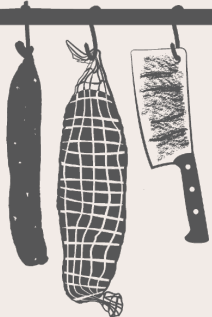


ESTD. 2014

# SOMERSET

## CHARCUTERIE



## SOMERSET CIDER CHORIZO

### CHARACTER

Based on a traditional Chorizo recipe with the addition of cider and using the highest quality smoked paprika. The sourness developed during fermentation, with the sweetness of the cider, a mild heat from the chilli and a light smoke flavour make this one of the best Chorizos you will ever taste.

### USES

Incredibly versatile - let your imagination run wild! Especially good with a strong cheddar cheese. Delicious on its own or as a snack with beer or cider. Great with sandwiches or pasta dishes. Why not try a cheddar, chorizo & rocket sandwich on a sourdough bread with a light mayo.

### CARE

Our chorizo is fully preserved and will keep for up to three months from purchase but it does need continued care to ensure that it does not get too dry too soon. It is safe to be kept at ambient temperatures. However, we have found that the best way to preserve the high quality is to wrap it tightly in a freezer bag, or similar air tight wrapping, and store in the fridge. Once started, cut a very thin piece from the open end and discard each time you take it out. Slice thinly and leave to reach room temperature before serving.

Sliced packs should be consumed within two months from purchase and two days after opening

☎ 07970 141911 @ James.Simpson@Somersetcharcuterie.com

📍 Lowerstock Farm, Bakers Lane, Langford, Somerset. BS40 5HT

### FLAVOUR STRENGTH AND ROBUSTNESS OF FLAVOUR



### SPICE LEVEL OF HEAT



### SMOOTHNESS RICHNESS & CREAMINESS



### WHOLE CHORIZO SAUSAGES

*Ranging in sizes from 150g to 550g at £35 per kilo*

*We use all natural casings which vary in size so we cannot guarantee exact weights.*

### SLICED PACKS

*60g pre-sliced packs - £3.20*

*100g pre-sliced packs - £5.33*

*We can also slice larger packs to order at £45 per kilo*

### ALLERGENS

*Lactose. May contain mustard (produced in a facility that uses mustard seeds)*

ESTD. 2014

# SOMERSET

## CHARCUTERIE



☎ 07970 141911 @ James.Simpson@Somersetcharcuterie.com

📍 Lowerstock Farm, Bakers Lane, Langford, Somerset. BS40 5HT

## BLACK PEPPER & GARLIC SALAMI

### CHARACTER

We use plenty of whole black Tellicherry peppercorns to ensure that we stay true to our promise to deliver robust flavours. The presentation is fantastic as a knife will pass easily through the peppercorn. The garlic is pronounced but not overpowering and compliments perfectly.

### USES

As a sausage it is best enjoyed as anti pasta. Great with red or white wine - try to avoid the heavier reds.

### CARE

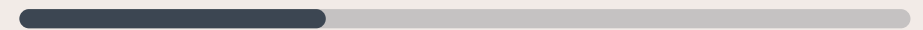
Our Salami is fully preserved and will keep for up to three months from purchase but it does need continued care to ensure that it does not get too dry too soon. Our Salami is safe to be kept at ambient temperatures. However, we have found that the best way to preserve the high quality is to wrap it tightly in a freezer bag, or similar air tight wrapping, and store in the fridge. Once started, cut a very thin piece from the open end and discard each time you take it out. Slice thinly and leave to reach room temperature before serving.

