

CHRISTMAS BROCHURE 2021



All Orders for Hams need to be placed by
Thursday 9th December

Orders for everything else,
need to be placed by **Thursday 16th December**

50% Deposit will be taken at time of ordering,
orders need to be collected before 12:00 noon on
Christmas Eve.

The Hams



St. George's Ham

Cured in our ever-popular, mild and sweet Wiltshire brine, before baking in a glaze of spiced oranges, cinnamon, mace and cloves.

| | |
|----------------------------|------|
| Whole on the bone - 5.5kg+ | £110 |
| Whole boneless- 4.5kg+ | £115 |
| Half boneless - Min 2kg+ | £70 |
| Midi boneless - Min 1.4kg+ | £47 |



Smoked Wiltshire Ham

If you prefer your Christmas Ham smoked, you'll love our Smoked Wiltshire Ham. The light, natural smoke flavour is a perfect addition to this sweet, mild and delicious ham.

| | |
|----------------------------|------|
| Whole on the bone - 5.5kg+ | £100 |
| Whole boneless- 4.5kg+ | £105 |
| Half boneless - Min 2kg+ | £65 |
| Midi boneless - Min 1.2kg+ | £45 |



Uncooked Hams(smoked/un-smoked)

Sometimes a ham just isn't a ham unless you have cooked it yourself!

| | |
|--|--------|
| Wiltshire Whole on the bone - Min 7kg | £75.00 |
| Wiltshire Half on the bone - Min 3.3kg | £52.00 |
| Wiltshire Half Boneless—Min 2.3kg | £55.00 |



Pâté & Terrines



| | 200g | 900g |
|--|-------|--------|
| Chicken Liver Pâté With Brandy | £5.95 | £19.95 |
| Duck Liver & Gammon Terrine With Vine Fruits | £5.95 | £19.95 |
| Pork & Pheasant Terrine | n/a | £19.95 |
| Pork And Wild Boar Pâté With Juniper Berries | n/a | £19.95 |
| Smoked Salmon Pâté | £5.95 | £19.95 |
| Terrine De Campagne, A Coarse Pork Pate With Nutmeg | n/a | £19.95 |

Christmas Accompaniments

| | | |
|---|-------|-------|
| Pigs in Blankets (Pack of 12) | £5.50 | |
| Devils on Horseback (Pack of 12) | £6.50 | |
| Chestnut Forcemeat Stuffing 350g | £3.95 | |
| Cranberry and Apple Forcemeat Stuffing 350g | | £3.95 |
| Sage and Onion Forcemeat Stuffing 350g | | £3.95 |



Cheddar



Pitchfork Cheddar

A full bodied, dense and nutty Cheddar from Trethowan's Dairy in Somerset, with a juicy bite and creamy texture that rolls around the mouth.

| | | | |
|------|--------|------|--------|
| 250g | £9.05 | 500g | £16.55 |
| 1Kg | £33.05 | | |



Lincolnshire Poacher

This cheese typically has long, sweet pineapple flavours, but it can also be rich and savoury. Generally the texture is smooth, close, and densely creamy, almost like a Comté.

| | | | |
|------|--------|------|--------|
| 250g | £7.45 | 500g | £13.60 |
| 1Kg | £27.15 | | |



Smoked Lincolnshire Poacher

Our traditional Lincolnshire Poacher is smoked over untreated oak chips. It spends 24 hours in the smokehouse giving it a rich smokey flavour that compliments the cheese beautifully.

| | | | |
|------|--------|------|--------|
| 250g | £6.00 | 500g | £12.00 |
| 1Kg | £24.00 | | |

Blue Cheese



Colston Bassett Stilton Approx Weight: 8.32kg

Stilton is one of Britain's best known cheeses, and the Colston Bassett that we buy has an ideal balance of fruity and floral blue veining and creamy, buttery paste.

| | | | |
|------|--------|-----|--------|
| 1/16 | £12.95 | 1/8 | £25.50 |
| 1/4 | £47.00 | | |



