

Your Local Butchery
Festive Food
Brochure 2023
Order Now


STARVEALL
Exceptional Christmas Turkeys

*Slowly reared, to the highest welfare standards
The finest turkey you ever tasted*

great
taste
★ ★ ★

great
taste
★ ★ ★

great
taste
★ ★ ★

great
taste
★ ★ ★

The
MANOR
Butchery

The
HILLINGDON
Butchery



A Time to Enjoy Great Food with Family & Friends



Welcome to our festive brochure 2023.

**This year we're introducing Starveall Turkeys
our new supplier for bronze turkeys and
free-range geese. It's a great farm producing
exceptional quality table birds for Christmas.**

*Across the next few pages, you'll find
information on all our most popular quality
craft cuts. Including all your essential
accompaniments like our hand-rolled pigs in
blankets, sausagemeat stuffings and ham joints
for boxing day.*

*Wishing all our customers a
wonderfully festive Christmas, and a
happy new year from Chris and the team.*

The last date for Christmas orders is 16th December.

I highly recommend placing your order as early as possible.

Visit our online shop www.manorbutchery.co.uk, phone, or call in to your local shop.

Collect your order from 20th December.

The
MANOR
Butchery

69 VICTORIA ROAD
RUISLIP HA4 9BH
01895 634046

The
HILLINGDON
Butchery

319 LONG LANE
HILLINGDON UB10 9JU
01895 270620



STARVEALL

Exceptional Christmas Turkeys

*Slowly reared, to the highest welfare standards
The finest turkey you ever tasted*



The Most Succulent & Delicious Turkey

Award-winning Free-Range Bronze Turkeys

We have partnered with Starveall, an independent, family run turkey farm less than 50 miles from our butchery in Ruislip.

Starveall rear their turkeys slowly, the traditional way. Feeding them on a natural vegetable diet, with no harmful artificial additives.

Welfare is at the top of their agenda and they take great care to ensure that all their birds are healthy and contented.

Before your Starveall Christmas turkey reaches the table, it will have been dry-plucked and hand-finished and then hung, to bring out the full flavour. Starvealls tried and tested methods produce the most succulent and delicious turkey you'll ever taste.



Our Starveall turkeys come with full cooking instructions and tips from the experts for the perfect Christmas roast.



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Exceptional Christmas Turkeys

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Independent farmers, Starveall rear traditional free-range turkeys that they supply to high-end stores, including Harrods. Their turkeys are especially sought after for their succulence and flavour, as well as their high welfare standards.



WHOLE TURKEY

The classic table centre piece

Starveall traditional whole bronze turkeys come individually boxed with easy-to-follow cooking instructions, fresh herbs, recipes and a pop-up timer - guaranteeing success in the kitchen on Christmas Day!

Available sizes 4 – 10kg+

£19.00/kg

BRONZE TURKEY CROWN

Perfect for lovers of white meat

For those who don't care for dark meat, a Crown is a whole turkey on the bone, with the legs removed.

They cook relatively quickly and provide plenty of succulent breast meat.

Available in 4 sizes:

Small 2 – 3kg

Medium 3 – 4kg

Large 4 – 5kg

Extra Large 5kg+

£26.00/kg



CHRISTMAS TURKEY BREAST

Starveall white turkey breast roast

Boneless and easy to carve, the Starveall barn-reared white Turkey breast roast is 100% breast meat.

Available in 3 sizes:

Small 1.5 – 2kg (serves 4-6)

Medium 3 – 4kg (serves 8-12)

Large 5 – 6kg (serves 16-20)

£25.00/kg





PACKINGTON
— FREE RANGE —

WHOLE COCKEREL

A great alternative to a turkey, Packington Free Range cockerels are larger male chickens which have been slowly reared for exceptional taste.



Available in 4 sizes:

Small 3kg - 4kg (serves 8 - 10)

Medium 4kg - 5kg (serves 10 - 12)

Large 5kg - 6kg (serves 12 - 15)

Extra Large 6kg+ (serves 15 - 18)

£15.95/kg

WHOLE FREE-RANGE CHICKEN

Available sizes:

1.5kg - 3kg

£11.95/kg



TURKEY BREAST ROAST

Lovingly prepared by our expert butcher



Quite simply the easiest way to cook and carve turkey this Christmas!