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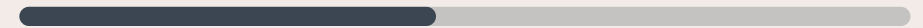
### FLAVOUR STRENGTH AND ROBUSTNESS OF FLAVOUR



### SPICE LEVEL OF HEAT



### SMOOTHNESS RICHNESS & CREAMINESS



### WHOLE SALAMI SAUSAGES

*Ranging in sizes from 150g to 550g at £35 per kilo*

*We use all natural casings which vary in size so we cannot guarantee exact weights.*

### SLICED PACKS

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*100g pre-sliced packs - £5.33*

*We can also slice larger packs to order at £45 per kilo*

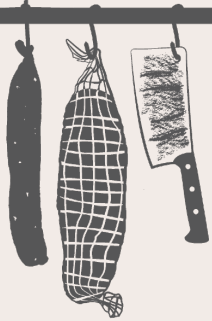
### ALLERGENS

*Lactose. May contain mustard (produced in a facility that uses mustard seeds)*

ESTD. 2014

# SOMERSET

## CHARCUTERIE



## SAGE MUSTARD & CIDER SALAMI

### CHARACTER

We have taken a traditional Italian salami recipe, removed the red wine and local spices and replaced them with sage, mustard and local cider to give it a real West Country flavour. The result is a totally unique salami flavour that has quickly established itself as our signature product. A complex and powerful set of flavours that play with your sweet, sour, salt & umami taste buds, making this salami dangerously moreish..

### USES

Delicious on its own or as a snack with red wine or cider. Goes well with any cheeses and has the strength of character to stand up to strong cheeses. Best enjoyed with your favourite cheese, on a single slice of freshly baked bread, with a glass of Rioja.

### CARE

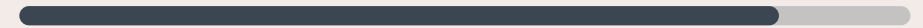
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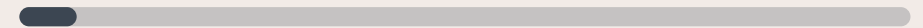
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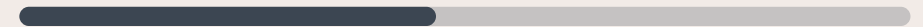
### FLAVOUR STRENGTH AND ROBUSTNESS OF FLAVOUR



### SPICE LEVEL OF HEAT



### SMOOTHNESS RICHNESS & CREAMINESS



### WHOLE SALAMI SAUSAGES

*Ranging in sizes from 150g to 550g at £35 per kilo*

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### SLICED PACKS

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*We can also slice larger packs to order at £45 per kilo*

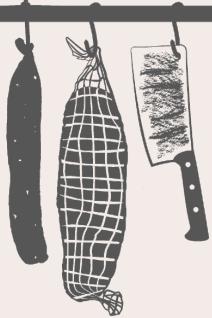
### ALLERGENS

*Lactose. Mustard.*

ESTD. 2014

# SOMERSET

## CHARCUTERIE



☎ 07970 141911 @ James.Simpson@Somersetcharcuterie.com

📍 Lowerstock Farm, Bakers Lane, Langford, Somerset. BS40 5HT

## RED WINE & DRAYCOTT BLUE SALAMI

### CHARACTER

A perfect combination of red wine, blue cheese and salami all wrapped up in an individual salami. Made using only fresh ingredients (no nasty blue cheese powders) and hung to dry to the point that they deliver a strong bite. Originally made only for our 'poker' range, we now make this as a full size salami in response to a huge demand from the Somerset Charcuterie fan base

### USES

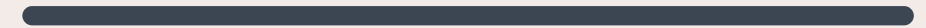
Great with a piece of crusty bread and thanks to the powerful flavour will stand up to even the strongest tasting breads. Try a couple of slices on a Danish rye bread with cream cheese.

### CARE

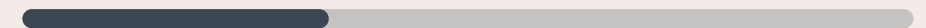
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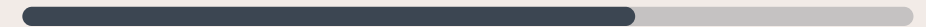
### FLAVOUR STRENGTH AND ROBUSTNESS OF FLAVOUR



### SPICE LEVEL OF HEAT



### SMOOTHNESS RICHNESS & CREAMINESS



### WHOLE SALAMI SAUSAGES

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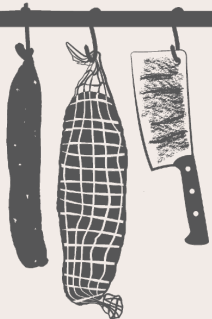
### ALLERGENS

