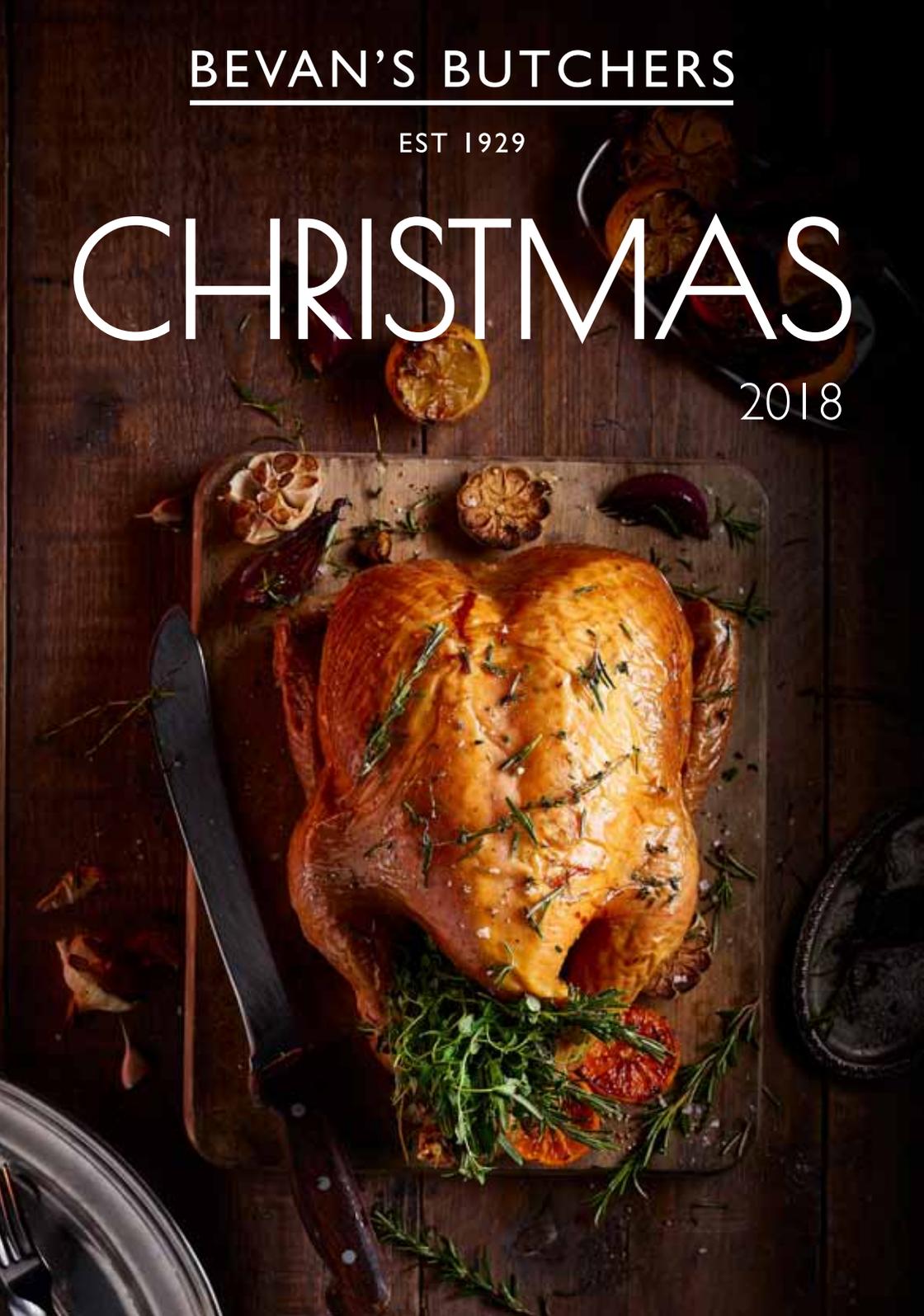


BEVAN'S BUTCHERS

EST 1929

CHRISTMAS

2018



WELCOME

From the main event to Boxing Day and your New Year Celebrations we have pulled out all the stops this year to ensure we can provide your friends and family with the perfect festive feast.

