



MEAT

BUTCHER & DELICATESSEN

Christmas Gifts

Two great Christmas Gift ideas from Meat London

Butchery Courses

Challenge the foodie in your life to make fantastic Sausages, butcher a whole Lamb or prepare the perfect Steaks. At Meat London our 'Meat the ' range of courses offer something for everybody, from the cocky teenager to the adored Grandparent and all in between.

Our courses are designed to be fun and informative and we can cater for individuals or groups in our purpose built course room.

Courses start from £80.00

Meat London Gift Cards

A superb gift that will last into the New Year. Our Meat London pre paid credit cards are a great gift that allows your friends or family to select their favourite products from our shops.

Simply buy the card in store and have it pre loaded to the value of your choice. The cards come in a beautiful Meat London holder and can be used over and over again.

We look forward to welcoming you in our Meat London shops.

Happy Christmas Shopping

Just contact our Teams to order your voucher and ensure that the Meat London Red Envelope is not missing from Santa's sack.
 You can also buy course vouchers online at:
www.meatlondon.co.uk/course-overview



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Happy Christmas to All of our Customers

We will be taking orders until 20th December and we will make every effort to find what you ask for. To place an order you can telephone direct to the shop or send us an email.

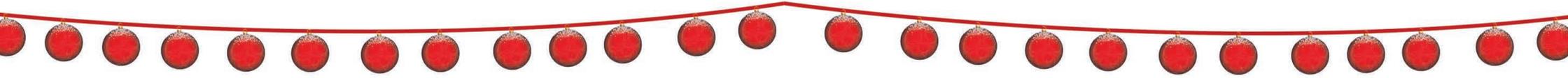
CAUTION: Please take care as to which shop you place your order.

Christmas Opening Hours:
 Monday, 18th Dec: 9.30am -6pm
 Tuesday, 19th Dec: 9.30am-6pm
 Wednesday, 20th Dec: 9.30-6pm
 Thursday, 21st Dec: 9.30am - 6pm
 Friday, 22nd Dec: 9.30am-5pm
 Saturday 23rd Dec: 9.30am - 5pm
 Sunday 24th Dec: 9am - 4pm
 Monday 25th Dec: Closed
 Tuesday 26th Dec: Closed
 Wednesday 27th December: Closed

Meat EN2
 38 Church Street, Enfield, EN2 6BA
 T: 020 8363 9299
 E: en2@meatlondon.co.uk

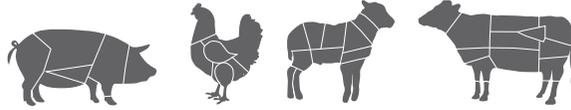
Meat N16
 104 Stoke Newington Church Street,
 N16 0LA
 Tel: 020 7254 0724
 E: n16@meatlondon.co.uk

Meat NW5
 147 Fortress Rd, Tufnell Park,
 NW5 2HR
 Tel: 020 7267 2591
 E: nw5@meatlondon.co.uk



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Norfolk Bronze, Free Range Turkey	4kg - 5.9kg	£14.25/kg
	6kg - 7.9kg	£13.50/kg
	8kg - +	£12.00/kg
Free Range Turkey Crown	3.5kg - +	£19.00/kg
Free Range Turkey Breast (B/L)		£15.50/kg
Free Range Goose	4kg - 6.5kg	£15.75/kg
Free Range Duck	2kg	£9.75/kg
Cockerel	3kg - 5kg	£11.25/kg
Packington Chicken	2kg	£7.95/kg
Three Bird Roast		£145.00/kg
Pheasant		P.O.A
Partridge		P.O.A
Mallard		P.O.A

BEEF

Millers of Speyside	
Sirloin Roast	£38.50/kg
Beef Rib Roast	£29.50/kg
Ribeye Roast	£37.50/kg
Fillet	£55.00/kg
Topside Roast	£19.50/kg