*Lactose. May contain mustard (produced in a facility that uses mustard seeds)*

ESTD. 2014

# SOMERSET

## CHARCUTERIE



07970 141911 @ James.Simpson@Somersetcharcuterie.com

Lowerstock Farm, Bakers Lane, Langford, Somerset. BS40 5HT

## FENNEL SALAMI WITH SOMERSET CIDER

### CHARACTER

By popular request. With more customers asking us for this than any other salami, we have finally perfected it. It took some time to compliment our robust rare breed pork with a delicate but pronounced fennel flavour. Our trademark addition of cider sets the whole thing off beautifully and it will not disappoint even the most seasoned fennel salami fan.

### USES

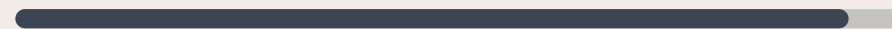
As a sausage it is best enjoyed as anti pasta. The salami will easily cover a slice of bread and due to its softer texture works better this way. Great with red or white wine - try to avoid the heavier reds.

### CARE

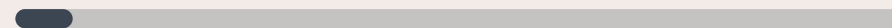
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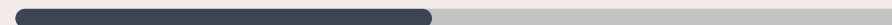
### FLAVOUR STRENGTH AND ROBUSTNESS OF FLAVOUR



### SPICE LEVEL OF HEAT



### SMOOTHNESS RICHNESS & CREAMINESS



### WHOLE SALAMI SAUSAGES

Ranging in sizes from 150g to 550g at £35 per kilo

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### SLICED PACKS

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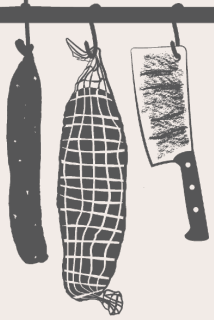
### ALLERGENS

Lactose. May contain mustard (produced in a facility that uses mustard seeds)

ESTD. 2014

# SOMERSET

## CHARCUTERIE



07970 141911 @ James.Simpson@Somersetcharcuterie.com

Lowerstock Farm, Bakers Lane, Langford, Somerset. BS40 5HT

# SPICY CHORIZO CIDER & VINTAGE CHEDDAR POKERS

## CHARACTER

We believe that this is the only chorizo in the world to contain cheddar cheese. We use vintage cheddar produced on the same farm and cider from less than four miles away making this a truly somerset experience. The flavours perfectly compliment each other and in the single portion sizes make for a great picnic, lunch-box or bar snack.

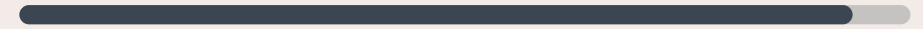
## USES

Best eaten with a glass of cider in the sunshine - although also great with a glass of crisp white wine. A nice addition to a tapas or charcuterie platter or as a treat in your lunch box.

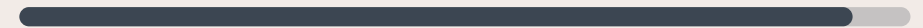
## CARE

When we sell the product it will be dried to perfection. We recommend eating them straight away but you can keep them in an airtight container or wrap them in plastic and store them in the fridge for up to 4 weeks. In the fridge condensation may start to re-hydrate the natural skin and so it will feel softer but it won't effect the taste!

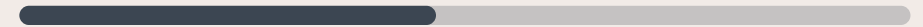
## FLAVOUR STRENGTH AND ROBUSTNESS OF FLAVOUR



## SPICE LEVEL OF HEAT



## SMOOTHNESS RICHNESS & CREAMINESS



## INDIVIDUAL POKERS

*Single portion size, individual pokers sold at £1.50 each*

## MULTI-PACKS AND BAR SNACK JARS

*We can offer discounts on packs of 20 or 30 pokers and can also provide kilner jars. Please contact us for further details.*

