







ARDROSS

19 FARM

Thank you for shopping locally!

Christmas 2023

Please pre-order to avoid disappointment
Our order book closes at 5.30pm on Sunday 10th December

Tel: 01333 331400 Email: info@ardrossfarm.co.uk

Cilipolatas	
Beef 500g (30)	£4.60
Pork 300g (12)	£3.99
GF pork 300g (12)	£3.99
Venison & cranberry	£12.50/kg
230g (12)	
Mallard & Marmalade	£7.50
sausages (8)	
Cosy Cows (12)	£5.20
(beef chipolatas in smoke	d bacon)

Chinolatae

Streaky 150g (8 rashers) £3.35 Smoked streaky £3.99 150g (8 rashers)

Beef Sausage Meat Stuffing

GF Sausage meat 500g £4.55

*GF = Gluten Free

Pork Sausage Meat Stuffing

Sausage meat 400g	£4.95
GF sausage meat 400g	£4.95
Sage & onion 400g	£4.95
Chestnut 400g	£4.95
Cranberry & Apple 400g	£4.95

Game Stuffing

Classic Venison 500g	£7.50
Pheasant, Sage &	£7.50
Chestnut 500a	

Gravy, Stock & Sauces

Ardross steak gravy 364ml£2.75

Madeira & Sage Turkey

Gravy 350g GF £3.90

Ardross turkey stock 364ml£2.50

Ardross turkey gravy 364ml£3.45

Cranberry, Port & Orange

Sauce 325g GF £3.60

How much gravy? Minimum of 125ml per person

Beef and lamb, traditionally reared on our farm, 100% grass-fed, matured on the bone and prepared by our artisan butchers.

Allow 300g per person off the bone and 400g per person on the bone

Beef

Fillet

whole fillet roughly 1.5kg with tapered end or 1kg for Wellington

Rib Roast on the Bone £36.00/kg

1-4 ribs. Approximately 1kg per rib. The perfect show stopper.

Rib Roast off the Bone £36.00/kg

boned and rolled. Wonderfully flavoursome and lean.

Sirloin Roast £43.00/kg

boned and rolled, juicy and tender, every single time.

Topside Roast £18.00/kg

boned and rolled, a Sunday lunch favourite.

Silverside £16.00/kg

boned and rolled, a perfect slow roasting joint.



Lamb

Rack of Lamb £32.00/kg

up to 7 ribs on a rack. Delicious and incredibly tender.

Leg of Lamb £20.00/kg

bone in or out 1.5kg-3kg. Our most popular cut of lamb

Shoulder of Lamb £15.00/kg

1.4—2kg. Top choice for slow roasting













Ardross Vegetables Homegrown or freshly picked from local farms

Maris Piper or Red Duke of York potatoes

Carrots

Parsnips

Brussels Sprouts

White and red cabbage

and much more....

Make Christmas easy this year, let COOK do it all for you...

Treat yourself and your loved ones to a delicious Christmas lunch with all the trimmings using our fantastic COOK range. Made like you would at home with easy-to-follow instructions so you can relax and enjoy more time with the people you love.

Stuffed Turkey Breast for 2(430g)

£16.50

A higher-welfare English turkey breast wrapped in sweet-cure bacon, stuffed with a spiced apricot, ginger and higher-welfare sausagement from their Speldhurst butchers.

Roast Carrots with Orange & Thyme for 2

£2.95

Hand cut carrots roasted in West Country butter with orange zest and thyme.

Brussels Sprouts with Buttered Leeks for 2

£2.95

Sautéed Brussels sprouts and sliced buttered leeks with parsley.

Roast Parsnips with Regato Cheese for 2

£2.95

British parsnips tossed in Regato cheese, polenta and cracked black pepper.

