



Christmas 2020

**GREAT TASTING PRODUCE SINCE 1983
SUPPORTING LOCAL FARMERS AND PRODUCERS**

FOOD | HAMPERS | WINE

CELEBRATING THE FESTIVE SEASON WITH GREAT TASTING QUALITY PRODUCE SINCE 1983!

We would like to thank all our customers for continuously supporting the shop, it goes without saying that this year has been a challenge, not just for businesses, communities and families have had to adjust to a new way of living too.

As a business, it is pivotal for us that we give back to our customers in appreciation for their loyalty and support.

Therefore we made a few changes, which saw us introduce a second till to reduce queuing both inside and outside the shop and help social distancing, we also improved a faster, nationwide delivery services throughout lockdown, and have continued to do so.

To lift the spirits of those confined to their homes, our talented bakers put together a luxurious takeaway afternoon tea package, and our in-house chefs produced delicious ready-made dishes for those who were in isolation.

We also donated meat to The Lightman to help them reach 400 healthy meals a day for the incredible NHS staff & volunteers on the frontline.

Many of us will be spending Christmas day at home with our loved ones, so we wanted to provide you with the perfect ingredients for your festive feast. Supplying you with free range Christmas Turkeys, which are reared on the farm, delicious Christmas puddings, made by our kitchen team, and all the traditional Christmas dinner trimmings.

Thank you for helping us support local producers and not large supermarkets.

Merry Christmas and a Happy New Year

Best Wishes
Howard, Jane,
George, Laura, Tom
& all the Blackwells Team

Blackwells Farm Shop
Herons Farm, Colne Road,
Coggeshall, Colchester
Essex CO6 1TQ
01376 562500
orders@blackwellsfarmproduce.co.uk
www.blackwellsfarmproduce.co.uk



Important Dates

23rd & 24th December – Christmas Collection days

CHRISTMAS HOURS

Weds 23rd December – 9am – 5pm
(Farm Shop and Christmas Collection times)

Thurs 24th December – 8am – 1pm
(Farm Shop and Christmas Collection times)

25th – 28th – Closed

Tues 29th – 10am – 3pm

Weds 30th – 8am – 3pm

Thurs 31st – 8am – 3pm

Fri 1st January – Closed

2nd January – Normal hours resume

ORDERING

To place your Christmas order please visit our website www.blackwellsfarmproduce.co.uk, or call the farm shop on 01376 562500. Alternatively, you can visit the shop and place your order with a member of our team.

COLLECTION

Our collection days are Wednesday 23rd December from 9am – 5pm and Thursday 24th December 8am – 1pm. Our collections are held in the barn next to the farm shop, where you can also collect all the trimmings.



BLACKWELLS FREE RANGE TURKEY

Bronze turkeys reared free range in large grass paddocks and hand plucked.

SELECTING YOUR BIRD

- Bronze Free Range Turkey

Succulent, gamier tasting bird

We strongly recommend the whole bird for quality and flavour

- Bronze Turkey Crown

Ex the legs

- Bronze Boneless Breast

Boneless, easy carving

Selection of stuffings available at request

TOP TIP FOR THE CARVER

1. Hold the leg by the end knuckle, cut close to the body and twist off
2. Carve the dark leg meat
3. Similarly remove the wing and cut in half
4. Slice the breast meat from one side
5. Repeat for the other side

SELECTING YOUR TURKEY SIZE

Weight	Half	5kg	6kg	7kg	8kg	9kg	10kg	11kg	12kg
Serves	6-8	8-10	10-12	12-14	14-16	16-18	18-20	20-22	22-24
Price	£58	£72.50	£83.00	£88	£94	£98	£103.50	£114	£124

Breast

Weight	1kg	2kg	3kg	4kg	5kg	6kg
Serves	2-3	3-5	5-7	7-9	9-11	11-13
Price	£29	£48.50	£68	£88	£107.50	£129

Crown

Weight	3kg	4kg	5kg	6kg
Serves	4-5	6-8	10-12	12-14
Price	£65	£81	£85	£98



Each bird comes with cooking instructions and a pop up timer

Blackwells Free Range Bronze Turkey

Blackwells have been rearing Christmas poultry since 1983, we started with just 50 turkeys, 13 geese and 100 chickens. Our demand has quickly grown and this year we have 5500 turkeys, 2000 geese and 500 large chickens reared especially for the Christmas market.

Each bird is fed on a whole wheat grain-based diet that also utilises naked oats without the use of hormones, growth promoters or biscuit waste.

All the birds are free to roam in large grass paddocks all day and are reared to maturity, skilfully hand finished and 'game hung' for 10-14 days which is part of our Golden Turkey association requirements and which gives us a far superior bird compared to most available.





Blackwells Free Range Goose & Chicken

Are you looking for something different to turkey this year
for Christmas dinner?

Our first batch of geese arrive on the farm in mid-April and the second batch four weeks later. The goose is a seasonal bird with the first egg being laid around Valentine's day and finishing in July. The goose is a rich dark meat full of flavour which has had the benefit of the summer's fresh grass and they are hung for a minimum of 10 days to enhance the flavour.

BLACKWELLS FREE RANGE GOOSE & CHICKEN

Something different for Christmas.

SELECTING YOUR BIRD

- Goose

Rick, dark and succulent meat that can be cooked to perfection with a crisp golden skin.

- Blackwells Chicken

Slow reared for an exceptional taste. These big birds lead long and happy lives, and this is reflected in the taste.