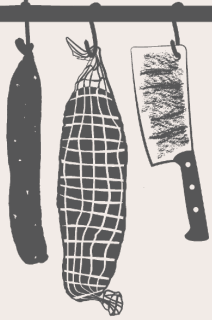
## ALLERGENS

*Lactose. May contain mustard (produced in a facility that uses mustard seeds)*

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# SOMERSET

## CHARCUTERIE



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Lowerstock Farm, Bakers Lane, Langford, Somerset. BS40 5HT

## RED WINE & DRAYCOTT BLUE CHEESE POKERS

### CHARACTER

A perfect combination of red wine, blue cheese and salami all wrapped up in an individual snacking sausage. Made using only fresh ingredients (no nasty blue cheese powders) and hung to dry to the point that they deliver a strong bite.

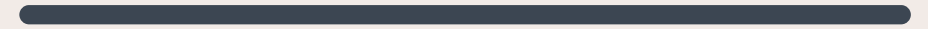
### USES

A nice addition to a tapas or charcuterie platter or as a treat in your lunch box. Works well as a bar snack.

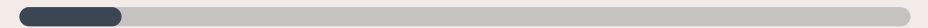
### CARE

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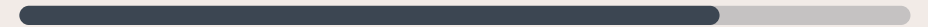
### FLAVOUR STRENGTH AND ROBUSTNESS OF FLAVOUR



### SPICE LEVEL OF HEAT



### SMOOTHNESS RICHNESS & CREAMINESS



### INDIVIDUAL POKERS

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### MULTI-PACKS AND BAR SNACK JARS

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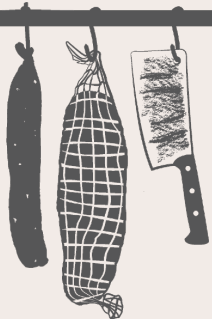
### ALLERGENS

*Lactose. May contain mustard (produced in a facility that uses mustard seeds)*

ESTD. 2014

# SOMERSET

## CHARCUTERIE



## COPPA

CURED & AIR-DRIED EYE OF PORK SHOULDER

### CHARACTER

The secret to the delicious rich & creamy flavour is in not rushing. We use slow growing rare breed pigs and we spend time on preparing the cure so that we can release the oils and flavours from the tellicherry pepper and the juniper. We cure the meat in its own juices for as long as it needs before hanging it in a humidity controlled environment until we have reached the desired moisture loss. Nothing happens quickly in this process and the reward is in the result.

### USES

Best eaten alone with a crusty white or sour dough bread. Also good with most cheeses and a glass of good red wine. Try a lighter versatile red like Cotes du Rhone or Cabernet Franc to allow the Coppa flavour to shine.

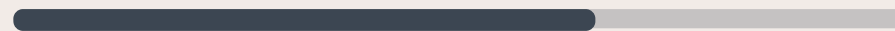
### CARE

Our coppa is fully preserved and will keep for up to three months from purchase but it does need continued care to ensure that it does not get too dry too soon. Our coppa is safe to be kept at ambient temperatures. However, we have found that the best way to preserve the high quality is to wrap it tightly in a freezer bag, or similar air tight wrapping, and store in the fridge. Once started, cut a very thin piece from the open end and discard each time you take it out. Slice thinly and leave to reach room temperature before serving.

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### FLAVOUR STRENGTH AND ROBUSTNESS OF FLAVOUR



### SPICE LEVEL OF HEAT



### SMOOTHNESS RICHNESS & CREAMINESS



### WHOLE PIECES

Order in 250g increments at £40 per kilo

### SLICED PACKS

60g pre-sliced packs - £3.75

100g pre-sliced packs - £6.25

We can also slice larger packs to order at £50 per kilo

### ALLERGENS

None. May contain mustard & lactose (produced in a facility that uses mustard seeds and milk powder)



ESTD. 2014

# SOMERSET

## CHARCUTERIE



## LONZA

CURED & AIR-DRIED WHOLE LOIN OF PORK

### CHARACTER

Light & lean this is the most delicate flavour in our range of charcuterie products. The natural pork flavour is allowed to shine through as we use a light cure. All the back fat is removed from this long and lean muscle and the whole loin is cured in its own juices before hanging to dry.

