



LUDLOW
Farmshop

Winner of

FARM SHOP
& DELI 2026
Retailer
AWARDS

Farm Shop
of the Year

Christmas Butchery Selection



Ludlow Farmshop, Bromfield, Shropshire, SY8 2JR
www.ludlowfarmshop.co.uk | 01584 856000

Christmas Butchery Selection

Our team takes great pride in preparing everything you need for your festive table, from traditional centrepieces to all the trimmings.

Our free-range bronze turkeys come from an award-winning local family-run farm, where they are traditionally reared before being expertly prepared by our butchery team. All of our beef comes from our own farm within one mile of Ludlow Farmshop, while our pork is sourced locally from Shropshire.

Sourcing from our own farm and supporting local producers has always been an important part of our ethos and remains something we are passionate about today. It allows us to ensure full traceability while providing our customers with the highest quality meat.

Everything in our butchery is carefully prepared using traditional methods by our team of skilled artisan butchers.

Whether you're planning Christmas dinner or a Boxing Day buffet, our team is always happy to offer advice and help you choose the perfect cut.

From all of us at Ludlow Farmshop, we wish you a very Merry Christmas.

How to place your Christmas order

1. Choose your festive butchery favourites

Browse our Christmas brochure and choose everything you need for your festive celebrations.

2. Place your order

Visit our Butchery counter and speak to a member of our team, who will be happy to take your order.

3. Pay your deposit

Head to the till and pay a £10 non-refundable deposit to secure your Christmas order.

4. Collect in time for Christmas

Collect your order on Tuesday 22nd, Wednesday 23rd or Thursday 24th December 2026.

A little note about pre-orders

Products marked with an * must be pre-ordered. All other products are available to buy in-store or can be added to your Christmas order.

For more information, please call 01584 856000 or visit www.ludlowfarmshop.co.uk



Turkey

Free-Range Bronze Turkey *

£17.99 per kg

This oven-ready bronze turkey is ideal for a traditional Christmas. Locally sourced from Worcestershire, it is reared naturally, allowing more time for flavour to develop. Expect a tender, rich and flavoursome taste.

4.5 - 4.9kg @ £80 - £88		servings 6 - 8
5.0 - 5.9kg @ £88 - £106		servings 8 - 10
6.0 - 6.9kg @ £106 - £124		servings 10 - 12
7.0 - 7.9kg @ £124 - £142		servings 12 - 14

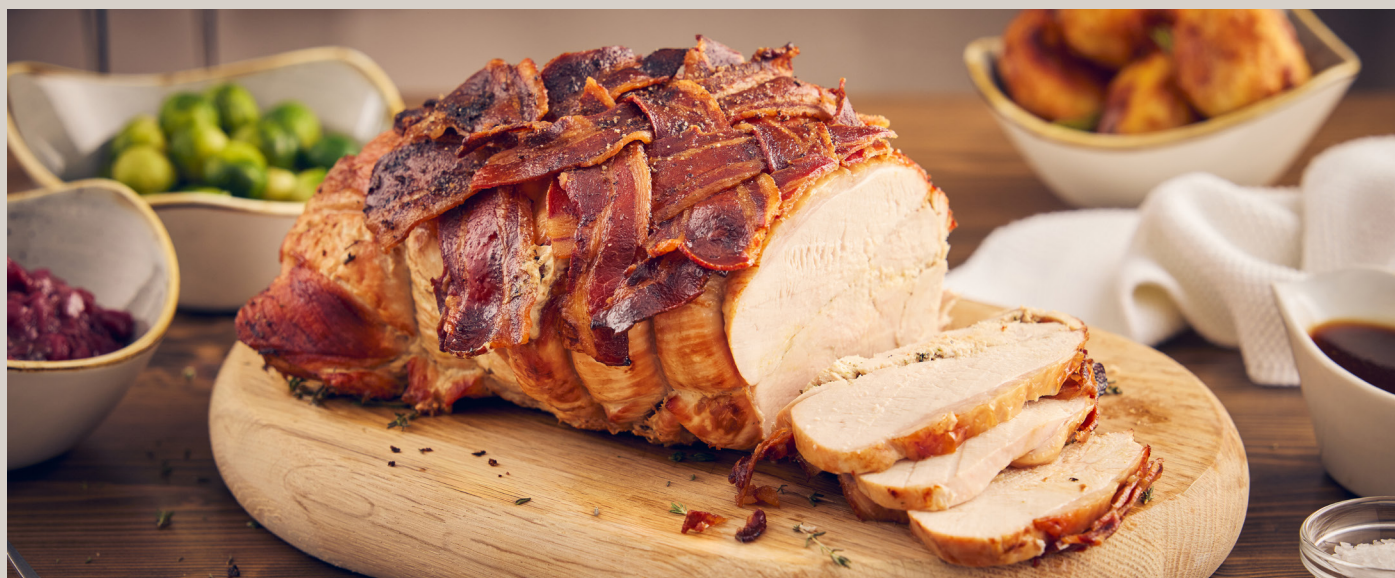
If you require a bigger bird, please ask the butchery department who will be able to advise.