With a large assortment, ranging from tender Copas turkeys to tasty beef wellingtons to traditional geese and tangy cheeses Bevan's have all the festive essentials to make your Christmas a memorable one.

We take pride in the high quality, welfare, provenance and traceability of our meat, working closely with a number of British farmers throughout the year. If you have any further queries please do not hesitate to speak to one of our master butchers.

We would like to wish all of our customers a Merry Christmas and a Happy New Year from everyone at Bevan's Butchers!

ORDER IN 4 SIMPLE STEPS



Browse through the brochure & choose your items



Visit your local branch to place your order



Secure your order with a £20 deposit



Collect & pay

THREE BIRD ROAST - LARGE



Free range goose, stuffed with a chicken and a pheasant. Boneless, very easy to carve, this delicacy has sage & caramelised onion stuffing with sausage meat between each layer. This ensures a succulent tender meal that will feed 10 - 15 people with ease and guarantees an unforgettable feast!

£155 each



THREE BIRD ROAST - SMALL



Free range duck stuffed with a turkey breast and a guinea fowl. Boneless, very easy to carve, this delicacy has sage & caramelised onion stuffing with sausage meat between each layer. This succulent roast feeds 6 - 8 people and will make an extra special Christmas meal.

£87.59 each

Cooking Tips

Place the Three Bird Roast in a large roasting tin and season with salt & pepper or your choice of seasoning. Make sure you preheat your oven to 180°C or 160°C for fan assisted ovens. We recommend loosely covering your joint with tin foil then place it in the middle of the oven. Basting with the pan juices 20 minutes before the end will ensure a fantastic taste and a memorable Christmas dinner. Allow the roast to rest for 15 minutes before carving.

FREE RANGE GOOSE - FROM DORSET



Goose has been a longstanding tradition long before Charles Dickens wrote of its succulence in a 'Christmas Carol'. Like our turkey's these geese are reared in open pastures with ponds to forage in and are 100% free range. Exuding the taste and succulence you would expect from one of our free-range birds, the dark meat is rich and full of flavour making it the perfect centrepiece for your festive celebrations.

Small	Medium	Large	:	£19.99 per kg
3.5 - 4.5kg	4.5 - 5.5kg	5.5kg +	:	
3 - 4 portions	4 - 5 portions	5 - 6+ portions	:	

Goose Crowns	1 - 1.5kg	:	£43.99 per kg
Ideal for four people	4 portions	:	

Cooking Tips

We suggest rubbing the goose all over with a little olive oil and a pinch of salt. Then using the tip of a knife, lightly score the breast and leg skin in a criss-cross to help the fat render down ensuring a delicious crispy skin. Make sure you leave the bird to rest for 15 minutes before carving.

FREE RANGE DUCK



Duck sizes:

Small: 2kg - 2.5kg

Large: 2.5kg +

£12.49 per kg

Madgett's Farm produces exceptionally high quality, free range ducks from a stunning location above the Wye Valley, in Wales. The farm has been featured on Rick Stein's Food Heroes show on BBC 2 and is mentioned regularly in the national press.

FREE RANGE CHICKEN



Cotswold White

1.6 - 2.4kg

£9.99 per kg

3 - 4 portions

Cotswold White Cockerel

2.5kg - 6kg

£13.29 per kg

5 - 6+ portions

Looking for an alternative to turkey this Christmas? Our Cotswold Whites are mouth-wateringly tasty and full of flavour with plenty of meat to feed your friends and family! Allowed to mature and grow at a natural rate these free-range chickens and cockerels will make an exceptional festive treat.

COPAS - FREE RANGE BRONZE TURKEYS



To some, Christmas would not be Christmas without a succulent, flavoursome turkey for the main event. Our bronze turkeys are reared specially for us by the Copas Family. Throughout the year these birds are left to roam freely through wild cherry orchards and open meadows. Fed on a diet of wild herbs, nettles, blackberries and oats these exceptional turkeys exude taste and succulence. All of the turkeys are prepared on the farm, dry plucked by hand and hung for two weeks to provide a rich fuller flavour and tender bird.