### USES

Best sliced as thinly as possible and served as part of a charcuterie platter. Great with mild fresh cheeses. Try it with a buffalo mozzarella & tomato salad for a delicious, light summery lunch.

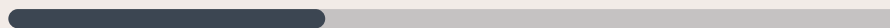
### CARE

Our lonza is fully preserved and will keep for up to three months from purchase but it does need continued care to ensure that it does not get too dry too soon. Our lonza is safe to be kept at ambient temperatures. However, we have found that the best way to preserve the high quality is to wrap it tightly in a freezer bag, or similar air tight wrapping, and store in the fridge. Once started, cut a very thin piece from the open end and discard each time you take it out. Slice thinly and leave to reach room temperature before serving.

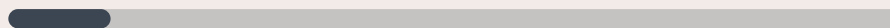
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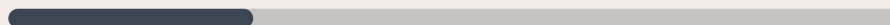
### FLAVOUR STRENGTH AND ROBUSTNESS OF FLAVOUR



### SPICE LEVEL OF HEAT



### SMOOTHNESS RICHNESS & CREAMINESS



### WHOLE PIECES

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### SLICED PACKS

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*100g pre-sliced packs - £6.25*

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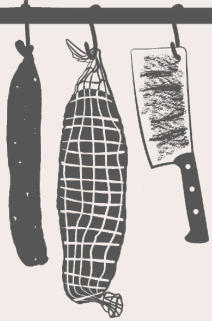
### ALLERGENS

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# SOMERSET

## CHARCUTERIE



07970 141911 @ James.Simpson@Somersetcharcuterie.com

Lowerstock Farm, Bakers Lane, Langford, Somerset. BS40 5HT

## BRESAOLA

### CHARACTER

Outdoor reared beef from Newton St Loe near Bath. Their higher level stewardship herd is made up of South Devons, Aberdeen Angus and Ruby Red Devons and we are proud to take as many silversides as they can spare to make a fantastic bresaola. Cured in a mixture of white wine, thyme, cinnamon, clove, salt and the finest tellicherry pepper. We then hang the cured meat in our drying room next to our himalayan salt brick wall for 4-8 weeks. The result is a smooth texture, beautiful deep red colour and slightly sweet, rounded flavour.

### USES

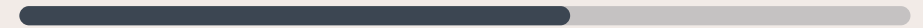
As a starter with a mixed salad and simple dressing, or as part of a charcuterie board.

### CARE

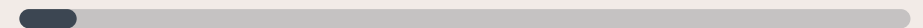
Our bresaola is fully preserved, safe to be kept at ambient temperatures, and will keep for up to three months from purchase. However, we have found that the best way to preserve the high quality is to wrap it tightly in a freezer bag, or similar air tight wrapping, and store in the fridge. Once started, cut a very thin piece from the open end and discard each time you take it out. Slice thinly and leave to reach room temperature before serving.

Sliced packs should be consumed within two months from purchase and two days after opening

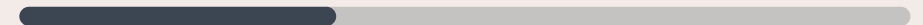
### FLAVOUR STRENGTH AND ROBUSTNESS OF FLAVOUR



### SPICE LEVEL OF HEAT



### SMOOTHNESS RICHNESS & CREAMINESS



### WHOLE PIECES

£45.00 per kilo

### SLICED PACKS

60g sliced packs - £4.50

100g sliced packs - £7.50

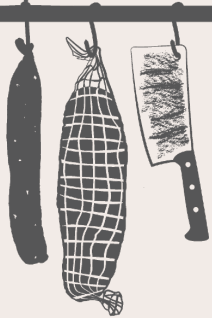
### ALLERGENS

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ESTD. 2014

# SOMERSET

## CHARCUTERIE



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Lowerstock Farm, Bakers Lane, Langford, Somerset. BS40 5HT

## WATER BUFFALO BRESAOLA

### CHARACTER

Outdoor reared Somerset water buffalo. Cured in a mixture of white wine, thyme, cinnamon, clove, salt and the finest tellicherry pepper. We then hang the cured meat in our drying room next to our himalayan salt brick wall for 4-8 weeks.

