

UPTONS OF BASSETT

DELICATESSEN

BUTCHERS

BISTRO

CHRISTMAS PRICE LIST 2018

WELCOME

Welcome to Uptons of Bassett's Christmas brochure. We offer an excellent choice of quality Christmas meats, plus an amazing range of accompanying products. Orders are taken for your main Christmas meats listed in this brochure, with all the pies, patés and cheeses you could possibly need, available in our generously stocked cabinets, on the day you collect your order.

Once again we will be taking full payment for your Christmas and New Year items on the day you place the order. In previous years this has worked well and waiting times are reduced.

If you have your heart set on a particular flavour of sausage that is not on our Christmas list, please let us know as early as possible. All our produce is freshly made with excellent ingredients, so we can make another flavour beforehand for you to freeze in time for the big day.

It is worth noting that all beef and lamb purchased after 15th December can be vacuum packed for you and will stay perfectly fresh in your fridge until Christmas Day.

Any feedback, positive or negative, will be greatly appreciated, so please feel free to contact us, preferably by email, although we won't be able to respond to your comments until the New Year.

Simon and all the staff at Uptons of Bassett would like to thank you for your valued custom and wish you all a very Merry Christmas and a Happy New Year.

How to order

Online: www.uptonsbutchers.co.uk

Phone: 023 8039 3959

Or call into the shop anytime.

Enquiries: simon@uptonsbutchers.co.uk

Last date for Christmas orders is Saturday 15th December

NEW PRODUCTS FOR 2018

Bistro specials

Our bistro has been open for over a year now, so if you haven't eaten with us yet, please do give us a try. We've been voted Hampshire's Best Steak Bar/Bistro by Lux Magazine. The collar bacon we use is dry cured and smoked in the shop, and our black pudding and chipolatas are hand made instore too.

Himalayan Salt Aged Beef Foreribs

We age our beef ribs for a minimum of five weeks. Himalayan salt aged beef has a special tenderness and depth of flavour. Bricks of salt are used to concentrate the flavour of the meat to an intense degree. The result is exceptional beef. Please note there will be a limited last minute supply of aged beef, so please place your orders early.

** Hampshire's Best Independent Shop by Hampshire Life **

** Meat Management's Top 4 Butchers in Britain 2018 **

— MASTERCLASSES —

We hold a number of butchery, cookery and fish masterclasses, drawing interested people together in our shop in Southampton.

The classes are priced from £75 per person for fish and cookery classes and from £95 for the butchery or meat masterclasses. They include a tutorial with hands on practical, plus a relaxed dinner including wine, and meat cuts or fish dishes to take home.

Classes last for three hours, 6.30pm – 9.30pm.

— EVENT CATERING —

We provide an expert outdoor catering service specialising in spit roasts, hot carved buffets and barbecues. We use all the produce available in-store, and especially enjoy selecting Hampshire pigs for the hog roasts. This gives flavour and tenderness that many of our customers' guests compliment us for.

Bookings for this very popular service are taken throughout the year.

— GIFT VOUCHERS —

At Uptons of Bassett you can buy gift vouchers for our special produce sold in-store and also vouchers for masterclass or pop-up evenings. The vouchers are very popular and people are delighted to receive them. Available in any value, so you can give as much or as little as you like. They are printed on card and come with a gift envelope.

Save yourself the stress this year – buy your loved ones an Uptons voucher.

POULTRY

Turkeys

Uptions of Bassett Free Range Bronze Turkeys

Uptions of Bassett have teamed up with Paul Tanner to bring you our very own free range bronze, traditionally hung turkeys. Farmed on a small scale near Lymington, these birds are matured to three times the age of intensively produced birds, making them some of the best turkeys available. There is a limited supply and last year demand outstripped supply, so please order early to avoid disappointment.

4kg (serves 8)	£63.00 each
5kg (serves 10)	£73.00 each
6kg (serves 12)	£85.00 each
7kg (serves 14)	£97.00 each
8kg (serves 16)	£109.00 each
9kg (serves 18)	£121.00 each
10kg (serves 20)	£133.00 each

Uptions of Bassett Easy Carve Boned & Rolled Bronze Turkeys

4kg+ (serves 8)	£73.00 each
with our own sage & onion stuffing	£78.00 each
7kg+ (serves 14)	£107.00 each
with our own sage & onion stuffing	£112.00 each

White Turkeys

All our white turkeys come from a Red Tractor assured British farm. Turkeys that have been reared free to roam in large airy barns with natural daylight and good ventilation. Our turkeys are reared without any vaccinations, they are given perches and pecking objects to encourage them to interact and be active during the day, at night they are encouraged to roost and sleep. They eat a mix of wheat and soya with vitamins and minerals to ensure they are given a balanced diet to meet their needs.

