

ESTD



1978

# HENDERSON

— FINE FOOD CO. LTD —

Festive Hampers • Fresh Farm Turkey • Festive Trimmings  
Goose & Duck • Festive Poultry • Venison & Game  
Prime Beef • Prime Lamb • Prime Pork  
Home Cured Hams & Bacon • Chef Prepared Food • Buffet Food



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FESTIVE RANGE AVAILABLE ONLINE

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# FESTIVE HAMPERS



All our hampers include succulent farm fresh turkey crowns and all the trimmings, luxury roasting joints with freshly prepared gravies and sauces made by our own chef. Complimentary fine Italian wine of your choice also included.

Simply order online or in store by the 15th December for collection or delivery, arranged for your convenience.

## FAMILY HAMPER



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

**£69**

- 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

## LARGE HAMPER



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

**£99**

- TURKEY CROWN**  
2kg serves 8+ (boneless)
- TURKEY GRAVY**  
2 x 500ml
- 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

## BIG BUMPER HAMPER



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

**£159**

- TURKEY CROWN**  
4kg serves 16+ (boneless)
- TURKEY GRAVY**  
3 x 500ml
- BEEF ROASTING JOINT\***  
2 x 2kg
- \*option to pay a supplement online and upgrade to Sirloin Roast
- 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

## LUXURY BREAKFAST PACK



Complimentary bottle of Bucks Fizz

- STEAK SLICED SAUSAGE** 6 x 90g
- 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
- FREE RANGE FARM EGGS (6)**
- All items available Gluten Free when requested

**£20**

**SAVE £5**  
Add this luxury breakfast pack for only an additional £15 with any festive hamper.



Order any of our Hampers before 1st December and get a free Henderson roasting kit includes roasting bag, roasting tray, temperature probe and information card



# FRESH FARM TURKEY



## 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*

1.2kg	serves 4+	£17.00
1.8kg	serves 6+	£25.50
2.4kg	serves 8+	£34.00
3.0kg	serves 10+	£42.50



## 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 roasting kit provided.

2.5kg	serves 10+	£38.00
3.0kg	serves 12+	£45.00
3.5kg	serves 14+	£52.00
4.0kg	serves 16+	£56.00
4.5kg	serves 18+	£63.00
5.0kg	serves 20+	£70.00

## ROLLED TURKEY FILLET

This cut has all the benefits of the Turkey Crown (shown above) but available in smaller quantities.

1.0kg	serves 4+	£15.00
1.5kg	serves 6+	£22.50
2.0kg	serves 8+	£30.00
2.5kg	serves 10+	£37.50

## 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.

3 - 3.5kg	serves 6+	£35.00
3.5 - 4kg	serves 7+	£40.00
4 - 4.5kg	serves 8+	£45.00
4.5 - 5kg	serves 9+	£50.00
5 - 5.5kg	serves 10+	£55.00
5.5 - 6kg	serves 11+	£60.00
6 - 6.5kg	serves 12+	£62.00
6.5 - 7kg	serves 13+	£64.00
7 - 7.5kg	serves 14+	£66.00
7.5 - 8kg	serves 15+	£70.00
8 - 8.5kg	serves 16+	£74.00
8.5 - 9kg	serves 17+	£77.00
9 - 9.5kg	serves 18+	£82.00
9.5 - 10kg	serves 19+	£86.00

RANGE OF TRIMMINGS & SAUCES AVAILABLE

## 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.

3 - 3.5kg	serves 6+	sold out
3.5 - 4kg	serves 7+	sold out
4 - 4.5kg	serves 8+	£75.00
4.5 - 5kg	serves 9+	£80.00
5 - 5.5kg	serves 10+	£85.00
5.5 - 6kg	serves 11+	£90.00
6 - 6.5kg	serves 12+	£95.00
6.5 - 7kg	serves 13+	£100.00
7 - 7.5kg	serves 14+	£105.00
7.5 - 8kg	serves 15+	£110.00
8 - 8.5kg	serves 16+	£115.00
8.5 - 9kg	serves 17+	£120.00
9 - 9.5kg	serves 18+	£125.00
9.5 - 10kg	serves 19+	£130.00



# FESTIVE POULTRY, GOOSE & DUCK



## 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.

4.0 - 4.5kg	serves 4+	£62.00
4.5 - 5.0kg	serves 5+	£69.00
5.0 - 5.5kg	serves 6+	£76.00
5.5 - 6.0kg	serves 7+	£82.00
6.0 - 6.5kg	serves 8+	£88.00
6.5 - 7.0kg	serves 9+	£94.00

## 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.

1.8 - 2.0kg	serves 3+	£17.00
2.2 - 2.6kg	serves 4+	£22.00
2.2 - 2.8kg	serves 5+	£24.00

## DUCK BREASTS

Ideal for pan frying rather than roasting as you would do with a Whole Duck. We would recommend pan frying to seal and then finish in the oven for a further 20 to 30 minutes dependent on your preference, rare, medium or well done. Great when finished with a honey and orange glaze.

Medium	200g (7oz)	£3.50
Large	280g (10oz)	£4.90

## 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.

3.4kg	serves 5+	£29.00
3.8kg	serves 6	£32.00
4.3kg	serves 6+	£38.00

## GUINEA FOWL

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 two people.

1.0 - 1.2kg	serves 2	£9.95
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## WHOLE ROASTING CHICKENS

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.

1.6 kg	serves 2	£6.00
1.8 kg	serves 2+	£7.00
2.0kg	serves 3	£8.00
2.2kg	serves 3+	£9.00



Shop our festive range available online [www.hendersonfinefoodco.com](http://www.hendersonfinefoodco.com)



# GAME



## 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.

Approx  
500g per bird serves 1 £9.50

## 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.

2 x 100g pack of 2 £8.90

## PARTRIDGE

Our Red Legged Partridges are prepared ready for the oven. Sourced from estates in Scotland during the shooting season (Sept 1st – Feb 1st).

Approx.  
300g per bird serves 1 £8.50



## 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.

Approx.  
600g per bird serves 1 £6.98

## 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!

Approx.  
600g per bird serves 1 £12.00



# HIGHLAND VENISON



## 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.

908g	(2.0lb)	serves 4+	£20.85
1.36kg	(3.0lb)	serves 6+	£31.21
1.81kg	(4.0lb)	serves 8+	£41.54
2.27kg	(5.0lb)	serves 10+	£52.10
2.72kg	(6.0lb)	serves 12+	£62.42
3.17kg	(7.0lb)	serves 14+	£72.75

## VENISON 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.

500g	(1.0lb)	£25.00
750g	(1.6lb)	£37.00
1.0kg	(2.2lb)	£49.00
1.5kg	(3.3lb)	£74.00

## STRIPS OF VENISON

Consider the venison as a substitute for beef and chicken in your stir fry, fajitas or stroganoff offering a change in flavour.

