To order please pop into the shop, call 01829 270220 or email butchers@astleyandstratton.co.uk

Please see final page for order deadlines and collection dates.

Christmas
PRE-ORDER 2026

POULTRY & GAME

Kelly Bronze Whole Turkeys

Traditionally reared by British farmers to produce a mature, slow growing hen turkey which ensures great flavour and succulence

Sizes available	4.5kg (10lb)	5.5kg (12lb)	6.5kg (14lb)	7.5kg (16.5lb)	8.5kg (18.5lb)	9.5kg (21lb)	10.5kg (23lb)
Serves	8-10	10-12	12-14	14-16	16-18	18-20	20-22

Dressed Boneless Turkey Breast

Tender British turkey breast, carefully butchered and strung for ease of cooking.

Sizes available	1.5 - 1.8kg (3/4lb)	2.25kg (5lb)	2.75kg (6lb)	3.2kg (7lb)	3.8kg (8lb)	4.1kg (9lb)	4.5kg (10lb)	5 - 5.5kg (11-12lb)	6kg + (12lb +)
Serves	5-6	7-8	8-9	9-10	11-12	13-14	15-16	17-18	19+

Shropshire Brisbourne Free Range Geese

Free to graze and roam across lush Shropshire pastures with ad lib home produced wheat, potatoes and corn.

Sizes available	4-5kg (8-10lb)	5-6kg (11-13lb)	6-7kg (13-15lb)
Serves	4-6	7-8	8-9

Soanes Grain Fed Christmas Chickens (Capon)

Grain fed Christmas Cockerels enjoy high welfare standards and are grown for flavour on the Yorkshire Wolds by the Soanes family specifically for the Christmas market.

Sizes available	2.5kg (5lb)	2.8kg (6lb)	3.4kg (7lb)	3.8kg (8lb)	4.3kg (9lb)	4.kg (10+lb)
Serves	5-6	6-7	7-8	8-9	9-10	10+

Gressingham Whole Ducks

The Gressingham Duck is a unique breed that first came about when the flavourful mallard was crossed with the larger pekin duck, now renowned for its superior taste and succulence.

Sizes available	2.3kg (5lb)	2.7kg (6lb)	Duck Breasts (pack of 2)
Serves	3-4	4-5	1 per breast

Christmas
PRE-ORDER 2026

Whole Local Partridge - 1 per person

Partridge is one of the healthiest meats being very low in fat and cholesterol, containing no saturated fatty acids, and also high in iron, selenium and zinc.

Whole Local Pheasant - Serves 2 people per bird.

Pheasant is known for its distinct flavour that comes from being harvested from natural landscapes.

VENISON

Carefully selected fallow deer sourced from the Grosvenor's Eaton Estate. Venison is a nutritionally dense protein that has a very low environmental impact due to how local we source it.

Venison Steaks

Choice cuts are selected from the hind section of the animal for optimum tenderness and flavour.

Venison Joints

Coming from the hind leg of the animal, these are lean with a layer of added fat to provide a delicious protective shield to the meat that makes for a wonderful gravy.

Diced Venison

Lean hand selected and sliced pieces taken from sections throughout the animal, perfect for casseroling.

BEEF

Carefully selected grass fed native breed cattle have been reared by our suppliers before being aged on the bone prior to being prepared.

Our main supplier is a community interest company called Agri-cation. Andy and Cheryl work land farmed by Ben's grandfather when he was young.

We advise 300g per person + 300g for any shrinkage for any boneless joint

Topside/Silverside

Once aged these joints are expertly butchered with a layer of aged beef fat added over the lean muscle to deepen the flavour during cooking.

Bone in Fore Rib

A truly show stopping centre piece to the dinner table! With a small section of the rib bone remaining, you get the delicious benefit of the bone flavour during cooking without any difficulty when carving.
Available in 1 - 4 bone options, with each bone typically serving 3-4 people

Rolled Sirloin

With the bone removed and the sirloin expertly rolled, it's not just convenient to cook and carve but also promises tenderness in every bite. **Sirloin steaks also available.**

Christmas
PRE-ORDER 2026

Fillet of Beef

The ultimate luxury. Nestled along the spine of the cow, the tenderloin muscle has very little work to do - making it loose and giving it a melt-in-the-mouth texture. **Fillet steaks also available.**

Ribeye Joint

Beef rib eye is undoubtedly one of the most highly prized cuts of beef, and for good reason. Its muscle structure and ratio of fat makes the flavour second to none. **Ribeye steaks also available.**

Rump Steaks

The rump steak is separated out into three different muscle groups. This removes the connective tissues that typically can make rump steak a tougher option, By doing this we can improve the tenderness of the experience for you.