We wrap our turkey breast roasts in dry-cured streaky bacon to retain flavour and succulence.

Available to order pre-stuffed with sage and onion sausage meat stuffing.

Available in 3 sizes:

Small 1.5kg - 2kg (serves 4-6)

Medium 3 - 4kg (serves 8-12)

Large 5 - 6kg (serves 16-20)

£17.50/kg



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GEESE

Free-Range from Starveall, Buckinghamshire



FREE RANGE WHOLE GEESE

Starveall geese are slowly reared until they reach full maturity. They feed mainly on grass, supplemented by a natural diet with no food additives. This traditional rearing method ensures that their meat will be rich and succulent.

Available sizes 4 – 6kg

£20.95/kg

WHOLE DUCKS FROM CREEDY CARVER

Creedy Carver ducks are slow-grown, ethically reared, and free to roam the grassy paddocks on their farm in the lush Devon countryside. Traditionally dry-plucked and hand-finished ensuring superior quality and taste.

Available sizes 2 – 3kg

£13.60/kg





MACDUFF
1890
ALWAYS LEADING THE FIELD

SCOTCH LAMB

From MacDuff, Scottish Farms



Pasture raised in the Scottish lowlands.

Hung on the bone for intensely flavoursome tender meat.

BEST SELLER



WHOLE LEG OF LAMB

Roast lamb is always a popular choice for Christmas. Presented part-boned for easy carving and hand tied with string and a sprig of rosemary, leg offers beautifully lean and tender meat.

(approx. Half 1.5kg,

Whole 2.5kg, Carvery 3kg)

£19.95/kg

BONED & ROLLED SHOULDER OF LAMB

Skilfully butchered by us into a completely boneless joint with excess fat removed for an easy to cook slow roasting lamb joint.

(approx. 2kg Whole)

£19.50/kg

BONED & ROLLED LEG OF LAMB

Whole leg of lamb with the bone remove and prepared into an easy to cook and carve roasting joint.

(approx. 1kg Half,
2kg Whole)

£22.50/kg

RACK OF LAMB

Delicately sweet and tender lamb cutlets. Beautifully French-trimmed with eight bones per rack.

(approx. 800g)

£30.50/kg

CHRISTMAS BEEF

From MacDuff, Scottish Farms



Prime MacDuff Scotch Beef matured on the bone for tenderness.

ROLLED SIRLOIN

Beautifully marbled prime Scotch sirloin, simple to roast and carve, will make a cracking centrepiece to any festive table.

BEST SELLER



(1kg - 6kg)

£45.00/kg

DRY-AGED SCOTCH CARVERY RIB OF BEEF

Our most popular festive roasting joint. Cut from the forequarter, this mouth-watering beef joint is full of fantastic marbling and intense flavour.

BEST SELLER



(1.5kg - 6kg)

£35.00/kg

COTE DE BOEUF

Thick cut dry-aged rib-eye steak on the bone with fantastic marbling and flavour. Ideal for two to share.



(approx. 800g-1kg each)

£42.50/kg

SIRLOIN WING RIB

A gently marbled dry-aged Scotch sirloin on the bone which makes a fabulous sharing steak.



(approx. 1.2kg each)

£32.95/kg

CORNER-CUT TOPSIDE

A classic roast cut from the hindquarter. Lean, tender and flavoursome.



(1kg - 5kg)

£19.95/kg

CENTRE-CUT FILLET STEAK

Suitable for flash roasting or to create your own Beef Wellington.



(1kg - 2kg)

£69.95/kg

PORK

From Packington Free-Range, Staffordshire



BEST SELLER

ROLLED PORK LOIN

Cut from the loin, this lean joint has been boned and rolled for ease of carving. It comes ready scored for perfect crackling.

(1kg – 3kg)

£18.50/kg

BELLY OF PORK

The perfect cut for a slow festive roast offering a generous layer of crackling.

