

Walter Smith

AWARD WINNING BUTCHERS AND FARMERS SINCE 1885

Christmas Fine Foods



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Welcome

Welcome to our Christmas brochure, we are rather pleased with how the photographs showcase our award winning products. We have a large selection of Christmas fayre to suit all pockets and hungry tummies, from free range bronze turkeys to smaller boneless turkey breasts. No matter what products you choose they all have two things in common 'superb quality and exceptional value'. We have been delivering award winning meat and pies for over 130 years, so let us help make Christmas easier by taking away the worry of ordering your Christmas food.

Robert Jones
Walter Smith Fine Foods
Director



How to Order

To guarantee your Christmas order visit the store you wish to collect from, place your order, agree collection date, and then place a deposit. You will receive a unique collection card that you bring along on day of collection for your order.



Turkey boneless breast.

Our popular turkey boneless breast, all white meat and no waste. For NO additional cost we can wrap the turkey breast in bacon.

For a generous portion of boneless turkey breast and left overs we recommend 350g per person. All timings are approximate and adjustments may be required based on your oven.

Remove the breast from the fridge at least 1 hour before cooking. To prevent the breast from drying out, cover with slices of bacon or smear with butter, then tent with foil.

Cook the breast at 190c/375f/gas 5 for 20 minutes per 450g/1lb, + 20 minutes, or until the internal temperature reaches 70c. Remember to remove the foil 20 minutes before the end of cooking to allow the skin to crisp up.

Once removed from the oven, leave to rest for at least 30 minutes. Do not cover otherwise the heat will soften the crispy skin. Don't worry, the turkey will stay warm!



Traditional Christmas turkey

*Our traditional Christmas turkey,
a real show stopper to grace
the most discerning of tables.
Available in a variety of weights.*

For a generous portion of turkey and left overs we recommend 500g per person. All timings are approximate and adjustments may be required based on your oven.

Remove the turkey from the fridge 1-2 hours before cooking. To prevent the bird from drying out, cover with slices of bacon or smear with butter, then tent with foil. Cook at 190c/375f/gas 5 for 20 minutes per 450g/1lb, + 20 minutes, or until the internal temperature reaches 70c. Remember to remove the foil 20 minutes before the end of cooking to allow the skin to crisp up.

*Slow grown birds often require less cooking time so always check the farmer's cooking instructions.

Once removed from the oven, leave to rest for at least 30 minutes. Do not cover otherwise the heat will soften the crispy skin. Don't worry, the turkey will stay warm!



Award winning Longboat of Lamb.

*We take great care in sourcing
the very best fresh lamb that is
available.*

Walter Smith have won several prestigious awards for lamb products which include this stunning longboat of lamb, which won supreme champion at the London Smithfield Awards. This boneless saddle of lamb is stuffed with an infused royal mint and rosemary stuffing, ideal for dinner parties or just a mid-week treat. As a general guide we recommend 350g per person for a generous portion.

Remove joint from fridge at least 20 mins prior to cooking. Cook joints with a natural fat coverage, fat side uppermost. Allow 25 mins per 450g/1lb + 25mins, cook at 190c/375f/Gas 5. To rest loosely cover with foil for 20 mins.

All timings are approximate and adjustments may be required based on your oven.



Rolled sirloin roasting joint.

*Matured for a minimum
of 21 days*

Removed from the bone, trimmed, rolled and ready to roast.
Easy to carve, with little waste.

Guaranteed to give a show-stopping performance to grace the
most discerning of dinner tables.

As a general guide we recommend 350g per person for a rolled
sirloin joint for a generous portion. All timings are approximate
and adjustments may be required based on your oven.
Remove joint from fridge at least 20 mins prior to cooking.
Cook joints with a natural fat coverage, fat side uppermost.
Rare 15 minutes per 450g/1lb + 15 minutes, medium 20 minutes
per 450g/1lb + 20 minutes, well done 25 minutes per 450g/1lb
+ 25 minutes. Cook at 190c/375f/Gas 5. To rest, loosely cover
with foil for 20 minutes.



French trimmed rib of beef.

The king of beef roasting joints.

Dry aged on the bone for a minimum of 21 days. When cooked on the bone you get the most succulent tender meat with a wonderful depth of flavour.

As a general guide we recommend 600g per person for French trimmed rib of beef for a generous portion. All timings are approximate and adjustments may be required based on your oven. Remove joint from fridge at least 20 mins prior to cooking. Cook joints with a natural fat coverage, fat side uppermost. Rare 15 minutes per 450g/1lb + 15 minutes, medium 20 minutes per 450g/1lb + 20 minutes, well done 25 minutes per 450g/1lb + 25 minutes. Cook at 190c/375f/Gas 5. To rest, loosely cover with foil for 20 minutes.



Handmade Sausages

We have won countless awards for our sausages, which are all handmade in store.

Our range includes traditional pork, Lincolnshire, caramelised red onion, Cumberland, chilli and smoked maple, and many more.

Don't forget everyone's favourite – pigs in blankets, using our award winning sausages.



Danish Horseshoe Gammon.

*Available as a whole gammon,
smaller joints or sliced to your
required thickness.*

We also have a range of dry cured bacon including short back, streaky, smoked and plain.

In selective stores we have hand produced award winning dry cured bacon and gammon.

For a generous portion we recommend 350g of gammon per person. All timings are approximate and adjustments may be required based on your oven. Can be boiled or roasted, or both methods can be used. Just boil for half the time and roast for the remainder. Roast or simmer for 20 mins per 450g (1lb) + 20 mins. Roast at 190c/375f/Gas 5. Cook on medium until boiling then turn to a low simmer. If you choose to glaze your joint, don't apply the glaze until 25 minutes before the end of cooking time. This prevents the glaze from burning.



We are not just about Christmas food at Walter Smith. Why not add some of our delicious deli items to your Christmas order.





great
taste
supreme
champion
2007

*Award winning
Pork Pie.*

Supreme Champion at the Great Taste Awards 2007, considered the Oscars of the fine food world.

A very old fashioned, traditional recipe with uncured minced pork and a secret blend of spices. Encased in hot water pastry that gives a wonderful biscuit finish, finished with our own secret recipe jelly. We also make a larger Supreme champion pork pie for Christmas.

Christmas HAMPER

ONLY
£59.99*
each

when paid before
1st December

BONELESS TURKEY BREAST 4lb

BONELESS PORK SIRLOIN 2lb

GAMMON JOINT 2lb

PORK SAUSAGE 1lb

BACK BACON 1lb

PORK, SAGE & ONION STUFFING 1lb

LARGE SUPREME CHAMPION PORK PIE

TWELVE PIGS IN BLANKETS

HESSIAN BAG

***Usual price £64.99**

(Suitable for 6+ people. Usual hamper price £64.99.

Save £5 if full payment is made before 1st December.)