

**FREE GUIDE
FOR CUSTOMERS**



EST. 1969

GRASMERE

CHRISTMAS

FOOD GUIDE

**CELEBRATE CHRISTMAS
WITH ALL THE TRIMMINGS**

CHRISTMAS AT GRASMERE-FARM.CO.UK





— *Make it a great* —

CHRISTMAS

— WITH GRASMERE —

With the seasons changing, now is the time to think about festive feasts with family and friends this Christmas.

Everything you need to know about where we source our meat is in this booklet, from our own Pork to the Bedfordshire Turkeys, as well as some helpful buying tips and chef's hints.

As well as information about our delicious range of fresh meats, don't forget we also have our Deli which stocks fresh vegetables and artisan cheeses- must haves for any Christmas food list!

Once again, we would like to thank all our customers for their continued support over the past 12 months and wish you a Merry Christmas and a Happy New Year.

**STUART, LYNDA
AND ALL THE STAFF
AT GRASMERE FARM**







The Headline Act

Bronze, whole, breast, wrapped, stuffed – we are of course talking about Turkey! With so many great options available you're spoilt for choice at Grasmere.



WATERGATE FREE RANGE BRONZE TURKEY

With four generations of experience under their belts, the Hunt family first started farming at Watergate Farm in Bedfordshire over 80 years ago. David Hunt and his family continue many of the same traditions started in 1924 and their core values remain the same.

Bronze Turkeys are well known for their wonderful flavour and David's birds are slowly matured and reared to the highest of standards, enjoying a life outside. Being slowly matured, they have a good level of fat content, giving them a fantastic taste and tenderness.



WEIGHT & PORTION GUIDE

4-5kg (8-11lb)	5-6kg (11-13lb)	6-7kg (13-15lb)	7-8kg (15-17lb)	8-9kg (17-19lb)	9-10kg (19-22lb)	10-11kg (22-24lb)
Feeds 5-6	Feeds 7-8	Feeds 9-10	Feeds 10-11	Feeds 12-16	Feeds 16-18	Feeds 18-22

BUYING TIPS
FROM GRASMERE FARM



LEICESTERSHIRE BUTTERFLY TURKEY

Over the past ten years, we have formed a good relationship with a Leicestershire farmer, who just like David in Bedfordshire, slowly matures his birds for a better result. Once again, a layer of fat helps with the cooking process; giving a moist and tender meat once cooked. Our hand-tied Turkey Butterfly is dressed in store by your butcher. It can be stuffed with Sage & Onion Stuffing, wrapped in our Dry cured streaky bacon or simply enjoyed as a plain butterfly.



THREE BIRD ROAST

Duck Breast, English Chicken Fillets and Sage & Onion Stuffing all encased in a Butterfly Turkey Breast and wrapped in Streaky Dry Cured Bacon. An easy to carve masterpiece for the centre of your Christmas dinner table that will live long in the memory.





Other Festive Birds

Of course, it doesn't have to be all about Turkey! Why not try a Yorkshire Cockerel or if there are only a couple of you, maybe a Duck or Goose would be better suited?



SOANES CHRISTMAS COCKEREL

Soanes is an award-winning poultry farm from Yorkshire. Their Christmas Cockerel has won Great Taste awards and is famous across northern England for their great flavour. Very succulent and moist, these are a great alternative to turkey. Slowly grown, giving a much bigger meat ratio and adds to the flavour.



FESTIVE DUCK

A cross breed between wild Mallard and Pekin, this fabulously flavoursome bird is a delight on the dinner table. Boasting more breast meat than other varieties, you certainly get more for your money. A rich game flavour and lower fat content make these a real Christmas hit.



FREE RANGE CAMBRIDGESHIRE GOOSE

Friends of Grasmere Farm for well over a decade, Munns of Chatteris in Cambridgeshire have been rearing free range geese since 1999. Enjoying the outdoor life, these birds are matured slowly, come prepared and dressed ready for the oven and, if you're lucky, come with goose fat for the roast potatoes!



DON'T FORGET
THOSE LITTLE EXTRAS

As well as these traditional festive birds, we also stock Pheasant, Guinea Fowl, Partridge and traditional Chicken.



COOKING TIPS

FROM GRASMERE FARM

Be sure to salt
the rind on your
pork joint to help
create that extra
crispy crackling
that everyone
will enjoy!





Grasmere Farm Pork

At Grasmere Farm, we have a reputation for producing great tasting, award winning quality products and it all starts with the perfect pork we rear!