SELECTING YOUR SIZE

Goose

Weight	Half	3kg	4kg	5kg	6kg	7kg
Serves	2-3	4	5	6	8	10
Price	£48	£64.50	£68.50	£84	£96	£114

Blackwells Chicken

Weight	3kg	4kg	5kg
Serves	6	8	10
Price	£36	£45.50	£56





THREE BIRD ROAST

A boneless treat...

A plump goose stuffed with chicken and pheasant with our own pork, apricot and white wine stuffing.

Our very own three bird roast offers something different for the Christmas table.

SELECTING YOUR SIZE

Weight	4kg	5kg	6kg
Servings	9-10	11-13	14-16
Price	£109.50	£134.50	£155

DRY AGED BEEF

All of our Beef is sourced from a small number of carefully selected independent farms in the local area that fully comply with our quality standards.

The traditionally reared beef is extensively farmed allowing the animals to roam freely in open meadows and graze on natural grasses and herbs. The beef is fully traceable from its point of origin to our shop.

Our Beef is matured for 21 days, giving the meat time to develop the traditional full 'beef' flavour and succulent, tender texture. Our award-winning butcher then uses traditional skills to ensure that all cuts are expertly prepared.

POPULAR CUTS

- Topside/Silverside

Rolled and tied, popular for roasting just as good hot or cold.

- Rib on the bone

Cooked on the bone giving a great flavour, a real Christmas treat.

- Rolled rib of beef

Boneless, easy to carve. Packed full of flavour.

- Rolled sirloin

Minimal fat, full of flavour and easy to carve. Just as good hot or cold.

Other joints and cuts are available.



Blackwells Gloucester Old Spot Pork

Our pigs are fed a less intensive ration and fattened much slower. Reared in open straw yards or free range this encourages tender, succulent, fine grained meat with much more flavour. No additives, growth promoters or antibiotics are used as it does not compete with the genetically hybrid pig. However, they do carry more back fat which should only be trimmed after cooking, if at all.

Our hams and gammons are made from our very own pork, these can be smoked or unsmoked and whatever you choose will be loved by everyone this Christmas.



GLOUCESTER OLD SPOT PORK

- Pork leg (On the bone/Boned & rolled)
- Pork loin (On the bone/Boned & rolled)
- Pork shoulder (On the bone/Boned & rolled)
- Pork belly (On the bone/Boned & rolled)

GAMMON (UNCOOKED)

- Boneless Smoked Gammon
- Boneless Green Gammon
- Bone In Smoked Gammon
- Bone In Green Gammon

HAM

- Unsmoked cooked on the bone (half/whole)
- Unsmoked cooked boneless ham
- Smoked cooked on the bone (half/whole)
- Smoked cooked boneless ham
- Honey Roast cooked ham on the bone (half/whole)
- Honey Roast boneless ham





TRIMMINGS

Complete your Christmas dinner with some delicious trimmings.

SAUSAGES/CHIPOLATAS

Both made in-house at Blackwells by our butchers and with pork from our free range pigs.

PIGS IN BLANKETS

Cocktail sausages wrapped in streaky bacon, a must have for the Christmas table!

SAUSAGE MEAT

Our free range Gloucester Old Spot sausage meat, perfect for buying and making your home made sausage rolls!

BACON

Smoked Back Bacon
Unsmoked Back Bacon
Smoked Streaky Bacon
Unsmoked Streaky Bacon

All dry cured from our own pork.

STUFFINGS

Pork, sage and onion
Pork, apple and chestnut
Pork, white wine and apricot
Pork, port and cranberry

All our stuffings are made in-house by the kitchen team with our pork. We recommend buying a sleeve and rolling them into balls to cook, more than enough for everyone!



THE EXTRAS

TURKEY GRAVY

A lovely rich turkey gravy, a must have addition for the table.

CRANBERRY SAUCE

A delicious and rich sauce packed with cranberries, a perfect match for your Christmas dinner.

SAUSAGE ROLLS

We understand sometimes Christmas is a rush getting everything ready so we can happily provide you with uncooked sausage rolls ready to go straight in to the oven!

BLACKWELLS FARM HOUSE STOCK

Available in beef, lamb and turkey. Made in the Blackwells Kitchen using local meat, fresh local vegetables and seasoning.

GOOSE FAT

Rich and creamy – we have goose fat made on site from our free range geese, perfect for cooking those crunchy potatoes with.





DESSERTS

CHRISTMAS PUDDINGS

Rich and delicious handmade to a secret recipe.
Available in small, medium, and large.

BLACKWELLS CHRISTMAS CAKE

A fruity & flavoursome Christmas Cake
handmade at Blackwells.
8" round cake decorated with glazed fruits & nuts.

MINCE PIES

Homemade by our chefs, these mince pies with
a streusel topping are a festive must-have.

CHRISTMAS CHEESECAKE

Our handmade 8" cheesecake is a fantastic alternative
festive dessert, and one of our bestsellers!

PROFITEROLES

18 delicious profiteroles filled with fresh cream
and topped with a rich chocolate sauce.

CHOCOLATE YULE LOG

A beautifully decorated chocolate yule log.
Choose from a simple log or our chocolate
showstopping centrepiece.

GIFTS

Blackwells Farm shop has a variety of luxurious hampers, sweet treats, and tasty tipples, perfect for gifting friends and family this Christmas. Available in our farm shop and online.

HAMPERS

Our 'Best of Blackwells' hampers are the perfect gift. Priced between £50 and £100 each hamper contains the best products from our shop, including smoked salmon, cheese, wine, Blackwells Christmas Pudding, chutneys and preserves.





Order online

www.blackwellsfarmproduce.co.uk

Visit our shop

Herons Farm, Colne Road
Coggeshall, Essex CO6 1TQ

FIND US ON SOCIAL MEDIA

