ANDERTON'S

RIBBLE VALLEY BUTCHERS

EST 1972

CHRISTMAS 2020

CHRISTMAS HAMPERS FROM £40.00

FESTIVE FAYRE

Christmas Dinner Hamper

£40 Small

~ 2.2 kg (~5lb)
Single Turkey Breast

£60 Large

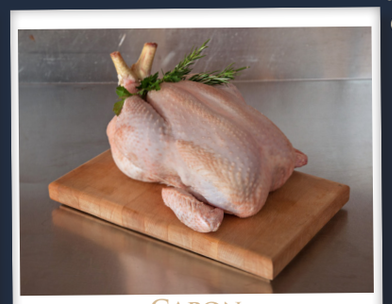
~ 4.5 kg (~10lb)
Double Turkey Breast

Also Includes

- ~1.6 - 1.8kg Gammon Joint
- 1kg Pork Chipolatas (~24)
- 1 x 180g Pot of Goose Fat
- 1 x 113g Cranberry & Port Sauce
- Mulled Wine Spice Envelope


SMALL THREE BIRD ROAST


RIB OF BEEF


CAPON

Christmas trimmings Essentials £36.00

- 500g Streaky Bacon (~15 rashers)
- 500g Pork Sausage Meat for stuffing your turkey
- ~ 1.6 -1.8 kg Gammon Joint
- 1kg Pork Chipolatas (~24)
- 5 x Sausage Rolls
- 6 x Christmas Sausages
- 1 x 180g Pot of Goose Fat
- 1 x 113g Cranberry & Port Sauce
- Mulled Wine Spice Envelope

Local 'Open Barn reared' Turkeys

A 5kg Turkey will cost £48.75 and should feed 6 - 8 depending on appetite!!

Price per lb. £4.42lb Price per kg. £9.75kg

- 10-12lb Turkey ~ 5kg
- 12-14lb Turkey ~ 5.9kg
- 14-16lb Turkey ~ 6.8kg
- 16-18lb Turkey ~ 7.7kg
- 18-20lb Turkey ~ 8.6kg
- 20lb+ Turkey ~ 9kg+

Boneless Turkey Breasts

£3.85lb. = £8.49 kg

- Small = 2.3/4lb (~ 1.25 kg Feeds 2-4)
- Medium = 5 to 6lb (~ 2.4 kg Feeds 4-6)
- Large = 10 to 12lb (~ 4.9 kg Feeds 6 +)


Turkey Parcels

Ducklings

£3.15 lb. = £6.95 kg

- Small ~ 5lb + (~ 2.2 kg)
- Large ~ 6lb +(~ 2.7 kg)

Traditional Free Range Dry Plucked Geese

£5.85 lb. = £12.90 kg (limited numbers)

Grass fed and complemented with wheat and maize

- Small 8lb to 9lb (~ 3.8 kg)
- Medium 10lb -12lb (~ 5.0 kg)
- Large 12lb + (~ 5.5 kg)

Gressingham Fresh Frozen Geese 6-7Kg

- £9.99 per kg (Limited Number)


'Open Barn reared'Local Turkeys

Gressingham Fresh Frozen Turkey

£5.99 per kg

- 9lb -10lb (4.0 - 4.49 kg)
- 10lb -11lb (4.5- 4.99 kg)
- 11-12lb (5.0 - 5.49 kg)
- 12-13lb (5.5 - 5.99 kg)

Important! Defrost throughly before cooking - in a fridge for 90 hours.
Alternatively we can do this for you - please ask.

Turkey Parcels

Turkey stuffed with sausage meat seasoned with nutmeg, oregano with a touch of cranberry and parceled up in streaky bacon.

Approx 400g per parcel £9.99 per kg

£7.99 for Two.

Matured & Dry plucked Cockerels (Capons)

£4.08 lb. = £8.99 kg (limited numbers)

- Small 8lb to 9lb (~ 3.6 kg)
- Medium 10lb -12lb (~ 5.0 kg)
- Large 12lb + (~ 5.5 kg)

3 Bird Roast - £36

~ 2.5 kg
A turkey breast, a duck fillet and a pheasant, rolled into a joint with a sausage meat stuffing seasoned with nutmeg, pepper, oregano with a touch of cranberry.

We cannot guarantee exact weights but we will find you a bird in your chosen weight range, as close as possible to your preferred weight.

Ribble Reward Steaks

Matured British Heifer & Steer Meat, competitively priced & prepared to your specification.
Prices may vary to those listed.

