

## TURKEY SELECTION

Our Welsh reared fresh Turkey is available in eight options, please quote the product code and option to your telesales.



5560 Whole Turkey boned & rolled into 2 joints. Breast rolled as 1 joint. Legs rolled together as 1 joint



5560 Whole Turkey boned & rolled into 4 joints. Breast split into 2 joints and rolled separately. Legs boned & rolled



5560 Whole Turkey boned & rolled into 3 joints. Breast rolled as 1 joint. Each leg rolled separately



5560 Whole Turkey split into 2. Each half of breast meat & leg meat rolled together



5566 Turkey Crown. Breast meat on the ribcage. No leg meat



5560 Prepared Turkey. Breast meat on the ribcage. Legs rolled separately or together



69862 Turkey breast. Breast meat only off the bone



5560 Whole Turkey. Complete on the bone

For assistance in ordering your Christmas poultry and meat, please ask to see one of our Specialist Butchery Representatives

## FESTIVE TURKEY

Our Welsh reared catering turkeys range between 12kg and 22kg and are sourced from farms across Wales. We take pride in ensuring that the birds are reared and prepared to the highest standards.

The turkeys are available whole and on the bone. However we also offer a kitchen preparation service bespoke to your needs, to ensure your satisfaction and the best yields possible.



5560  
Fresh Welsh Large  
Catering Turkey

per kg **POA**

69862  
Fresh Kitchen Prepared  
Boneless Turkey Breast

per kg **POA**

90735  
Fresh Unprepared  
Turkey Breast

per kg **POA**

46834  
Turkey Paupiettes

1 x 16 **POA**  
Stuffed Turkey Paupiettes are ideal for banqueting and look fantastic when carved out on to the plate. Not only do they look great but if you are looking for a fixed portion size and a fixed portion price these will fit the bill perfectly. Each Paupiette is stuffed with a sage sausage meat stuffing which is topped with cranberry sauce then wrapped in smoked streaky bacon. Portion size is 200-240gs, ample for even the hungriest dinner.

Pictures are serving suggestions and may differ from actual products



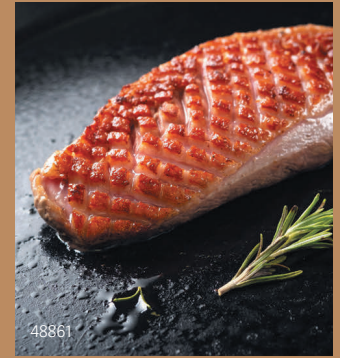
90735



46834







## FESTIVE ACCOMPANIMENTS

10886	Frozen Raw Pigs in Blankets
90 x 28g	<b>£19.99</b> <b>22p each</b>
58940	Fresh Pork Chipolata Sausages
(approx 18 sausages)	
1kg	<b>£5.49</b> <b>30p each</b>
81674	Frozen Pork Fig & Honey Cocktail Sausages
(approx 100 sausages)	
2.4kg	<b>£18.33</b> <b>18p each</b>
77445	Frozen Pork & Leek Cocktail Sausages
(approx 90 sausages)	
2.4kg	<b>£14.91</b> <b>16p each</b>
93209	Frozen Pork with Red Onion Marmalade & Camembert Cocktail Sausages
(approx 25 sausages)	
600g	<b>£7.50</b> <b>30p each</b>
77172	Sliced Smoked Streaky Bacon
2.27kg	<b>£13.68</b> <b>£6.02 kg</b>
4876	Sliced Streaky Bacon
2.25kg	<b>£12.46</b> <b>£5.54 kg</b>



46486

## BEEF OPTIONS

81028	Feather Blade of Beef
per kg	<b>POA</b>
1564	Celtic Pride PGI Welsh Kitchen Prepared Topside of Beef
per kg	<b>POA</b>
16229	Celtic Pride PGI Welsh Kitchen Prepared Silverside of Beef
per kg	<b>POA</b>
46486	Celtic Pride PGI Welsh Kitchen Prepared Striploin of Beef
per kg	<b>POA</b>

## SOMETHING SPECIAL FOR NEW YEAR'S EVE

55022	Celtic Pride Gold Dry Aged Whole Beef Striploin
per kg	<b>POA</b>
58525	Celtic Pride Gold Dry Aged Kitchen Prepared Topside of Beef
per kg	<b>POA</b>
1720	Celtic Pride PGI Welsh Whole Fillet of Beef
per kg	<b>POA</b>
43947	Celtic Pride Gold Dry Aged Fillet Steak
(cut to size requirements)	
per kg	<b>POA</b>
22488	Celtic Pride Gold Dry Aged Cote de Boeuf (800g to 1.2kg)
per kg	<b>POA</b>
87256	Celtic Pride Bone in Fillet Steak
(cut to size requirements)	
per kg	<b>POA</b>
94970	Celtic Pride Gold Dry Aged Rib Eye Steak
(cut to size requirements)	
per kg	<b>POA</b>
48382	Celtic Pride Gold Dry Aged Sirloin Steak
(cut to size requirements)	
per kg	<b>POA</b>
73778	French Trimmed 3 Bone Rack of Lamb approx 180-210g
1 x 2	<b>POA</b>
12531	Frozen Herb Fed Chicken Supreme
(approx 380g)	
per kg	<b>POA</b>
48861	Creedy Carver Frozen Duck Breast
per kg	<b>POA</b>

If you would like to discuss any of your butchery requirements further please don't hesitate to contacting one of our butchery specialists –  
**Iain Miles:** 07967 048454  
[iain.miles@chfoods.co.uk](mailto:iain.miles@chfoods.co.uk) or  
**Huw Davies:** 07391 419911  
[huw.davies@chfoods.co.uk](mailto:huw.davies@chfoods.co.uk)  
 who will be happy to help.