



FESTIVE BROCHURE 2025



The
MANOR
Butchery



The
HILLINGDON
Butchery



Make a Traditional Christmas to Remember

Welcome to our 2025 Festive Brochure.

Inside, you'll find everything you need to create a truly traditional Christmas feast. Make your festive table unforgettable with our exceptional Starveall Bronze Turkey, or a succulent free-range Goose - the perfect centrepiece for your celebrations.

We've got the entire festive season covered, from premium cuts of Prime Scotch Beef and Oxfordshire Lamb, to Staffordshire Pork and classic Ham joints. Complete your meal with all the trimmings, hand-rolled pigs in blankets, flavourful sausage meat stuffings, and more!

The last date for Christmas orders is 16th December.

We highly recommend placing your order as early as possible.



Order on our web site, by phone,
or at your local shop.

www.manorbutchery.co.uk

Collect your order from 20th December.

*Wishing all our customers a wonderful
festive Christmas & a happy new year
from Chris and the team.*

The
MANOR
Butchery

69 VICTORIA ROAD
RUISLIP HA4 9BH
01895 634046

The
HILLINGDON
Butchery

319 LONG LANE
HILLINGDON UB10 9JU
01895 270620



STARVEALL

Exceptional Christmas Turkeys

*Slowly reared, to the highest welfare standards
The finest turkey you ever tasted*



The Most Succulent & Delicious Turkey

Award-winning Free-Range Bronze Turkeys

We have partnered with Starveall, an independent, family run turkey farm less than 50 miles from our butchery in Ruislip.

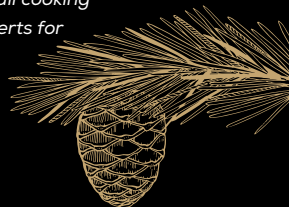
Starveall rear their turkeys slowly, the traditional way. Feeding them on a natural vegetable diet, with no harmful artificial additives.

Welfare is at the top of their agenda and they take great care to ensure that all their birds are healthy and contented.

Before your Starveall Christmas turkey reaches the table, it will have been dry-plucked and hand-finished and then hung, to bring out the full flavour. Starvealls tried and tested methods produce the most succulent and delicious turkey you'll ever taste.



Our Starveall turkeys come with full cooking instructions and tips from the experts for the perfect Christmas roast.





STARVEALL

Exceptional Christmas Turkeys

*Slowly reared, to the highest welfare standards
The finest turkey you ever tasted*

Independent farmers, Starveall rear traditional free-range turkeys that they supply to high-end stores, including Harrods.

Their turkeys are especially sought after for their succulence and flavour, as well as their high welfare standards.



WHOLE TURKEY

The classic table centre piece

Starveall traditional whole bronze turkeys come individually boxed with easy-to-follow cooking instructions, fresh herbs, recipes and a pop-up timer - guaranteeing success in the kitchen on Christmas Day!

Available sizes 4 – 10kg+

£22.50/kg

Size	Serves	Cooking Time
4 - 5kg	(8 - 10)	1hr 30min
5 - 6kg	(10 - 12)	1hr 45min
6 - 7kg	(12 - 14)	2 hours
7 - 8kg	(14 - 16)	2hr 15min
8 - 9kg	(16 - 18)	2hr 45min
9 - 10kg	(18 - 20)	3 hours
10kg+	(20 - 24)	3 hours

BRONZE TURKEY CROWN

Perfect for lovers of white meat

For those who don't care for dark meat, a Crown is a whole turkey on the bone, with the legs removed.

They cook relatively quickly and provide plenty of succulent breast meat.

Available in 4 sizes:

£29.50/kg

Size	Serves	Cooking Time
2 - 3kg	(6 - 8)	1hr 30min
3 - 4kg	(9 - 10)	1hr 45min
4 - 5kg	(10 - 11)	2 hours
5kg+	(12+)	2 hours



CHRISTMAS TURKEY BREAST

Starveall white turkey breast roast

Available wrapped in dry-cured streaky bacon and can also be pre-stuffed with our signature sage & onion sausage meat stuffing.

Available in 4 sizes:

£31.00/kg

Size	Serves
1 - 1.5kg	(2 - 3)
1.5 - 2.5kg	(4 - 6)
2.5 - 3.5kg	(6 - 12)
5kg+	(12 - 24)



PACKINGTON
— FREE RANGE —

WHOLE COCKEREL

A great alternative to a turkey, Packington Free Range cockerels are larger male chickens which have been slowly reared for exceptional taste.

Available in 4 sizes:

Small 3kg - 4kg (serves 8 - 10)

Medium 4kg - 5kg (serves 10 - 12)

Large 5kg - 6kg (serves 12 - 15)

Extra Large 6kg+ (serves 15 - 18)

£16.85/kg

WHOLE FREE-RANGE CHICKEN

Available sizes:

1.5kg - 3kg

£11.95/kg



TURKEY BREAST ROAST

Lovingly prepared by our expert butcher



Quite simply the easiest way to cook and carve turkey this Christmas!

We wrap our turkey breast roasts in dry-cured streaky bacon to retain flavour and succulence.