White Turkeys (open sided barn)

4kg+ (serves 8)	£52.00 each
5kg+ (serves 10)	£62.00 each
6kg+ (serves 12)	£72.00 each
7kg+ (serves 14)	£82.00 each
8kg+ (serves 16)	£92.00 each
9kg+ (serves 18)	£102.00 each

Boned & Rolled White Turkeys

4kg+ (serves 8)	£62.00 each
with our own sage & onion stuffing	£68.00 each
6kg+ (serves 12)	£82.00 each
with our own sage & onion stuffing	£88.00 each

Uptons of Bassett Free Range Boneless Turkey Breast

1kg+ (serves 2/3)	£27.50 each
1.5kg+ (serves 5)	£41.00 each
2kg+ (serves 7/8)	£53.00 each
3kg+ (serves 10)	£80.50 each

Boneless Turkey Breast

1kg+ (serves 2/3)	£23.00 each
with stuffing	£27.00 each
2kg+ (serves 7/8)	£40.00 each
with stuffing	£45.00 each
3kg+ (serves 10)	£61.00 each
with stuffing	£65.00 each
4kg+ (serves 12)	£80.00 each
with stuffing	£84.00 each

Cooked Turkey

Each year we see the growing popularity of our cooked turkey. These are our own Uptons of Bassett turkeys brined in vegetable stock, ginger and allspice. We then add apple, onion, cinnamon, sage and rosemary to the cavity before slowly cooking over charcoal. Supplied in a ready to cook bag, they just need reheating for 45 minutes in your own oven.

4kg (uncooked weight)	£73.00 each
5kg (uncooked weight)	£85.00 each

Free Range Geese

Our Geese are well known for their superior meat. They are fully free range from five months old, feeding on a diet of grass and natural wheat.

5kg+ (serves 5)	£79.00 each
6kg+ (serves 6)	£92.00 each
7kg+ (serves 7)	£104.00 each

Free Range Ducks

2kg+	£19.00 each
2.5kg+	£24.00 each

Chickens

Our local free range birds are almost three times the age of an intensively reared bird and are dry plucked. We also have birds from Freemans of Gwent and Banhams Poultry.

Chickens

2.5kg+	£18.00 each
3.5kg+	£25.00 each
4.5kg+	£33.00 each

Free Range Chickens

2kg+	£20.00 each
3kg+	£30.00 each
4kg+	£40.00 each
5kg+	£52.00 each

Guinea Fowl (1.2kg+)	£15.00 each
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Three or Four Bird Poultry Ballotine

Very popular as it's easy to cook and carve. This is a free range chicken boned and rolled with pheasant, turkey and duck (3.5kg option only), chestnut stuffing and prune & cognac stuffing. Delicious hot or cold.

2.5kg chicken, pheasant, turkey breast, stuffing (serves 6+)	£44.00 each
3.5kg chicken, pheasant, turkey breast, two duck breasts, stuffing (serves 8+)	£60.00 each

PREPARED STUFFINGS

Ready to use free range pork sausage meat, minced, seasoned and packaged by us.

Sage & Onion, Chestnut, Pork, Chestnut & Stilton, Cranberry & Orange and Prune & Cognac	All £6.00 per 500g pack
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GAME

Venison, pheasants and rabbits are mainly sourced from local estates in Hampshire.

Venison

Diced

0.5kg	£9.00 each
1kg	£18.00 each

Boneless Haunch

1kg	£23.00 each
2kg	£46.00 each

Boneless Saddle

1kg	£28.00 each
2kg	£56.00 each

Local Goat

Whole leg (minimum weight 2kg)	£40.00 each
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Diced

0.5kg	£9.00 each
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Wild Duck £4.70 each

Pheasants £4.70 each

Hares £16.00 each

Partridge £4.50 each

LOCAL HAMPSHIRE BEEF

Almost all British beef is under 30 months old, which is fine for tenderness but if you want real depth of flavour, we buy mature beef between 4 and 7 years old then hang the meat for an extra 2 weeks. This should give you the best beef possible - tasty and tender. Our Hereford beef is reared in the New Forest.

Joins

Topside/Silverside

1kg+	£23.00 each
2kg+	£46.00 each
3kg+	£69.00 each
4kg+	£92.00 each

Himalayan Salt Aged Ribs

1kg	£33.00 each
2kg	£66.00 each
3kg	£99.00 each
4kg	£132.00 each
5kg	£165.00 each
6kg	£198.00 each

Bone-in Rib of Beef (part boned)

1kg+	£31.00 each
2kg+	£62.00 each
3kg+	£93.00 each
4kg+	£124.00 each
5kg+	£155.00 each
6kg+	£186.00 each

Rolled Sirloin

1kg+	£41.00 each
2kg+	£82.00 each
3kg+	£123.00 each
4kg+	£164.00 each

Bone-in Sirloin (part boned)

2kg+	£58.00 each
3kg+	£87.00 each
4kg+	£116.00 each

Fillet

1kg+	£55.00 each
2kg+	£110.00 each

Beef Wellington

Made instore with our aged fillet and featuring homemade chicken liver and brandy pate.

1kg (filled weight)	£70 each
2kg (filled weight)	£140 each

FREE RANGE PORK

This year we have a selection of free range Saddleback, Middle White and Mangalitsa pork available from the New Forest.