NEW Turkey Porchetta*

£19.99 per kg

A succulent boneless turkey crown, butterflied and infused with fragrant lemon oil, roasted garlic, thyme, sage and lemon zest. Rolled and tied, it is then finished with a lattice of smoked pancetta, delivering juiciness and depth of flavour. Minimum order of 1kg. We suggest 200g per serving.

All prices are estimates and final price will be based on the exact weight of the bird. We try our best to supply you with a bird within 0.5kg of the weight requested.



Turkey

Luxury Bacon Wrapped Turkey Breast *

£17.99 per kg

Boneless turkey breast with a fruity forcemeat stuffing wrapped in sweet cured Staffordshire black streaky bacon. We suggest 200g per serving.

Great Taste Award Winner 2025 1 Gold Star



Bacon Wrapped Turkey Breast *

£15.99 per kg

Boned and rolled turkey crown latticed with streaky bacon. We suggest 200g per serving.



Turkey Cushion *

£14.99 per kg

Boneless turkey breast with sage and onion stuffing in the centre, wrapped in streaky bacon and tied up in the shape of a cushion. We suggest 200g per serving.

Boned and Rolled Turkey Breast *

£14.99 per kg

Boned and rolled slow-reared turkey breast. Juicy and easy to carve. We suggest 200g per serving.

All prices are estimates and final price will be based on the exact weight of the bird. We try our best to supply you with a bird within 0.5kg of the weight requested.



Poultry

All our poultry is free-range and sourced from family-run farms that our Butchery Manager, John Brereton, has built trusted relationships with over many years.

Free-Range Goose *

£18.99 per kg

Locally sourced from Worcestershire, we've selected these geese for their fantastic rich flavour. They come prepared and ready for the oven.

4.5 - 5.5kg @ £85 - £105	servings 6 - 8
5.5 - 6.0kg @ £105 - £113	servings 8 - 10

Large Free-Range Cock Chicken *

£10.99 per kg

This free-range chicken is full of flavour and a delicious alternative to turkey.

3.0 - 3.75kg @ £33 - £41	servings 6 - 8
3.75 - 4.5kg @ £42 - £50	servings 8 - 10

Three Bird Roast *

£17.99 per kg

A Christmas centrepiece that is a great alternative to a traditional turkey; the three bird roast can be tailored to your needs. A turkey or chicken is stuffed with your choice of pheasant, duck, partridge or guinea fowl to create an impressive joint that's easy to carve.

4.5 - 4.9kg @ £81 - £88	servings 8 - 10
5.0 - 5.9kg @ £88 - £106	servings 10 - 12
6.0 - 6.9kg @ £106 - £124	servings 12 - 14
7.0 - 7.9kg @ £124 - £142	servings 14 - 16

All prices are estimates and final price will be based on the exact weight of the bird. We try our best to supply you with a bird within 0.5kg of the weight requested.





Ludlow Farm-Reared Beef

Our cattle are reared on our farm within one mile of Ludlow Farmshop. The meat is dry-aged for 21 days for exceptional tenderness and flavour.

Rib of Beef on the Bone

£27.99 per kg. Allow 300g per serving.

The ideal roasting joint, this delicious cut is succulent and full of flavour. Minimum order of 2kg.

Sirloin of Beef, Bone-In (Wing End)

£29.99 per kg. Allow 300g per serving.

A leaner alternative to the rib, this is another joint that is great for roasting and gives a juicy and tender finish. Minimum order of 2kg.

Rolled Sirloin of Beef

£46.99 per kg. Allow 200g per serving.

A traditional and luxurious roasting joint, this cut provides a deep, rich flavour with a melt-in-the mouth texture. Minimum order of 1kg.

Rolled Topside

£19.99 per kg. Allow 200g per serving.

A firm family favourite which is aged on the bone for 21 days. Lean and tender, it is delicious roasted or braised. Minimum order of 1kg.





Local Pork

Free-range pork, reared on a family-run farm in Shropshire to the highest standards of animal welfare. The most succulent, richly flavoured meat.

Dry-Cured Boneless Gammon

£13.95 per kg. Allow 200g per serving.

Traditionally dry-cured and matured for up to six weeks by our experienced butchery team to produce a rich-tasting, succulent meat. Minimum order of 1kg.

