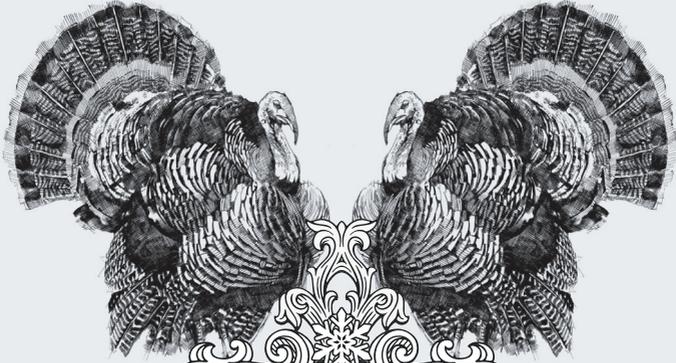


HONEYWELLS

Butchery



Christmas

PRODUCE GUIDE

— 2017 —

John Gornall

Anthony Gornall

Susan Gornall

Susan Gornall



ABOUT US

Honeywell's Farm Shop: celebrating food and farming in Lancashire.

Our first foray into business was selling home-reared pork from a stall in our garage. While it seems a million miles from the purpose-built farm shop and food halls that we call home today, not much has really changed! There are now 10 of us involved and over 80 team members over our 3 sites - without compromising our belief that high-quality, locally-sourced food is the best investment our customers can make.

Stock up on quality produce that's fresh from our farm, straight from our neighbours, or sourced from an exciting network of food artisans. The connection between the food in your basket and Lancashire's best farmers and growers has never been stronger.



POULTRY
AND
GAME

For the Traditional Christmas Dinner the "go to" choice is Poultry! Take a look at what we have to offer.





Turkey

Our fabulous Honeywell's Turkeys are hand reared on our family farms by John and Anthony, who learnt their Turkey rearing skills many years ago from Great Grandad Jack, who nurtured their passion for all things farming and country life.

With years of experience rearing traditional Turkeys, We firmly believe that the breed, rearing and welfare are the three essentials that lead to a fantastic quality bird that tastes great!

We buy our Turkeys as day old Bronze and White chicks from Kelly's Turkeys, who are renowned for their quality and integrity of breed. They are slower growing than some of the more, modern varieties but this produces a top quality, superior tasting meat.

We hand pluck all our Turkeys and Game hang them, this enhances the flavour to its fullest and ensures a beautiful texture of meat. In short it's a great choice for the perfect traditional Christmas dinner crowd pleaser!

Higher Welfare Locally reared Whole Turkeys

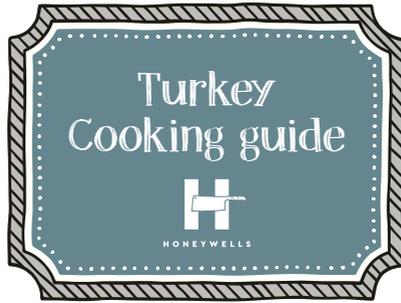
The classic Christmas Dinner choice.

Prices range from £6.89 - £8.69 per kg, according to size. Sizes range from 10 lb's (4.5 kg) – 30 lb's (14 kg). Please see the Christmas produce wish list for a guide to size and approximate price for our fabulous whole Turkeys.

Boneless Turkey Breast Joint

A great choice for those who have a preference for the white breast meat and can be a great value for money option for those feeding a large crowd this Christmas. Available plain or stuffed with your choice of our delicious sausage meat stuffing's (please see our range of stuffing's to choose from).





Follow this handy guide to cooking your turkey to achieve perfect results this Christmas!

Pre-oven to 200°C/400°F/gas mark 6

Put the turkey in the oven and cook for 15 minutes

Then turn down to 180°C/350°F/gas mark 4 and cook for a further:

- 4.5Kg (8.8Lb) – **2 hours**
- 5Kg (11lb) – **2 1/4 hours**
- 6Kg (13.2Lb) – **2 1/2 hours**
- 7-8Kg (15.5-17.7Lb) – **3 hours**
- 9-11Kg (19.8-24.2Lb) – **3 1/2 hours**

Please note these are only approximate times and will vary from bird to bird.
(Allow extra weight if Stuffing the bird).

The best way to ensure the bird is fully cooked is to use a thermometer to ensure the bird reaches a core temperature of 72°C.