OUR PORK

From our farm in Deeping St James, our Hampshire Cross pigs are reared using traditional methods in large, open barns. Our master butchers carefully score rolled loins of pork which are a real festive favourite. Both the loin and leg have great flavour with the leg being preferred by those who like leaner meat.

Slow cooked belly or shoulder is one of the most exquisite taste experiences on a plate! All can be prepared to your liking by our master butchers.



WEIGHT & PORTION GUIDE- ROLLED LEG, LOIN & SHOULDER

1-1.5kg (2-3lb)	1.5-2kg (3-4lb)	2-2.5kg (4-5lb)	2.5-3kg (5-6lb)	3-3.5kg (6-7lb)	3.5-4kg (7-8lb)
Feeds 4-6	Feeds 6-8	Feeds 6-8	Feeds 8-10	Feeds 8-10	Feeds 12-14

BUYING TIPS

FROM GRASMERE FARM



HOME-CURED GAMMON & BACON

Our Gammon and Bacon is cured on the Farm to guarantee the Grasmere Taste. Available bone-in or rolled, smoked or unsmoked, all ready to cook. For our delicious smoked Gammon, we use hickory wood chips in our smoker here on the Farm.

Our dry cured short back and streaky bacon is available smoked or unsmoked to cater for all your Christmas cooking needs as well as a good old fashioned Boxing Day Bacon sandwich!



AWARD WINNING SAUSAGES

Where it all began for Grasmere Farm. The pride of the business. Whatever your palate, we have a sausage for you. Whether it be our traditional Lincolnshire, original Rutland or our Pork and Caramelised Red Onion made with our homemade Red Onion Marmalade - we have it all! Especially for Christmas a selection of our Sausages also come in Cocktail size. And of course, where would Christmas be without our Pigs in Blankets or our homemade Stuffing?

ORDER IN STORE OR ONLINE TODAY - WWW.GRASMERE-FARM.CO.UK





Beautiful Beef & Lamb

Fancy something different this year? Take a look at these alternative options to make your Christmas dinner a Christmas winner!



DRY AGED LINCOLN RED BEEF

Lincoln Red Beef is one of the rarest and oldest breeds in Britain. It is also one of the best breeds for depth of flavour. Our master butchers dry age the prime cuts, such as the hind quarter and fore rib, to get the very best out of the beef. Only when dry-aged on the bone, for at least three weeks, is the beef ready for preparing for your Christmas dinner table. Our Lincoln Red Beef mostly from near Louth in Lincolnshire and our buyers procure only prime beasts for our customers.

For the ultimate table centre piece and flavour, it is hard to beat our French- Trimmed Lincoln Red Fore Ribs. Our Rolled Sirloin is a real tender treat and is one of our most popular cuts. For an all-round quality roasting joint, the Topside is always a favourite.



DRY AGED NATIVE BREED BEEF

As well as Lincoln Red, we source other native breeds such as Red Poll, British Blue, Angus and Sussex. All dry aged for three or more weeks to ensure tender cuts and amazing flavour.



NENE PARK LAMB

Overlooked at Christmas, Lamb is a real indulgence these days and what better time to indulge than at Christmas? Our Lamb comes from first generation farmers and brothers, Craig and Ryan Baxter, on the Nene Park Rural Estate near Castor and Alsworth.

Farming in harmony with nature, livestock roam extensively on land that is managed for the longer-term benefit of the environment and wildlife. The farming system is entirely forage-based, meaning that livestock enjoy their favourite food: grass, herbs and wildflowers throughout their lives, minimising environmental impact and maximising benefits to nature.

Our expert butchers masterfully create the wonderful cuts of Lamb, ensuring care goes into every one. The full range of Lamb cuts are available; Leg being the usual roasting joint, Shoulder the slow roasting joint and the French trimmed Rack of Lamb being the quickest to cook, something special for the table centre piece.



DON'T FORGET

THOSE LITTLE EXTRAS

Don't forget our
homemade
Red Onion
Marmalade-
it goes with
everything!





Simply Deli-cious!

At Grasmere Farm we produce a superb range of home-cooked meats, pork pies and sausage rolls. Our Deli in Market Deeping provides a great deal more alongside the old favourites, including artisan cheeses, olives, provisions and much more!

TRADITIONAL PORK PIES

We make our Pork Pies in our farmhouse kitchen in Deeping St James. Care is taken by our expert Chefs to ensure that our Pies are fit for your festive table. Available in a variety of sizes, including a slicing pie which will easily slice into ten slices- the perfect Christmas Eve or Boxing Day Pie!