Cooking Tips

In the Bevan's household we like to place our turkey in a large oven tray so we have plenty of room for spuds! Give the turkey a generous sprinkling of salt and pepper all over and turn the turkey upside down, covering loosely with tin foil.

We recommend you preheat your oven to 230°C or 220°C fan & then place the bird in the oven. We keep at this temperature for the first 30 minutes and then reduce it down to 190°C or 170°C fan for the remainder of the cook (30-35mins per half kg). In the last 20 minutes, remove the foil and turn the bird over. This will give you that crisp skin we all love. Once your pop up timer has popped, take it out of the oven and allow the bird to rest for at least 30 minutes before carving, then enjoy!

WHOLE TURKEY SIZES



Some turkeys will be available under 4kg in limited numbers in our small as possible (SAP) range.

4kg	4.5kg	5kg	5.5kg	6kg	6.5kg	7kg
8 portions	9 portions	10 portions	11 portions	12 portions	13 portions	14 portions
7.5kg	8kg	8.5kg	9kg	9.5kg	10-10.5kg	11kg
15 portions	16 portions	17 portions	18 portions	19 portions	20+ portions	plenty

£18.55 per kg

The weight received may differ by up to 15% more or less of the weight ordered.

FREE RANGE BRONZE TURKEY BREAST JOINTS

Boneless - Easy to carve



Small	Medium	Large	: £28.80 per kg
1 - 1.99kg	2 - 2.99kg	3+ kg	
6 portions	8 portions	10 portions	

MACDUFF - 30 DRY AGED BEEF

Cooking Tips

For perfect roast beef we recommend you preheat your oven 200°C or 180°C fan for:

Rare - 20 minutes per 450g
plus 20 minutes over

Medium - 25 minutes per
450g plus 25 minutes over

Well done - 30 minutes per
450g plus 30 minutes over



Want to try something different this Christmas? Our dry aged Scottish beef is often referred to as “the Rolls Royce of Scottish Beef”. Certified to make your festive celebrations a memorable one. Procured from a small group of trusted farms in the Scottish Lowlands and Borders our beef is selected for us by our partners at MACDUFF to ensure top quality is maintained. The cattle are fed on a natural diet of grass and root crops to enhance both the flavour and the marbling of the meat. The succulence of our premium beef is guaranteed to make your mouth water.

Rib on the Bone
 (Carvery Trimmed)
 £28.99 per kg

- 1 bone is approximatley 1kg and will feed two people
- 2 bones is approximatley 2kg and will feed four people
- This joint has a maximum of 5 bones and weighs approximatley 6kg.

Wing Rib
 (Carvery Trimmed)
 £36.99 per kg

- 1 bone is approximatley 1kg and will feed two people
- 2 bones is approximatley 2kg and will feed four-five people
- This joint has a maximum of 3 bones and weighs approximatley 3kg.

Rolled Sirloin	•	Fillet of Beef	•	Toprump	•	Topside
£46.99 per kg	•	£64.99 per kg	•	£18.79 per kg	•	£18.79 per kg

For the above cuts we recommend around 6 - 8oz or 160 - 230g per person
 Topside maximum weight - 4kg ~ Toprump maximum weight 2.5kg

HOME MADE BEEF WELLINGTON



Made to order
 Beef Wellington
 £15 per person (portion)

We offer Beef Wellington
 in a range of sizes from
 individual to 6 portions.

If you want to make a big impression for Christmas dinner, you can seldom do better than a beef wellington. We use our beautifully tender fillet steak that has been dry aged for 30 days and fluffy puff pastry to create an exceptional meal!

BRITISH GRASS FED LAMB



We select truly amazing free range grass fed lamb. Specialising in Texel and Beltex cross lambs, fed on an all grass diet to produce a superior flavour and succulence.