Then do let the bird rest for at least half an hour-to an hour and a half, on the kitchen side, covered in foil and a clean tea towel. This gives you plenty of time to prep the gravy and finish the vegetables!

The bird will carry on cooking while resting and the internal temperature will rise by a good 10°C during the resting time!

Merry Christmas, enjoy!

Chefs tip: for the most incredibly juicy bird, we recommend removing the bird from the oven when it reaches 65 c, rest covered in foil and a clean tea towel for the full hour, the bird will carry on cooking and reach that magic 72 c.

juicy
succulent
TENDER





Capons

Capons are large chickens, with a lovely gamey flavour. We source all our capons from our trusted local farmers to ensure a high quality bird that has been cared for with the high standards of welfare. Capons are a great option for those feeding smaller gatherings this Christmas but still love the delicious flavour of a whole bird roasted on the bone.

Sizes range from 2.7 kg – 4.5 kg (6 – 10 lb's)

Medium capons 6 – 8lbs

Large Capons 8 – 11 lbs

Local whole Ducks

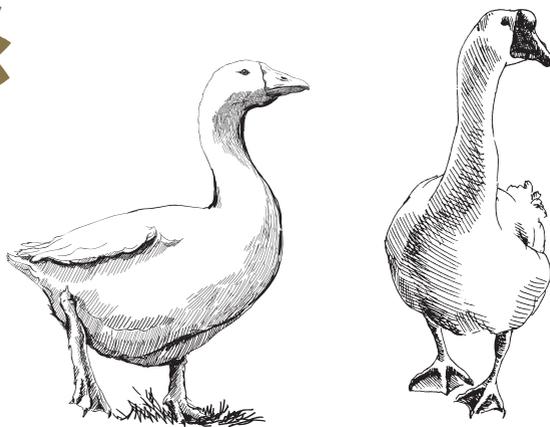
Duck offers a fantastic rich, gamey flavour and juicy, tender meat from the generous layer of fat under the skin. An added bonus is that delicious fat will render out from the bird and give you the most delicious oil to roast your potatoes in!

Sizes range from 2 – 3 kg

Local Geese

Goose is perhaps the most traditional of all Christmas meats! Revered for its flavourful, rich and juicy meat, it's a deliciously luxurious option for your Christmas dinner that's sure to leave your guests mouths watering! All our Geese are locally reared by our tried and trusted Farmers to guarantee high standards of welfare and a quality bird for you to enjoy.

Sizes range from 5.5kg – 8kg (12 – 18lb)





Honeywell's Three Bird Roast

Our fabulous three bird roasts are one of our most popular items to order at Christmas. This is a great option if you fancy trying something just a little bit different from your usual Christmas Turkey. You also get the added bonus of tasting a selection of wonderfully complimentary meats for your Christmas feast that are all skilfully wrapped up in one delicious package making it really simple to cook and serve to your guests, there's no bones to contend with either, as our butchers skilfully de-bone each bird, with just the ducks legs left on the bone, making it a dream to carve and leaving very little waste! It's also fantastic eaten cold, on sandwiches the next day!

We have two options available for our three bird roasts:

Option 1. Honeywell's original Three Bird Roast

Our famous pheasant, stuffed in a chicken, stuffed in a duck, with just the ducks drumsticks left on the bone to give it a classic look.

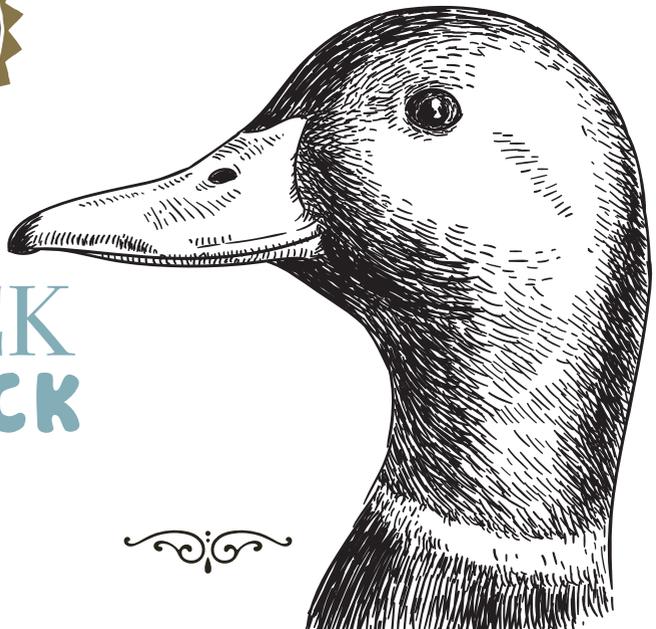
Option 2. Honeywell's Three Bird Roast with Turkey and stuffing

A delicious combination of duck, turkey breast and pheasant, layered with pork, apricot and apple sausage meat.