LAMB

We are proud to work closely with our suppliers and Michael Manning produces some market topping Texel and Beltex lambs for us. Farmed in Worthenbury these lambs are succulent and tender being hand selected for the optimum quality.

We advise 300g per person + 300g for shrinkage

Bone in Shoulder

Our bone in lamb shoulder is an impressive cut. The higher marbling within the meat makes this the perfect slow cooking option, resulting in a melt in the mouth experience every time.

Bone in Leg

Our lamb legs are rich and deeply satisfying in flavour. Leaving the bone in adds extra flavour during roasting, as well as allowing the bone marrow to melt into your roasting tray .

French Trimmed Rack

Our lamb racks include 8 bones, all of which have been French trimmed giving you a beautifully clean result when roasted
We advise 1 rack would serve between 2 & 4 people.

Lamb Loin Noisette

Available as either single (equivalent to 5/6 chops) or double loin options (10/12 chops). A boneless piece of lamb sirloin rolled with a beautifully sweet fat cover known for its tenderness and flavour.
A full double noisette weighs around 1.5kg and would feed 5-6.

Christmas
PRE-ORDER 2026

PORK

Having a great working relationship with our abattoir allows us the opportunity to source great quality local pork from a range of farmers, making for consistent quality at the highest welfare standards.
We advise 300g per person plus 300g for shrinkage

Boned and Rolled Leg Joint

Rolled and strung, the joint will be sweet, succulent and packed full of flavour.

Rind On Rolled Loin Joint

This wonderful piece of boneless pork is perfect for roasting and creates a meal fit for any special occasion.

Bone in Shoulder Joint

The pork shoulder makes for the ultimate slow cook, slightly more fat causes the meat to melt after cooking.

BACON AND SAUSAGE

Sausages

Created using our locally sourced pork to a gluten free recipe. Our multi award winning sausages are hand made in store by the team.

Traditional Pork Thick & Thin
Chipolatas
Sausage Meat Tubes
Grandma Edgingtons (Traditional pork sausage with an aromatic blend of sage, parsley, thyme & basil).
Pork & Leek
Pork & Apple
Pork & Cracked Black Pepper
Pigs In Blankets - Frozen trays of 12

Bacon

We work closely with two suppliers for our bacon who use British pork to produce high quality thick cut dry cured bacons for us.

Dry Cured Back
Dry Cured Streaky
Cheshire Oak Smoked Back
Dry Cured Smoked Streaky
Please order by slice

Gammon Joints

Available from 1kg - 5/6kg weight range

Christmas
PRE-ORDER 2026

FROM THE DELI

Home Cooked Meats

Honey Roast Ham, Roast Beef & Roast Turkey. **Available by the slice or joints (1kg-3kg weight range)**

Fruit Pig Black Pudding

Matt and Grant's authentic and sustainable farm to fork ethos leads to a sensational set of products. Crafting fresh blood black puddings, white puddings and haggis using traditional Britihs butchery techniques and working directly with small scale abattoirs. They have won many prestigious awards for their products.

Black Pudding - **available by slice, chub (350g) or whole stick (1.25kg)**
White Pudding - **available by chub (350g)**
Haggis - **available in small (450g) or large (900g)**

Stonehouse Smokery Charcuteries

All about big flavours, sustainability and ethical farming practice. All things that resonate with us as a business and Lee's approach to producing small batches of high quality charcuterie with fresh ingredients leads to some breathtaking results.

Double Oak Smoked Pancetta - Massaged with red wine, black pepper and freshly crushed garlic before smoking over oak shavings. This is then air dried for up to 6 months before a second smoking. 1 gold star winner.

Organic Cider, Porchini & Thyme - A lovely sweet but earthy quality flavour, with plenty of depth from the oak aged cider. A winner of 2 gold star award.

Red Wine, Garlic & Fennel Salami - 3 gold star award in the Great Taste Awards 2022.