Available to order pre-stuffed with sage & onion sausage meat stuffing.

Available in 4 sizes:

X-Small 1kg - 1.5kg (serves 2 - 3)

Small 1.5kg - 2.5kg (serves 4 - 6)

Medium 2.5 - 3.5kg (serves 6 - 12)

Large 5kg+ (serves 12 - 24)

£19.50/kg



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Exceptional Christmas Turkeys

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The finest turkey you ever tasted*

GEESE

Free-Range from Starveall, Buckinghamshire



FREE RANGE WHOLE GEESE

Starveall geese are slowly reared until they reach full maturity. They feed mainly on grass, supplemented by a natural diet with no food additives. This traditional rearing method ensures that their meat will be rich and succulent.

Available sizes 4kg - 6kg

£25.00/kg

WHOLE DUCKS FROM BEECH RIDGE FARM

Beech Ridge Farm ducks definitely have the wow factor. A lovely rich depth of flavour and meat that melts in the mouth. To give you the luxury yet affordable Christmas meal you are looking for.

Medium 1.9kg - 2.5kg (serves 2 - 4)

Large 2.5kg - 3kg (serves 4 - 6)

£14.25/kg



CHRISTMAS LAMB

Scotsgrove Free-Range Lamb,
Sourced from the very best graded lambs available,
Hung on the bone for intensely flavoursome tender meat.

BEST SELLER



FREE RANGE LEG OF LAMB

Roast lamb is always a popular choice for Christmas. Presented part-boned for easy carving and hand tied with string and a sprig of rosemary, leg offers beautifully lean and tender meat.

Half 1.5kg (serves 2 - 4)

Whole 2.5kg (serves 4 - 8)

Carvery 3kg (serves 8 - 12)

£22.50/kg

BONED & ROLLED LEG OF LAMB

Whole leg of lamb with the bone removed and prepared into an easy to cook and carve roasting joint.

Half 1kg (serves 2 - 3)

Whole 2kg (serves 4 - 6)

Carvery 2.5kg (serves 6 - 10)

£25.00/kg

SHOULDER OF LAMB

A great alternative to the more popular leg.

Half 1.5kg (serves 2 - 3)

Whole 2.4kg (serves 4 - 6)

£22.00/kg

BONED & ROLLED SHOULDER OF LAMB

Skilfully butchered by us into a completely boneless joint with excess fat removed for an easy to cook slow roasting lamb joint.

Whole 2kg (serves 4 - 6)

£23.50/kg

RACK OF LAMB

Delicately sweet and tender lamb cutlets. Beautifully French trimmed with eight bones per rack.

Single Rack 8 Bones (800g)

Guard of Honour 16 Bones (1.6kg)

£35.00/kg

LAMB SHANKS

Cooked low and slow, lamb shanks become very tender, the meat will fall away from the bone.

454g each

£22.00/kg

CHRISTMAS BEEF

Prime Scotch Beef matured
on the bone for tenderness.

BORN & REARED -
SCOTCH
BEEF

DRY-AGED ROLLED SIRLOIN

Beautifully marbled prime Scotch sirloin, simple to roast and carve, will make a cracking centrepiece to any festive table.



(1kg - 6kg)

£50.00/kg

BEST SELLER

DRY-AGED CARVERY RIB OF BEEF

Our most popular festive roasting joint. Cut from the forequarter, this mouth-watering beef joint is full of fantastic marbling and intense flavour.



(1.5kg - 6kg)

£40.00/kg

DRY-AGED CÔTE DE BOEUF

Thick cut dry-aged rib-eye steak on the bone with fantastic marbling and flavour. Ideal for two to share.



(approx. 800g-1kg each)

£48.00/kg

DRY-AGED WING RIB SIRLOIN

A gently marbled dry-aged Scotch sirloin on the bone which makes a fabulous sharing steak.



(approx. 1.2kg each)

£40.00/kg

CORNER- CUT TOPSIDE

A classic roast cut from the hindquarter. Lean, tender and flavoursome.



(1kg - 5kg)

£24.00/kg

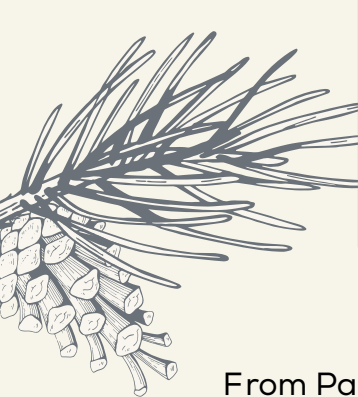
CENTRE-CUT FILLET STEAK

Suitable for flash roasting or to create your own Beef Wellington.



(1kg - 2kg)

£75.00/kg



PACKINGTON
— FREE RANGE —



PORK

From Packington Free-Range, Staffordshire



BEST SELLER

ROLLED PORK LOIN

Cut from the loin, this lean joint has been boned and rolled for ease of carving. It comes ready scored for perfect crackling.

(1kg – 5kg)
£18.50/kg

LOIN OF PORK ON-THE-BONE

(1kg – 8kg)
£16.50/kg

PORK SHOULDER

Tender, juicy and succulent, Shoulder can be roasted and carved or cooked low and slow and used for deliciously tasty pulled pork.