Each feeds 8 to 10 people (approximate weight 3kg)



QUACK
QUACK





Game

The game season is well and truly in full swing by Christmas time so it makes perfect sense to indulge in this seasonal delight! We stock a wide range of game items all locally sourced from trusted suppliers. Game meat can make a great alternative to the traditional Christmas dinner and is also a perfect choice for a lavish New Year's Eve feast.

Game Birds

Pheasant

Mallard Ducks

Partridge

Guinea Fowl

Venison

Venison is a great festive choice, its deep red colour and rich flavour make it the perfect choice for many a dish! Why not try using venison loin to create a luxurious venison wellington or maybe choose the diced venison for a hearty, warming stew.

Boneless Venison loin

Venison Loin on the Bone

Venison Joint

Venison steak

Diced Venison Steak





Ingredients

- 2 Medium sized Pheasants, Jointed and central carcase removed
- 40gm Butter
- 1 Onion peeled and Chopped
- 250ml Whisky
- 150ml Good Stock
- Salt
- Ground Black Pepper
- Pinch of Cayenne Pepper
- 4 Juniper Berries (optional)
- 120ml Double Cream
- Dash of lemon Juice

Melt the butter in a flame proof casserole or similar and brown the pheasant on all sides. Remove the joints from the pan with a slotted spoon.

Add the onion to the pan and cook till golden and soft.

Warm half the Whiskey in the microwave till warm. Return the Pheasant Joints to the pan pour the Whiskey over and ignite take care not to lose your eye lashes at this point.

Pour on the stock and season with salt, pepper and cayenne then add the Juniper berries.

Cook in a pre-heated oven gas mark 5 / 190°C for about 1 hour or until tender then remove the pheasant joints from the pan keeping to one side.

Reduce the sauce to a syrupy consistency, add the remaining whiskey, the cream and the lemon juice. Taste and adjust the seasoning. If you need to reheat the sauce do not allow the sauce to boil.

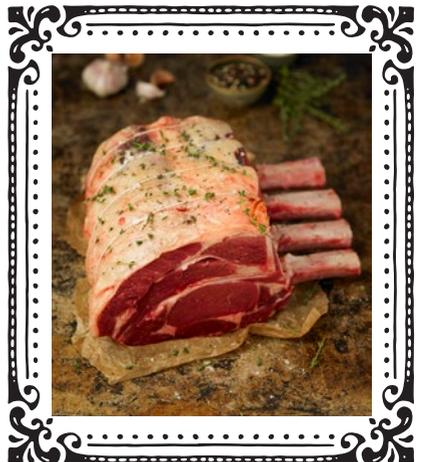
Strain the sauce over the Pheasant joints and serve with sauté potatoes and green beans.

LOCALLY

REARED

BEEF

PLEASE SEE IN
STORE FOR PRICES
AND AVAILABILITY





Locally reared beef

We rear a large proportion of beef we sell in our Farm Shop and Butchery's at our Family Farms; it's something we love to be involved in and means that we can be absolutely sure of the excellent standard of quality and animal welfare that we insist on. Aside from our own herd we also source from our local Auction Mart. Since we first went into business in 1970 we have been visiting Brock auction every Tuesday, for their live stock sale. We love buying at Brock Auction for many reasons but the main one being that it really is a showcase of all the wonderful cattle that our local farmers take pride in rearing and we are extremely keen to support this too, helping us to supply our business with the very best beef in Lancashire!

Here is a selection of what we have to offer that we think is perfect for your festive table but please ask one of our team if you'd like to order something different or if you'd like a bit of advice.

Topside and Silverside

Your classic Sunday roast option. These cuts offer lovely lean meat with an ample covering of fat to baste the joint while cooking to keep your joint juicy and flavourful. Perfect cold the next day for a delicious beef butty!

