

# MERRY CHRISTMAS FROM ALL OF US AT BUTCHERS QUARTER

Any Questions please call us on - 0161 302 2850

## Festive Order Form 2024

Name
Phone
Email

Order Number	
Deposit Paid	

£25

<b>Collection Date</b>	Sat 21st <input style="width: 50px;" type="text"/>	Sun 22nd <input style="width: 50px;" type="text"/>	Mon 23rd <input style="width: 50px;" type="text"/>	Tues 24th <input style="width: 50px;" type="text"/>
<b>Last Order Date for all birds - 8th December</b>	<i>* up to 12 noon only</i>			

<b>Free Range Turkey</b>
Bronze Free Range Turkey (Full Bird with giblets)
Guide Price - £22/KG (approx)

<input style="width: 30px;" type="text"/>	<b>Small</b> 4-6Kg
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<input style="width: 30px;" type="text"/>	<b>Medium</b> 6-8 Kg
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<b>Turkey Breast</b> (Boneless Crown)
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Unstuffed	<input style="width: 30px;" type="text"/>	1/2 Breast Feeds 2-3
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<input style="width: 30px;" type="text"/>	1 Breast Feeds 4-6
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<input style="width: 30px;" type="text"/>	Double Breast Feeds 10-14
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<b>Turkey Breast Stuffed</b> (Butterfly Stuffed)
<i>Sage &amp; Onion</i>

Stuffed	<input style="width: 30px;" type="text"/>	1/2 Breast Feeds 2-3
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<input style="width: 30px;" type="text"/>	1 Breast Feeds 4-6
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<input style="width: 30px;" type="text"/>	Double Breast Feeds 10-14
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<b>Capon TBC</b>
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<input style="width: 30px;" type="text"/>	3-5Kg
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<b>Goose £30/KG (approx)</b>
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<input style="width: 30px;" type="text"/>	Approx 4-6KG
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<b>Duck £16/kg (approx)</b>
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<input style="width: 30px;" type="text"/>	2-3KG
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<b>Beef</b>
<b>Cote de Boeuf £45/KG</b>
Min 30 Day Dry Aged

<input style="width: 30px;" type="text"/>	1-Rib
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<input style="width: 30px;" type="text"/>	2-Rib
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<input style="width: 30px;" type="text"/>	3-Rib
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<input style="width: 30px;" type="text"/>	4-Rib
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<b>Chateaubriand £70/KG</b>
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<input style="width: 30px;" type="text"/>	500g
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<input style="width: 30px;" type="text"/>	1KG
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<input style="width: 30px;" type="text"/>	1.5KG
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<b>Rolled Sirloin Roast £48/KG</b>
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<input style="width: 30px;" type="text"/>	1-2KG
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<input style="width: 30px;" type="text"/>	2-3KG
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<input style="width: 30px;" type="text"/>	3-4KG
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<b>Lamb</b>
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<input style="width: 30px;" type="text"/>	<b>Leg</b> £25/KG (up to 3KG)
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<input style="width: 30px;" type="text"/>	<b>Shoulder</b> £23.5/KG (up to 3.5KG)
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<input style="width: 30px;" type="text"/>	<b>Rack</b> £40/KG Full
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<b>Pork</b>
<b>Gammon £18/KG</b>

<input style="width: 30px;" type="text"/>	1-2KG
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<input style="width: 30px;" type="text"/>	2-3KG
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<input style="width: 30px;" type="text"/>	3-4KG
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<b>Porchetta £25/KG</b>
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<input style="width: 30px;" type="text"/>	Approx 2-7 Kg
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*House Speciality - middle of Pork (loin and belly) seasoned with garlic, lemon, rosemary, thyme, Bay, salt and pepper.*

<b>Other Requests</b>
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# MERRY CHRISTMAS FROM ALL OF US AT THE BUTCHERS QUARTER

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## Cheese Order Form 2024

Cheese	Tick Below
<b>Christmas Selection - Minis</b>	
<b>Vacherin Mont D'or Mini</b> 500g      £ 18.00 Distinctive soft cheese speciality from Jura. Wrapped in spruce bark, this cheese can be eaten by itself or baked in the oven.	<input type="checkbox"/>
<b>Petit Langres</b> 200g      £ 10.50 Traditionally served by pouring champagne into the centre divet on top of the cheese. Rich, buttery and bacon-like flavour	<input type="checkbox"/>
<b>Baron Bigod</b> 250g      £ 12.50 Aged for 5 weeks and made with pasteurised cow's milk. This cheese is delicious baked in an oven with garlic and white wine.	<input type="checkbox"/>
<b>Baron Bigod Truffle</b> 250g      £ 23.50 Aged for 5 weeks and made with pasteurised cow's milk and flavoured with black truffle. Divine.	<input type="checkbox"/>
<b>Durrus og</b> 200g      £ 8.00 Prize winnig washed rind cheese from Ireland. Pasturised cows milk.	<input type="checkbox"/>
<b>Epoisses mini</b> 250g      £ 17.50 Distinctive raw cows milk cheese washed in a local brandy and aged for over 4 weeks. Banned from public transport!	<input type="checkbox"/>
<b>Selles Sur Cher</b> 180g      £ 9.00 Unpasteurised goats milk cheese from the Loire Valley. Rolled in edible vegetable ash with a smooth cream finish	<input type="checkbox"/>
<b>Cut Cheese - Approximate weights</b>	
<b>Kolston Basset Blue Stilton</b> £33/Kg A Strong, salty and creamy classic blue!	250g <input type="checkbox"/>
<b>Gorgonzola</b> £32/Kg A decadent oozing blue cheese with rich sweetness and a lingering spiced finish.	250g <input type="checkbox"/>
<b>Alp Blossom</b> £43/Kg Cows Milk Austrian cheese pressed with Alpine flowers	250g <input type="checkbox"/>
<b>Isle of Mull Cheddar</b> £32/Kg A Mature, tangy scottish cheddar	250g <input type="checkbox"/>
<b>Elrick Log</b> £56/Kg Shop favourite unpasteurised goats milk rolled in ash to firm a wonderful salty skin.	200g <input type="checkbox"/>
<b>Manchego Iniesta</b> £47/Kg Aged for six months and made with unpasteurised ewe's milk this cheese is sweet and sheepy with a sharp, grippy tang on the end.	250g <input type="checkbox"/>
<b>Prima Donna</b> £26/Kg Firm favourite pasturised cows milk, aged gouda with parmesan. Super and salty!	250g <input type="checkbox"/>
<b>Quince Jelly - £25.KG</b> £25/Kg	150g <input type="checkbox"/>
<b>Penrith 'Toffee Shop' handmade Fudge</b> Butter Festive	<input type="checkbox"/> <input type="checkbox"/>
<b>To Accompany</b> Wine, Port, Sherry, Chutneys and Biscuits all available at the Shop.	
<b>Other Notes / Requests</b>	