Leg of Lamb . 2kg leg will feed approximately 6 people
£18.49 per kg : 2.5 leg will feed approximately 6-8 people

Shoulder of Lamb . 2kg shoulder will feed approximately 4 people
£10.99 per kg : 2.5kg shoulder will feed approximately 6 people

Crown of Lamb : Rack of Lamb : We recommend around 6 - 8oz
£27.99 per kg : £27.99 per kg : or 160 - 230g per person

Cooking Tips

For perfect roast lamb cooking results we recommend that you preheat your oven to 200°C or 180°C fan and then for:

Medium - 25 minutes per 450g plus 25 minutes over

Well done - 30 minutes per 450g plus 30 minutes over

BRITISH FREE RANGE PORK



Treat your guests this Christmas to a tasty mouth-watering joint of pork! You can scarcely do better than a crispy pork crackling and mellow tender meat that melts in your mouth.

We recommend around 6 - 8oz or 160 - 230g per person on boned and rolled joints. As for a loin on the bone we would suggest that one bone per person would be adequate.

Boneless Loin - £15.99 per kg

:

Loin on the Bone - £14.99 per kg

Boneless Leg - £9.99 per kg

:

Shoulder of Pork on the Bone
£8.49 per kg

Cooking Tips

For the perfect roast pork turn your oven up to 220°C for the first 10 minutes and then turn your oven down to 200°C or 180°C fan and then for:

Medium - 30 minutes per 450g plus 30 minutes over

Well done - 35 minutes per 450g plus 35 minutes over

HAMS



From festive parties to the main event Hepburn's award-winning hams are the perfect accompaniment to any merry meal. All of our hams are cured and marinated on the bone for a minimum of 21 days to ensure the meat is full of flavour.

Wiltshire Ham Joint **£18.39 per kg** - Traditionally cured ham - a family favourite.

Honey Roasted Ham **£19.49 per kg** - Traditionally cured ham basted with honey for extra succulence.

Maple Cured Ham **£19.49 per kg** - Cured with the finest maple syrup and roasted slowly for a superb flavour.

Our hams are available in the following sizes:

1kg - 1.5kg - 2kg - 2.5kg - 3kg - 4kg - 5kg - 6kg

GAMMON



Our succulent smoked and unsmoked gammon joints are made from high quality, farm reared pork. The Gammons are raw and ready to cook, simply remove from the bag and follow your chosen recipe.

Gammon Joints **£12.99 per kg** - Boneless leg of pork, traditionally cured.

Smoked Gammon Joints **£13.99 per kg** - Boneless leg of pork, traditionally cured & smoked

We recommend around 8oz or 230g per person for a main meal.

Our Gammons are available in the following sizes:

1kg - 1.5kg - 2kg - 2.5kg - 3kg - 3.5kg - 4kg - 5kg - 6kg

Gammon on the bone **£10.99 per kg**

Smoked Gammon on the bone **£11.99 per kg**

Knuckle end of the gammon, weights
: starting from 2.5kg up to a maximum of
: 8kg. Speak to your butcher about your
: requirements.

THE TRIMMINGS



Pigs in Blankets

...

Made from Traditional Pork
Chipolatas
wrapped in dry cured
streaky bacon.
£4.89 per pack



Traditional Old English Sausages
£9.99 per kg

...

Traditional Old English
Chipolatas
£10.90 per kg

...

Free Range Pork
sausage meat
454g/1lb tube
£4.29



Pork & Cranberry
Stuffing

454g/1lb tube
£3.89

...

Pork, Sage & Onion
Stuffing

454g/1lb tube
£3.89

CHEESE & CONDIMENTS



After the main event has finished what's better than snacking on a cheese board that you have created from our vast range? We have something for everyone from cheddar to wensleydale to the more continental types of cheeses. Speak to one of our members of staff about your requirements.

We have selected some wonderful condiments to compliment our amazing selection of meats, sides and cheeses. Use them throughout your festive celebrations or to create some delicious left over meals.



Merry Christmas

From all of us at Bevan's

Place your order with your butcher in
store to avoid disappointment

Visit us at

KINGSTON

ESHER

BAGSHOT

EFFINGHAM

@BEVANSBUTCHERS



www.bevansbutchers.com