

UPTONS OF BASSETT

DELICATESSEN

BUTCHERS

BISTRO

CHRISTMAS PRICE LIST 2021

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 any time
Enquiries: simon@uptonsbutchers.co.uk

Last date for Christmas orders is Monday 13th December

SPECIAL PRODUCTS FOR 2021

Bistro Favourites

Our bistro has been open for four years 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 and #1 on TripAdvisor for the best restaurant in Southampton *and* in Hampshire. The collar bacon we use is dry cured and smoked in the shop, and our black pudding and chipolatas are hand made instore too.

Please take a look at our themed monthly pop up dining events on our website at www.uptonsbutchers.co.uk/pop-up-nights/. Safety is our top priority, with smaller customer groups allowing for appropriate distancing in our Covid-secure venue and all Covid guidance applied.

DELIVERIES

We have always shied away from delivering at Christmas, as we never have enough time, but with Covid-19 and always wanting to put the customer first, we are introducing a limited number of slots. Although we can't give you a delivery time, we guarantee that your order will be delivered on the day you select.

Monday 20 December

Southampton and surrounding areas

Tuesday 21 December

Winchester and surrounding areas

Minimum order value £50, with a fixed delivery charge of £4.50

Voted one of Britain's Top Butchers by Meat Management and by Meat Trades Journal

MASTERCLASSES

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

The classes are priced from £80 per person for fish and cookery classes and from £105 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.

POP-UP DINING

Why not try our themed pop-up dining clubs, running from 7pm-10pm on selected dates throughout the year?

Join us for a three-course seasonal feast, freshly cooked at our fully licensed premises. Tickets are only £35 per person and we recommend you book early to avoid disappointment.

Please visit the website at uptonsbutchers.co.uk/pop-up-nights for dates and themes.

GIFT VOUCHERS

At Uptons of Bassett you can buy gift vouchers for our special produce sold in-store and also vouchers for Covid-secure 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. Digital gift vouchers can also be sent by email.

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

POULTRY

Turkeys

Uptons of Bassett Free Range Bronze Turkeys

Uptons 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)	£72.00 each
5kg (serves 10)	£84.00 each
6kg (serves 12)	£96.00 each
7kg (serves 14)	£106.00 each
8kg (serves 16)	£115.00 each
9kg (serves 18)	£130.00 each
10kg (serves 20)	£145.00 each

Uptons of Bassett Easy Carve Boned & Rolled Bronze Turkeys

4kg+ (serves 8)	£82.00 each
with our own sage & onion stuffing	£87.00 each
7kg+ (serves 14)	£116.00 each
with our own sage & onion stuffing	£121.00 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)	£60.00 each
5kg+ (serves 10)	£70.00 each
6kg+ (serves 12)	£80.00 each
7kg+ (serves 14)	£90.00 each
8kg+ (serves 16)	£100.00 each
9kg+ (serves 18)	£110.00 each

Boned & Rolled White Turkeys

4kg+ (serves 8)	£70.00 each
with our own sage & onion stuffing	£75.00 each
6kg+ (serves 12)	£90.00 each
with our own sage & onion stuffing	£95.00 each

Uptons of Bassett Free Range Boneless Turkey Breast

1kg+ (serves 2/3)	£31.00 each
1.5kg+ (serves 5)	£47.00 each
2kg+ (serves 7/8)	£62.00 each
3kg+ (serves 10)	£93.00 each
4kg+ (serves 14)	£124.00 each

Boneless Turkey Breast

1kg+ (serves 2/3)	£25.00 each
with stuffing	£29.00 each
2kg+ (serves 7/8)	£50.00 each
with stuffing	£54.00 each
3kg+ (serves 10)	£75.00 each
with stuffing	£79.00 each
4kg+ (serves 12)	£100.00 each
with stuffing	£104.00 each

Turkey Roulades

Last year we introduced a few of these boned, rolled and stuffed breast joints wrapped in bacon, which proved exceptionally popular.