- **Whole Fillets**
- **Centre Cut Fillet Steaks**
- **Fillet Steaks**
- **Sirloin Steak**
- **Rib Eye Steak**
- **Dry Aged T-Bone Steaks**
- **Rump Steak**
- **Beef Wellingtons (Frozen. Individually & Family size)**
  Mumshroom & Pepper Filled Options

Ribble Reward Lamb Roasting Joints

Farm Assured Matured English lamb, competitively priced & prepared to your specification .Prices may vary to those listed.

Easy Carve - Boneless;

- **Boned & Rolled Legs of Lamb**
- **Boned & Rolled Shoulder of Lamb £14.90 kg**

On the Bone

- Carvery Legs of Lamb **£14.30 kg**
  (Bone loosened for easy removal & carving)
- **Middle Fillet Legs of Lamb £15.30 kg**
- **Shoulder of Lamb Blade End £12.60 kg**
- **Shoulder of Lamb Knuckle End £10.90 kg**
- **Lamb Shanks £12.20 kg**
- **Guard of Honour £14.90 kg**
- **Crown of Lamb £14.90 kg**
- **Rack of Lamb £14.90 kg**

Pork Roasting Joints

Easy Carve - Boneless;

- **Boneless Legs of Pork £7.89 kg**
- **B & R Pork Loin plus Crackling £8.40 kg**
- **B & R Pork Loin less Crackling £8.40 kg**
- **B & R Pork Loin £8.40 kg**
- **Slow Cook Pork Shoulder £7.49Kg**
  Ideal for Pulled Pork

Game

- **Pheasant £5.00 each £9.00 a brace**
- **Partridge £5.00 each £9.00 a brace**
- **Wild Ducks £5.00 each £9.00 a brace**
- **Guinea Fowl**
- **Venison Haunch & Steaks**

Ribble Reward Beef Roasting Joints

Farm Assured Matured British Heifer & Steer Meat.
Competitively priced & prepared to your specification.
Prices may vary to those listed.

Easy Carve - Boneless;

- **Topside of Beef £14.00 kg**
- **Silverside of Beef £14.00 kg**
- **Salmon Cut of Beef £14.00 kg**
- **Rolled Sirloin £24.00 kg**
- **2Kg + Rolled Ribs of Beef**
- **Ribeye Roast**

Put the rib in the ribble valley with andertons ribs of beef

- **Rib on the Bone (1 to 5 Ribs)**
- **Wing Ribs (sirloin on the bone)**


Ribble Reward Beef

Mistletoe & Swine

- **Succulent Gammon Joints £6.89 kg**
- **Gammon Slices £8.29 kg**

Hand Crafted Sausage Sensations

- **Christmas Sausage £7.99kg**
- **Venison Sausage £7.99kg**
- **Hog Roast Sausage £7.99kg**
- **1lb Pork Sausage Meat Sticks £3.35 Each**
- **Traditional Pork Sausages £6.69 kg**
- **Traditional Pork Chipolatas £6.69 kg**
- **Cumberland Sausage £6.69 kg**
- **Irish 'Black Pepper & Guinness' £7.99 kg**
- **Italian Sausage £7.99 kg**
- **'Welsh Dragon' Chili Sausage £7.99 kg**
- **Olde English Pork and Country £7.99 kg**
- **Tomato Sausage £7.59 kg**
- **20 XL Pigs in Blankets £7.90 per TRAY**
- **5 x Sausage Rolls Ready to Bake £4.50**
  Fresh & Frozen

Top your turkey with our home cured streaky or all fat bacon for best results

Bacon & Cured Products

- **Home Cured 'Streaky' Bacon £9.81 kg**
- **Home Cured 'All Fat' Bacon £9.81 kg**
- **Home Cured 'Back' Bacon' £8.99 kg**
- **Home Cured 'Middle' Bacon £9.81 kg**
- **Rindless 'Back Bacon' £6.99 kg**
- **Rindless 'Streaky' Bacon £9.99 kg**
- **DRY Smoked 'Back Bacon' £9.42 kg**
- **DRY Smoked 'Streaky' Bacon £14.24 kg**
- **DRY Smoked 'Middle' Bacon £13.24 kg**
- **Brined Ox Tongues**

Since all our products are 100% natural we cannot guarantee exact weights, however we will provide you with products as close to the requested weights as possible.

Wide selection of other pulled & sliced cooked meats

- **Boiled,Roast & Smoked Ham**
- **Roast Beef, Potted Beef, Corned Beef,**
- **Roast Turkey, Roast Pork & Ox Tongue**
- **Black Pudding & Haggis**

Ready Cooked Joints

Cooked to order ;
- Half ~ 2kg
- Full ~ 4kg

- **Roast Turkey**
- **Boiled Ham**
- **Roast Ham**
- **Smoked Roast Ham**
- **Roast Beef**

Pies & Sausage Rolls

- **Pork Pies £1.60 Each**
- **1lb Pork Pies £5.60 Each**
- **2lb Pork Pies £11.00 Each**
- **Sausage Rolls £1.20 Each**

Take & Bake Family Pies

We have a selection of frozen bake at home products for your convenience.