Ever popular, our wide range of topped mini Pork Pies, are also available. Whether you cut into four, as a nibble for a party or keep one to yourself as a snack to get you through, there is a flavour for everyone. Our most popular is Red Onion Marmalade topped, made with our own Marmalade. We also have Spiced Apricot Chutney topped for those who like a little spice and Lincolnshire Poacher cheese with Real Ale Chutney topped for those who prefer a traditional blend.

HOME-CURED COOKED HAM

All Grasmere Ham is home cured and prepared on the Farm. Our expert chefs cook these perfectly to retain flavour and moisture. Our Farmhouse Ham can then be Honey Glazed or Red Onion Marmalade Glazed. Our Smoked Gammons are also available cooked and the wonderful smoked flavour makes great tasting Ham.

Available on the bone as whole or half legs or boneless joints in whatever size you require; they provide a great centrepiece for your buffet table and taste as good as they look!

CHEESE AND MORE

Available in our Market Gate Deli in Market Deeping and Artisan Butchers and Bakers in Bourne, a wide selection of artisan cheeses, olives and more. We have chosen both regional and continental cheese with around thirty in our range, which including Colston Bassett Stilton, Cote Hill Blue, Lincolnshire Poacher, Barron Bigod and Brie de Meaux.

We also stock various Salamis (including our own home-made), Olives, butter, Bassingthorpe Milk, Bowler's & Hopshackle Beer from Market Deeping and Saint's and Sinners (which use Lincolnshire fruits to make their jam); we truly do support local.





Complete Christmas

Grasmere Christmas Essentials packs and Gift Hampers are a great way to keep it simple. Everything in one place - they make a great gift too.

classic CHRISTMAS essentials

- 16 Cocktail Pigs in Blankets • 400g Lincolnshire Sausage Meat
- 360g Lincolnshire Chipolatas • 400g Sage & Onion Stuffing
- 200g Streaky Bacon • 1.5kg Gammon Joint

£35.00

boxing day CHRISTMAS essentials

- 1.3kg Cooked Ham Joint • 400g Lincolnshire Haslet
- Pack of 9 Lincolnshire Snack Sausage Rolls • 450g Farmhouse Pork Pie • Twin Scotch Egg pack • Jar of Red Onion Marmalade.

£40.00

deluxe CHRISTMAS essentials

- 16 Cocktail Pigs in Blankets • 400g Lincolnshire Sausage Meat • 360g Lincolnshire Chipolatas • 400g Sage & Onion Stuffing • 200g Streaky Bacon • 200g Back Bacon
- 1kg Rolled Pork Leg • 1.5kg Gammon Joint • Grasmere Farmhouse Paté • Red Onion Marmalade.

£55.00

merry CHRISTMAS hamper

- 1.7kg Turkey Butterfly • 16 Cocktail Pigs in Blankets • 400g Lincolnshire Sausagemeat • 360g Lincolnshire Chipolatas
- 400g Sage & Onion Stuffing • 200g Streaky Bacon • 1.5kg Gammon Joint • Goose Fat • Cranberry Sauce • Supplied in a Premium Shopping Bag.

£67.00

family festive feast

- 1.7kg Turkey Butterfly • 16 Cocktail Pigs in Blankets • 400g Lincolnshire Sausagemeat • 360g Lincolnshire Chipolatas • 400g Sage & Onion Stuffing • 200g Streaky Bacon • 1.5kg Gammon Joint • 1.3kg Cooked Ham Joint • 360g Whole Lincolnshire Haslet • Pack of 9 Lincolnshire Snack Sausage Rolls • 450g Farmhouse Pork Pie • Twin Scotch Egg pack • Jar of Red Onion Marmalade • Goose Fat • Cranberry Sauce • Supplied in a Premium Shopping Bag.

£100.00

luxury banquet hamper

- 4kg Free Range Turkey • 1.5kg Topside • 16 Cocktail Pigs in Blankets • 400g Lincolnshire Sausagemeat • 360g Lincolnshire Chipolatas • 400g Sage & Onion Stuffing • 200g Streaky Bacon • 1.5kg Gammon Joint • 1.3kg Cooked Ham Joint • 360g Whole Lincolnshire Haslet • Pack of 9 Lincolnshire Snack Sausage Rolls • 450g Farmhouse Pork Pie • Twin Scotch Egg pack • Jar of Red Onion Marmalade • Goose Fat • Cranberry

£155.00

Our Stores

OUR BUTCHERS SHOPS

MARKET DEEEPING & STAMFORD

Both located in historic towns, these two stores were our first two shops and both have been in situ for over a decade now which have a huge customer following.