2 x 200g portions	400 g	£6.95
5 x 200g portions	1 Kg	£16.50
10 x 200g portions	2 Kgs	£31.50

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 becoming extremely popular due to the health benefits - low in fat and calories but high in Omega 3.

## 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.

113g	(4oz)	£2.95
170g	(6oz)	£4.40
225g	(8oz)	£5.80
280g	(10oz)	£7.20
340g	(12oz)	£8.70



## VENISON MINCE

A versatile product and can often be used as a straight substitute for beef mince. A suitable ingredient for family favourites including Lasagne, Cottage pie, Chilli con carne, Spaghetti Bolognese.

2 x 200g portions	400g	£ 6.00
5 x 200g portions	1 Kg	£14.50
10 x 200g portions	2 Kg	£27.00
10 x 500g portions	5 Kg	£65.00

## SADDLE OF VENISON

The cut comes on the bone and comprises of both loins. Ask for our butchers to remove loin from the bone or cut into bone in cutlets.

Red Deer	approx 4 Kg	£80.00
Red Deer	approx 8 Kg	£160.00

## VENISON 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.

60g	(2oz) portion	£3.60
120g	(4oz) portion	£7.20

## DICED VENISON

Lean cubes of meat prepared from the shoulder. Ideal for a venison stew or casserole

2 x 200g portions	400 g	£6.95
5 x 200g portions	1 Kg	£16.50
10 x 200g portions	2 Kg	£31.50
10 x 500g portions	5 Kg	£75.00



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includes roasting bag, roasting tray, temperature probe and information card

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# HENDERSON

FINE FOOD CO. LTD

## PROVENANCE OF OUR BEEF



We select our beef weekly from regular 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. I truly believe that Lanarkshire has some of the best beef herds in the country. This is due to the care and passion that these local farmers have for their stock. The mix of grass and clover on Lanarkshire's permanent pasture most definitely adds a tremendous depth of flavour to the beef. The flavour and tenderness are also due to the maturation and storage process. 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.

I would like to thank the all the farmers who have supplied us with beef of such high standard. In particular we pay a special thanks to the following:

Mr Allison, Muirburn Farm, Biggar • Messrs Taylor, Heatheryhall Farm, Biggar  
J.R Graham, Greenshields Farm, Biggar • Chris Smith, North Boig Farm, New Cumnock

Andrew Henderson



## STEW & CASSEROLE



### DICED SHOULDER STEAK

A great choice of cut if you are making steak pie or a hearty beef stew dish. Cut from the shoulder the meat has a marbled fat that is required for slow cooking methods. We dice the meat into small cubes for your convenience carefully removing excess fat in the preparation. Cook Low and slow in liquid is what is required for best results.

1 x 500g	£ 7.00
2 x 500g	£13.75
5 x 500g	£33.75

### STEAK MINCE

less than 5% fat

Perhaps the most versatile and economical of all beef products and the main ingredient for so many recipes from a tasty Bolognese to lasagne, meatballs, homemade burgers or just good old-fashioned mince & tatties. Like all our mince we only use regular cuts of beef and mince fresh daily.

1 x 500g	500 g	£5.55
2 x 500g	1 Kg	£10.50
5 x 500g	2 Kg	£25.00
10 x 500gsm	5 Kg	£45.00



### SLICED RUMP STEAK

for braising

The ideal choice if you are looking to braise with onions and rustic vegetables. We slice carefully removing excess fat in the preparation. Cook Low and slow in liquid is what is required for best results

1 x 400g	£6.50
1 x 500g	£8.00
1 x 600g	£9.60

### DICED RUMP STEAK

Another great choice of cut if you are making steak pie or a hearty beef stew dish. Cut from the rump the meat is perhaps a little more tender than the shoulder and takes less cooking time. We dice the meat into small cubes for your convenience carefully removing excess fat in the preparation.

1 x 500g	£ 8.00
2 x 500g	£15.50
5 x 500g	£38.00



## PRIME BEEF STEAKS



### T-BONE STEAK

So, you have a healthy appetite? This is the perfect cut for you! Sirloin and Fillet on either side of a T shaped bone. Serve well done or rare.

454g	(16oz)	£11.35
568g	(20oz)	£14.20
680g	(24oz)	£17.00
795g	(28oz)	£19.88
908g	(32oz)	£22.70
1022g	(36oz)	£25.55

### SIRLOIN STEAK

The classic cut of all steaks! Full of flavour and tender. The French call it Entrecôte, the American's call it Striploin, call it whatever, it's ready to cook just the way you like it!

170g	(6oz)	£5.00
225g	(8oz)	£6.50
280g	(10oz)	£8.00
340g	(12oz)	£9.70



### FEATHER BLADE

Also known as Daub of beef this cut from the shoulder is ideal for slow cooking. The seam of fat that runs through the centre melts during cooking creating rich jus!

2 x 170g	(6oz)	£5.60
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### POPESEYE

A popular economic alternative to the more expensive cuts. This tender steak is ideal for grilling or frying. Also known as D Rump due to the unique shape.

170g	(6oz)	£3.00
225g	(8oz)	£4.00
280g	(10oz)	£5.00
340g	(12oz)	£6.00
400g	(14oz)	£7.00

Shop our range of chef prepared sauces to compliment your steak. Choose from Creamy Peppercorn, Blue Cheese, Diane, Red Wine & Rosemary. See page 11.

HOME DELIVERY OR CLICK & COLLECT AVAILABLE 7 DAYS

Shop our festive range available online [www.hendersonfinefoodco.com](http://www.hendersonfinefoodco.com)

5



## FILLET STEAK

Exquisitely tender! This prime cut is best cooked simply. Grill or pan fry as a steak or have on the piece. The perfect choice for the French dish Chateaubriand or for a classic Beef Wellington.

**Steaks** (*grill or pan fry*)

113g	(4oz)	£7.00
170g	(6oz)	£10.00
225g	(8oz)	£13.00
280g	(10oz)	£16.00
340g	(12oz)	£20.00

**Chateaubriand** (*Fillet on the piece*)

500g	(18oz)	£19.50
600g	(21oz)	£23.00
680g	(25oz)	£27.00

**Centre Cut Barrel** (*Fillet on the piece*)

800g	(1.7lb)	£40.00
910g	(2.0lb)	£45.00
1.13kg	(2.5lb)	£55.00
1.4kg	(3.0lb)	£68.50
1.6kg	(3.5lb)	£78.00
1.8kg	(4.0lb)	£88.00



## TOMAHAWK STEAK

Thick, tasty and juicy, a Tom-a-hawk Steak is an ideal steak for sharing. Supposedly resembling a tom-a-hawk axe, it is the first cut of sirloin with the rib bone left on. The bone adds to the depth of flavour when cooked, you can always roast it if it's too big to fit in the frying pan!

