



· THE HOLLIES ·

Christmas

BUTCHERY ORDER FORM

WHERE IT ALL STARTED

The Hollies Farm Shop is a family run business established in 1959 in the heart of Cheshire. We love good food and are dedicated to showcasing the very finest produce that our local area has to offer as well as bringing together all the best artisan food from the rest of the UK and further afield.

The Hollies opened its first Butchery at Little Budworth in 2011, followed by Lower Stretton in 2013. We are proud to have a highly skilled Butchery team with a wealth of knowledge and their commitment to the industry ensures that we source the highest quality meats from farmers who share the same values as our own.

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 in Cheshire and our quality assured free range chickens come from Yorkshire Herb Fed, who use a slow growing breed for extra flavour.

For the festive period, The Hollies stocks local Cheshire turkeys and Kelly Bronze turkeys, which are some of the finest traditionally bred turkeys 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!

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 (found in the centre of this booklet) and hand it in at the Butchery counter at the Little Budworth or Lower Stretton. A Butcher will be available if you need to discuss your order.

02

DEPOSIT

You will be asked to pay a £30 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 & location you specified on your order form.

04

PAYMENT

Pay for your order at the Farm Shop tills, making sure you show your deposit card to get the £30 deposit deducted from your bill.



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.

01

THE BRONZE

4.5 kg to 10 kg

In 2011, the Kelly Bronze was the first turkey to receive three gold stars in the Great Taste Awards. This traditionally bred turkey is full of flavour; a must for those who enjoy the finer things in life.

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 the 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

FIVE BIRD ROAST

5 kg approx

Succulent free-range whole turkey with layers of chicken, pheasant, partridge, duck and a chestnut and apricot stuffing, encased in a completely boneless turkey breast, allowing for easy carving.

03

TURKEY CUSHION

3 kg approx

Turkey breast stuffed with pork, apricot and chestnuts wrapped with bacon.

04

CHESHIRE FREE RANGE BRONZE TURKEY

4.5 kg to 10 kg

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

05

CHESHIRE FRESH FARM TURKEY 4.5 kg to 10 kg

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

06

DELUXE TURKEY BREAST

Small 1.5 kg - 2.5 kg

Medium 2.5 kg - 3.5 kg

Large 3.5 kg and bigger

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 1.5 kg - 2.5 kg

Medium 2.5 kg - 3.5 kg

Large 3.5 kg and bigger

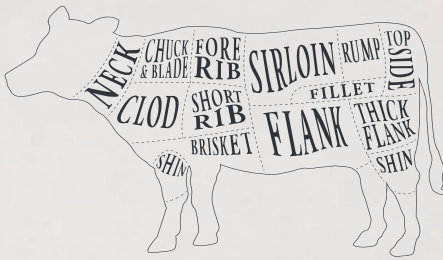
An easy-to-carve, hand-prepared delicious turkey breast.

For more information feel free to pop in and speak to a member of our Butchery team.

RIB OF BEEF

The Hollies stock of Welsh Beef comes from Llanrwst, on the Conwy 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.

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.



08

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.

09

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.

10

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.

11

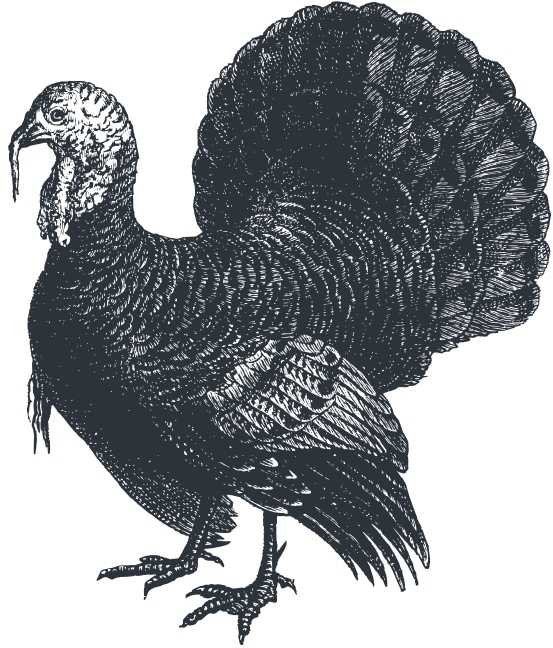
BONELESS RIB OF BEEF

1 kg to 6 kg

If you prefer your meat boneless, our Butchery also offer 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.

For more information feel free to pop in and speak to a member of our Butchery team.

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 £30 deposit from you.

CUSTOMER DETAILS

Name:

Email:

.....