Local Game & Venison

Freshly prepared, incredibly local and packed with flavour

Brickhouse Venison

Roe deer from local estates, including our farm

Cut	Price per/kg
Loin	£32.50
Venison Roast	£22.67
Shanks	£16.00
Diced Stew	£14.70
Marinated Casserole	£18.20

Woodmill Game

Wild Scottish Game

Venison Wellington

min 500g

(2 people) £44.00

Red Venison Loin encased in a delicious wrapping of mushroom pate & parma ham

Stuffed Rolled Venison Roast

min 1.3kg

£54.60

Tender rolled roast stuffed with venison, port & cranberry stuffing

Ginger Stuffed Pheasant with pear sauce min 800g £11.50

Boned and stuffed pheasants ready to unwrap and oven roast.



Kelly Bronze Turkeys

Kelly Bronze are 'the very best, of the best.' as endorsed by Jamie Oliver. They produce their own turkeys from eggs laid on their farm, the only farmers to do this in the UK.

The turkeys are completely free range, live for twice as long as standard turkeys and are hung and dry aged for at least 7 days. They also cook in half the time of a standard bird due to exceptional marbling in the meat.

The Kelly Bronze turkey arrives in it's presentation box with cooking and carving instructions, plus a complimentary Kelly Bronze meat thermometer.

Туре	Size	Price £	Approx people it feeds
Whole Bronze Turkey	4kg	79	SOLD OUT
	5kg	96	SOLD OUT
	6kg	106	12-14 people
	7kg	123	14-16 people
	8kg	135	SOLD OUT
	9kg	149	SOLD OUT
Bronze Turkey Crown The KellyBronze turkey Crown is the	3-4kg	87	SOLD OUT
whole bird but without the legs and including giblets.	5-6kg	136	SOLD OUT
Bronze Turkey Breast Joint A whole breast without any bone, skin on, 100% pure succulent KellyBronze Turkey.	1-1.5kg	34	SOLD OUT
Stuffed Bronze Turkey Breast	_	_	
Joint Succulent KellyBronze breast, stuffed with chestnut and cranberry pork stuffing. Super and simple.	1-1.5kg	37	4-8 people

Puddledub Pork

Smoked Rolled Gammon (uncooked)	1.25kg (serves 4) 2kg (serves 6) 3kg (serves 10) 5kg (serves 18-22)	£18.14 £29.02 £43.53 £72.55
Unsmoked Rolled Gammon (uncooked)	1.25kg (serves 4) 2kg (serves 6) 3kg (serves 10) 5kg (serves 18-22)	£16.16 £25.86 £38.79 £64.65
Half Honey Roast Ham Whole Honey Roast Ham (cooked)	small (serves 10-12) large(serves 18-22)	£75.00 £129.00
Half Smoked Ham Whole Smoked Ham	small (serves 10-12) large (serves 18-22)	£75.00 £129.00
(cooked)		

ARDROSS FARM

FAMILY FEAST enough to feed 12

5 G free range KellyBronze turkey
5 G 24 Gsy cows
800g sage Chio pok turing

Homemade turkey gravy 1.51
Grass-fed beef dripping

5kg Maris Piper potatoes 1kg carrots 2kg parsnips

> Stalk of sprouts Cranberry Sauce

£160

Please note this is a standard box.

No substitutions can be taken.

Little Extras...



This is a standard box.
No substitutions can be taken.
Collection on 24th or day before consumption

Our Wine Recommendations...

Turkey - La Lisse Soie d'Ivoire Chenin Blanc

Beef - Claret Duboscq

Venison - Ceppi Storici Barbera d'Asti

Pheasant - Les Pivoines Beaujolais Villages

Lamb - Vega del Rayo Rioja

Pork - Turckheim Riesling

All available in our shop





How to order

We will be fully stocked in the run up to Christmas, however we cannot guarantee the products or specific sizes listed in the brochure won't sell out. We advise you to place an order to avoid disappointment.

Please order by Sunday 10th December 5.30pm, by popping into the shop, phoning or emailing us.



01333 331400



info@ardrossfarm.co.uk

Home Delivery Days

Friday 22nd December & Friday 29th December

£4.50 delivery charge to KY9, KY10, KY8, KY15 & KY16

