Where does our Meat come from?

Buckmoorend Farm produces exceptional quality beef and lamb alongside locally sourced free-range pork, butchered onsite and available for sale from our farm shop. To do this, we put the farming first. It's how we maintain our reputation for our fabulous tasting meat.

Buying local food means it travels less distance to you. It also means we can carry on farming using traditional methods without intensifying our production - it's better for the animals and it encourages growth of all manner of wild flowers and natural grasses. Social benefits also lie at the heart of what we do.

Where do our Turkeys come from?

As in previous years we obtain our tasty and succulent turkeys from the Pearce Family in Stoke Mandeville.

All turkeys are free-range and reared in accordance with the strict welfare standards of the Traditional Farm Fresh Turkey Association.

They are only fed high quality cereal and are matured slowly on grass to develop a succulent, fuller flavour. All turkeys are provided oven ready in a box. Please note although we will do our best to meet your preferred weight, turkeys like elves & reindeers, come in all different shapes & sizes and their final weight cannot be guaranteed.

How much do I need?

We recommend approximately 250g boneless meat per person or 500g with the bone in. E.g. for 10 diners a 5kg turkey will suffice. However, don't forget the sandwiches! With vegetables it will depend on the different varieties, but we are happy to advise.



Deposit

We kindly ask for a 50% deposit for the meat only.

BUCKMOOREND FARM
Butlers Cross | HP17 0UT | 01296 624425
info@buckmoorendfarm.co.uk www.buckmoorendfarm.co.uk

Cut/Size	Price per kg
Free-Range Festive Meats	
Turkey 4.5 – 5.9kg	£20.12
Turkey 6.0 – 6.9kg	£18.74
Turkey 7.0 – 9.4kg	£18.02
Turkey 9.5 – 11.0kg	£17.57
Turkey Crown (legs included)	£33.52
Turkey Dukes Cut (rolled breast & leg)	£55 - £65 (total cost)
Capon (Cockerel) 3.0 – 4.0kg	£14.50
Duck 2.0 – 2.7kg	£14.00
Goose 4.5 – 6.0kg	£24.50
Sirloin Joint (boned & rolled)	£44.00
Rib of Beef Joint	£43.00
Chateaubriand	£78.00
Beef Belgravia (marinaded rolled forerib and fillet)	£80.00
Leg of Lamb	£23.00
Pork Loin Joint (boned & rolled)	£14.95
Porchetta Joint (traditionally stuffed)	£20.00
Gammon Joint**	£17.95
Cooked Ham Joint** (honey glazed)	£28.00
Back Bacon** (approx. 24 rashers/kg)	£20.00
Streaky Bacon** (approx. 24 rashers/kg)	£20.00
Pigs in Blankets* (approx. 15/kg)	£19.50
Chipolatas* (approx. 20/kg)	£13.50
Sausages* (approx. 10/kg)	£13.50
Sausagemeat*	£12.95
Sausagemeat Stuffing*	£15.00



*Gluten Free available **Smoked or Unsmoked available

Other Cuts, Accompaniments & Treats

If you prefer any other cuts of meat or some of our other delicious produce like our Festive Pork Pies, Sausage Rolls, Vegetables, Stuffing, Sauces, Christmas Puddings & Cakes to name a few just let us know. Visit our website for more information.

How to Order

Give us a call, visit our website, drop us an email, or better yet pay us a visit to discuss your order & see what other delicious festive produce & gifts we have on offer. To avoid disappointment, we highly recommend placing your order by 1st December.

info@buckmoorendfarm.co.uk www.buckmoorendfarm.co.uk



Need a gift for that special someone?

We offer a personalised hamper service to create the perfect gift.

Visit us to fill your hamper with our range of festive goodies as you please or let us know some likes (and a budget!) and we can make them up for you.

The ideal gift for the person who has everything, the food lover, the one no-one knows what to buy for or a great way to say Thank You & Merry Christmas to your employees & colleagues!

merry Christmas
&
HAPPY NEW YEAR

Buckmoorend

farm shop | butchery | kitchen



Thank you for your orders and support over the past year.

We wish you a very Merry Christmas & a Happy New Year.

From the Buckmoorend Farm Team

Festive Shop & Kitchen Hours

Monday 21st December, CLOSED
Tuesday 22nd December, 10am – 4pm
Wednesday 23rd December, 10am – 4pm
Thursday 24th December, 10am – 12pm*
Friday 25th December, CLOSED
Saturday 26th December, CLOSED
Sunday 27th December, 10am – 4pm
Monday 28th December, 10am – 4pm
Tuesday 29th December, 10am – 4pm
Wednesday 30th December, 10am – 4pm
Thursday 31st December –
Monday 11th January, CLOSED

*The Kitchen will be closed

merry Christmas
&
HAPPY NEW YEAR