BONE-IN

(1kg – 4kg)

£13.95/kg

BONELESS

(1kg – 4kg)

£14.95/kg

ROLLED SHOULDER PORCHETTA OF PORK

Tender, juicy and succulent, Shoulder can be roasted and carved or cooked low and slow and used for deliciously tasty pulled pork.

(1kg – 4kg)

£15.50/kg

PORCHETTA

Boneless loin and belly of pork in a piece, prepared ready for you to create your own Porchetta to season and flavour yourself.

(1kg – 5kg)

£17.50/kg



CHRISTMAS GAMMON

Perfect for Christmas Eve or Boxing Day

COOKED GAMMON HAM

Our delicious festive hams are succulent and juicy.

PLAIN - £18.50/kg (add your own glaze)

HONEY ROASTED - £20.50/kg

Available in 3 sizes:

Small 1.5kg (serves 4 - 6)

Medium 3kg (serves 10 - 15)

Large 5kg+ (serves 15+)

TRIPLE SMOKED GAMMON ON THE BONE

Specially prepared for Christmas these bone-in smoked hams are best baked in the oven.

(approx. 4kg Half, 9kg Whole)

£11.95/kg

READY TO COOK GAMMON JOINTS

Our succulent and juicy fresh gammons require minimal effort to cook!

(approx. 1.5 - 5kg)

UNSMOKED - £10.95/kg

SMOKED - £11.95/kg

BACON LOIN JOINT

Cured boneless loin of pork ready for boiling or baking. The narrow shape of the loin makes it easy to carve and you can add your own glaze and return to the oven for finishing!

(approx. 1kg - 3kg)

£12.95/kg

ALL THE TRIMMINGS

PIGS IN BLANKETS

Christmas dinner wouldn't be complete without Pigs in Blankets! Prime pork Chipolatas wrapped in our dry-cured streaky bacon.

£20/kg

DRY CURED BACON

We cure and slice all our own bacon on-site using free-range pork loin and bellies.

BACK BACON

UNSMOKED - £19.50/kg

SMOKED - £20.50/kg

STREAKY BACON

UNSMOKED - £18.50/kg

SMOKED - £19.50/kg

SAUSAGES AND STUFFING

All freshly prepared in-house using Packington free-range pork.

Manor Banger Sausages £12.50/kg

Prime Pork Chipolatas £13.50/kg

Cumberland Sausages £12.50/kg

Pork & Cracked Black Pepper Sausages £13.50/kg

Wild Boar & Apple Sausages £16.95/kg

Venison & Red Wine Sausages £15.90/kg

Sage & Onion Stuffing £13.95/kg

Manor Banger Sausage meat £12.95/kg

Christmas Opening Hours



Wednesday 20th	9am – 6pm	7am – 4pm
Thursday 21st	9am – 6pm	7am – 4pm
Friday 22nd	9am – 6pm	7am – 4pm
Saturday 23rd	8am – 6pm	7am – 4pm
Christmas Eve	8am – 3pm	7am – 3pm
Christmas Day	CLOSED	CLOSED
Boxing Day	CLOSED	CLOSED
Wednesday 27th	CLOSED	CLOSED
Thursday 28th	9am – 4pm	7am – 4pm
Friday 29th	9am – 6pm	7am – 4pm
Saturday 30th	9am – 6pm	7am – 4pm
New Years Eve	9am – 4pm	8am – 4pm
New Years Day	CLOSED	CLOSED
Tuesday 2nd	9am – 6pm	7am – 4pm

15% OFF

JANUARY 2024
ONLINE SHOP
VOUCHER CODE
15JAN



Online orders over £80 in January

Terms & conditions: 15% off your first online order over £80 placed in January 2024. Minimum order £80. Valid only at MANORBUTCHERY.CO.UK. Expires 31st January 2024. Not valid with any other promotion or discounted items. Offer is not transferable and there is no cash alternative. Use one time code 15JAN at checkout. Manor Farm Butchery Ltd. reserve the right to withdraw this offer at any time. Valid while stocks last.

**WE WOULD LOVE TO HEAR FROM YOU.
PLEASE TELL US WHAT YOU THINK ABOUT
OUR PRODUCTS USING MY EMAIL
CHRIS@MANORBUTCHERY.CO.UK**



MANORBUTCHERY.CO.UK