BONE-IN
(1kg – 6kg)
£15.00/kg
BONELESS
(1kg – 5kg)
£17.00/kg

PORCHETTA

Boneless belly of pork prepared ready for you to create your own Porchetta or pre-seasoned with salt, pepper and fresh herbs Italian style.

PLAIN
(2kg – 5kg)
£19.50/kg
ITALIAN STYLE
(2kg – 5kg)
£22.50/kg

BELLY OF PORK

The perfect cut for a slow festive roast offering a generous layer of crackling.

BONE-IN
(1kg – 5kg)
£15.50/kg
BONELESS
(1kg – 4kg)
£16.50/kg

CHRISTMAS GAMMON

Perfect for Christmas Eve or Boxing Day

COOKED GAMMON HAM

Our delicious festive hams are succulent and juicy.

PLAIN – **£19.00/kg** (add your own glaze)
HONEY ROASTED – **£21.00/kg** **BEST SELLER**

Available in 4 sizes:

X-Small 1kg – 1.5kg (serves 2 – 4)
Small 1.5kg – 2kg (serves 5 – 8)
Medium 3kg – 3.5kg (serves 12+)
Large 5kg+ (serves 20+)

TRIPLE SMOKED GAMMON ON THE BONE

Specially prepared for Christmas these bone-in smoked hams are best baked in the oven.

Available sizes:
Quarter – 2.5kg, Half – 4kg, Whole – 9kg
£12.50/kg

READY TO COOK GAMMON JOINTS

Our succulent and juicy fresh gammons require minimal effort to cook!

(approx. 1.5 – 5kg)

UNSMOKED – **£11.50/kg**
SMOKED – **£12.50/kg**

BACON LOIN JOINT

Cured boneless loin of pork ready for boiling or baking. The narrow shape of the loin makes it easy to carve and you can add your own glaze and return to the oven for finishing!

(approx. 1kg – 3kg)
£13.50/kg

ALL THE TRIMMINGS

PIGS IN BLANKETS

Christmas dinner wouldn't be complete without Pigs in Blankets! Chipolatas wrapped in our dry-cured streaky bacon.

Sold in packs of 10 (min weight 850g)

UNSMOKED – **£21.50/kg**
SMOKED – **£23.00/kg**

DRY CURED BACON

We cure and slice all our own bacon on-site using free-range pork loin and bellies.

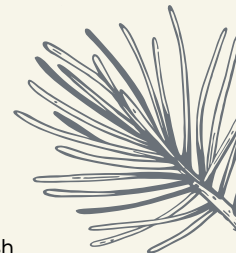
BACK BACON (approx 350g packs)
UNSMOKED – **£20.50/kg**
SMOKED – **£21.50/kg**

STREAKY BACON (approx 350g packs)
UNSMOKED – **£19.50/kg**
SMOKED – **£20.50/kg**

SAUSAGES AND STUFFING

All freshly prepared in-house using Packington free-range pork.

Manor Banger **£13.75/kg**
Prime Pork Chipolatas **£15.00/kg**
Cumberland Sausages **£13.75/kg**
Cracked Black Pepper **£14.85/kg**
Wild Boar & Apple **£18.50/kg**
Venison & Red Wine **£15.90/kg**
Sage & Onion Stuffing **£14.75/kg**
Manor Sausage meat **£13.75/kg**



Christmas Opening Hours

MANOR HILLINGDON

Saturday 20th	9am – 6pm	8am – 5pm
Sunday 21st	9am – 4pm	9am – 4pm
Monday 22nd	9am – 6pm	8am – 6pm
Tuesday 23rd	8am – 6pm	8am – 6pm
Christmas Eve	8am – 3pm	7am – 3pm
Christmas Day	CLOSED	CLOSED
Boxing Day	CLOSED	CLOSED
Saturday 27th	CLOSED	CLOSED
Sunday 28th	CLOSED	CLOSED
Monday 29th	9am – 6pm	8am – 6pm
Tuesday 30th	9am – 6pm	8am – 6pm
New Years Eve	9am – 4pm	8am – 4pm
New Years Day	CLOSED	CLOSED
Friday 2nd	9am – 6pm	8am – 6pm

15% OFF

**JANUARY 2026
ONLINE SHOP
VOUCHER CODE
15JAN**



Online orders over £80 in January

Terms & conditions: 15% off your first online order over £80 placed in January 2026. Minimum order £80. Valid only at MANORBUTCHERY.CO.UK. Expires 31st January 2026. Not valid with any other promotion or discounted items. Offer is not transferable and there is no cash alternative. Use one time code 15JAN at checkout. Manor Farm Butchery Ltd. reserve the right to withdraw this offer at any time. Valid while stocks last.

**WE WOULD LOVE TO HEAR FROM YOU.
PLEASE TELL US WHAT YOU THINK ABOUT
OUR PRODUCTS USING MY EMAIL
CHRIS@MANORBUTCHERY.CO.UK**



MANORBUTCHERY.CO.UK