Rose & Cep Bresaola - Delicious earthy, peppery flavours with a subtle floral note. Winner of 2 gold star award.

Smoked Nocellara Olives - Stone in Nocellara Olives which are gently smoked over oak for six hours before being marinated in the chopped rind from home made preserved orange, fresh thyme, garlic and a blend of toasted whole spices. They are then tossed in extra virgin olive oil to hold all that flavour in.

Cheese & Crackers

Soft Cheese

Perl Wen - The Welsh for White Pearl. A cross between a traditional Brie and a Carffilli cheese. Offering a fresh citrus flavoured soft centre with a hint of seasalt coming through.

Dozmary Camembert - Hand crafted in Cornwall, this soft, bold cheese develops a delicate rind that gives way to a rich creamy, unmistakable earthy centre.

Crumbly Cheese

Cheshire - A light and crumbly cheese with subtle hints of fresh citrus. The slightly salty taste is distinctive to the pastures of the Cheshire Plain, with its underlying rock salt deposits filtering through to the grass the cows eat. Available in white and coloured options.

Lancashire - Made in Garstang, this crumbly Lancashire is a zesty cheese with a moist, crumbly texture and clean lactic tang.

White Stilton & Apricot - A gently salty, melt in the mouth white stilton is combined with plump, juicy bites of apricot, giving a good contrast to the flavour profile.

Christmas
PRE-ORDER 2026

Wensleydale & Cranberry - A traditional crumbly wensleydale cheese with its slightly nutty and tangy flavour is paired with juicy sweet, yet sharp cranberries.

Firm Cheese

Red Fox - Made by Belton Farm, a 16 month aged red leicester cheese with an unexpected crunch to the texture.

White Fox - A new contemporary British cheese made by Belton Farm. An aged white leicester cheese with a cunning crunch.

Wookey Hole Cheddar - A rich, full flavoured cheddar with a firm texture and complex earthy, nutty notes. A character developed by the uniquely traditional aging process that caves offer.

Y Fenni - A Welsh mature cheddar cheese with mustard seeds and ale running through it. A creamy cheese with a delightful contrast between the mustard seed heat and the smoothness brought to it by the ale.

Harlech - A Welsh mature cheddar cheese blended with horseradish and parsley. A creamy textured cheese with a pepper heat coming through.

Cornish Yarg - A semi-hard Caerphilly style cheese wrapped in edible nettle leaves that creates a signature bloomy rind and fresh mushroomy flavour.

Clawson Farms Rutland Red - A touch sweet, with hints of caramel, and a moreish savoury bite. After being filled into the mould and cloth bound, it is liberally buttered with clarified butter before being aged for six months.

Delamere Golden Goat - Made in Delamere forest, this cheese is known for its smooth and creamy texture, with a tangy yet mild flavour profile.

Blue Cheese

Clawson Farms Blue Stilton - Clawson Farms is one of just five dairies in the world legally able to make Blue Stilton with protected designation of origin (PDO) status. Creamy and slightly crumbly with distinctive, savoury blue veins running through it.

Clawson Farms Shropshire Blue - Fudgy, melting and a touch tangy in flavour. It's creamy, mellow, but characterful flavour is a crowd pleaser.

Nantwich Blue - Delivering a lovely blue cheese richness, with a delicately veined, creamy texture and distinctive flavour. This cheese offers a balance of gentle creaminess and savour blue tang.

Blue Monday - A rich and sophisticated blue cheese. Faintly sweet, intensely savoury with a rich and complex flavour. This cheese has bold cracks and blue streaks throughout having been aged a minimum of twelve weeks.

Perl Las - The Blue Pearl. A deliciously golden, veiny cheese with a creamy, salty texture that allows for a lingering blue aftertaste.

Millers Crackers

Millers Toast - Around 55% fruits, seeds and honey in every slice. Slim and ultra-crispy for spreading or nibbling.

Cranberry & Raisin Toast (Gluten free option available)
Plum & Date Toast

Harvest - A trio of natural ingredients: fruits, nuts or seeds, baked into a delicious square cracker.

Three Fruit - A delightful mix of apples, dates and sultanas.

Three Seed - Made with stoneground wholemeal flour, linseeds, sesame seeds and poppy seeds.