1.0 kg	(2.2lb)	£27.00
1.1 kg	(2.4lb)	£29.70



## RIB EYE STEAK

A very tender succulent steak. Prepared from the rib-eye roll. Cut "cross-grain" for perfect even thickness. The small knuckle of fat that runs through the steak provides moisture and flavour through when cooking.

225g	(8oz)	£7.00
280g	(10oz)	£8.50
340g	(12oz)	£10.20

# PRIME BEEF ROASTS

## COTE DE BOEUF

A beautifully thick rib steak cut on the bone. Ideal for sharing between two and being on the bone with good fat marbling it delivers fantastic flavour and tenderness. Keep it simple: just fry in a hot pan and enjoy it medium rare.

900g	(32oz) steak	£26.00
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## RIB EYE ROAST

The eye out the Forerib (featured above) and an ideal choice for those looking for an easy joint to cook and carve. The small knuckle of fat that runs through the steak provides moisture and flavour when roasting.

908g	(2.0lb)	serves 4	£27.24
1.36kg	(3.0lb)	serves 6	£40.80
1.81kg	(4.0lb)	serves 8	£54.30
2.27kg	(5.0lb)	serves 10	£68.10
2.72kg	(6.0lb)	serves 12	£81.60
3.17kg	(7.0lb)	serves 14	£95.10



## SIRLOIN ROAST

This joint consists of the eye of the loin with the backfat on the upper side. Leaner than the rib eye featured above. Evenly shaped for consistent cooking and an ideal choice for those looking for an easy joint to cook and carve. Extremely tender.

908g	(2.0lb)	serves 4	£25.42
1.36kg	(3.0lb)	serves 6	£38.08
1.81kg	(4.0lb)	serves 8	£50.68
2.27kg	(5.0lb)	serves 10	£63.56
2.72kg	(6.0lb)	serves 12	£76.16
3.17kg	(7.0lb)	serves 14	£88.76

## SILVERSIDE ROAST

Extremely popular cut here in Lanarkshire, especially at New Year. Our Silverside roasts come boneless and tied providing an ideal roast that is easy to cook and carve. Our butchers can tie on some basting fat to the outside surface in order to prevent drying out when cooking. Like Topside the Silverside suits a long slow cook and should be well rested before carving.

680g	(1.5lb)	serves 3	£10.20
908g	(2.0lb)	serves 4	£13.62
1.36kg	(3.0lb)	serves 6	£20.40
1.81kg	(4.0lb)	serves 8	£27.15
2.27kg	(5.0lb)	serves 10	£34.05
2.72kg	(6.0lb)	serves 12	£40.80



## FORERIB OF BEEF

The classic roast beef for the festive season. Expertly prepared by our butchers for easy carving. The rib bones are French trimmed for presentation. Cooked on the bone for full flavour. Moist, tender and succulent – the king of roast beef.

2 Ribs	(approx. 3.5kg +)	£80.00
3 Ribs	(approx. 5.0kg +)	£114.00
4 Ribs	(approx. 7.0kg +)	£144.00



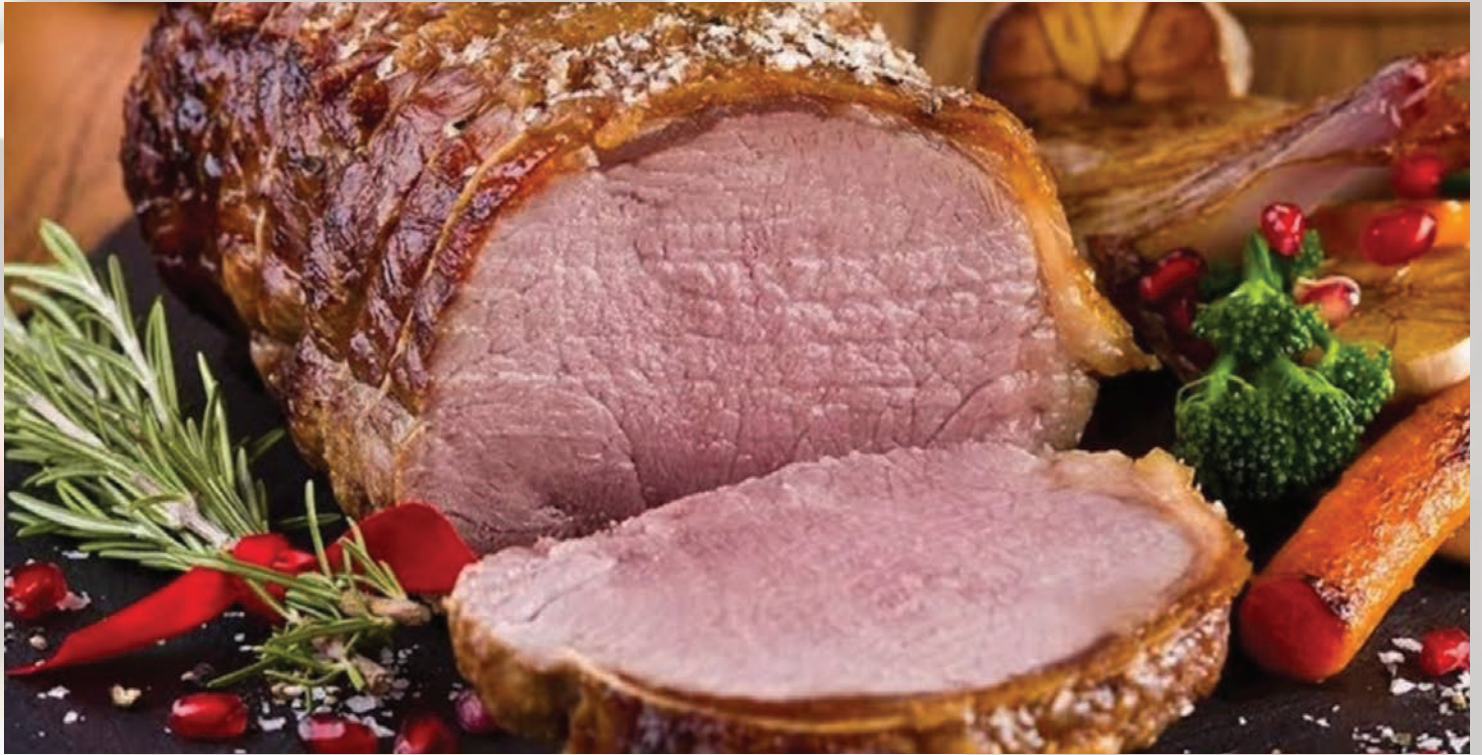
## TOPSIDE ROAST

Our topside roast come boneless and tied providing an ideal roast that is easy to cook and carve. There is very little fat content through the meat and is considered one of the more healthier beef joints. Our butchers can tie on some basting fat to the outside surface in order to prevent drying out when cooking. Topside suits a long slow cook and should be well rested before carving.

