



Seasons Greetings

Longwood Farm Christmas 2009

Organic totally free ranging poultry

With absolute freedom to pastures throughout the whole of their lives.

We produce succulent and tasty birds, the perfect choice for your special Christmas meal...

Louise Unwin

Our poultry specials

Bronze Turkey

Chunky bird, large breast and superb flavour

Goose

Traditional Christmas bird, usually weighing between 10 / 16 lbs

Chicken

Our much loved and admired chicken, but slightly larger than our normal birds

Three Bird Roast

Boned turkey, left with whole drumsticks, stuffed with boned chicken and pheasant breast, with layers of sausage meat and stuffing. A delicious and impressive table centre

N.B. limited number available

Chicken Pillow

Boned, stuffed chicken, barded with bacon, tied for roasting and ease of carving, a delicious alternative to turkey

N.B. limited number available

Pheasant, Wild Duck and Partridge

Traditional wild game birds for your table

Gammon

Oak Smoked Bacon, Gammon

A subtle and delicious flavour

Unsmoked (green) Bacon, Gammon

For those who prefer a mild taste

Suffolk Cured Gammon

Cured with beer and molasses, a true Suffolk taste with a very dark rind Min weight of all of the above – 4lbs if on the bone



Pork Specialities

Stuffed Loin of Pork

Filled with apricot, walnut and apple, Scored and tied for easy roasting and carving.

Min weight 3½ - 4 lbs

Boneless Leg of Pork

A tender pork joint with crisp, crunchy crackling

Enjoy some cold with organic piccalilli

Sausages

We offer a range of sausages including; Suffolk (plain pork), gluten free pork, pork and apple, pork and herb, pork and garlic and lamb and mint. We also offer plain pork and gluten free chipolatas and sausage meat

Beef

As ever we anticipate our top quality beef will be in great demand, hung properly for a minimum of three weeks with natural marbling

Fore Rib on the Bone

An impressive on the bone roasting joint, minimum of 2 ribs, chined for easy carving

Sirloin on the Bone

A superb joint, renowned for its eating qualities, tenderness and succulence, to cook on the bone for a full flavour, Min 4 lbs

Rolled Sirloin

A superb flavoursome joint with no bone for easy carving

Topside

*Roasting joint – delicious hot or cold
Try with our organic horseradish sauce*

Lamb

Lamb Cracker

A seasonal lamb joint formed when a loin of lamb is stuffed with minced lamb, apricots, raisins and a blend of herbs and tied in the shape of a Christmas cracker

Rack of Lamb

Six cutlets, French trimmed a simple and effective table dish. Complete with paper frills.

Leg of Lamb

A tasty joint, try with our organic redcurrant jelly or mint sauce



Prices 2009

Poultry		Gammon on the bone	
all prices are oven ready per Kg		Suffolk Cured	£13.50
Bronze Turkey	£12.50	Oak Smoked	£12.50
Goose	£13.00	Unsmoked	£12.50
Chicken	£6.95		
Three Bird Roast	£19.00	Gammon Boned and Rolled	
Chicken Pillow	£14.00	Suffolk Cured	£14.50
Pheasant	£4.50(ea)	Oak Smoked	£13.50
Wild Duck	TBA	Unsmoked	£13.50
Partridge	£4.20(ea)		
Rabbit	£4.00(ea)	Pork Specialities	
Sausages		Stuffed Loin of Pork	£15.20
Lamb and Mint Sausages	£9.55	Leg of Pork	£11.80
Sausages (all others)	£8.35		
Chipolatas	£8.80	Beef Specialities	
Sausage Meat	£8.35	Fore rib on the bone	£14.50
		Sirloin on the bone	£21.60
Back Bacon		Sirloin boned and rolled	£25.90
Oak Smoked	£17.28	Topside	£12.75
Unsmoked	£17.28	Salt beef	£12.77
		Lamb Specialities	
Streaky Bacon		Lamb Cracker	£17.70
Oak Smoked	£14.62	Rack of lamb	£16.50
Unsmoked	£14.62	Leg of Lamb	£12.75



E-mail: longwoodorganics@hotmail.com

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Receipt of your order will be acknowledged. Please ensure order details are correct on your acknowledgement form and quote allocated order number in all correspondence.

Deposit of £20 required per order.