Three Nut - Made with stoneground wholemeal flour, hazelnuts, walnuts and almonds.

Christmas
PRE-ORDER 2026

DAIRY

Estate Dairy 500g Natural Yogurt - A multi-award winning Greek style cheese made with just 2 ingredients. Unhomogenised whole milk from their farm collective in Cheshire is blended with live lactic cultures. Making for a naturally rich, high in natural protein, clean textured product.

Estate Dairy Salted Butter - An award winning cultured butter, that starts off life as a creme fraiche. This rich cream is mixed with a bespoke culture before leaving for over thirty hours to develop. Made at the dairy on the Cholomondeley Estate, it is hand salted before being shaped.

Westry Farm Butter - A traditional artisan butter made in Whitchurch, Shropshire by Westry Roberts & Co. Made with just milk and salt, this is a traditional farm butter with clear origin and no added ingredients.

HOMEMADE PIES & PASTRIES

Traditional Sausage Rolls

Our award-winning traditional pork sausage meat is wrapped in golden, flaky pastry for a classic sausage roll full of flavour.

Pork, Honey & Mustard Sausage Rolls

Our award winning traditional sausage meat is blended with locally sourced honey, wholegrain mustard and freshly chopped parsley for a sweet but warming flavour profile.

Pork Pie With Apple Cider Jelly

Our own recipe pork pies are a blend of pork, smoked bacon, butter, sage and mustard, encased in a warm water pastry before being finished with a delicious apple cider jelly. **Small & large available.**

Classic Steak Pie

Flavour packed skirt steak is hand diced before being braised for several hours in a rich beef gravy, before being filled into crisp shortcrust pastry. **Small & large available.**

Slow Cooked Beef Ragu Pie

Beef cheek, short rib and a vegetable mirepoix are braised in a rich red wine, passata and herb sauce before filling a crisp shortcrust pastry.
Small & large available.

Chicken Pie

Hand diced cuts of high welfare, grain fed chicken are braised slowly in a creamy chicken stock based sauce.
Small & large available.

Big Hand Beef Spie

Flavour packed beef skirt steak is paired deliciously with Spectre Stout. Packing flavours of espresso, liquorice, and toast with a hint of berry and chocolate, this smooth dry stout makes for the perfect beef pairing.
Small & large available.

Christmas
PRE-ORDER 2026

FRUIT & VEGETABLES

We work closely with a local greengrocer for all our fruit and vegetables. Wayne has an expert eye when it comes to picking the best produce and travels to Liverpool market every morning to hand select what we need. This means that we get the freshest and best quality possible straight to our doorstep.

2kg Pre-packed Potatoes
Broccoli
Butternut Squash
Carrots
Cauliflower
Celeriac
Celery
Packet of Fine Beans
Mushrooms
Leeks
Parsnips
Red Onion
Savoy Cabbage
Packet of Sugar Snap Peas
Sweet Potatoes
Tenderstem Broccoli
White Onions

ACCOMPANIMENTS

Mrs Darlington's

A fantastic local business, who creates timeless classics and more modern alternate accompaniments to any dish.

Cranberry Sauce - Deliciously sweet little cranberries, stewed down for the most classic of Christmas flavours.

Mint Sauce - Made from finely chopped mint, vinegar and sugar, this distinctive bouquet of flavours pair well with our delicious welsh lamb.

Apple Sauce - Made using only the best Bramleys from Kent. Delicious with pork or mature cheddar cheese.

Hot Horseradish Sauce - Hot, without being overpowering, a spoonful of this gives the full on hit of horseradish.

Wholegrain Mustard - Course in texture yet mild in flavour, this mustard is as versatile as it is tasty.

Winter Chutney - Sweet red onions and spicy chillies, with a dash of port and balsamic vinegar. Full of rich warming flavours.

Sweet Apple Chutney - Packed full of Bramley apples, sugar, sultanas, onions and spices. The first chutney to be made by the company.

Picallili - A tangy chutney made with an array of mixed vegetables, mustard and spices.

Farmer Tom's Pickle - Filled with vegetables, Kent Bramley apples, sugar, mustard and spices, this chutney is named after Mrs Darlington's husband whose support culminated in the business that you see today.

Red Onion Marmalade - Made with sweet, sticky red onions, sugar and redcurrant jelly, making an incredibly moreish marmalade.