680g	(1.5lb)	serves 3	£10.88
908g	(2.0lb)	serves 4	£14.53
1.36kg	(3.0lb)	serves 6	£21.76
1.81kg	(4.0lb)	serves 8	£28.96
2.27kg	(5.0lb)	serves 10	£36.32
2.72kg	(6.0lb)	serves 12	£43.52
3.17kg	(7.0lb)	serves 14	£50.72

**Don't forget your Henderson roasting kit**

*includes roasting bag, roasting tray, temperature probe and information card*



## PRIME BEEF ROASTS



### D RUMP ROAST

This cut gets its name due to the unique D-shaped face of the full cut. Also known locally here in Lanarkshire as Popeseye. This is a well underrated cut of meat as it is exceptionally tender and moist. It requires less cooking time than Topside or Silverside. It represents exceptional value with its costing considerably less than the more well-known luxury roast such as Sirloin or Rib Eye.

908g	(2.0lb)	serves 4	£16.34
1.36kg	(3.0lb)	serves 6	£24.48
1.81kg	(4.0lb)	serves 8	£32.58

### CHUCK ROLL ROAST

A great choice for a pot roast. Beef Chuck has a marbled fat through the meat that is required for slow cooking methods. Cook Low and slow in liquid with root vegetables is what is required for best results. We supply tied to hold the shape of the joint. Put in the slow cooker in the morning with mixed vegetables and come in 7 hours later to a tremendous hearty dish in those cold winter nights.

680g	(1.5lb)	£9.52
908g	(2.0lb)	£12.71
1.36kg	(3.0lb)	£19.00

### SALMON CUT

Aptly named by Lanarkshire butchers due to its unique shape and colouring. The whole joint does in fact resemble a whole salmon. Also known in other parts of the country as Eye Round. The joint is removed from the Silverside but unlike Silverside does not require to be tied. The texture is perhaps a little finer Silverside. The silver coloured tissue on the outside of the joint helps retain the moisture and prevents drying out when cooking. As with the Topside and Silverside the Salmon Cut joint suits a long slow cook and should be well rested before carving.

680g	(1.5lb)	serves 3	£10.88
908g	(2.0lb)	serves 4	£14.53
1.36kg	(3.0lb)	serves 6	£21.76
1.81kg	(4.0lb)	serves 8	£28.96
2.27kg	(5.0lb)	serves 10	£36.32



### BRISKET

This economical cut of meat is the ideal cut for slow cooking. Tremendous results when pot roasted or in a casserole. Put in the slow cooker in the morning with mixed vegetables and come in 7 hours later to a tremendous hearty dish in those cold winter nights. The cut is so versatile and be used for pulled beef, pastrami. The brisket can be supplied flat or rolled and tied. We can also pickle the brisket on request (14 days' notice required).

680g	(1.5lb)	serves 3	£8.90
908g	(2.0lb)	serves 4	£11.80
1.36kg	(3.0lb)	serves 6	£17.60
1.81kg	(4.0lb)	serves 8	£23.00
2.27kg	(5.0lb)	serves 10	£29.00

### PICKLED BRISKET

An old favourite in Lanarkshire particularly at New Year. Ideally boil or steam and when cold slice thinly and serve on a sandwich. Good cut to have in the fridge for those impromptu guests that appear over the festive period. The pickling (curing) gives the cut great shelf life. We select a joint size of your choice and submerge in our curing barrel for a minimum of 14 days.

680g	(1.5lb)	serves 3	£10.20
908g	(2.0lb)	serves 4	£13.62
1.36kg	(3.0lb)	serves 6	£20.40
1.81kg	(4.0lb)	serves 8	£27.15

### POINT OF RUMP

Again, a cut locally named by Lanarkshire butchers due to its unique shape. The point is cut from one end of the Silverside and is almost triangular shaped with a distinct point at one end. As with the Topside and Silverside the Point of Rump joint suits a long slow cook and should be well rested before carving.

908g	(2.0lb)	serves 4	£14.53
1.36kg	(3.0lb)	serves 6	£21.76
1.81kg	(4.0lb)	serves 8	£28.96

**HOME DELIVERY OR CLICK & COLLECT AVAILABLE 7 DAYS**

Shop our festive range available online [www.hendersonfinefoodco.com](http://www.hendersonfinefoodco.com)



# PRIME LAMB



## ROLLED SHOULDER LAMB

*Boneless*

Tremendous flavour from this economical cut that makes an ideal slow roast. Carefully prepared by our butchers the bones and excess fat are removed and is then rolled and tied. This maintains the shape whilst cooking and makes carving easy. Cook Low and slow in liquid with root vegetables for best results.

680g	(1.5lb)	serves 2	£10.88
908g	(2.0lb)	serves 3	£14.53
1.36kg	(3.0lb)	serves 4	£21.76
1.81kg	(4.0lb)	serves 6	£28.96

## LEG OF LAMB

*On the bone - shank on*

Our legs of lamb are expertly prepared to create a cut that is ready to roast and carve. On request our butchers can loosen the bone going through the centre of the joint. This bone can then be easily removed prior to carving.

### Whole Leg

3.5kg	(7.7lb)	serves 7+	£42.00
4.0kg	(8.8lb)	serves 9+	£48.00

### Half Leg

1.6kg	(3.5lb)	serves 3+	£19.20
1.8kg	(4.0lb)	serves 4	£21.60
2.1kg	(4.6lb)	serves 5	£25.20
3.0kg	(6.6lb)	serves 6	£36.00

## ROLLED LEG OF LAMB

*Boneless/Carvery Prepared*

The carvery prepared legs are expertly prepared to create a cut that is ready to roast and carve with no fuss. The joint comes tied to maintain shape during cooking. Cooks quicker than it would with the bone in. Full depth of flavour and tenderness that you would expect from our lamb reared on local pasture.

1.5kg	(3.3lb)	serves 5+	£27.00
1.8kg	(4.0lb)	serves 6+	£32.40
2.0kg	(4.4lb)	serves 7+	£36.00

## LAMB RUMP

*Boneless*

Ideal mini roasting joint for two sharing and cooks quickly for those looking for convenience. Simply season and sear all surfaces on a hot pan and finish in the oven for 20 to 30 minutes. The rump has a fine texture and benefits from a quick roast. Full depth of flavour and tenderness that you would expect from our lamb reared on local pasture.

300g	(10oz)	serves 1	£6.00
400g	(14oz)	serves 2	£8.00
500g	(18oz)	serves 2+	£10.00

## GUARD OF HONOUR

Ideal for a dinner party and sure to impress. This makes a great centre piece for any dining table. Expertly prepared by our butchers the bone at the base of the loin is chimed and removed. The ribs at the tip are also French trimmed to leaving the bone exposed. The ribs on each rack are brought together and interlock forming an arch. Stuffing can then be placed in the hollow between each of the loins. The loin is exceptionally tender due to the fine texture and is best served medium rare.

