



*Order any day up to 2.00pm for same day delivery. Choose a time slot that suits you:

- 12noon to 2pm
- 2pm to 4pm
- 4pm to 6pm
- 6pm to 8am

Check back page for last order dates



SHOP ONLINE WWW.HENDERSONFINEFOODCO.COM

★ FESTIVE HAMPERS **★**

Our hampers include succulent farm fresh turkey crowns with all the trimmings, luxury roasting joints with freshly prepared gravies and sauces made by our own chef. Complimentary fine Italian wine of your choice with your hampers. Simply pre- order in store or online by the 15th December for collection or delivery, arranged for your convenience.

FAMILY HAMPER

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TURKEY CROWN

1kg serves 4+ (boneless & rolled)

TURKEY GRAVY

1 x 500ml

BEEF ROASTING JOINT
1kg serves 4+

BEEF GRAVY
1 x 500ml

HOME CURED BACON LOIN JOINT 1kg serves 4+

STICKY ORANGE AND HONEY SAUCE 1 x 500ml

> HANDMADE PORK STUFFING 1 x 450g

AYRSHIRE CURED STREAKY BACON 400g/12 Rashers

HANDMADE PORK CHIPOLATAS

12 x 30g

Complimentary bottle of fine Italian wine. Choose from Red, White or Rose.



LARGE HAMPER

TURKEY CROWN 2kg serves 8+ (boneless)

TURKEY GRAVY

BEEF ROASTING JOINT
2kg serves 8+

BEEF GRAVY 2 x 500ml

HOME CURED BACON LOIN JOINT 2kg serves 8+

STICKY ORANGE AND HONEY SAUCE 2 x 500ml

> HANDMADE PORK STUFFING 2 x 450g

AYRSHIRE CURED STREAKY BACON 800g/24 Rashers

HANDMADE PORK CHIPOLATAS 24 x 30g

2 complimentary bottles of fine Italian wine. Choose from Red, White or Rose.

£99

BIG BUMPER HAMPER

TURKEY CROWN
4kg serves 16+ (boneless)

TURKEY GRAVY
3 x 500ml

BEEF ROASTING JOINT 2 x 2kg

BEEF GRAVY
3 x 500ml

HOME CURED BACON LOIN JOINT 2 x 2kg

STICKY ORANGE AND HONEY SAUCE 3 x 500ml

> HANDMADE PORK STUFFING 3 x 450g

AYRSHIRE CURED STREAKY BACON 1200g/36 Rashers

HANDMADE PORK CHIPOLATAS 36 x 30g

3 complimentary bottles of fine Italian wine. Choose from Red, White or Rose.

£159

Add this luxury breakfast pack for only an additional £15 with any festive hamper. Simply use code FESTIVEBREAKFAST if ordering online



PORK JUMBO LINKS 6 x 90g

STEAK BEEF LINKS 6 x 50g

HOME CURED BACON 6 rashers

SLICED BLACK PUDDING 6 x 50g

SLICED HAGGIS 6 x 50g

6 POTATO SCONES

PORTOBELLO MUSHROOMS Tray 6

LARGE TOMATOES Tray 6

6 FREE RANGE FARM EGGS

Complimentary bottle of Bucks Fizz

£20

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Visit www.hendersonfinefoodco.com for our full range and serving details

WHOLE BRONZE FREE RANGE TURKEY

Reared on a farm near Strathaven the meat from these turkeys has a tremendous depth of flavour. The turkeys are reared outdoors and are given longer to mature than the standard white turkey. They are also hand plucked and hung for 14 days.

ROLLED TURKEY FILLET This cut has all the benefits of the

Turkey Crown (shown above) but

available in smaller quantities

WHOLE FRESH **FARM TURKEYS**

From our usual supplier again this year. We have great feedback on how succulent and moist the meat is from these broad breasted white turkeys.

BONELESS TURKEY CROWNS

Our boneless crowns offer an alternative to a Whole Turkey. The ideal choice if you are looking for convenience or cooking for large numbers. Easy to cook and carve with no waste. Exceptionally moist and succulent when using the Henderson roasting kit.



