

PROVENANCE

www.provenance.com.au

VILLAGE BUTCHER



OPEN SINCE 8AM

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Christmas 2017



Celebrating the Festive Season with quality produce and exceptional service at Provenance Village Butcher

Christmas at Provenance is all about making sure our customers can feel safe in the knowledge that what they order is going to taste great and be a stress free as possible. We're here to help with anything you need, from cooking instructions to working out what size turkey will feed the hoards descending on your home for Christmas day (sorry, we can't help you choose a present for your loved ones, but speaking from experience, scented candles are always well received).

In among all the traditional offerings, you'll find a smattering of great alternatives. If you're not a fan of turkey, give a cockerel a try, they're farmed by the same family that supply our wonderful chickens for the rest of the year. Or, if you fancy something totally removed from the usual Christmas spread, why not plumb for a dry aged rib of beef from our farmers up in North Yorkshire.

We'll be available right up until 2pm on Christmas eve to help with anything you need. If you find your household overburdened with a glut of mince pies and need a team of hungry butchers to help you eat them, we'll even help out with that!

Merry Christmas and a Happy New Year from all the team at Provenance!

Important Dates:

1st October - Christmas book opens

18th November - Deadline for Thanksgiving orders

18th December - Deadline for Christmas orders

24th December - Final order collection day

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Christmas Hours:

24th December - 6.00am-2.00pm

25th-27th December - CLOSED

28th - 30th December - Open as usual

31st December - 10.00am-4.00pm

1st January - CLOSED

2nd January - Open as usual



Ordering

To place a Christmas order, please fill out a form and return to us by Monday the 18th of December. Once you have returned the form, you will be issued with a Christmas order card with your number for collection.

Collection

Select a collection date when placing your order and we will have your order ready on that day. Please bring your Christmas order card with your personal order number to ensure the collection process runs as smoothly as possible.

Costing

Most of our products are costed on a weight basis. Our butchers can give you an estimate cost but we will not be able to give you exact price until collection.

Free Range Turkey

Succulent, full flavoured and free range.

Selecting your bird...

Bronze Turkey

Richer, gamier tasting bird.

White Turkey

A lighter tasting option.



Turkey Crown with Bacon

Boneless, easy carving option for your festive menu.

Selecting your size...

Weight	4-4.5kg	5-5.5kg	6-6.5kg
Feeds	8-10	10-12	12-15

Weight	7-7.5kg	8-8.5kg	9kg
Feeds	15-17	17-19	19-20

To cook:

- Pre-heat oven to 180c and place the turkey (which is at room temperature) in a large roasting tin upside down and season (no tin foil).
- For a 4.5kg turkey roast for 120 minutes basting regularly (add 15 mins per kilo thereafter depending on the size of your bird).
- A half hour before the end, turn the turkey over to brown the skin.
- Remove from the oven when it reaches 72c or when the thigh juices run clear.
- Allow to rest for 15-60 minutes, carve with a sharp knife and enjoy!

Adlington Turkey

Adlington turkeys are reared in the heart of Warwickshire by their family business which is now in its third generation.

Each bird is fed on a whole wheat grain based diet that also utilises naked oats without the use of hormones, growth promoters or biscuit waste.

As with its bronze cousin, each Free Range White is given plenty of space to roam freely outside during daylight hours and is reared to maturity, skillfully hand finished and 'game hung' for 10-14 days as part of Adlington's traditional low stress method of processing.



*Images are for illustrative purposes only and do not necessarily identically replicate our products.



An Alternative Christmas

Are looking to cook something other than a turkey this year for your festive feast?

Ollie suggests slow roasting a goose with a dry rub made from Chinese 5 spice and orange zest, basting the goose throughout the cooking process with a little honey to give a great sweet caramelised crispy skin. Serve with the usual traditional Christmas accompaniments; roast potatoes, roast parsnips, brussel sprouts with pancetta and of course, pigs in blankets!

If you are looking for different ideas for Christmas, make sure to talk to our butchers, who would be more than happy to help you create the perfect Christmas dinner.



Free Range Goose, Duck & Cockerel

Perfect alternatives for Christmas.

Selecting your bird...

Goose

Rich, dark and succulent meat that can be cooked to perfection with a crisp, golden skin.

Packington Cockerel

Slow reared for an exceptional taste. These big birds lead long and happy lives, and this is reflected in the taste.

Duck

Creedy Carver Free-Range ducks are grown in such welfare friendly conditions, they really do produce a better quality and flavour.



Selecting your size...

Goose	Weight	4.5kg	5kg	5.5kg	6kg+
	Feeds	4	6	6-8	8-10

Cockerel	Weight	3-4kg	4-5kg	5-6.5kg
	Feeds	7	7-8	8-10

Duck	Weight	2-3kg
	Feeds	6

Boneless Birds

For when you can't decide on one bird...

Selecting your bird...