Telephone: Post Code:

Collection Date:

Collection From:

Little Budworth

Lower Stretton

OFFICE USE ONLY

Customer 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

KELLY BRONZE TURKEYS

Quantity

01	The Bronze	5.0kg <input type="checkbox"/>	6.0kg <input type="checkbox"/>	7.0kg <input type="checkbox"/>
		8.0kg <input type="checkbox"/>	9.0kg <input type="checkbox"/>	10kg <input type="checkbox"/>

CHESHIRE TURKEYS

Quantity

02	Five Bird Roast	5 kg approx <input type="checkbox"/>		
03	Turkey Cushion	3 kg approx <input type="checkbox"/>		
04	Free Range Bronze Turkey	5.0kg <input type="checkbox"/>	6.0kg <input type="checkbox"/>	7.0kg <input type="checkbox"/>
		8.0kg <input type="checkbox"/>	9.0kg <input type="checkbox"/>	10kg <input type="checkbox"/>
05	Fresh Farm Turkey	5.0kg <input type="checkbox"/>	6.0kg <input type="checkbox"/>	7.0kg <input type="checkbox"/>
		8.0kg <input type="checkbox"/>	9.0kg <input type="checkbox"/>	10kg <input type="checkbox"/>
06	Deluxe Turkey Breast	Small 2-2.7 kg <input type="checkbox"/>	Medium 3-3.8 kg <input type="checkbox"/>	Large 4-5.6 kg <input type="checkbox"/>
07	Fresh Turkey Breast	Small 2-2.7 kg <input type="checkbox"/>	Medium 3-3.8 kg <input type="checkbox"/>	Large 4-5.6 kg <input type="checkbox"/>

PRIME WELSH BLACK BEEF

Quantity

08	Prime Sirloin Roast	1.0kg <input type="checkbox"/>	1.5kg <input type="checkbox"/>	2.0kg <input type="checkbox"/>	2.5kg <input type="checkbox"/>	3.0kg <input type="checkbox"/>	3.5kg <input type="checkbox"/>
		4.0kg <input type="checkbox"/>					
09	Topside of Beef	1.0kg <input type="checkbox"/>	1.5kg <input type="checkbox"/>	2.0kg <input type="checkbox"/>	2.5kg <input type="checkbox"/>	3.0kg <input type="checkbox"/>	3.5kg <input type="checkbox"/>
		4.0kg <input type="checkbox"/>	4.5kg <input type="checkbox"/>	5.0kg <input type="checkbox"/>			
10	Rib of Beef on the Bone		2 Ribs <input type="checkbox"/>	4 Ribs <input type="checkbox"/>		With a peppered crumb <input type="checkbox"/>	
11	Boneless Rib of Beef		1.5kg <input type="checkbox"/>	2.0kg <input type="checkbox"/>	2.5kg <input type="checkbox"/>	3.0kg <input type="checkbox"/>	3.5kg <input type="checkbox"/>
		4.0kg <input type="checkbox"/>	4.5kg <input type="checkbox"/>	5.0kg <input type="checkbox"/>			

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

Quantity

12	Free Range Chicken	1.5kg <input type="checkbox"/>	2.0kg <input type="checkbox"/>	2.5kg <input type="checkbox"/>	3.0kg <input type="checkbox"/>	3.8kg <input type="checkbox"/>
13	Fresh Chicken	1.5kg <input type="checkbox"/>	2.0kg <input type="checkbox"/>	2.5kg <input type="checkbox"/>	3.0kg <input type="checkbox"/>	3.8kg <input type="checkbox"/>
14	Fresh Farm Whole Duck	2.5 kg approx	<input type="checkbox"/>			
15	Fresh Geese	4.2kg <input type="checkbox"/>	5.0kg <input type="checkbox"/>	5.5kg <input type="checkbox"/>	6.0kg <input type="checkbox"/>	

CHESHIRE & WELSH LAMB

Quantity

16	Leg of Lamb			Half <input type="checkbox"/>	Full <input type="checkbox"/>
17	Rack of Lamb			4 Ribs <input type="checkbox"/>	8 Ribs <input type="checkbox"/>
18	Shoulder of Lamb			Half <input type="checkbox"/>	Full <input type="checkbox"/>

CHESHIRE PORK

Quantity

19	Boneless Loin of Pork	1.0kg <input type="checkbox"/>	2.0kg <input type="checkbox"/>	3.0kg <input type="checkbox"/>	4.0kg <input type="checkbox"/>	5.0kg <input type="checkbox"/>
20	Loin of Pork on the Bone	1.0kg <input type="checkbox"/>	2.0kg <input type="checkbox"/>	3.0kg <input type="checkbox"/>	4.0kg <input type="checkbox"/>	5.0kg <input type="checkbox"/>
21	Stuffed Loin of Pork	1.0kg <input type="checkbox"/>	2.0kg <input type="checkbox"/>	3.0kg <input type="checkbox"/>	4.0kg <input type="checkbox"/>	5.0kg <input type="checkbox"/>
22	Boneless Leg of Pork	1.0kg <input type="checkbox"/>	2.0kg <input type="checkbox"/>	3.0kg <input type="checkbox"/>	4.0kg <input type="checkbox"/>	

