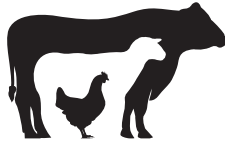


AWARD WINNING DRY-CURED BACON AND HOMEMADE SAUSAGES



LEE PARROTT

QUALITY BUTCHERS

LOCALLY SOURCED MEATS



When placing a Christmas order please include...

- Your Name
- Contact Telephone Number
- Details of your order – hamper and/or any single products
- Date you would like to collect
- Please order by Saturday 14th December

CHRISTMAS OPENING TIMES

Wednesday 18th December 8.00am-5pm
Thursday 19th December 8.00am-5pm
Friday 20th December 8.00am-6pm
Saturday 21st December 8.00am-6pm
Sunday 22nd December 9.00am-3pm
Monday 23rd December 8.00am-6pm
Tuesday 24th December (Christmas Eve) 8.00am-1pm
Wednesday 25th December (Christmas Day) CLOSED

Thursday 26th December (Boxing Day) CLOSED
Friday 27th December 9.00am-1pm
Saturday 28th December 9.00am-1pm
Sunday 29th December CLOSED
Monday 30th December 9.00am-1pm
Tuesday 31st December (New Years Eve) 9.00am-1pm
Wednesday 1st January (New Years Day) CLOSED
Thursday 2nd January 9.00am-1pm

To place a Christmas order, you can:

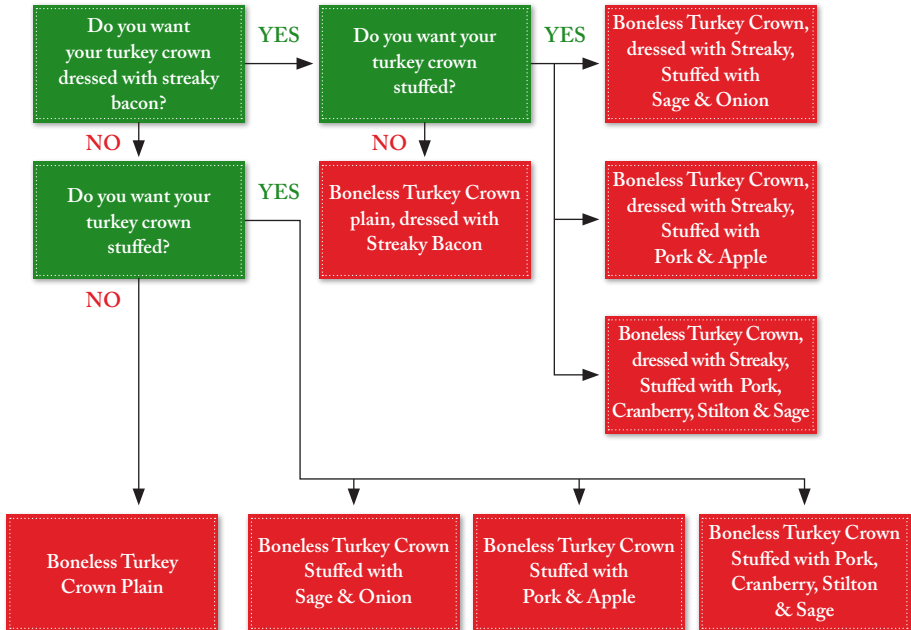
- Call the shop on 01270 763663
- Email at parrottbutch_35@hotmail.com
- Message on Facebook - Lee Parrott Quality Butchers

Full range of products available on the website
www.LeeParrottQualityButchers.com



Build your own fresh Boneless Turkey Crown

£12.95
PER KG



Wishing all our
customers a very
Merry Christmas and
a Happy New Year





Christmas Meat Hampers

HAMPER 1

1kg Boneless Turkey Crown
1kg Dry Cured Gammon Joint
12 Pigs in Blankets

£30
SAVE £1.40

HAMPER 2

2kg Boneless Turkey Crown
(Plain or stuffed)
1kg Dry Cured Gammon Joint
1kg Beef Roasting Joint
1kg Lean Pork Roasting Joint
500g Dry Cured Streaky Bacon
500g Cheshire Pork Sausage

£65
SAVE £7.90

HAMPER 3

4kg Boneless Turkey Crown
500g Dry Cured Streaky Bacon
500g Dry Cured Back Bacon
500g Cheshire Pork Sausage