Similar to our beef bresaola but leaner and with a silkier texture. It has to be tried to be believed.

### USES

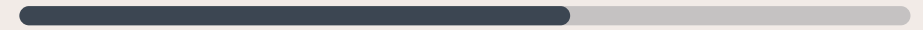
As a starter with a mixed salad and simple dressing, or as part of a charcuterie board.

### CARE

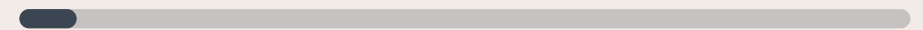
Our bresaola is fully preserved, safe to be kept at ambient temperatures, and will keep for up to three months from purchase. However, we have found that the best way to preserve the high quality is to wrap it tightly in a freezer bag, or similar air tight wrapping, and store in the fridge. Once started, cut a very thin piece from the open end and discard each time you take it out. Slice thinly and leave to reach room temperature before serving.

Sliced packs should be consumed within two months from purchase and two days after opening

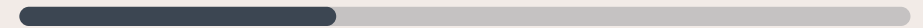
### FLAVOUR STRENGTH AND ROBUSTNESS OF FLAVOUR



### SPICE LEVEL OF HEAT



### SMOOTHNESS RICHNESS & CREAMINESS



### WHOLE PIECES

£50.00 per kilo

### SLICED PACKS

60g sliced packs - £4.75

100g sliced packs - £7.90

### ALLERGENS

None. May contain mustard & lactose (produced in a facility that uses mustard seeds and milk powder)

ESTD. 2014

# SOMERSET

## CHARCUTERIE



07970 141911 @ James.Simpson@Somersetcharcuterie.com

Lowerstock Farm, Bakers Lane, Langford, Somerset. BS40 5HT

## AIR-DRIED DUCK BREAST

### CHARACTER

Somerset free range duck breast cured with the simplest of cures to allow the natural flavour to shine through. Cream coloured fat and deep glistening red breast meat. There is no easy way to describe this product - rich, creamy & indulgent.

### USES

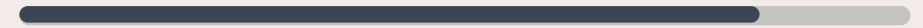
Best eaten alone with a crusty white bread. Works brilliantly gently folded as the centre piece to an anti pasta board.

### CARE

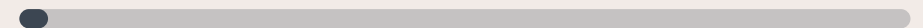
Sliced - Refrigerate and keep for up to 8 weeks from purchase. Once opened use within two days.

Whole - Keep well wrapped and in the fridge for up to 8 weeks from purchase. After slicing, return the remaining piece to the fridge and keep wrapped.

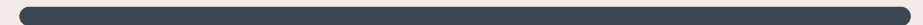
### FLAVOUR STRENGTH AND ROBUSTNESS OF FLAVOUR



### SPICE LEVEL OF HEAT



### SMOOTHNESS RICHNESS & CREAMINESS



### WHOLE DUCK BREAST

*£9.50 - Approx 150g. This is a natural product and varies in size so we cannot guarantee exact weights.*

### SLICED PACKS

*60g pre-sliced packs - £4.50*

*100g pre-sliced packs - £7.90*

### ALLERGENS

*None. May contain mustard & lactose (produced in a facility that uses mustard seeds and milk powder)*

ESTD. 2014

# SOMERSET

## CHARCUTERIE



## FILLETTO

CURED & AIR-DRIED WHOLE TENDERLOIN OF PORK

### CHARACTER

Cured whole tenderloin flavoured with fennel to give a light aniseed flavour. This most tender of all the pork cuts, this deep red meat melts in the mouth with a light aniseed and salty flavour complimenting the natural taste of our outdoor reared, rare breed pork.