Sirloin Joint

If you're looking for luxury this Christmas then a Sirloin of beef joint is just the ticket! Matured for a minimum of 28 days to develop the delicious flavours and sumptuous texture synonymous with sirloin. Roast to a delicious medium rare and watch as your dinner guests delight in their wonderful Christmas feast!

Rump Joint

Rump is a wonderfully flavourful cut, offering a deliciously tender texture and luxurious covering of fat that renders down during cooking and helps to baste the meat, keeping it juicy and tender. Matured for a minimum of 28 days to maximise of flavour and texture.

Rib of Beef on the Bone

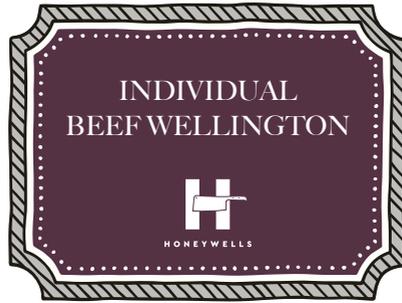
Rib of beef on the bone is, in our opinion, the king of beef joints! Not only does it create wonderful theatre with the rack of bones on show, the bones help to add delicious flavour to the pan juices so you'll be able to create the most spectacular gravy to blow your guests socks off! Matured for a minimum of 28 days with a sumptuous marbling of fat throughout the meat to give the most tender and juicy meat.

Boned and Rolled Rib of Beef

Boned and Rolled rib of beef is a fabulous choice, offering all the same perks as a joint of beef on the bone but as the bone is removed it's a breeze to carve and serve. As with the rib of beef on the bone the meat is beautifully marbled and matured for at least 28 days.







**A great dinner party idea that can be forward prepared.
You will need the following:**

- A 7oz fillet per guest ask the butcher for nice flatter fillets
- Honeywell's Chicken Pate about 2oz per steak
- 2oz of fine chopped mushrooms per steak, be as exotic as you like
- Pack of Puff Pastry
- Egg Yolk to glaze
- Butter to Fry
- Salt and Pepper

1. Season the steaks with salt and pepper and seal the steaks using hot butter in a frying pan till nicely coloured then put the steaks into the fridge to cool.
2. Cook the mushrooms in the same pan and juices then set aside to cool.
3. Mix the pate and mushroom together to form a mixture.
4. Roll out the pastry quite thin and cut a circle of pastry large enough to wrap the steak, if you want to be creative you can form some pastry leaves to garnish.
5. Put a cooled steak in the centre of the pastry and cover with a good table spoon of the pate/mushroom mixture.
6. Seal the pastry by pinching the edges together under the parcel then garnish the top with the pastry leaves and finally glaze with egg yolk just before cooking.
7. Bake on a flat tray 15 to 20 minutes in a pre heated oven at 220c or equivalent and they should be just pink in the middle, if you prefer well done.

Serve with roasted seasonal vegetables or baby vegetables along with a good red wine gravy or jus. To make the jus reduce some good beef stock add some full bodied red wine and reduce again to desired consistency. Season with salt and pepper, its important to season at the end when reducing, as if added to early in the process the salt intensifies as the sauce reduces.



Locally
REARED

Lamb

Here is a selection of festive Lamb options that we think would be fitting for any Christmas feast! Please ask one of our team if you'd like to order something different or if you'd like some advice.





Locally reared lamb

We source all our Lamb from a small number of trusted local farmers who we have used for many, many years now. The Thornton family farm can be seen from our Eaves Lane Farm Shop and his sheep can be seen grazing from the field directly opposite the Farm shop! Another of our suppliers is the Keyes Family, whose farm is situated only a few miles from our Farm Shop and have become great family friends of ours too!

Leg of Lamb on the Bone

Lamb leg, simply left on the bone so you gain all the delicious flavours from the bone in the pan juices.

Boned and Rolled leg of Lamb

Lamb leg, de-boned and strung to hold it together ready for roasting. As it's boneless it makes it a breeze to carve.

French Trimmed Rack of Lamb

Lamb loin chops left of the rack. These look spectacular when coated in a herb crust and make a wonderful dinner party dish. Typically Three to four chops per rack would serve one.

Crown Roast Loin of Lamb

A full rack of lamb with the bones French trimmed to reveal a clean white finish, tied round to create a crown like shape that looks spectacular as a centre piece on any dinner table.

Lamb Noisettes

Lamb Noisette is a small medallion made from the tender eye muscle of the lamb's loin and is completely boneless. This cut needs very little cooking and is typically flash fried or grilled.