Joints

Boneless Legs

1kg+	£13.00 each
2kg+	£26.00 each
3kg+	£39.00 each
4kg+	£52.00 each

Boneless Loin

1kg+	£20.00 each
2kg+	£40.00 each
3kg+	£60.00 each
4kg+	£80.00 each

Boneless Spare Rib

1kg+	£13.00 each
2kg+	£26.00 each
3kg+	£39.00 each

Belly

1kg+	£12.00 each
2kg+	£24.00 each
3kg+	£36.00 each
4kg+	£48.00 each

Porchetta

This popular Italian Christmas dish of pork loin with the belly attached stuffed with herbs, onions and garlic, makes a stunning centrepiece to a festive meal.

1kg	£23.00 each
2kg	£46.00 each
3kg	£69.00 each

Gammon (free range and dry cure)

As you may already know our bacon has won four consecutive gold awards at the Great Taste Awards. We are also using Wiltshire cured gammons. Recommended by Rick Stein (Local Food Heroes).

Boneless (smoked or unsmoked)

1kg+	£13.00 each
2kg+	£26.00 each
3kg+	£39.00 each
4kg+	£52.00 each
5kg+	£65.00 each

Collar

1kg+	£14.00 each
2kg+	£28.00 each

Cooked Gammons (smoked or unsmoked)

Prepared using chicken stock, thyme, garlic and fresh vegetables and smoked in-house using English oak. Choose from plain, honey roasted, whiskey glazed or marmalade and garlic.

1kg+	£21.00 each
2kg+	£42.00 each
3kg+	£63.00 each
4kg+	£84.00 each

LOCAL LAMB

Coming from local estates, these lambs will be hung for a minimum of 10 days to produce a tender and flavoursome meat.

Joints

Whole Leg – bone in (serves 6)	£49.00 each
Half Leg (serves 3)	£24.50 each
Whole Shoulder (serves 4)	£24.00 each
Cushion – boned and rolled shoulders (serves 6+)	£25.00 each
French Trimmed Racks – 3 bone (serves 1)	£11.00 each

NATIONAL AWARD WINNING PIES AND OTHER CHRISTMAS FAYRE

We have won 'Best Pork Pie in the South' with our Pork, Apple & Brandy Pie, came a close second with our Pork & Cranberry and won 'Best Pork Pie in the South East'. This year we've again won the South's best pork pie categories, so we're officially the best in Hampshire.

Pork Pies	1lb Size	3lbs Size
Pork	£4.30 each	£11.60 each
Pork & Chicken Gâteau Pie	£5.20 each	£13.60 each
Pork & Cranberry	£5.20 each	£13.60 each
Pork & Game Pie	£5.20 each	£13.60 each
Pork, Smoked Chicken & Quail's Egg	£5.20 each	£13.60 each
Pork, Apple & Brandy	£5.20 each	£13.60 each

Champion Black Pudding

South of England black pudding champions.

500g	£7.00 each
1kg	£14.00 each

Pancetta

Italian bacon produced from pork belly which is seasoned and dry cured by us. Great with Brussels sprouts and chestnuts.

500g	£12.00 each
1kg	£24.00 each

Sausages

We are offering six varieties of sausage to accompany our Christmas meats. Our traditional pork (same recipe as our chipolatas) are this year's Hampshire supreme champions in the traditional pork category. In previous years our pork sausage with Italian herbs won 'Overall Best Hampshire Sausage' and has come second in Britain in the 'Speciality Category', as well as winning plenty of Gold Awards.

Traditional Pork	Pork Chipolatas	Pork & Italian Herbs
Pork, Honey & Mustard	Old English Pork (gluten free)	Pork & Cranberry

Spiced Christmas Butter

Ideal under the skin of any poultry, pork or roast potatoes and for making a fantastic Christmas gravy.

150g	£2.75 each
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CHRISTMAS OPENING HOURS 2018

Saturday 15 December	7.00am – 5.30pm	<i>*Last order date*</i>
Sunday 16 December	10.00am – 4.00pm	
Monday 17 December	7.00am – 5.30pm	
Tuesday 18 December	7.00am – 5.30pm	
Wednesday 19 December	7.00am – 5.30pm	
Thursday 20 December	7.00am – 5.30pm	

Friday 21 December	7.00am – 5.30pm
Saturday 22 December	7.00am – 5.30pm
Sunday 23 December	7.00am – 5.30pm
Monday 24 December	7.00am – 2.30pm

Tuesday 25 December	Closed
Wednesday 26 December	Closed
Thursday 27 December	Closed
Friday 28 December	7.00am – 5.30pm
Saturday 29 December	7.00am – 5.30pm
Sunday 30 December	Closed
Monday 31 December	7.00am – 2.30pm
Tuesday 01 January 2019	Closed

351 Winchester Road, Bassett, Southampton SO16 7DJ
Tel: 023 8039 3959 www.uptonsbutchers.co.uk

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