Pevensey Blue Approx Weight: 2.3kg

A creamy, Gorgonzola-like blue, the flavour of which deepens and sweetens as it matures until it is reminiscent of hazelnut chocolate: creamy and sweet but with a pleasantly nutty bite.

| | | | |
|-----|--------|-----|--------|
| 1/8 | £10.95 | 1/4 | £21.90 |
| 1/2 | £42.95 | | |



Shropshire Blue Approx Weight: 7kg

A creamy, savoury pasteurised cow's milk cheese with a slight yeasty bite from the blue veining.

| | | | |
|------|--------|-----|--------|
| 1/16 | £14.95 | 1/8 | £29.90 |
| 1/4 | £58.00 | | |

British Territorials



Cornish Kern Approx Weight: 4kg

A smooth and well-rounded cheese with a bright, nutty sweetness and rich depth of flavour resulting from the lengthy maturation process and Alpine-like make of the cheese.

| | | | |
|------|--------|-----|--------|
| 1/16 | £8.50 | 1/8 | £16.70 |
| 1/4 | £33.40 | 1/2 | £66.00 |



Cornish Yarg Approx Weight: 4kg

A delicate, yoghurt cheese, which is wrapped in nettle leaves. Cornish Yarg tends to have a fluffy textured centre with lactic flavours and a buttery, creamy breakdown under the slightly earthy edible rind.

| | | | |
|------|--------|-----|--------|
| 1/16 | £7.95 | 1/8 | £15.50 |
| 1/4 | £31.00 | 1/2 | £61.00 |



Gorwydd Caerphilly Approx Weight: 4.0kg

This cheese presents flavours which are fresh and richly lactic at the centre; closer to the rind the flavour becomes more mushroomy, savoury, and earthy.

| | | | |
|------|--------|-----|--------|
| 1/16 | £8.40 | 1/8 | £15.45 |
| 1/4 | £30.85 | 1/2 | £61.65 |

British Territorials (cont)



Hawes Wensleydale Approx Weight: 5kg

This recipe harks back to more traditional Wensleydale-making methods. Its texture is less crumbly and its flavour more buttery than many examples of Wensleydale more widely available today.

| | | | |
|------|--------|-----|--------|
| 1/16 | £5.25 | 1/8 | £10.50 |
| 1/4 | £20.95 | 1/2 | £41.00 |



Kirkham's Lancashire Approx Weight: 10.5kg

Kirkham's Lancashire is known for its succulent-yet-crumbly texture (referred to by the Kirkham family as a 'buttery crumble') and its tangy, bright, full flavour.

| | | | |
|------|--------|------|--------|
| 295g | £9.20 | 1/16 | £17.65 |
| 1/8 | £35.25 | 1/4 | £65.00 |



Sparkenhoe Red Leicester

At once complex and balanced, savoury and mellow, this farmhouse revival of a classic British cheese is full of flavour without any aggressive acidity. The texture is firm, chewy, and pleasantly moist.

| | | | |
|------|--------|------|--------|
| 284g | £9.60 | 1/16 | £17.55 |
| 1/8 | £35.05 | 1/4 | £65.40 |

Soft Cheeses



Baron Bigod

Approx Weight: 2.88kg

A Brie-style cheese with a crumbly texture at the core, and a silky breakdown at the rind. The flavour balances a clean lactic brightness with mushroomy, vegetal notes.

1/8 £13.80 1/4 £26.20



Truffled Baron Bigod

Approx Weight: 250g

A whole baby wheel of Baron Bigod cheese with a layer of raw milk mascarpone, infused with the finest black truffles.

£17.50 each



Stinking Bishop

Approx Weight: 1.7kg

A cheese of great distinction, smelly for sure, think Pont L'Eveque or Epoisses, but with a delightful taste - sweetish and despite what the smell might suggest, actually not overwhelmingly strong.