Minted Lamb Henry

Lamb Henry is a small square cut shoulder joint, designed to feed one person per mini joint. This cut is on the bone and requires a low and slow cook to achieve a meltingly tender texture where the meat just falls away from the bone. This cut is the perfect "get ahead" dish as you can pop them in the oven and leave them to cook slowly for a good few hours (2 hours minimum but you can leave them for up to 6 hours and they will take no harm!). Perfect for popping in the oven before you head out on a long Boxing Day walk!

Boneless Stuffed Lamb Loin

This is a lovely Dinner party option or alternative Christmas Dinner centre piece. We de-bone and stuff a whole Lamb Loin with a delicious minted lamb sausage meat. This cut can be roasted in a whole joint or cut into smaller individual portions to cook.



PORK

Here is a selection of what we have to offer.
If you'd like to order something different or
would like some advice then please ask our
team when you place your order.



OINK OINK



Pork

Whether you're after a show stopping centre piece for the Christmas dinner table or a piece to cook low and slow for some delicious pulled pork, perfect for festive parties, we have you covered! All our pork is of a higher welfare standard and we also have free range pork from Anna's Happy Trotters, available on request.

Pork Loin on the bone (available with or without the rind)

Pork loin left on the bone to gain all the delicious flavour from the bone during the cooking process. We think the bones also add a little theatre to your dinner table centre piece! An extra little bonus is if you request the rind to be left on, you'll be in for a treat with some delicious crispy crackling too!

Boned and Rolled Loin of Pork (available with or without the rind)

Pork loin de-boned and strung to hold together whilst cooking. As this cut is boneless it's really simple to carve and if you request the rind to be left on, you'll be in for a treat with some delicious crispy crackling too!

Boneless Pork Loin stuffed with Apricot and Apple

Our Pork Loin stuffed with a delicious Apricot and Apple sausage meat is a firm Honeywell favourite! This is also really delicious served cold the next day on sandwiches!

Leg of pork on the bone

Leg of pork is a slow cook classic, juicy and tender, with the added bonus of the extra flavour from the bone; you're guaranteed to knock your guest's socks off with this delicious cut!

Leg of Pork Boned and Rolled

Boned and rolled leg of pork is perfect for creating delicious pulled pork that's sure to go down a storm at any festive gathering! Cook low and slow until the meat is meltingly tender and can be pulled apart easily.





Ham and Bacon

Christmas wouldn't be complete without Ham! We have a wonderful selection of Ham joints perfect for roasting and Christmas essentials like streaky bacon and our delicious home cured middle bacon.

Gammon joints 1–6 kg

Streaky Bacon

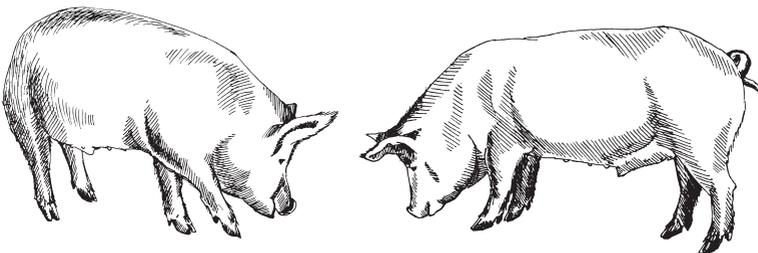
Honeywell Sweet Cured Middle Bacon

Sausages

We have a great range of sausages all made on site at our Eaves Lane Farm Shop. Be sure to add a selection to your Christmas meat order, they make the perfect Christmas morning breakfast!

Here's a selection of what we have to offer:

- Cumberland pinwheels
- Farmhouse Chunky Pork Sausage
- Pork and Apple Sausage
- Pork and Leek Sausage
- Pork with Cracked Black Pepper Sausage
- Tomato Sausage
- Jalapeno Sausage
- Chunky Cumberland and Black pudding sausage



A top-down view of a large piece of roasted salmon on a granite countertop. The salmon is garnished with several slices of orange. To the left of the salmon is a large black-handled knife. Above the salmon are two small metal bowls: one containing mustard and another containing honey with a wooden honey dipper. In the bottom right corner, there is a pile of sliced salmon. In the bottom left corner, there are two more orange slices. A white banner with a red dotted border is centered over the image, containing the text "CHRISTMAS ESSENTIALS".