£65
SAVE £3.85

HAMPER 4

4lb to 5lb Fresh Whole Chicken
1kg Dry cured Gammon Joint
1kg Beef Roasting Joint
1kg Lean Pork Roasting Joint
1kg Braising Steak
500g Dry cured Streaky Bacon
500g Cheshire Pork Sausage

£65
SAVE £2.35

HAMPER 5

10lb Whole Turkey
500g Dry cured Streaky Bacon
500g Cheshire Pork sausage

£70
SAVE £2.52

HAMPER 6

4lb to 5lb Duck Royale
(Duck with Breast bone removed then
stuffed with chicken and Sage & Onion)
1kg Dry Cured Gammon Joint
1kg Beef Roasting Joint
1kg Lean Pork Roasting Joint
500g Dry Cured Streaky Bacon
500g Cheshire Pork Sausage

£75
SAVE £1.58



Large Hamper Range

HAMPER 7

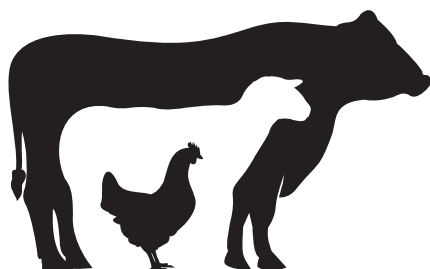
3.6kg Boneless Turkey Crown
1.5kg Beef Roasting Joint
1.5kg Lean Pork Roasting Joint
1.5kg Dry cured Gammon Joint
1.5kg Cheshire Pork Sausage
1kg Braising Steak
500g Dry cured Streaky Bacon
500g Dry Cured Back Bacon
4 Pork Chops
1 Dozen Eggs

£130
SAVE £21.49

HAMPER 8

4.5kg (10lb) Fresh Whole Turkey
1.5kg Beef Roasting Joint
1.5kg Lean Pork Roasting Joint
1.5kg Dry cured Gammon Joint
1kg Cheshire Pork Sausage
1kg Braising Steak
500g Dry cured Streaky Bacon
500g Dry cured Back Bacon
4 Pork Chops
1 Dozen Eggs

£140
SAVE £26.80



LOCALLY
SOURCED
MEATS



Christmas Product Price List

Product

Price

Whole Turkey (9lb to 26lb)	£6.20 per lb
Boneless Turkey Crown (any size)	£5.85 per lb
• Plain	
Or stuffed with:	(£12.95 per kg, £5.87 per lb)
• Sage & Onion	
• Pork & Apple Sausage Meat	
Pork, Cranberry, Stilton & Sage	
Whole Geese (9lb to 14lb)	£7.80 per lb
Whole Ducks (4lb to 6lb)	£4.90 per lb
Duck Royale (4lb to 6lb)	
Stuffed with Chicken and Sage & Onion	£6.80 per lb
Chickens (3lb to 5lb)	£2.00 per lb
Chickens (5lb to 7lb)	£3.95 per lb
Chickens (7lb to 10lb)	£4.85 per lb
Beef Fillet	£49.50 per kg
Rib on the Bone	£25.50 per kg
Sirloin / Boneless Rib Beef	£29.80 per kg
Topside / Silverside Beef	£13.90 per kg
Pork Leg Joint	£9.20 per kg
Pork Shoulder	£8.80 per kg
Leg of Lamb on the Bone	£15.00 per kg
Rack of Lamb	£19.90 per kg
Dry Cure Gammon Joints	£12.80 per kg
Cooked Ham Joints	£13.00 per kg
Pigs in Blankets (approx 45p each)	£13.00 per kg



Christmas Cooking Guide

Portion sizes

Obviously everyone's appetites are different but as a guide we recommend

- Boneless meats 250g or just over 1/2lb per portion.
- Meats on the bone 500g or just over 1lb per portion.

Cooking Times

(All based on oven temperature 190 degrees Celsius)

- Boneless Poultry will have to be calculated at 25 minutes per lb + 25 minutes on top.
- Poultry on the bone will have to be calculated at 20 minutes per lb + 20 minutes on top.
- Beef & Lamb Joints
 - RARE 15 to 20 minutes per lb + 20 minutes on top.
 - MEDIUM 20 to 25 minutes per lb + 20 minutes on top.
 - WELL DONE 25 to 30 minutes per lb + 20 minutes on top.
- Pork & Gammon Joints
 - 20 to 25 minutes per lb + 25 minutes on top.

Should you need any additional advice please ask a member of staff.

