

M Moens & Sons Christmas Help sheet

Free range Norfolk Bronze turkeys:

Our turkeys are a special slow growing traditional breed and are raised to full adult maturity (hence 5kg starting weight). Fully mature turkeys have the benefit of a deliciously dense meat, along with a natural fat layer under the skin which helps retain moisture whilst cooking –succulence without the need for basting! In december, turkeys are dry-plucked by hand & game-hung for at least two weeks in the centuries-old way. This enables the rich, traditional flavour to develop fully, ensuring the finest taste & texture for christmas day.

Free range Bronze turkeys

5kg=8-10 servings.

5-6kg=10-12 servings.

6-7=12-14 servings.

7-8=14-16 servings.

8-9=16-18 servings.

9-10=18-20 servings.

Larger turkeys and boneless joints are also available.

Judy Goodmans Free range geese

All the geese are hatched from April to July and are reared on an extensive free range system. The geese graze over large grass paddocks and are fed on all natural foods: grass, corn, straw and a specially prepared ration containing no additives or growth promoters.

Small (4kg)=4-6 servings.

Medium (5kg)=6-8 servings.

Large (6kg)=8-10 servings.

Free range Chickens and Capons

The Mee family have been producing these high quality birds at Springfield farm in Herefordshire for over three generations. Their hard work and dedication has earned them a reputation for well-finished and tasty chickens that have an abundance of flavour.

2-3kg=4-6 servings.

3-4kg=6-8 servings.

4-5=8-10 servings.

Ducks

Free range French Mallard and Barbary ducks available.

2-2.5kg=4-5 servings.

2.5-3kg=5-6 servings.

3+kg=6 servings

Game

A wide range of game is available, please ask in store for details.

Home-made stuffings

Our special Christmas stuffings are all homemade in small batches to a precise recipe to ensure a consistent high quality: only the finest ingredients are used. All pork used is Free Range.

Varieties

Home made Free range sausage meat,
Organic sage + red onion,
Cranberry and orange,
Roast chestnuts, sultana and brandy.

Free range Gammon (uncooked)

Organic and free-range gammon. All gammon is dry-cured and available smoked or un-smoked. Gammon is the name given to ham before it is cooked and should not be confused on ordering.

Boneless joints:

2kg=6-8 servings.

3kg=8-12 servings.

4kg=12-16 servings.

5kg= 16-20 servings.

Bone-in Gammon:

4kg=8-10 servings

6kg=12-16 servings.

7kg=16-20 servings.

8kg+=20+ servings.

6kg+=20+ servings.

Beef

All our beef is grass fed and matured on the bone for 28 days.

Fore rib and Wing rib:

“Rib of Beef” is usually sold by the bone and therefore varies in size. Please state how many servings you require when ordering.

Cooked Ham

Our organic and free-range hams are dry cured and cooked on the premises. They come either on or off the bone and are available in a number of varieties.

Varieties

Smoked; honey roast, mustard roast, traditional plain, traditional breaded.

Hams on the bone:

Come either whole or half, and range in weight between 2.5kg-3kg for a small half ham, and up to a large 9kg ham. This will give between 8 and 40 servings.

Hams off the bone

Are available cut to any size you require, but please bear in mind any joint less than 1.5kg will look more like a thick slice than a joint. 170g per serving should be allowed.

Bacon

Free range dry cured bacon

Free range smoked back

Free range un-smoked back,

Free range smoked streaky

Free range un-smoked streaky.

Sausage

Our award winning sausages are hand made on the premises. They are made in small batches to a precise recipe to ensure a consistently high quality: only the finest ingredients are used, from using only choice cuts from the same free-range meats you can see on display, to the freshest organic herbs.

Sausages will give approximately 6 per pack.

Chipolatas will give approximately 12 per pack.

Cocktails will give approximately 30 per pack.

Multi bird roasts

5 bird roasts: Goose+turkey+duck+guinea fowl+pheasant serves 12-16 £178.00

4 bird roasts: Turkey+duck+guinea fowl+pheasant serves 10-12 £99.90

3 bird roasts: Chicken+duck+pheasant serves 6-8 £49.80

Stuffed turkey breast

Boneless free range bronze turkey breast with one of our home-made stuffings and wrapped in pancetta will be available for collection on the 24th December.

Stocks

For the perfect gravy or sauces, fresh home-made unseasoned stocks are available in: Turkey, Chicken, Beef, Veal and Lamb.

Christmas Cheese Boards

Classic cheese board. £3.50 per head, minimum of 4 people.

Montgomery Cheddar-Mature cheddar from Somerset, a standard bearer of English farmhouse cheddars.

Cropwell Bishop Stilton-An excellent prize winning blue stilton with a firm, creamy paste and mature flavour.

Brie de Meaux-Donge-A wonderful brie, creamy and full flavoured.

Posh George's special selection-£5.95 per head, minimum of 4 people.

Vacherin Mont D'or-A unique cheese with an almost runny consistency and a rich, creamy flavour.

Cropwell Bishop Stilton-An excellent prize-winning blue stilton with a firm, creamy paste and mature flavour.

Godminster Organic Cheddar-In its distinctive purple wax this organic cheddar is a powerful cheese with a real edge to it.

Individual Goats Cheese- One of Moen's delicious artisan goats cheeses.

Christmas opening times

Friday 21st 08:30-18:30.

Saturday 22nd 08:00-17:00.

Sunday 23rd 08:30-15:00.

Monday 24th 08:00-16:30.

Christmas day Closed

Boxing day Closed

Thursday 27th Closed

After & new years

Friday 28th 09:00-18:30

Saturday 29th 08:00-17:00

Sunday 30th Closed

Monday 31st 09:00-16:30