### USES

Best eaten as part of a tapas selection. It needs no accompaniment and to really appreciate the delicate flavours it should be consumed unsullied by other flavours. Try it with a good Pinot Noir.

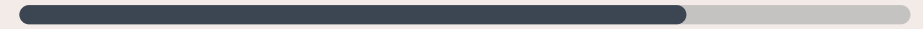
### CARE

Our filletto is fully preserved and will keep for up to two months from purchase but it does need continued care to ensure that it does not get too dry too soon. It is safe to be kept at ambient temperatures. However, we have found that the best way to preserve the high quality is to wrap it tightly in a freezer bag, or similar air tight wrapping, and store in the fridge. Once started, cut a very thin piece from the open end and discard each time you take it out. Slice thinly and leave to reach room temperature before serving.

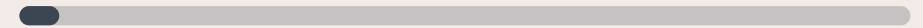
☎ 07970 141911 @ James.Simpson@Somersetcharcuterie.com

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### FLAVOUR STRENGTH AND ROBUSTNESS OF FLAVOUR



### SPICE LEVEL OF HEAT



### SMOOTHNESS RICHNESS & CREAMINESS



### WHOLE FILLETTO PIECES

*£7.50 - Approx 130g. This is a natural product and varies in size so we cannot guarantee exact weights.*

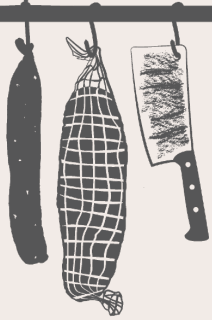
### ALLERGENS

*None. May contain mustard & lactose (produced in a facility that uses mustard seeds and milk powder)*

ESTD. 2014

# SOMERSET

## CHARCUTERIE



## GUANCIALE

### CHARACTER

Using the cheek and the jowl from our locally outdoor reared saddleback pigs, we cure the meat in its own juices for 4 days before hanging it in a humidity controlled environment. This part of the pig delivers the richest flavour and will robustly underpin any dish you choose to add it to. Guanciale is the traditional meat used in preparing a carbonara..

### USES

Great for risottos, casseroles and pasta dishes. Add a handful of diced Guanciale to the frying pan and cook on a low heat to render the fat before you add the onion to use as a great base to any dish. Try a risotto using Guanciale, onion & garlic, 20% marsala, 20% white wine and 60% chicken stock, flavour with sage and season with salt & pepper..

### CARE

Wrap it tightly in a freezer bag, or similar air tight wrapping, and store in the fridge. Once started, cut a very thin piece from the open end and discard each time you take it out. Slice thinly or dice before cooking.

Diced guanciale also freezes well and can be cooked from frozen. Dice into 5-10mm cubes and place a handful (1 portion) in a freezer bag. Tie a knot and add another handful. Repeat until the bag is full.

Sliced packs should be consumed within one months from purchase and two days after opening

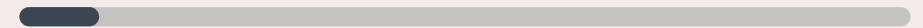
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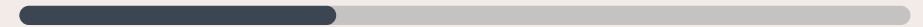
### FLAVOUR STRENGTH AND ROBUSTNESS OF FLAVOUR



### SPICE LEVEL OF HEAT



### SMOOTHNESS RICHNESS & CREAMINESS



### WHOLE GUANCIALE PIECES

*Ranging in sizes from 150g to 300g at £18.00 per kilo*

*Our naturally reared pigs come in all shapes and sizes so we cannot guarantee piece weights*

### SLICED PACKS

*125g diced packs - £3.00*

*125g pre-sliced packs - £3.00*

*We can also slice larger packs to order at £22.00 per kilo*

### ALLERGENS

*None. May contain lactose & mustard (produced in a facility that uses mustard seeds & milk powder)*

ESTD. 2014

# SOMERSET

## CHARCUTERIE



## PANCETTA

### CHARACTER

Using the belly from our locally outdoor reared pigs, we dry cure the meat in rosemary, bay, tellicherry pepper & salt for 4 days before hanging it in a humidity controlled environment. This rich, meaty and savoury dry cured pancetta will give a round, full flavour to any dish.