CHRISTMAS ESSENTIALS



Christmas Essentials

Don't forget to add a pack or two of these little essentials to add that finishing touch to your Christmas feast.

Honeywell's Sausage Meat Stuffing

Whether you like to stuff your Christmas turkey with our delicious sausage meat stuffing, cook it separately or maybe make dinky stuffing balls for your guests to help themselves to, we have a great range of festive sausage meat stuffing to choose from.

- Chestnut and Apple
- Orange and Cranberry
- Apple and Apricot
- Sage and Onion
- Classic Pork sausage meat

Honeywell's Babies in Blankets

It's the little details that make your Christmas dinner extra special! Add a pack or two of our tempting chipolata sausages wrapped in streaky bacon, to your Christmas meat order to add the perfect finishing touch to your Christmas feast. A top tip is to brush them with a little honey or maple syrup prior to cooking and you'll end up with gorgeously, sticky, glazed sausages.

Honeywell's famous sausage rolls (pack of 6)

No party would be complete without a tray of our delicious homemade sausage rolls, fresh from the oven! They are always a crowd pleaser! You can also freeze our raw sausage rolls and cook them from frozen so you're always ready for an impromptu festive party!

Pate

Our Homemade pate makes a super simple starter that would go down a treat as part of your Christmas Dinner menu. Team with some warm toasted bread and maybe some caramelised onion chutney and you're on to a winner! This is only available to order from our Eaves Lane Farm Shop but delicious alternatives are available from Barton Grange Farm Shop and Bents Food Hall.





Freshly Made in our Kitchen

Our Eaves Lane Farm Shop Kitchen is always a hive of activity, with our team busily creating a range of delicious homemade delights, packed full of the only best quality, flavoursome ingredients that you'd find in your own kitchen.

Too busy to cook

For a really easy and fuss free dinner why not pick up one of our fantastic, award winning plate pies or delicious ready meals that we make from scratch in our Eaves Lane Farm Shop kitchen. For those days when you're just too busy to cook or fancy a break from cooking from scratch, pick up one of our delicious ready meals, put your feet up and relax!

These items are only available to order from our Eaves Lane Farm Shop but delicious alternatives are available from Barton Grange Farm Shop and Bents Food Hall.





From the Deli

Home Cooked Meats

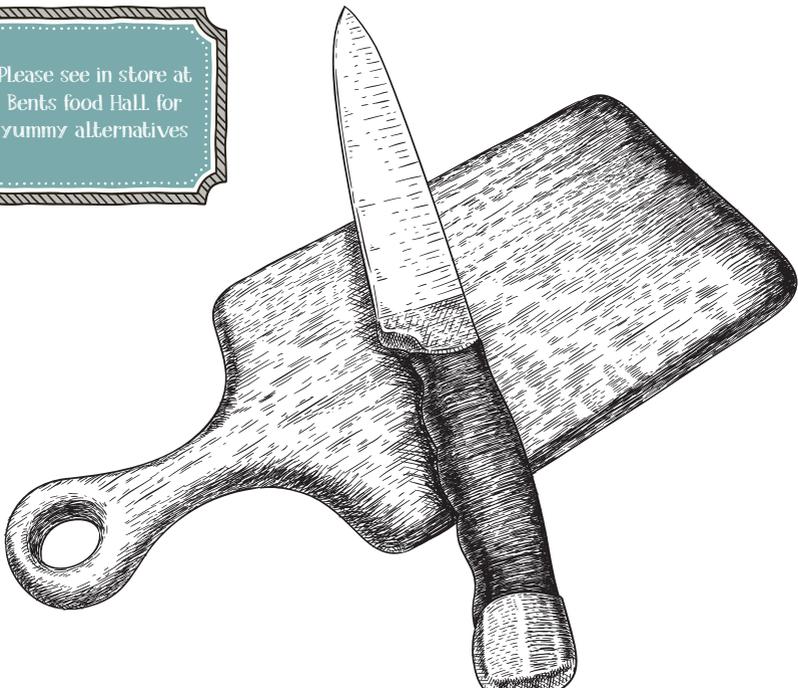
Why not add a selection of our Home cooked meats to your Christmas Meat order? They make the perfect addition to your boxing day buffet or New Year's Eve party food selection. Honeywell's Classic and Honey Glazed Ham is available to order in slices or in joints.