DRY CURED GAMMON

Quantity

23	Unsmoked Gammon Joint	Small 1.5kg <input type="checkbox"/>	Medium 2.5kg <input type="checkbox"/>	Large 5.0kg <input type="checkbox"/>
24	Smoked Gammon Joint	Small 1.5kg <input type="checkbox"/>	Medium 2.5kg <input type="checkbox"/>	Large 5.0kg <input type="checkbox"/>

THE FINEST BRITISH BACON

Quantity

- | | | | |
|----|--------------------------------|-------------|--------------------------|
| 25 | Dry Cured Smoked Streaky Bacon | 500g approx | <input type="checkbox"/> |
| 26 | Dry Cured Streaky Bacon | 500g approx | <input type="checkbox"/> |
| 27 | Dry Cured Back Bacon | 500g approx | <input type="checkbox"/> |

- | | | | |
|----|---------------------------------|-------------|--------------------------|
| 28 | Dry Cured Smoked Bacon | 500g approx | <input type="checkbox"/> |
| 29 | The Hollies Treacle Cured Bacon | 500g approx | <input type="checkbox"/> |

THE HOLLIES SAUSAGES

Quantity

- | | | | |
|----|----------------------|-------------|--------------------------|
| 30 | Traditional Pork | 500g approx | <input type="checkbox"/> |
| 31 | Traditional Cocktail | 500g approx | <input type="checkbox"/> |
| 32 | Cumberland | 500g approx | <input type="checkbox"/> |

- | | | | |
|----|-----------------------|-------------|--------------------------|
| 33 | Hollies Cheshire Pork | 500g approx | <input type="checkbox"/> |
| 34 | Welsh Dragon | 500g approx | <input type="checkbox"/> |
| 35 | Sticky Onion | 500g approx | <input type="checkbox"/> |

FESTIVE TRIMMINGS

Quantity

- | | | | |
|----|-----------------------|------------|--------------------------|
| 36 | Pigs in Blankets | Pack of 12 | <input type="checkbox"/> |
| 37 | Luxury Stuffing Balls | Pack of 10 | <input type="checkbox"/> |

- | | | | |
|----|---------------------|-----------|--------------------------|
| 38 | Luxury Sausage Meat | 500g Tube | <input type="checkbox"/> |
| 39 | Goose Fat | 180g Jar | <input type="checkbox"/> |

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.

28 DAY MATURED

PRIME BRITISH 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.



PEPPERED RIB

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

HIGH QUALITY

FRESH POULTRY

Perfect For Christmas

12 FREE RANGE CHICKEN

1.5 kg 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.

13 FRESH FARM CHICKEN

1.5 kg to 3.8 kg

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

14 FRESH WHOLE DUCK

2.5 kg approx

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

15 FRESH FARM GEESE

4.2 kg to 6 kg

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

DELICIOUS

WELSH LAMB

A Great Festive Alternative

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

16 LEG OF LAMB

1/2 or full

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

17 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.

18 SHOULDER OF LAMB

1/2 or full

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

For more information feel free to pop in and speak to a member of our Butchery team.

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.

19

BONELESS LOIN OF PORK

1 kg to 5 kg

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

21

STUFFED LOIN OF PORK

1 kg to 5 kg

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

20

LOIN OF PORK ON THE BONE

1 kg to 5 kg

A perfect joint that makes a great centre piece, trimmed for easy carving.

22

BONELESS LEG OF PORK

1 kg to 4 kg

Fresh farm pork boned and rolled by our expert Butchers.



DRY CURED

GAMMON & BACON

Perfect For Christmas

23

UNSMOKED GAMMON JOINT

Small 1.2 kg | Medium 2.5 kg | Large 5 kg

Unsmoked gammon joint that's delicious hot or cold.

24

SMOKED GAMMON JOINT

Small 1.2 kg | Medium 2.5 kg | Large 5 kg

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

25

DRY CURED SMOKED STREAKY BACON

500g pack

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

26

DRY CURED STREAKY BACON

500g pack

Perfect for coating your turkey or creating pigs in blankets.

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 smoky flavour.

29

THE HOLLIES TREACLE CURED BACON

500g pack

Our award winning treacle cured back bacon.

For more information feel free to pop in and speak to a member of our Butchery team.

THE HOLLIES AWARD WINNING

HOMEMADE SAUSAGES

Perfect For Christmas

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!

30

TRADITIONAL PORK SAUSAGES *500g pack*

A traditional seasoning mix with locally reared pork.

31

TRADITIONAL COCKTAIL SAUSAGES *500g pack*

A traditional seasoning mix with locally reared pork.

32

CUMBERLAND SAUSAGE *500g pack*

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

33

THE HOLLIES CHESHIRE PORK *500g pack*

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

34

WELSH DRAGON SAUSAGE *500g pack*

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

35

STICKY ONION SAUSAGE *500g pack*

Pork with a caramelised onion relish.

BUTCHERY ORDER FORM

Little Budworth

Forest Road, Little Budworth,
Tarporley, Cheshire CW6 9ES
01829 760 171

Lower Stretton

Northwich Road, Lower Stretton,
Warrington WA4 4PG
01925 730 976

www.theholliesfarmshop.co.uk



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