ROLLED TURKEY FILLET WITH HANDMADE **STUFFING**

Choose from Pork with Roast Chestnut Pork with Sage and Shallot Stuffing Pork, Cranberry & Apple Stuffing Pork with Sage and Shallot Stuffing GF



ADD ROASTING KIT FOR £2.50 (INCLUDES ROASTING BAG, PROBE & FOIL TRAY)

POULTRY, GOOSE, DUCK & GAME

FREE RANGE CAPONS

Our capons are supplied from a farm near Strathaven These capons are a special type of chicken for the festive table created to make the meat more tender.

FRESH FARM GOOSE The ideal choice if you are looking for an

alternative to turkey. Due to the higher fat content goose meat is very moist with a rich flavour. Our geese are dry plucked and hung for a minimum of ten days. Allow 700g of bird weight per person.



FRESH DUCK

Another ideal alternative to turkey. These oven-ready are ducklings (under six months old). Duck's very flavoursome and rich, so something sharp or fruity to cut through the richness works well. There's no need to add any fat when cooking duck as the fat in the skin will render down during cooking and baste the meat.

WHOLE ROASTING CHICKEN

Our Chicken is sourced from Cumbria and is reared and processed to the highest standards. Every chicken is individually inspected to ensure the highest health and safety standards, making the perfect grade-A oven-ready chicken.



GUINEA FOWL

PATRIDGE

(Sept 1st - Feb 1st).

Originally a game bird, but now domesticated and available all year round, guinea fowl has a flavour somewhere between chicken and pheasant. One bird will serve

Our Red Legged Partridges are prepared

Scotland during the shooting season

ready for the oven. Sourced from estates in

YOUNG GROUSE

Our Grouse are prepared ready for the oven. Sourced from estates in Scotland during the shooting season (Aug 12th - Dec 10th). Grouse is a rich, tasty, coarse meat that owes its flavour to the heather the birds graze on.

QUAIL

Originally native to the Middle East, quail are now found across Europe. It's a small bird, so one will serve one person as a starter, and you'll need two as a main course. It has a high proportion of lean, meaty flesh to bone, and a delicate flavour.

PHEASANT

Our pheasant are prepared ready for the oven. Sourced from estates in Scotland during the shooting season (Oct 1st - Feb). Either roast or casserole. Pheasant has a dry texture so for roasting cover with streaky bacon.

HIGHLAND VENISON



Our venison is sourced from Highland estates. The red deer graze in the Glens giving the meat tremendous flavour. The meat is matured for over 2 weeks. The maturation process ensures the meat is tender with depth of flavour. Venison is becomin<mark>g extremely popular</mark> due to the health benefits - low in fat and calories but high in Omega 3.

MALLARD DUCK

Our Wild Mallard ducks are prepared ready for the oven. Sourced from estates in Scotland during the shooting season (Sept - Feb). The Mallard is the largest of the wild duck varieties and is what most people think of when eating wild duck. One bird will feed one easily, perhaps 2, and can be roasted with a quartered orange placed in the cavity. No fat and much tastier than a farmed duck!

Visit www.hendersonfinefoodco.com for our full range and serving details

ROLLED HAUNCH

Haunch is the ideal cut for roasting and ideally served rare to medium (pink). The roasting joint is hand prepared and cut to your requirements.



HAUNCH STEAKS

This steak is an economical alternative to the loin steak. A larger surface area resulting in a larger steak than those cut from the loin. Pan fry and ideally eat medium rare

LOIN FILLET

This cut is prepared from the saddle by our craft butchers. The eye of the loin is cut off the bone and all silver skin removed. Sear the loin and finish in the oven. The ideal cut for a Venison Wellington.

LOIN MEDALLIONS

Cut from the loin these tender medallions are ideal for pan frying. Cook for approx. 6 minutes with red wine and blueberries to produce an outstanding jus.

FESTIVE BEEF



We select our beef weekly from local farmers. The cattle are reared traditionally and graze on pasture from early Spring to late Autumn. In the winter months the cattle roam free in large straw bedded barns and are fed silage and grain grown on the farm. Here at Henderson's we allow the roasts and rumps to mature traditionally on the bone for up to 30 days. The various cuts are carefully prepared by us resulting in meat that has exceptional eating quality.