- Honeywell's Classic Cooked Ham
- Honeywell's Honey Glazed Ham with orange slices
- Honeywell's Cooked Beef
- Cooked Turkey Breast
- Honeywell's Cooked Ox Tongue

These items are only available to order from our Eaves Lane Farm Shop and Barton Grange Butchery.



Please see in store at Bents food Hall for yummy alternatives





Charcuterie

Always a welcome addition to any festive cocktail party or buffet, a tempting platter of Charcuterie for your guests to indulge in.

Choose from:

- Pastrami
- Parma Ham
- Pepper coated salami
- Danish Salami
- Milano Salami
- Chorizo Salami



These items are only available to order from our Eaves Lane Farm Shop and Barton Grange Butchery.

For the Cheese Board

We are very lucky that we have a plethora of award winning cheese makers right our doorstep! Our cheese counter is filled to the brim with fantastic local cheeses from the likes of Dewlay, J.Sandhams, Butlers and Greenfields. You will also find a lovely selection of regional and continental cheeses such as Cropwell Bishop Blue Stilton, Colliers Extra Mature Cheddar, French Brie, Roquefort and Gorgonzola plus many more to fill your cheese board with!



Please see in store at Bents food Hall for yummy alternatives





Makes 4 servings

Ingredients

- 2lb Venison diced
- ½ bottle Merlot
- 2 carrots sliced
- 2 onions diced
- 6 mushrooms sliced
- 4 bay leaves
- 8 peppercorns (soft green preferable)

Marinade overnight

1. Cook all together for 3 hours slowly then add seasoning and thicken with cornflour and a good dark stock. (cubes if need be)
2. Add some herby dumplings (thyme flavour are good) and cook until dumplings are cooked through.
3. Serve with jacket potato and green beans

Butchers tip: Cook with a good strip of pork rind to add body and succulence to the meat. Remove after cooking.



PLACING YOUR
ORDER



Placing your Honeywell's Christmas order from either of our stores couldn't be easier.

Place your order with one of our friendly team at the butchery counter.
Alternatively please call us.

EAVES LANE

01772 690 271

BARTON GRANGE

01995 642 964

BENTS

01942 266 300

EXT 706

Please feel free to ask for any advice or tips on cooking times, sizes available or for any special requests. Remember to keep your copy of the order and bring this with you on your chosen collection day. Please keep to the collection day chosen when placing your order.

All orders or amendments must be made by...



Allow enough time when coming to collect your order as it can get extremely busy at peak collection times.

Simply pay for your order at the till on day of collection.

We would like to say thank you for your support and we'll see you in 2018 for more exciting developments.

Merry Christmas

EAVES LANE

Friday 22nd 8:00am – 6:00pm
Saturday 23rd 8:00am – 6:00pm
Xmas Eve 24th 8:00am – 4:00pm
Christmas Day and Boxing Day CLOSED
Wednesday 27th 10:00am – 4:00pm
Thursday 28th 9:00am – 5:30pm
Friday 29th 9:00am – 5:30pm
Saturday 30th 9:00am – 4:30pm
New Years Eve 9:00am – 4:00pm
New years Day CLOSED

Open as usual from 2nd January 2018

BARTON GRANGE

Late night opening this year is from
Monday 20th November to Friday 22nd
December, when we will be open until
8pm Monday to Friday.

Christmas Week opening times are:

Saturday 23rd 9:00am – 5:30pm
Christmas Eve 10.30am – 4.30pm
(doors open at 10am for browsing)

Christmas Day and Boxing Day – CLOSED

Wednesday 27th to Sunday 31st December
10.30am – 4.30pm

Monday 1st January 2018 - CLOSED

Open as usual from 2nd Jan 2018

BENTS

Saturday 23rd 8:30am – 5:30pm
Xmas Eve 24th – 10.00am – 4:30pm

Christmas Day – CLOSED
BOXING DAY – CLOSED

Wednesday 27th – 8:30am – 6:00pm
Thursday 28th – 8:30am – 5:30pm
Friday 29th – 8:30am – 5:30pm
Saturday 30th – 8:30am – 5:30pm
Sunday 31st – 10:30am – 4:30pm
Monday 1st Jan – CLOSED

Open as usual from 2nd Jan 2018



HONEYWELLS

Butchery

Honeywell Farm Shop
Eaves Lane, Woodplumpton, Preston, PR4 0BH
01772 690271