### USES

Versatile and complimentary. Let your imagination go wild. Slice thinly and wrap around chicken or fish, dice and use as a base to casseroles, pasta dishes or anything that starts with frying onions. Cook slowly in a frying pan to render the fat before turning up the heat and adding the onion.

### CARE

Wrap it tightly in a freezer bag, or similar air tight wrapping, and store in the fridge. Once started, cut a very thin piece from the open end and discard each time you take it out. Slice thinly or dice before cooking.

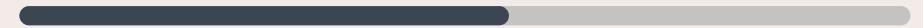
Diced pancetta also freezes well and can be cooked from frozen. Dice into 5-10mm cubes and place a handful (1 portion) in a freezer bag. Tie a knot and add another handful. Repeat until the bag is full.

Sliced packs should be consumed within one month from purchase and two days after opening.

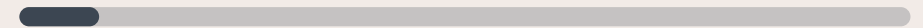
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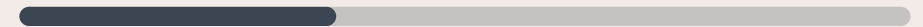
### FLAVOUR STRENGTH AND ROBUSTNESS OF FLAVOUR



### SPICE LEVEL OF HEAT



### SMOOTHNESS RICHNESS & CREAMINESS



### WHOLE PANCETTA PIECES

*Sold in 200g increments at £18.00 per kilo*

### SLICED PACKS

*100g diced packs - £3.00*

*100g pre-sliced packs - £3.00*

*We can also slice larger packs to order at £22.00 per kilo*

### ALLERGENS

*None. May contain lactose & mustard (produced in a facility that uses mustard seeds & milk powder)*

ESTD. 2014

S O M E R S E T

C H A R C U T E R I E



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## SEASONAL SPECIALS

Product Name	Description	Season
Lamb & Rosemary Salami	If you love lamb then this is for you. You have to be quick, there is generally a waiting list on this one.	March, April , May
Wild Garlic Salami	Hand picked wld garlic from the Mendip hills with tellicherry pepper	May, June, July
Moroccan spiced goat salami	This is a complex flavour that changes and develops moving through the North African spices as you eat.	July, August, September
Mixed game salami	A mixture of pheasant, venison and goose. All wild, all from Somerset.	Oct, Nov, Dec
Air-dried wild goose breast	A big gamey flavour. Thinly sliced, rich & dark.	Nov, Dec
Mulled wine salami	A seasonal special - tastes like Christmas	Nov, Dec
Somerset Air-Dried Ham	Marinated in cider, cured and hung to dry for 6-9 months	From Nov 2017
Smoked Somerset Air-Dried Ham	Marinated in cider, cured, hung to dry for 6-9 months and smoked	From Nov 2017
Premium 12 month aged Somerset Air-Dried Ham	The king of hams. Only the best hams are selected for this product with less than 30% making the grade. We then remove the best muscle from the ham, marinade in cider, cure, tie into a natural casing and hang for 12 months.	Waiting list only, price on application

### WHOLE SALAMI SAUSAGES

Ranging in sizes from 150g to 550g at £35-45 per kilo  
We use all natural casings which vary in size so we cannot guarantee exact weights.

### WHOLE PIECES CURED MEAT

From £40 p/kg

### SLICED PACKS

60g pre-sliced packs - £3.00-£5.00

100g pre-sliced packs - £4.50-£7.50

We can also slice larger packs to order

### ALLERGENS

Ask for details