1/8 £9.20 1/4 £18.00
1/2 £35.00 Whole £70.00



Tunworth

Approx Weight: 250g

A Camembert-style cheese with a classically creamy and unctuous paste. Flavours are vegetal, truffley and garlicky.

£10.70 each

Goats & Sheeps Cheese



Dorstone

Approx Weight: 200g

This turret-shaped goat's cheese combines a light, fluffy texture with bright, citrusy flavours and a gentle acidity.

£9.90 each



St Tola

Approx Weight: 850g

Flavours are delicate with a citric tang; textures are pleasantly dense yet creamy.

1/4 £13.20

1/2 £25.00

Whole £49.00



Beenleigh Blue

Approx Weight: 3kg

A delicately blue sheep's milk cheese from Devon, with a lemony sweetness and moist, crumbly texture that belies its Roquefort-inspired recipe.

1/16 £9.85

1/8 £18.50



Wigmore

Approx Weight: 800g

Flavours range from mild and milky to meaty and nutty depending on age. The paste is creamy and soft beneath the rind, chalky and firm in the centre.

1/2 £18.20

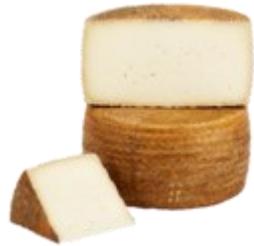
Whole £36.00

Continental Cheese



Truffle Pastura 380g

This small cheese has a soft and dense texture with crushed Italian black truffles. It combines the delicate and fresh aromas of a young ewes' milk cheese with luxurious, earthy truffle notes. £21.00 each



Villarejo Manchego Semi Cured 3kg

This Manchego DOP, combines lactic and herbal aromas, the paste is dense and semi hard. The flavours are fresh with a pleasant acidity and a mellow sweetness, typical of ewes' milk.

| | | | |
|------|--------|-----|--------|
| 1/16 | £6.95 | 1/8 | £12.95 |
| 1/4 | £25.50 | 1/2 | £50.00 |



Comté AOC

Matured for 12 – 15 months, our Comté has flavours of sweet caramelised onion, rich nuttiness balanced with subtle meaty and vegetal notes with a creamy, dense and smooth texture.

| | | | |
|------|--------|------|--------|
| 250g | £11.25 | 500g | £22.50 |
| 750g | £33.00 | 1kg | £43.00 |

Accompaniments



Traditional Piccalilli Kilner £8.95
Carefully prepared to capture the true qualities of this distinctive English garden pickle. Perfect with Camembert and Cold Roast Ham.



Old Yorkshire Chutney Kilner £8.95
A traditional British store cupboard essential. Freshly prepared with autumn fruits. Perfect with Wensleydale and Farmhouse Cheddar.



Pickled Onions £4.50
Preserved with white peppercorns and birds eye chillies, they pack a powerful taste with a hint of spice.

Christmas Puddings

Our deliciously indulgent puddings are rich in vine fruits, well-seasoned with spices and generously soaked with rum and brandy.



| | |
|------|--------|
| 140g | £2.50 |
| 450g | £8.95 |
| 900g | £13.95 |

Charcuterie



Casa Riera Salchichón de Vic
Spanish Salami 300g £16.95

The region around the city of Vic has long been associated with pig husbandry and its elevation, and humid climate have made the town famous for its charcuterie, specifically salchichones.



Brindisa Iberico de Bellota
Salchichón Slices 100g £5.95

This salchichon (equivalent to an Italian salami) is simply seasoned with salt and black pepper, allowing the rich flavours of the acorn fed pork to come clearly through.



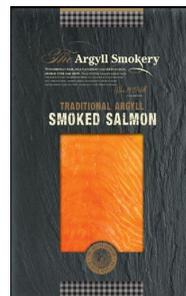
Brindisa Iberico Bellota Chorizo
Slices 100g £5.95

This sausage is simply seasoned with salt, garlic and mild, smoked pimenton de la Vera, creating a perfect balance between the smokiness of the spice and the rich flavours of the acorn-fed pork.