Our Market Deeping store exclusively sells raw products due to the close proximity of our Market Gate Deli, whilst our Stamford store has an extensive Deli range as well which includes our Pork Pies and Hams.

Both stores offer a fantastic range of value packs for the everyday meal, including Chicken Breast, Mince and Sausages.



We are proud of our home-grown teams, in both these stores. Both work extremely hard to produce fantastic products for you, our customers.

Care and pride is taken in all the products made in these stores; from the dry-aging of the beef to hand stuffed chicken crowns.

Open Monday-Saturday.

Visit: 9-10 Market Gate, Market Deeping, Lincs, PE6 8DL. Tel 01778 342239.

34 High Street, Stamford, Lincs, PE9 2BB. Tel 01780 765563.





ARTISAN BUTCHERS & BAKERS WITH DELI

Each Friday and Saturday, we bring a huge range of value packs, our famous sausages and fantastic weekend joints; perfect for stocking up for the week.

From our Deli, we bring an array of artisan cheeses, frozen Grasmere Farm pies and of course Pork Pies.

We have also partnered up with Hambleton Bakery in this weekend shop. Delivered fresh both mornings, the smell of fresh Hambleton bread and our just out the oven Sausage Rolls certainly creates a queue on West Street!

Open Friday-Saturday.

Visit: 5-7 West Street, Bourne, Lincs, PE10 9NB.



VINE HOUSE FARM SHOP

Opened in June 2021, this impressive farm shop has become one of the premier farm shops in the area, attracting visitors from all over the country.

Our butchers counters situated in the shop, boast an impressive display of our dry aged beef, local lamb, chicken and our own pork.

Pork Pies, Hams and Sausage Rolls, fresh from our farmhouse kitchen are also available.

Breakfast in the café comes highly recommended- serving Grasmere Sausages and Bacon.

Open 7 days a week.

Visit: Vine House Farm, Deeping St Nicholas, Spalding, PE11 3DG.



OUR DELI

THE MARKET GATE DELI

Our multi award winning Deli offers our customers with a wide range of products throughout the year.

With over 30 different cheeses - both local and European - available over the festive period, we are proud of having one of the largest selections in the area.

Whether you are looking for a local blue or a continental brie, our friendly staff can advise you on the right cheese for your board this Christmas.

There is also a range of hampers available, and we will even make bespoke hampers to order. Choose from our wide range of pantry provisions and local beers and English gins and wines to make the perfect gift for someone special this Christmas.



Fresh fruit and vegetables, as locally sourced as possible, are delivered to us daily from our network of local farms.

We also have a zero waste facility in our Deli, selling nuts, muesli, rice and pulses. This is plastic free and the customer completely controls the quantity they purchase. We also sell local non-homogenised Milk, oils and vinegar all in refillable glass bottles.

Our friends at Hambleton Bakery Bread deliver bread and cakes each morning, with homemade bread & butter puddings, chocolates, beer, gin and wine also available in this Deli; it is a real gem of a shop.

Open Monday-Saturday.

Visit: 2 Market Gate, Market Deeping, Lincs, PE6 8DL. Tel 01778 380517.



PLACING YOUR CHRISTMAS ORDER

Please ask our staff for your Christmas order sheets.

We have separate order sheets for those wishing to order with our butchers shops to our deli.

Please bring back completed order forms to the relevant store. If you need any advice or have any further enquiries our experienced staff will be more than willing to help you.

We look forward to you placing your order with Grasmere Farm.

Thankyou for your continued support and have a wonderful Christmas.





BUTCHER'S SHOPS



MARKET DEEPING

9-10 Market Gate,
Market Deeping,
Lincs.
PE6 8DL

01778 342239

STAMFORD

34 High Street,
Stamford,
Lincs.

PE9 2BB

01780 765563

VINE HOUSE FARM

Deeping St Nicholas
Spalding,
Lincs.
PE11 3DG

ARTISAN BUTCHERS & BAKERS WITH DELI



BOURNE

5-7 West Street,
Bourne,
Lincs.
PE10 9NB

DELI



MARKET GATE DELI

2 Market Gate,
Market Deeping,
Lincs.
PE6 8DL
01778 380517

HEAD OFFICE



GRASMERE FARM

Deeping St James,
Lincs.
01778 342344

ORDER IN STORE • ORDER ONLINE
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