### Whole Rack (7/8 Ribs) x2

Approx. 1.6kg	serves 4	£48.00
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## RACK OF LAMB

*Rib bones on*

Ideal for a dinner party and sure to impress. Expertly prepared by our butchers the bone at the base of the loin is chimed and removed. The ribs at the tip are also French trimmed to leave the bone exposed. Once cooked and rested you simply cut between the ribs at the dining table as you serve. Full depth of flavour and tenderness that you would expect from our lamb reared on local pasture.

### Half Rack (3/4 Ribs)

Approx. 400g	serves 1	£12.00
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### Whole Rack (7/8 Ribs)

Approx. 800g	serves 2	£24.00
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## CROWN OF LAMB

Ideal for a dinner party and sure to impress. This makes a great centre piece for any dining table. Expertly prepared by our skilled butchers. The cut consists of either two or four racks of lamb. The butcher carefully cuts between each joint at the base of the loin. This allows the rack to bend to form a curve. The racks are then tied together to then form a complete circle. The finished product does resemble a crown. On request we can also place a stuffing of your choice in the centre of the circle.

### 16 Rib Crown

Approx. 1.6kg	serves 4	£55.00
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### 32 Rib Crown

Approx. 3.2kg	serves 4	£98.50
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## LAMB NOISETTES

The ideal choice if you enjoy the tenderness and fine texture of lamb loin but don't want the bone or any excess fat. Expertly prepared by our skilled butchers the cut is prepared by removing the bone from the loin and tying before portioning into small parcel like portions. Looks very elegant on the plate and makes for a great presentation.

### One Loin

4 x 80g	(3oz)	serves 1/2	£12.95
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### Two Loins

2 x 160g	(6oz)	serves 1/2	£12.95
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### Two Loins with Stuffing

2 x 225g	(8oz)	serves 1/2	£14.95
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**RANGE OF STUFFING & SAUCES AVAILABLE**

## DOUBLE LOIN LAMB

These bone in chops, cut from the saddle, consist of both the eye of the loin on one side of the bone and the fillet on the other. Often referred to as lamb T-bone due to the shape of the bone in the centre of the chop. Very tender with a fine texture these chops are bursting with flavour when seasoned and simply grilled.

4 x 115g	(4oz)	£ 9.95
12 x 115g	(4oz)	£24.95

## LAMB CUTLETS

These bone in chops are often referred to single loin in certain parts of the country. The cutlets are cut from the rack of lamb (featured above) and consist of the eye of the loin attached to the rib bone with a small rim of white fat on the upper side. Very tender with a fine texture these chops are bursting with flavour when seasoned and simply grilled.

4 x 80g	(3oz)	£ 7.95
14 x 80g	(3oz)	£25.95

## BARNESLEY CHOPS

These bone in chops, cut from the saddle, consist of both sides of the lamb effectively providing two chops on the one piece. Ideal for those with a good appetite and don't find enough eating in one. Very tender with a fine texture these chops are bursting with flavour when seasoned and simply grilled.

2 x 230g	(8oz)	£ 9.95
6 x 230g	(8oz)	£24.95

## DICED SHOULDER LAMB

Tremendous flavour from this economical cut that makes an ideal choice for Lamb Hot Pot, Curries and stew. It can also be used for Irish Stew although traditionally for this dish Diced Mutton would be used. The lamb being more tender than the mutton and taking less cooking time. Carefully prepared we remove all the excess fat before dicing into small pieces ready for the pot. Cook Low and slow in liquid with for best results.

1 x 500g	500g	£ 8.00
2 x 500g	1 Kg	£15.00
4 x 500g	2 Kg	£28.00
10 x 500g	5 Kg	£60.00

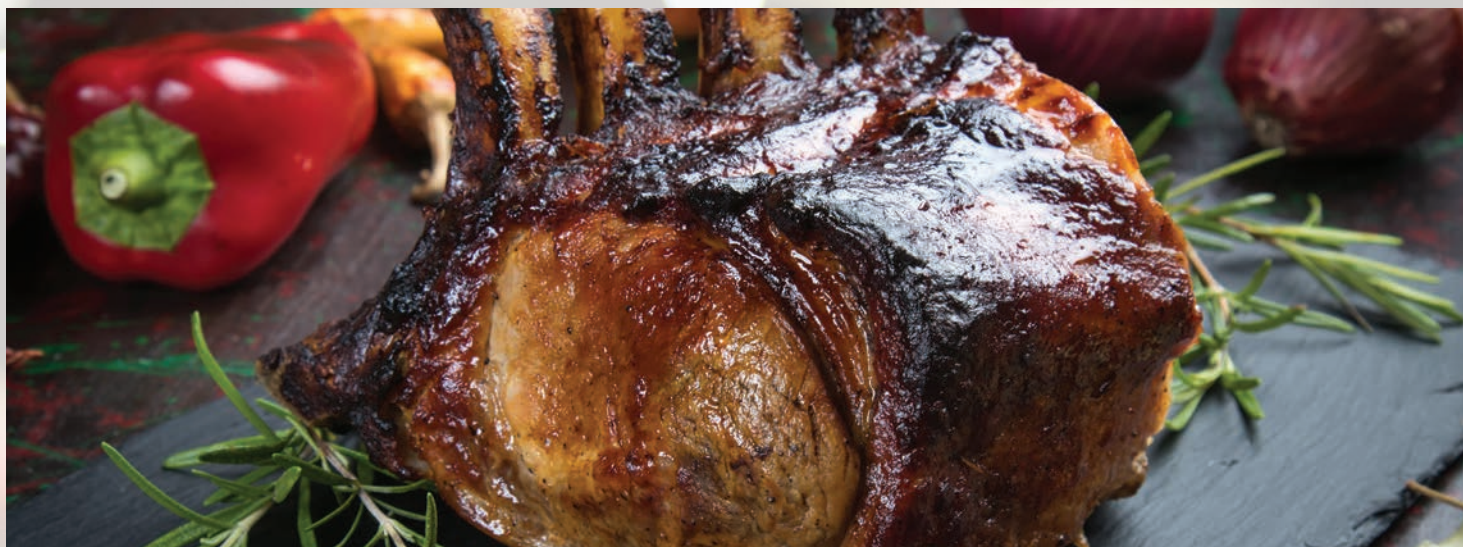


## LAMB SHANKS

The ideal cut for the slow cooker or as a slow roast in the oven. These look great on the plate with the knuckle bone exposed. Cook Low and slow in liquid with root vegetables for best results.

450g+	(1.0lb)	£ 6.50
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# PRIME PORK

## ROLLED SHOULDER PORK

*Boneless*

Tremendous flavour from this economical cut that makes an ideal slow roast. Carefully prepared by our butchers the bones and excess fat are removed and before being rolled and tied. This maintains the shape whilst cooking and makes carving easy. Cook Low and slow in liquid with root vegetables for best results. Also the ideal choice for Pulled Pork.

