 1.2kg Medium 2.5kg Large 5.0kg
- 26** Smoked Gammon Joint Small 1.2kg Medium 2.5kg Large 5.0kg

BACON (Page 10)

- 27** Dry Cured Back Bacon 500g approx
- 28** Smoked Back Bacon 500g approx
- 29** Treacle Cured Back Bacon 500g approx
- 30** Dry Cured Streaky Bacon 500g approx
- 31** Smoked Streaky Bacon 500g approx

THE HOLLIES SAUSAGES (Pages 11 & 12)

- 32** Traditional Pork 500g approx
- 33** Traditional Cocktail 500g approx
- 34** Cumberland 500g approx
- 35** Hollies Cheshire Pork 500g approx
- 36** Apple & Black Pudding 500g approx
- 37** Boxing Day 500g approx
- 38** Welsh Dragon 500g approx
- 39** Sticky Onion 500g approx

LUXURY MEAT HAMPERS (Pages 12 - 14)

- 40** The Festive Breakfast Hamper
- 41** The Festive Lunch Hamper
- 42** The Prime Beef Hamper
- 43** The Luxury Trimmings Hamper
- 44** The Boxing Day Meat Hamper

LUXURY MEAT STUFFINGS (Page 15)

- 45** Pigs in Blankets Pack of 12
- 46** Luxury Stuffing Balls Pack of 10
- 47** Luxury Sausage Meat 500g Tube
- 48** Goose Fat 180g Jar

TERMS AND CONDITIONS

ORDERING - Ordering is available from The Hollies Little Budworth and Lower Stretton. Orders can be placed and amended up until, and including 15th December (orders after this date cannot be guaranteed).

DEPOSITS - Deposits are deductible at the point of purchase. All deposits are non-refundable.

COLLECTION - All orders must be collected from The Hollies Little Budworth or Lower Stretton (store specified by you), during store opening hours and on the date specified on the order form.

WEIGHTS - We can only guarantee a weight within the specific range on the order form.

PRICES - Prices were unavailable at the time of this brochure going to print.