Ploughman's Pickle Number 7 - Gentle spices, British vegetables and tart Bramley apples are traditionally warmed in open pans to create this tangy pickle. It took Sarah Darlington 7 attempts to find the right combination.

Mango Chutney - Sweet, smooth with small chunks of mango running through, the perfect accompaniment to a Boxing Day curry.

Balsamic Onions - Baby onions in a balsamic vinegar, make for a sweet and crunchy addition to the plate. Particularly good for cheese boards.

Red Cabbage - Crunchy, tasty, pickled red cabbage in a sharp pickling vinegar.

Ravendale Goose Fat

A premium 100% pure goose fat sold in 180g jars, known for its rich flavour and ideal use in roasting potatoes, meats, and vegetables.

209 RESTAURANT x AS







209 COLLABORATION

We're proud to have worked closely with Restaurant 209 since they opened, building a strong partnership between two Farndon businesses that share a passion for exceptional food, quality ingredients and supporting local.

We supply Anna & Felix with quality meats for their menu, bringing together our expertise in butchery and Felix's skill and creativity in the kitchen.

This Christmas, we are delighted to continue our collaboration, bringing you something special from two local businesses.

Poultry Gravy

A rich, flavourful base for creating your own sauces and gravies. Felix uses our chicken bones, combined with carefully chosen ingredients, and gently simmers them for several hours to create a smooth, full-bodied gravy.

Beef Stock

Made over the course of several days to build and develop a deep body of flavour. Our beef bones are dry roasted in house before being sent up to Felix. He then adds water, red wine, tomato and vegetables before reducing down to maximise the flavour.

Soups

Made with a homemade vegetable stock, these pots of taste delight are perfect for starters, winter warmers or a lighter meal option.

1. Squash
2. Carrot
3. Parsnip
4. Leak & Potato

---

209 RESTAURANT x AS

WINES & PORT

With years of experience as a sommelier, Anna has travelled the world developing her knowledge and expertise in wine. This festive season, we're delighted to bring that experience to you through our collaboration with Restaurant 209.

Anna has put together a selection of wines and ports chosen to complement your festive food.

Real Dry White Alcohol Free Sparkling (75cl)
£12



Domaine des Forges, Coteaux du Layon Saint Aubin 2024 (50cl)
£17



Andeluna – Valle de Uco, Blanc de Malbec 2025 (75cl)
£19



Les Vignobles St Didier Parmac, Picpus, Comte Tolosan, Malbec Syrah 2023 (75cl)
£17



San Marzano, Talo, Salento, Malvasia Nera 2024 (75cl)
£24



Chateau de l'Aumerade, Cuvee Marie Christine Rose, Cru Classe Coteed de Provence 3035 (75cl)
£26



Simpsons Wine Estate, Kent, Chalklands, Classic Cuvee Brut NV (75cl)
£40



Barros LBV Port, Douro 2019 (75cl)
£35



Boxed Barros 10 Year Old Tawny Port, Douro (75cl)
£43



HOW TO ORDER

Simply place and pay for your order with us at Astley & Stratton, alongside your Christmas food shop, then collect your wines and ports directly from Anna at Restaurant 209's hatch.

HOW TO ORDER

Visit us in store, call 01829 270220 or email butchers@astleyandstratton.co.uk

ORDER DEADLINES

4th December – Poultry orders (to guarantee availability).

Saturday 12th December – Final deadline for all Christmas and New Year orders.

CHRISTMAS COLLECTION

Wednesday 23rd December: 8am–5pm
Thursday 24th December: 8am–12pm

No allocated collection slots. Additional products can be purchased in store, subject to availability.

NEW YEAR COLLECTION

29th, 30th & 31st December: 8am–1pm
All New Year orders must be placed by 12th December.

CHRISTMAS OPENING TIMES

15th - 19th December - Regular opening hours
20th & 21st Closed
22nd & 23rd - 8am - 5pm
24th - 8am - 12pm
25th - 28th - Closed
29th - 31st - 8am - 1pm
1st - 4th January - Closed

HOW TO FIND US

High Street,
Farndon,
Chester,
CH3 6PT

@astleyandstrattonbutchers
Astley & Stratton Butchers

www.astleyandstratton.co.uk