PORK

Plantation Pigs	
Pork Shoulder (Boneless)	£8.95/kg
Pork Loin Roast	£8.95/kg
Pork Loin Roast (Boneless)	£11.50/kg
Green Gammon (Boneless)	£7.90/kg
Smoked Gammon (Boneless)	£8.25/kg

LAMB

Dorset Lamb	
Leg of Lamb Roast	£13.50/kg
Leg of Lamb Roast (Boneless)	£16.50/kg
Shoulder of Lamb	£12.95/kg
Shoulder of Lamb (Boneless)	£16.50/kg
Rack of Lamb (French trim)	£21.00/kg

CHRISTMAS LUNCH EXTRAS

Piggies in Blanket (x12)	£6.25/ea
Sausage Meat (500g)	£4.50/ea
Christmas Stuffing (500g)	£5.95/ea
Duck Foie Gras	£52.00/kg
Goose Fat	£4.00/ea

What size turkey do I need?

Allow 500g of meat on the bone for each person. This will give you enough for a meal with some leftover.

4-6 people: 4kg turkey
6-8 people: 5kg turkey
8-10 people: 6kg turkey
10+ people: 7kg turkey

***We will ask for £20 deposit at the time of ordering.**

Deli & Wine

English Honey Roast Cooked Ham (Boneless) Half 3kg	£16.50/kg
Prosciutto Cotto alle Erbe	£21.50/kg
Parma Ham 18 months Reserva	£35.00/kg
Speck	£29.00/kg

We also have an abundant selection of air cured hams, cooked meats, pates, saucisson and salamis. Our team will slice cooked meats to order.

CHEESE SELECTION:

Classics:

Montgomery Cheddar (Unpasteurised cow's milk)	£3.20/100g
Comte (Unpasteurised cow's milk)	£3.30/100g
Brie de Meaux Donge (Unpasteurised cow's milk)	£2.20/100g
Colston Basset Stilton (Pasteurised cow's milk)	£2.30/100g
Oxford Blue (Pasteurised cow's milk)	£2.30/100g
Vacherin Mont D'or (Unpasteurised cow's milk)	£11.50/ea
Chablis (Pasteurised cow's milk)	£7.95/ea
Epoisses (Unpasteurised cow's milk)	£10.50/ea
Langres (Unpasteurised cow's milk)	£5.95/ea

Try something new:

Vintage Lincolnshire Poacher (Unpasteurised cow's milk) £2.60/100g
 A complex, deep cheddar, with a strong, mature and full flavoured taste. The texture is smooth, as is the lingering, clean aftertaste giving off sweet fruit and nutty notes.

Cornish Kern (Pasteurised cow's milk) £2.60/100g
 A delicious addition from Cornwall, slightly flaky in the middle. This buttery cheese comes with caramel notes and a deep savoury aroma. After being matured for sixteen months it develops a black wax coat.

Baron Bigod (Pasteurised cow's milk) 250g £8.95 each
 Made from Montbeliarde cow's milk. It has a smooth silky texture and a golden curd, with long lasting warm earth, farmyard and mushroom flavours.

Hafod (Unpasteurised cow's milk) £3.40/100g
 Hafod is a traditional Welsh hard cheese handmade. It's made on Wales' longest certified organic dairy farm. Each bite of this cheese will give you lovely buttery and nutty flavours.

Sinodun Hill (Unpasteurised goat's milk) 200g £10.95 each
 A flavoursome cheese with a light nutty edge and a smooth texture. Its rind naturally develops some blue and grey moulds as it ages, which add to the flavour and character of the cheese.

At Meat London we have a full and eclectic selection of **sparkling wines, sensational whites and warming reds**. For after lunch we have **ports and sherries** to match our international cheese selection.

With so many wines to choose from, we invite you to come into our shops and select wines for the festive season, and the 'Santa' in us say's that for every **12 bottles selected, you only pay for 11**.