• AWARD WINNING DRY-CURED BACON AND HOMEMADE SAUSAGES •

LEE PARROTT

QUALITY BUTCHERS

• LOCALLY SOURCED MEATS •

Christmas 2026

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 before Wednesday 16th December**

CHRISTMAS OPENING TIMES

Friday 18th December 8.00am- 6pm
Saturday 19th December 8.00am- 6pm
Sunday 20th December CLOSED
Monday 21st December 8.00am- 6pm
Tuesday 22nd December 8.00am- 6pm
Wednesday 23rd December 8.00am- 6pm
Thursday 24th December 8.00am- 2pm
Friday 25th December (Christmas Day) CLOSED
Saturday 26th December (Boxing Day) CLOSED
Sunday 27th December CLOSED
Monday 28th December CLOSED
Tuesday 29th December 9.00am- 1pm
Wednesday 30th December 9.00am- 1pm
Thursday 31st December 9.00am- 1pm
Friday 1st January (New Years Day) CLOSED
Saturday 2nd January 9.00am- 1pm

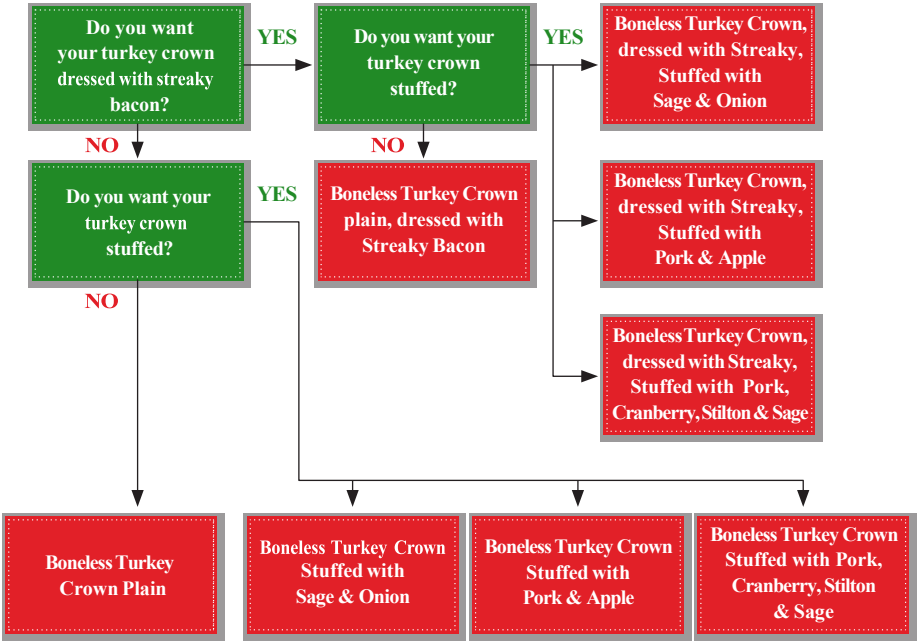
To place a Christmas order, you can:

- **Visit us in Store**
- **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

Build your own fresh Boneless Turkey Crown

£13.99 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
6 Slices of Back Bacon

£35 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

£70 SAVE £7.90

HAMPER 3

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

£70 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

£70 SAVE £2.35

HAMPER 5

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

£75 SAVE £2.52

HAMPER 6

4lb to 5lb Duck Royale
(Whole Duck with the 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

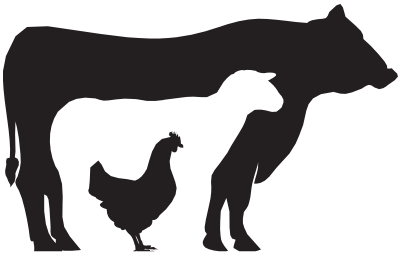
3.6kg Boneless Turkey Crown
1.5kg Beef Roasting Joint
1.5kg Lean Pork Roasting Joint
1.5kg Dry cured Gammon Joint
1.5kg Cheshire Pork Sausage
1kg Braising Steak
500g Dry cured Streaky Bacon
500g Dry Cured Back Bacon
4 Pork Chops
1 dozen Eggs

£135 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
1.5kg Cheshire Pork Sausage
1kg Braising Steak
500g Dry cured Streaky Bacon
500g Dry cured Back Bacon
4 Pork Chops
1 dozen Eggs

£145 SAVE £26.80



LOCALLY SOURCED MEATS

Christmas Product Price List

Product	Price
Whole Turkey (4kg to 11kg)	£13.99 per kg
Boneless Turkey Crown (any size)	£14.50 per kg
• Plain	
Or stuffed with:	£14.50 per kg
• Sage & Onion	
• Pork & Apple Sausage Meat	
Pork, Cranberry, Stilton & Sage	
Whole Geese (4kg to 6kg)	£17.64 per kg
Whole Ducks (1.8kg to 2.7kg)	£10.80 per kg
Duck Royale (1.8kg to 2.7kg)	£14.99 per kg
Stuffed with Chicken and Sage & Onion	
Chickens (1.6kg to 1.9kg)	£4.95 per kg
Chickens (2kg to 3kg)	£8.25 per kg
Chickens (3.1kg to 4.5kg)	£9.50 per kg
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	£13.50 per kg
Pigs in Blankets (approx. 45p each)	£13.00 per kg
Small Pork Pie	£2.95 each
Medium Pork Pie	£6.00 each
Large Pork Pie	£9.00 each

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 1lb + 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.