



# Christmas

**Blackwells**  
FARM SHOP

**Great tasting produce since 1983**  
**Supporting local farmers and producers**

*Food | Wine | Gifts*

We would like to thank all our customers for continuously supporting our farm shop throughout 2020 and wish you all the very best for the festive season.

This year we have continued to support local producers by stocking our shelves with many items from small neighbouring businesses, you'll find many items from brewers & chocolatiers to crafters and condiment makers.

Alongside these our own fresh bakes, homemade ready meals and condiments also fill the shelves. As always, our popular butchery counter continues to brim with outstanding quality meats.

Whilst you have seen our farm shop receive a refresh in décor, we also modernized our website for those who prefer to shop online. One of the biggest changes we made is giving our customers the option to pay online, making the ordering process smoother and easier. We also added the option of choosing between delivery and collection for a simpler process.

So whether you prefer to shop with us by visiting the farm shop or like to purchase online, we hope you have enjoyed these changes.

We know many of us had a small, quiet Christmas last year so will therefore be making up for it this year by spending the festivities with friends and family. With that in mind, 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.

Wishing you all a wonderful Christmas and prosperous New Year

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

*Celebrating the Festive Season with great  
tasting quality produce since 1983!*

## *Important Dates*

### **Christmas Hours**

23rd December - 9am - 5pm

24th December - 8am - 1pm

25th - 27th December - Closed

28th December - 10am - 3pm

29th December - 10am - 3pm

30th December - 8am - 3pm

31st December - 8am - 3pm

1st January - Closed

2nd January - Closed

### **Ordering**

To place your Christmas order please visit our website  
[www.blackwellsfarmproduce.co.uk](http://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 the 23rd December from 9am -  
5pm and 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 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 Bronze Turkey

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

## Whole Turkey

Succulent, gamier tasting bird

*We strongly recommend the whole bird for quality and flavour*

|          |        |        |        |       |       |         |       |       |
|----------|--------|--------|--------|-------|-------|---------|-------|-------|
| Weight   | 5kg    | 6kg    | 7kg    | 8kg   | 9kg   | 10kg    | 11kg  | 12kg  |
| Servings | 8-10   | 10-12  | 12-14  | 14-16 | 16-18 | 18-20   | 20-22 | 22-24 |
| Price    | £78.50 | £89.50 | £94.75 | £100  | £106  | £109.50 | £120  | £130  |

## Boneless Breast

Easy Carving

|          |     |     |     |      |      |       |
|----------|-----|-----|-----|------|------|-------|
| Weight   | 1kg | 2kg | 3kg | 4kg  | 5kg  | 6kg   |
| Servings | 2-3 | 3-5 | 5-7 | 7-9  | 9-11 | 11-13 |
| Price    | £32 | £53 | £74 | £110 | £120 | £145  |

Each bird comes with cooking instructions and a pop up timer.

## Turkey Crown

Excluding the legs

|          |     |     |       |       |
|----------|-----|-----|-------|-------|
| Weight   | 3kg | 4kg | 5kg   | 6kg   |
| Servings | 4-5 | 6-8 | 10-12 | 12-14 |
| Price    | £75 | £88 | £98   | £109  |

## Carving Whole Turkey Top Tip

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



# Blackwells Free Range Geese & Chickens

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

## Goose

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



## Selecting Your Size

|          |      |     |        |     |      |      |
|----------|------|-----|--------|-----|------|------|
| Weight   | Half | 3g  | 4g     | 5g  | 6g   | 7g   |
| Servings | 2-3  | 4   | 5      | 6   | 8    | 10   |
| Price    | £52  | £68 | £74.50 | £90 | £105 | £124 |

## 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

|          |     |        |     |
|----------|-----|--------|-----|
| Weight   | 3kg | 4g     | 5g  |
| Servings | 6   | 8      | 10  |
| Price    | £41 | £50.50 | £61 |

# Three Bird Roast

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   | 4g   | 5g      | 6g    |
| Servings | 9-10 | 11-13   | 14-16 |
| Price    | £115 | £139.50 | £162  |



# 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.*



## 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 - Cocktail Sausages**

Made in-house at Blackwells by our butchers using pork from free range pigs.

## **Pigs in Blankets DIY Kit**

These kits contain cocktail sausages and streaky bacon for you make your own pigs in blankets. Great for getting the children involved in the food prep.

## **Sausage Meat**

Free range Gloucester Old Spot sausage meat, perfect making homemade sausage rolls!

## **Bacon**

Available in smoked, unsmoked, streaky and back. All dry cured from our own pork.

## **Homemade Yorkshire Puddings**

Delicious, large Yorkshire Puddings made in-house by our Blackwells Chefs.

## **Stuffings**

Pork, Sage & Onion

Pork, Apple & Chestnut

Pork, White Wine & Apricot

Pork, Port & Cranberry

*All our stuffing's are made in-house by the kitchen team with our pork.  
We recommend buying a sleeve and rolling them into balls to cook.*

# Condiments

## Turkey Gravy

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

## Blackwells Homemade Sauces

**Christmas Fig Chutney** - Perfect with cheese & crackers

**Sweet Chilli Jam** - For leftovers, cheese & spicing up your Christmas

**Piccalilli** - Perfect accompaniment to your Christmas ham

**Cranberry & Port Sauce** - Perfect accompaniment to your turkey

## 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 medium and large.

## **BLACKWELLS CHRISTMAS CAKE**

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

## **MINCE PIES**

These mince pies with a streusel topping are a festive must-have.

## **Blackwells Apple Strudel**

Crisp filo pastry surrounding a sweet apple, sultana and cinnamon filling.

# Cheese & Antipasti

Finish your dinner off in style with a variety of cheeses. Our deli has a fantastic selection of cheeses, crackers, olives, and charcuterie meats.

Available in our farm shop and online.

# Party Food & Canapés

## **Blackwells Sausage Rolls**

Our Gloucester Old Spot Sausage Rolls are sold uncooked, ready to pop in the oven.

## **Ham Hock Terrine**

Made from slow-cooked ham hocks with gherkins and parsley

## **Game Terrine**

Made using game shot off the estate.

## **Crab Bon Bons**

Crab meat in bread crumbs, deep fried with curried mayonnaise

## **Goats Cheese & Caramelised Onion Tart**

All round deliciousness! A beautiful little showstopper to make your festive feast.

## **Honey Mustard Cocktail Kit**

Gloucester Old Spot Cocktails Sausages with a delicious honey mustard sauce to glaze.

# Gifts & Hampers

We have a variety of hampers, shop gift vouchers, sweet treats and tasty tipples, perfect for gifting friends and family this Christmas. We also have gift vouchers available for our new butchery classes.

Full details available on our website.

# Blackwells

FARM SHOP



*Order online*

[www.blackwellsfarmproduce.co.uk](http://www.blackwellsfarmproduce.co.uk)

*Visit our shop*

Herons Farm, Colne Road Coggeshall,  
Essex CO6 1TQ

*Find us on social media*