- Succulent turkey stuffed with duck and pheasant
Minimum weight 5.5kg, feeds 12+
- A plump goose stuffed with chicken and pheasant
Minimum weight 4.5kg, feeds 10+
- Sumptuous duck stuffed with turkey and guinea fowl
Minimum weight 2.5kg, feeds 6+
- Succulent prime turkey stuffed with chicken, duck, guinea fowl, partridge, quail - spiced apple and cranberry stuff laced with cider brandy.
Feeds 20+



Choose your stuffing for 3 bird roasts: sage and onion or spiced apple and cranberry stuffing

Cooking Guidelines

- Remove all packaging, weigh and place the roast in a large roasting tin and season with salt and pepper. Leave to settle for at least an hour at room temperature (two hours for six bird roast).
- Pre-heat oven to 180c/160c fan.
- Calculate cooking time - 50 minutes per kg.
- Loosely cover with aluminium foil and place in the middle of the oven.
- Roast the joint for the calculated time, basting occasionally with the pan juices.
- 20 minutes before the end, remove the aluminium foil and continue to cook until the skin becomes crispy.
- Ensure the centre of the roast is piping hot (a minimum core temperature of 75c is recommended) and that the juices run clear.
- Allow the roast to rest for 15 minutes before carving.

Please note that these are only cooking guidelines.



Dry Aged Beef Fore Rib

Our beef comes from Taste Tradition in North Yorkshire. The breeds they have chosen are well suited to outdoor rearing and quite simply, taste incredible - “the proof of the pudding is in the eating” as they say.

To cook:

- Season before putting into the oven.
- Place the beef in the baking tray on a rack to separate the meat from the tray.
- Roast for 20 minutes at 220C, then drop the temperature down to 160C. Cook for 20 mins per 450g for medium, 15 mins per 450g for rare.
- Cover with foil and rest for 15-30 minutes.
- Serve with all the usual fixings!



Hams & Gammons

Our hams and gammon come from a fourth-generation family farm run by a father and son duo. They believe in the quality of the meat from their animals that have been reared in totally free-range environments and fed only on natural foods.

Gammon

Boneless Smoked Gammon

Boneless Green Gammon

Bone In Smoked Gammon

Bone In Green Gammon

Ham

Unsmoked Cooked Ham

Smoked Cooked Ham

Honey Roasted Cooked Ham

Mustard is
your ham's
best friend!



Pork

Festive Chipolata

Made in-house at Provenance, our festive chipolatas are free-range and gluten-free. Flavoured with the delicious essence of Christmas, you can taste hints of nutmeg and sage.

Free-Range and gluten free.

Pigs in Blankets/Devils on Horseback

Sausages or dates wrapped in streaky bacon. The perfect accompaniment to your Christmas dinner.

Free-Range and gluten free.

Sausage Meat

Old English sausage meat, perfect for making your own stuffing at home.

Free-Range and gluten free.

Bacon

- Smoked Back Bacon
- Smoked Streaky Bacon
- Unsmoked Back Bacon
- Unsmoked Streaky Bacon





Packington Pork

All Packington Free Range pigs are born outdoors and their whole lives in the lush green pastures at the Packington farm.

Packington pigs are truly free-range. They're reared to the highest welfare standards, with plenty of space to roam, be socialable and wallow in the mud on sunny days. A happy pig is a healthy pig!





The Extras...

Stuffing

Made in house at Provenance. Made with pomegranate seeds, pomegranate molasses, chestnuts and a festive blend of spices.

Cranberry Sauce

A delicious and rich sauce packed with cranberries, a perfect match for your Christmas roast.

Available fresh or jarred.

Goose Fat

Rich and creamy duck fat for perfectly crisp potatoes.

Chicken Stock

Fresh chicken stock made in the traditional way, slowly cooked to create a wonderful, full flavoured natural stock.

Turkey Gravy

A deliciously rich turkey gravy made using the finest ingredients to compliment your festive feast.

Bread Sauce

A traditional creamy style bread sauce. A great accompaniment to roast turkey or chicken.

Chicken Livers

Great for making pâté and terrine. They are also a full flavoured and tasty addition to stuffing.





**Free
Range**

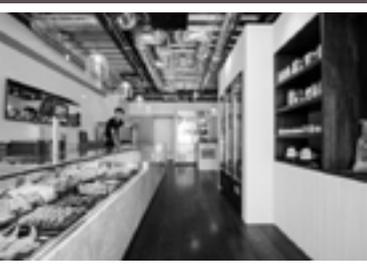
**Wishing
you a Merry
and Meaty
Christmas**



OPEN SINCE 2011
PROVENANCE
VILLAGE BUTCHER



**Well Bred
Grass Fed**



**CHRISTMAS
BOOK CLOSES
SATURDAY
DECEMBER
16TH**



Christmas Hours
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25th-27th: Closed
28th - 30th: Open as usual
31st: 10.00am - 4.00pm
1st January: Closed