Bone-In Gammon

£10.75 per kg. Allow 300g per serving.

Dry-cured and matured for six weeks to produce a more flavoursome, richer taste. Minimum order of 2kg.

Smoked Gammon

£15.25 per kg. Allow 200g per serving.

Dry-cured and smoked here for three days to give a distinctive but balanced smoky flavour. Minimum order of 1kg.

NEW Porchetta

£13.50 per kg. Allow 200g per serving.

A classic Italian-style free-range pork roast, slow-cured and seasoned with olive oil, herbs, white wine, lemon and garlic. Rich yet balanced, it delivers crispy edges, tender meat and bold, savoury flavour in every slice. Minimum order of 1kg.

"A beautiful roll of meat, this is really quite special. The meat itself is very tender, and the crackling was lovely and both flavoursome and crisp."

Great Taste Award Winner 2026 1 Gold Star

Rolled Leg of Pork

£11.00 per kg. Allow 200g per serving.

A delicious addition to the Christmas table or the perfect Boxing Day meat - this sweet, flavourful and tender cut can be easily carved. Minimum order of 1kg.

Rolled Loin of Pork

£19.50 per kg. Allow 200g per serving.

The perfect roasting joint that is full of flavour. It can be easily carved and creates tempting, crisp crackling. Minimum order of 1kg.

Great Taste Award Winner 2026 1 Gold Star



Pigs in Blankets

£5.25 per 350g pack. Approx. 6 per pack.

Our best-selling, award-winning traditional sausages, wrapped in our dry-cured streaky bacon.



Breaded Ham

£3.29 per 100g

Made using local free-range pork and finished with golden breadcrumbs, this traditional cut is a festive favourite, perfect for a Christmas dinner, a Boxing Day buffet or a New Year's Eve feast.



Marmalade Glazed Ham

£3.39 per 100g

Made using local free-range pork and glazed with orange marmalade handmade at Ludlow Farmshop, this traditional cut is a festive favourite, perfect for a Christmas dinner, a Boxing Day buffet or a New Year's Eve feast.



Charcuterie

The delicate process involves the careful selection of spices combined with patience and experience. Certain cuts are then smoked over a variety of wood chippings from the farm to give a well-balanced, smoky flavour.

Smoked Coppa

£5.25 per 100g pack

Great Taste Award Winner 2024 1 Gold Star



Shropshire Air Dried Ham

£5.25 per 100g pack

Great Taste Award Winner 2023 1 Gold Star



Chorizo

£5.25 per 100g pack



Looking to create the perfect Christmas nibbles board? Our Great Taste award-winning **Sweet Onion Balsamic Relish** is a must-have. Handmade in small batches at Ludlow Farmshop, it's rich and sweet, with a tang of balsamic vinegar and warming spice. Perfect paired with our charcuterie meats and Ludlow Farmshop cheeses. **£4.99 per 300g jar.** Great Taste Award Winner 2026 1 Gold Star

Garlic & Fennel Salami

£5.25 per 100g pack

Bresaola

£5.25 per 100g pack



Festive Favourites

Discover even more festive food and drink in-store, from handmade bakery treats and artisan cheeses to award-winning pâté and carefully selected wines.



Christmas Cake

£29.99

Handmade in our bakery at Ludlow Farmshop, packed with rich fruit and nuts soaked in brandy.



Viennese Mince Pies Box of 4 £4.99

New for 2026, our Ludlow Farmshop mince pie topped with a buttery biscuit swirl.



Chicken Liver Pâté

From £3.29

Handmade at Ludlow Farmshop, this award-winning pâté is rich, silky and smooth.



Cheese Selection

£15.99

A selection of Ludlow Farmshop cheeses, handmade here using milk from our own farm.



Clive Collection Wine From £14.99

A collection of red, white, rosé and sparkling wine, carefully chosen for Ludlow Farmshop.



Mince Pie Liqueur

From £15.99

The essence of Christmas in a bottle - rich dried fruits, festive spice and a swirl of clotted cream.

Ludlow Farmshop

Christmas Opening Times

Sunday 20th December

9am - 4.30pm

Monday 21st December

8am - 6pm

Tuesday 22nd December

8am - 6pm

Wednesday 23rd December

8am - 6pm

Thursday 24th December

8am - 4pm

Christmas Day

CLOSED

Boxing Day

CLOSED

Sunday 27th December

10am - 4.30pm

Monday 28th December

9am - 5pm

Tuesday 29th December

9am - 5pm

Wednesday 30th December

9am - 5pm

New Year's Eve

8am - 4pm

New Year's Day

10am - 4pm

Saturday 2nd January

9am - 5pm

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Merry Christmas from Ludlow Farmshop