Senorio Bellota 100% Iberico Hand-Carved Ham DOP 50g £14.50

This DOP Extremadura Ibérico de bellota ham is made from animals that have fattened on acorns for 10 -12 weeks on the local dehesa and have then been cured in Badajoz for more than 3 years.

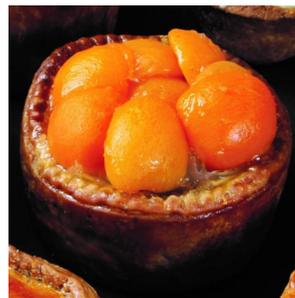


Argyll Smokery Smoked Salmon 200g £13.95

A 'marriage' of cure, smoke and time, all by hand and slowly smoked over reclaimed Highland whisky barrel shavings, producing a smooth, long lasting finish.



Pork Pies



| | 1LB | 2LB | 4LB |
|------------------------------|-------|--------|--------|
| Traditional Pork Pie | £6.00 | £10.50 | £19.00 |
| Pork with Caramelised Onions | £7.00 | £12.50 | £22.00 |
| Chicken, Pork & Stuffing | £7.50 | £13.00 | £23.00 |
| Pork, Cheese & Pickle Pie | £7.00 | £12.50 | £22.00 |
| Pork & Apple | £7.50 | £13.00 | £23.00 |
| Pork and Cranberries | £7.50 | £13.00 | £23.00 |
| Pork & Stilton Pie | £7.50 | £13.00 | £23.00 |
| Chicken & Ham Pie | £7.00 | £12.50 | £22.00 |
| Game Pie | £9.00 | £15.50 | £29.00 |
| Game topped with Apricots | £9.00 | £15.50 | £29.00 |

****Scotch Eggs and Sausage Rolls also available****

Salads for the Buffet Table



Coleslaw

| | |
|-----------|-------|
| Small Tub | £2.95 |
| Large Tub | £4.95 |



Potato Salad

| | |
|-----------|-------|
| Small Tub | £3.50 |
| Large Tub | £5.75 |



French Beans and Mange Touts with Hazelnuts & Orange

| | |
|-----------|-------|
| Small Tub | £3.50 |
| Large Tub | £5.75 |



Celeriac & Swede Slaw

| | |
|-----------|-------|
| Small Tub | £3.50 |
| Large Tub | £5.75 |



Hummus

| | |
|-----------|-------|
| Small Tub | £4.50 |
| Large Tub | £6.50 |

Monmouth Coffee



Monmouth Espresso

Toasted almonds, fruity, balanced acidity, smooth body, medium to dark roast .

| | | | |
|------|--------|------|--------|
| 250g | £7.95 | 500g | £15.50 |
| 1kg | £29.00 | | |



Fazenda Irmãs Pereira BRASIL

Cocoa, hazelnuts, low acidity, syrupy body, dark roast

| | | | |
|------|--------|------|--------|
| 250g | £7.75 | 500g | £15.50 |
| 1kg | £29.00 | | |



Divina Providencia

EL SALVADOR

Guava jam, tamarind, lively acidity, medium body, medium roast

| | | | |
|------|--------|------|--------|
| 250g | £9.75 | 500g | £18.50 |
| 1kg | £36.00 | | |



Decaffeinated Finca La Bolsa

GUATEMALA

Mirabelle plums, light honey, fruity acidity, medium body, medium to dark roast

| | | | |
|------|--------|------|--------|
| 250g | £9.00 | 500g | £17.00 |
| 1kg | £33.00 | | |

All Coffees are available as whole beans or ground for cafetiere, filter, stovetop, espresso or aeropress fast/slow

Hampers and Gift Boxes Always Available



December Opening Hours

We are open Tuesday - Saturday from 09:00 till 16:00 up until Christmas Eve when we will be open from 08:00 until 12:00 Midday. We will then be closed until Tuesday 4th January.

Ben, Laura, Milly, Bonnie and all the team would like to wish our customers a very merry Christmas and a healthy and happy 2022