FOR ROASTING	FROM
Forerib - bone on / carvery	£80.00
Rolled Sirloin	£25.00
Rolled Rib Eye	£27.00
Chateaubriand	£19.00

FOR SLOW ROASTING	FROM
Topside	£11.00
Silverside	£10.00
Brisket	£9.00

STEAKS - BONE ON	FROM
Cote de Boeuf	£26.00
T Bone	£11.00
Tomahawk	£27.00



FESTIVE LAMB



FOR ROASTING	FROM
Leg of Lamb - bone on / carvery	£19.00
Lamb Rump	£6.00
Rack of Lamb	£12.00
Guard of Honour	£48.00
Crown of Lamb with stuffing	£55.00



PORK, GAMMON AND HAM



FOR ROASTING	FROM
Leg of Pork - bone on/ with crackling	£21.00
Rolled Gigot - boneless	£9.00
Rack of Pork	£13.00
Smoked Gammon Joint	£10.00
Home Cured Loin	. £11.00

CHEF PREPARED FESTIVE DINNERS

FROM

Festive Dinners with Gravy and all the trimmings. Choose from:

Roast Turkey or Beef£5.95

Beef Wellington - ready to bake ...£14.95

STEAKS	FROM
Fillet	£7.00
Sirloin	£5.00
Rib Eye	£7.00
Popeseye	£3.00
Featherblade	£3.00

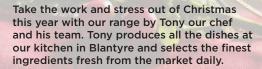
STEW & CASSEROLE	FROM
Diced Shoulder Steak	£7.00
Steak Mince	£5.48
Diced Rump Steak	£8.00
Sliced Rump Steak	£6.50

GOLD AWARD WINNING HOMEMADE STEAK PIE FROM

	JE STEAKTIE	
Small	. Serves 1+	£6.50
Medium	. Serves 3+	£9.50
Large	. Serves 6+	£16.00



CHEF PREPARED



COOKED &

PRE CARVED	FROM
Roast Turkey Crown	£6.00
Roast Topside Beef	£7.00
Roast Gammon	£4.00
Roast Leg of Lamb	£8.00
Whole or Half Cooked	
Oven Baked Hams with your	
choice of Glaze & Crumb	£40.00
Fresh Soup	£2.95
Gravies & Sauces	£2.95



NEWCROSS CENTRE LAMB STREET HAMILTON ML3 6AH T 01698 282548

FESTIVE OPENING HOURS

Sun 15th Dec	11.00am - 4.30pm
Mon 16th Dec	8.00am - 4.30pm
Tue 17th Dec	8.00am - 4.30pm
Wed 18th Dec	8.00am - 4.30pm
Thur 19th Dec	8.00am - 4.30pm
Fri 20th Dec	8.00am - 5.00pm
Sat 21st Dec	9.00am - 4.30pm
Sun 22nd Dec	9.00am - 4.30pm
Mon 23rd Dec	8.00am - 6.00pm
Tue 24th Dec	8.00am - 4.30pm
Wed 25th Dec	•••• CLOSED ••••
Thur 26th Dec	•••• CLOSED ••••
Fri 27th Dec	8.00am - 5.00pm
Sat 28th Dec	8.00am - 4.30pm
Sun 29th Dec	9.00am - 4.30pm
Mon 30th Dec	8.00am - 4.30pm
Tue 31st Dec	8.00am - 3.00pm
Wed 1st Jan	•••• CLOSED ••••
Thur 2nd Jan	•••• CLOSED ••••
Fri 3rd Jan	8.00am - 4.30pm
Sat 4th Jan	8.00am - 4.30pm
•••••	

CHRISTMAS ORDERS

Order Book Closes 15th Dec Last Day for Collection 24th Dec Last Day for Home Delivery 22nd Dec Last Day for Courier Delivery 18th Dec

NEW YEAR ORDERS

Order Book Closes 29th Dec Last Day for Collection 31st Dec Last Day for Home Delivery 29th Dec Last Day for Courier Delivery 18th Dec

The management and staff wish all our customers a Merry Christmas and Happy New Year

VISIT WWW.HENDERSONFINEFOODCO.COM FOR FULL PRODUCT DETAILS

Prices correct at time of going to print and subject to change. December 2019.