

# BUTCHERY ORDER FORM CHRISTMAS 2023

NAME\_\_\_\_\_CONTACT\_\_\_\_\_

LAST DATE FOR ORDERS  $10^{\text{TH}}$  december

### (PLEASE WRITE ALL WEIGHTS IN KG OR GRAMS)

WEIGHT GUIDE (APPROX)

1LB= 500G 2LB = 1KG

POULTRY

QTY/SIZE

# WHOLE FRESH TURKEY (Please specify weight)

BONELESS TURKEY CROWN (SMALL Approx 1.5kg MEDIUM Approx 2.5/3kg LARGE Approx 5/6kg)	
GOOSE (Approx 5/6kg)	
DUCK (Approx 2.5/3kg)	
ROASTER CHICKEN/CAPON (SMALL Approx 3.5kg LARGE Approx 4.5kg)	
WHOLE FRESH CHICKEN	
CHICKEN FILLETS	

# BEEF (Please specify weight in kg)

TOPSIDE JOINT	KG
SIRLOIN JOINT	KG
BONELESS RIB JOINT	KG
RIB ON THE BONE (2 OR 4 RIB ONLY)	
BRISKET JOINT	KG
DICED BEEF (500G PACK)	
FILLET STEAK (multiple of 1)	
PIECE OF BEEF FILLET	KG
SIRLOIN STEAK (multiple of 1)	
RUMP STEAK (multiple of 1)	
MINCE	KG

### PORK (Please specify weight in kg)

LEG JOINT	KG
SHOULDER JOINT	KG
LOIN JOINT	KG
BELLY PORK	KG
PORK CHOPS (pack of 2)	
BELLY PORK STRIPS	

#### GUIDANCE ON PORTION SIZE

WHOLE TURKEY....A general rule of thumb is 11b (454g) per person for one meal....so for example, a 121b bird (approx 5.5kg) would feed 12 people once.

BONELESS JOINTS.....So for boneless meat, we advise on approx 0.51b (or 227g)per person for one meal....so for example, a 31b joint (approx 1.5kg) would feed 6 people once.

PLEASE HAND THIS FORM TO ONE OF THE BUTCHERY TEAM, WE CAN THEN

#### ALLOCATE A COLLECTION DAY AND TIME. MANY THANKS

COLLECTION DAY AND TIME (to be completed by butchery staff)

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