1.0kg	(2.2lb)	serves 2	£ 7.95
2.0kg	(4.4lb)	serves 3	£15.00

## LEG OF PORK

*On the Bone - with Crackling - Shank on*

Our legs of pork are expertly prepared to create a cut that is ready to roast and carve. On request our butchers can loosen the bone going through the centre of the joint. This bone can then be easily removed prior to carving. The skin is scored creating perfect pieces of crackling when roasted.

### Whole Leg

6.0kg	(13.0lb)	serves 14+	£36.00
7.0kg	(15.5lb)	serves 16+	£42.00

### Portion of Leg

3.0kg	(6.5lb)	serves 7+	£21.00
4.0kg	(9.0lb)	serves 10+	£28.00
5.0kg	(11.0lb)	serves 12+	£35.00

## PORK SINGLE LOIN CHOPS

*Bone on - Rind on*

A good old-fashioned cut served on the bone. Simply season and grill. The rind goes crispy making a tasty crackling and combined with the bone results in great flavour. This cut is great with a spicy marinade. A firm favourite here in Lanarkshire with Butchers Spice.

180g	(6oz)	£2.00
225g	(8oz)	£2.50

## PORK DOUBLE LOIN CHOPS

*Bone on - Rind on*

Like the single loin chop this is cut on the bone. The bone on this cut forms a T-shape with the sirloin at one side and the fillet on the other. Simply season and grill. The rind goes crispy making a tasty crackling and combined with the bone results in great flavour. This cut is great with a spicy marinade. A firm favourite here in Lanarkshire with Butchers Spice.

180g	(6oz)	£2.50
225g	(8oz)	£3.00

## ROLLED LEG OF PORK

*Boneless - Carvery Prepared - Crackling on*

The carvery prepared legs are expertly prepared to create a cut that is ready to roast and carve with no fuss. The joint comes tied to maintain shape during cooking. Cooks quicker than it would with the bone in. Our butchers remove the skin from the meat but after scoring tie back on to the joint. This helps the meat retain moisture whilst roasting, also provides crackling if required. Full depth of flavour and tenderness guaranteed. Have your Bramley Apple sauce at the ready!

1.0kg	(2.2lb)	serves 4+	£ 9.00
2.0kg	(4.4lb)	serves 8+	£17.00
3.0kg	(6.5lb)	serves 12+	£24.00
4.0kg	(9.0lb)	serves 16+	£30.00
5.0kg	(11.0lb)	serves 20+	£35.00

## RACK OF PORK

*Rib bones on - Carvery Prepared - Crackling on*

Ideal for a dinner party and sure to impress. Expertly prepared by our butchers the bone at the base of the loin is chimed and removed. The ribs at the tip are also French trimmed to leave the bone exposed. Once cooked and rested you simply cut between the ribs at the dining table as you serve. Ideal cut if you are looking for uniform, neat portions. Full depth of flavour and tenderness that you would expect from the most tender part of the carcass.

### Half Rack (3/4 Ribs)

Approx. 1kg	serves 4	£13.00
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### Whole Rack (7/8 Ribs)

Approx. 2kg	serves 7+	£24.00
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## LOIN OF PORK

*Boneless*

Also known as pork tenderloin, this is a great joint if you are looking for uniform, neat portions and a cut that is easy to carve. Due to the regular shape and size of the loin it is easy to cook. Simply sear the outer edges in a pan and the place in the oven. Have your Bramley Apple sauce at the ready!

680g	(1.5lb)	serves 3+	£ 7.00
1.0kg	(2.2lb)	serves 4+	£ 9.00
2.0kg	(4.4lb)	serves 8+	£17.00
3.0kg	(6.5lb)	serves 12+	£24.00
4.0kg	(9.0lb)	serves 16+	£30.00

**RANGE OF STUFFING & SAUCES AVAILABLE**

## DICED SHOULDER PORK

*Boneless*

Tremendous flavour from this economical cut that makes an ideal choice for Stroganoff, Creamy Stew, Pork n Apple bake. Great with honey & Mustard! Ideal for the slow cooker also. Carefully prepared we remove all the excess fat before dicing into small pieces ready for the pot. Cook Low and slow in liquid for best results.

1 x 500g	500g	£ 4.95
2 x 500g	1 Kg	£ 8.95
4 x 500g	2 Kg	£16.00
10 x 500g	5 Kg	£35.00

## PORK LOIN STEAKS

*Boneless - Extra Lean*

Ideal choice for those who love a pork chop but without the bone. Convenient and easy to cook for a quick nutritious meal, either grill or pan fry. Our butchers remove the excess fat producing a round medallion of lean pork with a small rim of fat along the top that helps retain moisture when grilling. Great with our range of marinades. Great on the BBQ!

1 x 120g (4oz)	£1.20
2 x 120g (4oz)	£2.00
6 x 120g (4oz)	£5.00
10 x 120g (4oz)	£7.50

## FILLET OF PORK

Unquestionably the most tender parts of the cuts of pork. The ideal choice if you enjoy the tenderness and fine texture of fillet and the choice of leading chefs for pan fried medallions. Alternatively ask our butchers to wrap in our dry cured bacon for a great mini roast that cooks in 20 minutes. The bacon helps retain moisture and add flavour to the pork.

### One fillet

400g	(14oz)	serves 1/2	£4.95
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## PORK MINCE

*Extra Lean - Less 5% fat*

Extremely versatile and economical our pork mince can be used in a huge number of recipes. Great when blended with beef mince to create a tasty Bolognese. Ideal for pork meatballs, Pasta bake, Ragu, homemade burgers or meatloaf. Like all our mince we only use regular cuts of pork and mince fresh daily.

1 x 500g	500g	£3.95
2 x 500g	1 Kg	£7.50
4 x 500g	2 Kg	£14.00
10 x 500g	5 Kg	£32.00

Shop our festive range available online [www.hendersonfinefoodco.com](http://www.hendersonfinefoodco.com)



# HOME CURED GAMMON & BACON



## GAMMON ROASTING JOINT

Also available smoked

The number one choice for a traditional Gammon Roast. Carefully prepared by our butchers starting with a leg of pork that is covered in our brine and left to cure over several weeks. The end result is well worth the wait! All the bones are removed and the joint tied to keep good shape when cooking. After cooking you can glaze with honey or orange marmalade to give the gammon that lovely golden sheen. Serve hot as a roast gammon or carve cold for an impressive Cooked Ham Platter.

1.0kg	(2.2lb)	serves 4+	£10.50
2.0kg	(4.4lb)	serves 8+	£20.00
3.0kg	(6.5lb)	serves 12+	£28.50
4.0kg	(9.0lb)	serves 16+	£36.00
5.0kg	(11.0lb)	serves 20+	£42.50



## WHOLE GAMMON

On the Bone - with Crackling - Shank on

Also available smoked

Ideal if you are looking to cook and prepare your own festive ham. Also available smoked for that distinctive flavour. Exceptionally economical for a large party. Cook slowly at a low temperature with the rind on for best results. Allow to cool and the rind can be removed easily. Simply then cover in a glaze or crumb of your choice before flash roasting in the oven.