- **Minced Steak & Onion**
- **Chicken & Mushroom**
- **Steak & Onion Pies**
- **Meat and Potato Pies**
- **Chunky Steak**
- **Cheese & Onion Pies**

SAFE CHRISTMAS ORDERING & COLLECTION

Helping you to keep space and stay safe, we have THREE options available to customers this year:

1) BUTCHERS SHOP

Orders placed at the shop: 19 -23 Derby Road, Longridge PR3 3JT are paid for on collection and will be available on the day requested.

Handy Car Parking opposite St Wilfrid's Church.

Please don't forget your order number!

** We have limited the number of people in the shop to THREE.
Hand sanitiser is available, and masks must be worn**

2) WEBSITE - HOME DELIVERY

ONLINE ordering available until 19th December 2020 www.brendanandertonbutchers.co.uk

Contactless FREE all-day home delivery service on the following days:

•Tuesday 22nd December 8.30am – 5.00pm
•Wednesday 23rd December 8.30am – 6.00pm

****NO Delivery on CHRISTMAS EVE****

**It is important that you are at home to receive your delivery. Failed deliveries will be returned to site and available the next day for CLICK & COLLECT at the Catering Site NOT the Butchers shop. Second attempt deliveries will not be made. Please see below .

3) WEBSITE - CLICK & COLLECT

ONLINE ordering available until 19th December 2020 www.brendanandertonbutchers.co.uk

'Pop Up' Drive Through / Click & Collect Point from our Catering Site:
The Old Barn, Higher College Farm, Lower Road, Hothersall PR3 2YY.
Please observe hands, face, space and don't forget your order number!

Collection Times:

• Wednesday 23rd December 9.00am - 4.00pm
• Christmas Eve 9.00am - 1.00pm

CHRISTMAS GIFTS AT ANDERTON'S

E- VOUCHERS

THIS YEAR WE ARE OFFERING
E- VOUCHERS
FOR OUR ONLINE SHOP OR
TRADITIONAL VOUCHERS FROM
THE BUTCHERS SHOP

VISIT
WWW.BRENDANANDERTONBUTCHERS.CO.UK
FOR MORE INFROMAITON

SHEEP SKIN RUGS

Single Sheep Skin £55.00 Double Sheep Skin - £110.00
Reindeer Skin £140.00

Additional colours available online

TURKEY COOKING TIMES

Preheat oven: 200˚C, Fan 180˚C, Gas 6

Generously rub with soft butter then season with salt & pepper. Layer the breast with rashers of overlapping bacon; loosely wrap in a foil 'tent so that there is air space between the bird and foil.

Place into a pre-heated oven

Cooking time guidelines for turkey weight ranges:

1. Cook for 20 minutes in the preheated oven to seal in the juices.

2. Turn the oven down to 180˚C, Fan 160˚C, Gas 4 and roast:

- 10-12lb Turkey = 3-3½ hrs approx
- 12-14lb Turkey= 3½ -4¼ hrs approx
- 14-16lb Turkey = 4 ¼ - 4 ¾ hrs approx
- 16lb-18lb Turkey = 4 ¾ - 5 ½ hrs approx

*As a general rule calculate 20mins per lb

3. Turn the oven back up to 200˚C, Fan 180˚C, Gas 6: Remove the foil and bacon and roast for approximately 20 minutes or until the breast is golden brown.

4. Remove from the oven and cover with foil to stop the heat escaping. To ensure that you have the perfect roast turkey rest for 20-30 minutes. This allows the juices to settle and run back into the meat.

SHOP OPENING TIMES

Normal opening hours up until

Tuesday 22nd Dec	7.30am – 5.30pm
Wednesday 23rd Dec	7.30am – 5.30pm
Christmas Eve	7.00am – 2.30pm
Christmas Day	CLOSED
Boxing Day	CLOSED
Monday 28th Dec	8.00am – 1.00pm
Tuesday 29th Dec	7.30am – 5.30pm
Wednesday 30th Dec	7.30am – 5.30pm
New Year's Eve	7.30am – 2.30pm
New Year's Day	CLOSED
Saturday 2nd January	Normal Hours Resume

PLEASE

Keep your order number and bring it with you on collection!

**If possible please try not to change your collection day.
If you need to amend your order, please let us know by the 19th of December.**

Should you require any advice please do not hesitate to ask one of our team.

Merry Christmas from All at Andertons