Whole Leg

10kg	(22.0lb)	serves 30+	£69.00
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Portion of Leg

5.0kg	(11.0lb)	serves 15+	£40.00
6.0kg	(13.0lb)	serves 18+	£48.00
7.0kg	(15.5lb)	serves 21+	£56.00

## HOME CURED BACON

Dry Cured

Hand cured by us to our traditional family recipe before being allowed to mature prior to slicing. Tastes the way good old-fashioned bacon should taste. None of the shrinkage and excess salt that can often be experienced with mass produced bacon.

100g	4 rashers	£ 1.80
200g	8 rashers	£ 3.50
500g	20 rashers	£ 8.00



## AYRSHIRE STREAKY BACON

Also available smoked

Made using a traditional Ayrshire cure this is the ideal cut of bacon for layering over your Turkey or any other festive Poultry. The streaky has a relatively high fat content and during roasting the fats from the bacon have a basting affect keeping the bird moist. The bacon will also add flavour.

12 x 25g rashers	£ 4.50
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# FESTIVE TRIMMINGS



## PIGS 'N' BLANKETS GF

Pigs 'n' Blankets or Kilted Sausages? Call them whatever but no Festive feast would be the same without them! These wee sausages are wrapped in rashers of our Ayrshire Streaky bacon. The combination of the flavours from the sausage made using our fresh pork, blended with finest peppers & spices and the smokey bacon is sensational. Gluten free.

12 x 30g portions	£ 5.95
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## CHIPOLATA SAUSAGE GF

These wee sausages are made by us fresh daily using regular cuts of our prime meat. The meat is minced and blended with the finest of peppers, spices & crumb. These are a must have for any festive feast either as they come or wrapped in bacon. Also great for a finger buffet.

Choose from:

- Original Pork
- Pork & Cranberry
- Original Beef
- Beef & Black Pepper

16 x 30g portions	£ 3.50
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All of our Gammons, bacon chipolatas and stuffings are all hand made on the premises to our original family recipe using only locally sourced beef, pork and lamb

## SAUSAGE STUFFING

Our sausage stuffing's are all made fresh daily using regular cuts of our prime meat. The meat is minced and blended with the finest of peppers, spices & crumb. The stuffing's are ideal to use traditionally to stuff the cavity of your festive bird. Alternatively, you can serve sliced or form into stuffing balls. Simply place your slices or balls into a baking tray or dish. Add a small amount of water to the base of tray or dish and cover with tinfoil and bake in the oven.

Choose from:

- Original Pork
- Pork with Sage & Shallot
- Beef with Mustard & Black Pepper
- Pork with Roasted Chestnut
- Pork with Cranberry & Orange
- Lamb with Rosemary & Thyme
- Chicken with Parsley, Lemon & Thyme
- Original Pork *Gluten Free*
- Pork with Sage & Onion *Gluten Free*

1 x 450g portions	£ 4.50
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**HOME DELIVERY**  
 or   
**CLICK & COLLECT**  
*available 7 Days*



# CHEF PREPARED



Christmas made easy at Henderson Fine Food Co. Shop our range produced by Tony our chef and his team. Prepared fresh daily at our kitchen here in Hamilton using only the finest ingredients.

## COOKED TURKEY CROWN

Pre-carved for your convenience

We select one of our Turkey Crowns, season and cook in our combination ovens. The ovens are pre-programmed and use the desired combination of steam and dry heat to produce moist succulent cooked turkey. The crowns are then cooled and pre sliced prior to being vacuum packaged. The vacuum helps retain moisture and freshness. All that is required is for you to remove from the packaging layer on a baking tray and heat. We would highly recommend that the turkey is served with our homemade gravy.

200g	serves 1	£ 6.00
500g	serves 2+	£13.50
1kg	serves 4+	£25.00



## WHOLE OR HALF COOKED HAM

The butchers select a home cured gammon and prepare before passing through to our kitchen. The joint is seasoned before being placed into our combination oven. The oven is pre-programmed to use the desired combination of steam and dry heat to produce moist succulent roasted ham. The joints are then covered in the Glaze or Crumb of your choice before being flash roasted. The end result is a glossy ham that has the real wow factor making a lovely centre piece on the table ready to carve and serve. Sure, to impress the guests!

Half	3kg	serves 15+	£40
Whole	6kg	serves 30+	£60

Available with a Glaze or Crumb of your choice.

GLAZE	CRUMB
Cloves & Honey	Golden Breadcrumb
Orange Marmalade	Black Pepper
Honey & Mustard	



## COOKED TOPSIDE BEEF

Pre-carved for your convenience

The butchers select a topside and prepare and cut the joint to the required size before passing through to our kitchen. The joint is seasoned before being placed into our combination oven. The oven is pre-programmed to use the desired combination of steam and dry heat to produce moist succulent roast beef. The joints are then cooled and pre sliced prior to being vacuum packaged. The vacuum helps retain moisture and freshness. All that is required is for you to remove from the packaging layer on a baking tray and heat. We would highly recommend that the beef is served with our homemade gravies or sauce.

200g	serves 1	£ 7.00
500g	serves 2+	£16.00
1kg	serves 4+	£30.00



## GRAVIES & SAUCES

Made in the kitchen fresh daily from scratch using traditional methods and only using fresh produce. No flavour enhancer or other artificial ingredients. Conveniently supplied in a 500ml pot these are ideal to compliment any of our roast meats or steaks. Simply heat in a pot on the stove and pour.

GRAVY	
Beef	£2.95
Turkey	£2.95
Beef & Onion	£2.95

SAUCE	
Creamy Peppercorn	£3.50
Diane	£3.50
Blue Cheese	£3.50
Red Wine & Rosemary	£3.50
Orange & Honey	£3.50

## COOKED LEG OF LAMB

Pre-carved for your convenience

The butchers select a leg of lamb, prepare and cut the joint to the required size before passing through to Tony in our kitchen. The joint is seasoned before being placed into our combination oven. The oven is pre-programmed to use the desired combination of steam and dry heat to produce moist succulent roast lamb. The joints are then cooled and pre sliced prior to being vacuum packaged. The vacuum helps retain moisture and freshness. All that is required is for you to remove from the packaging layer on a baking tray and heat. We would highly recommend that the lamb is served with our homemade gravies or sauce.

200g	serves 1	£ 7.50
500g	serves 2+	£16.50
1kg	serves 4+	£30.50

## FESTIVE DINNERS

Made in our kitchen fresh daily. The ideal choice for those who are looking for convenience but still looking for a freshly prepared wholesome meal made using fresh ingredients. No flavour enhancer or other artificial ingredients. Conveniently supplied in a tray suitable for both oven and microwave. Suitable for home freezing.

**Roast Turkey & Gravy** with all trimmings. Pigs n Blankets, Stuffing, Roast Potatoes, Parsnips, Honey Glazed Carrots & Brussel Sprouts

**Roast Topside of beef with Gravy** with all trimmings. Roast Potatoes, Yorkshire Puddings, Parsnips, Honey Glazed Carrots & Brussel Sprouts.

400g	serves 1	£ 4.95
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## HOMEMADE SOUP

Made in the kitchen fresh daily using only fresh produce and finest peppers & spices. No flavour enhancer or other artificial ingredients. Conveniently supplied in a 500ml pot these are ideal starter for any meal occasion. For best results simply heat in a pot. Suitable for the Microwave and Home freezing.

Choose from:

Ham & Lentil • Scotch Broth  
Tomato & Basil • Pea & Ham  
Creamy Chicken

500ml	serves 1/2	£ 2.95
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## BEEF WELLINGTON

These are made in the kitchen fresh to order by our Chef. Larder trimmed 170g fillet steaks are prepared by the butchers before being passed to the kitchen. The fillets are seasoned and seared before being smothered in our mushroom duxelle and wrapped in lattice top puff pastry. Conveniently supplied in an aluminium foil, lined with silicon non-stick paper, and pre glazed pastry ready to be placed into your oven.

Individual Portion	serves 1	£ 14.95
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ORDER BOOK CLOSING 15TH DECEMBER

Shop our festive range available online [www.hendersonfinefoodco.com](http://www.hendersonfinefoodco.com)



# STEAK PIES & PASTRIES



## HOMEMADE STEAK PIES

This award-winning product is baked fresh daily at our home bakery and made to our original recipe. The tender chunks of beef shoulder steak are hand diced by our butchers. The stew is steam cooked very slowly at a low temperature before being portioned into foil ashettes and then smothered in our rich gravy. The final step is when our bakers cover the foil in our fresh puff pastry before baking until golden brown. Choose from our original steak n gravy pie or add your favourite additions: pork sausage, beef sausage, haggis, black pudding or diced kidney.

Small	Serves 1+	£6.50
Medium	Serves 3+	£9.50
Large	Serves 6+	£16.95

Additional fillings available on request:  
Pork Sausage • Kidney  
Beef Sausage • Haggis

## PASTRY PRODUCTS

All our pastry products are baked fresh daily at our home bakery to our original recipe. We firstly mince regular cuts of prime meat and blend with the finest of peppers, spices & breadcrumb. The final step is when our bakers deposit into pastry shells and cover with pastry before baking until golden brown.

Bridies	x2	£2.20
Steak & Gravy	x2	£3.50
Steak & Haggis	x2	£3.50
Steak & Peppercorn	x2	£3.50
Steak Ashette Pies	x2	£3.95
Steak Bakes	x2	£3.50
Chicken & Ham Pies	x2	£3.00
Chicken & Leek Pies	x2	£3.00
Chicken & Mushroom	x2	£3.00
Sweet Chilli Chicken	x2	£3.00
Scotch Pies	x2	£2.95
Large Sausage Rolls	x2	£2.95
Steak Mince Rounds	x1	£3.95
Steak & Onion Rounds	x1	£3.95

This year may be a very different kind of Christmas, but you can shop with confidence at Henderson Fine Food Co. When shopping in store this year you can expect the same friendly and safe environment you have experienced previously. Our team have an excellent working knowledge of hygiene and social distancing measures needed to keep everyone well and have worked tirelessly this year under sometimes challenging conditions. Extra measures in store include hand sanitiser stations, 2 metre markers and designated order points.

When ordering for home deliver you can expect contactless delivery to keep you and our drivers safe.

Face covering should be worn in store unless medical exemption applies.

VISIT [WWW.HENDERSONFINEFOODCO.COM](http://WWW.HENDERSONFINEFOODCO.COM) FOR FULL PRODUCT DETAILS

Visit our website for full product details and prices or ask instore. Please note offers are subject to availability.



## MINI PIE PLATTER X12

These wee mini pies are ideal for a light buffet or supper time treat. The fillings are baked in a pastry shell with a golden puff pastry lid. The mini pies are baked fresh daily to order. All that is required is for you to simply heat in the oven at 180c for 25 minutes and serve.

Choose from any 3 of the following options

- Steak & Gravy • Scotch Pie
- Steak & Haggis • Chicken Curry
- Piri Piri Chicken • Haggis & Peppercorn
- Chicken & Ham • Chicken & Leek
- Chicken & Mushroom • Macaroni

Serves 12

£15.00

## PERFECT PASTRIES FOR NEW YEAR



## MINI SAUSAGE ROLL PLATTER X30

These wee sausage rolls are larger than a cocktail sausage roll offering a good few bites. Ideal for a light buffet or supper time treat. Packed with a meaty filling and baked in puff pastry until golden brown. All that is required is for you to simply heat in the oven at 180c for 2 minutes and serve.

Choose from any 3 of the following options

- Original Pork Sausage
- Pork with Apple & Cranberry
- Pork & Black Pudding
- Pork & Smoked Bacon
- Pork with Spring Onion

Serves 30

£30.00

ESTD 1978

# HENDERSON

FINE FOOD CO. LTD

NEWCROSS CENTRE  
LAMB STREET  
HAMILTON ML3 6AH  
T 01698 282548

## 2020 FESTIVE OPENING HOURS

Sun 13th Dec	11.00am - 4.30pm
Mon 14th Dec	8.00am - 4.30pm
Tue 15th Dec	8.00am - 4.30pm
Wed 16th Dec	8.00am - 4.30pm
Thur 17th Dec	8.00am - 4.30pm
Fri 18th Dec	8.00am - 5.00pm
Sat 19th Dec	8.00am - 4.30pm
Sun 20th Dec	9.00am - 4.30pm
Mon 21st Dec	8.00am - 6.00pm
Tue 22nd Dec	8.00am - 4.30pm
Wed 23rd Dec	8.00am - 4.30pm
Thur 24th Dec	8.00am - 3.30pm
Fri 25th Dec	••• CLOSED •••
Sat 26th Dec	••• CLOSED •••
Sun 27th Dec	9.00am - 4.30pm
Mon 28th Dec	8.00am - 4.30pm
Tue 29th Dec	8.00am - 4.30pm
Wed 30th Dec	8.00am - 4.30pm
Thur 31st Dec	8.00am - 4.30pm
Fri 1st Jan	••• CLOSED •••
Sat 2nd Jan	••• CLOSED •••

## CHRISTMAS ORDERS

Order Books Close	15th Dec
Last Day for Collection	24th Dec
Last Day for Home Delivery	23rd Dec
Last Day for Courier Delivery	17th Dec

## NEW YEAR ORDERS

Order Books Close	29th Dec
Last Day for Collection	31st Dec
Last Day for Home Delivery	29th Dec
Last Day for Courier Delivery	17th Dec

The Team here at Henderson's wish all our customers a Merry Christmas and a Happy New Year

Prices correct at time of going to print and subject to change. November 2020.