Roulade 1

1kg turkey breast, pheasant breast and wild duck breast with pork & zesty mulled wine stuffing

Roulade 2

1kg as above, with a sage & onion stuffing

Roulade 3

1.5kg turkey breast and pheasant breast stuffed with gammon (wrapped in Swiss chard) and pork & zesty mulled wine stuffing

Roulade 4

1.5kg as above, with sage & onion stuffing

1kg roulades	£30.00 each
1.5kg roulades	£42.00 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)	£88.00 each
6kg+ (serves 6)	£105.00 each
7kg+ (serves 7)	£125.00 each

Free Range Ducks

2kg+	£21.00 each
2.5kg+	£26.00 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 Creedy Carver in Devon, and Banhams Poultry.

Chickens

2.5kg+	£22.00 each
3.5kg+	£30.00 each
4.5kg+	£38.00 each

Free Range Chickens

2kg+	£22.00 each
3kg+	£33.00 each
4kg+	£44.00 each
5kg+	£55.00 each

Guinea Fowl

(1.2kg+)	£20.00 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 sage & onion stuffing. Delicious hot or cold.

2.5kg chicken, pheasant, turkey breast, stuffing (serves 6+)	£48.00 each
3.5kg chicken, pheasant, turkey breast, two duck breasts, stuffing (serves 8+)	£64.00 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, Pork & Zesty Mulled Wine**

All £6.50 per 500g pack

GAME

Venison, pheasants and rabbits are mainly sourced from local estates in Hampshire, with some red deer coming from the Royal Windsor estate.

Venison

Diced	
0.5kg	£9.50 each
1kg	£19.00 each

Boneless Haunch

1kg	£24.00 each
2kg	£48.00 each

Boneless Saddle

1kg	£32.00 each
2kg	£64.00 each
£9.00 each	

Wild Duck	£4.70 each
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Pheasants	£4.70 each
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Partridge	£4.50 each
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LOCAL HAMPSHIRE BEEF

This Christmas, we are using Angus and Red Polled beef from Ralph Deamer in the New Forest. The cattle are reared at Home Farm, Bramshaw, and carry the New Forest Marque. This small farm focuses on giving the animals a stress-free environment on the fields so that they live a good life.

At Uptons, we share this philosophy and are delighted to bring this beef directly to you this Christmas.

Joints

Topside/Silverside

1kg+	£25.00 each
2kg+	£50.00 each
3kg+	£75.00 each
4kg+	£100.00 each

Himalayan Salt Aged Ribs (part boned)

1kg	£36.00 each
2kg	£72.00 each
3kg	£108.00 each
4kg	£144.00 each
5kg	£180.00 each
6kg	£216.00 each

Rolled Sirloin

1kg+	£46.00 each
2kg+	£92.00 each
3kg+	£138.00 each
4kg+	£184.00 each

Bone-in Sirloin (part boned)

2kg+	£74.00 each
3kg+	£111.00 each
4kg+	£148.00 each

Fillet

1kg+	£58.00 each
2kg+	£116.00 each

Wellington

Beef

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

500g (filled weight)	£39.00 each
1kg (filled weight)	£78.00 each
2kg (filled weight)	£156.00 each

Herby Pheasant

These have been really popular on the pop up nights. Supplied frozen, you thaw them for 24 hours in the fridge, then bake for 30 mins at 180c until golden brown. Includes our homemade pate.

Serves 1	£12.00 each
Serves 2	£24.00 each

FREE RANGE PORK

This year we have a selection of totally free range cross-bred pork (born outside, raised outside) from Nick Windell in Romsey.

Joints

Boneless Legs

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

Boneless Loin

1kg+	£22.00 each
2kg+	£44.00 each
3kg+	£66.00 each
4kg+	£88.00 each

Boneless Spare Rib

1kg+	£16.00 each
2kg+	£32.00 each
3kg+	£48.00 each
4kg+	£64.00 each

Belly

1kg+	£14.00 each
2kg+	£28.00 each
3kg+	£42.00 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	£25.00 each
2kg	£50.00 each
3kg	£75.00 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+	£15.00 each
2kg+	£30.00 each
3kg+	£45.00 each
4kg+	£60.00 each
5kg+	£75.00 each

Collar

1kg+	£15.00 each
2kg+	£30.00 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+	£24.00 each
2kg+	£48.00 each
3kg+	£72.00 each
4kg+	£96.00 each

Bone-in Rack of Bacon (lightly smoked)

This year we won the Best Bacon in Britain award at the British Charcuterie Live competition with this bacon rack. It's a bone-in rack of bacon, using a dry cured loin of pork and lightly smoked. Simmer it like a gammon, remove the rind, then glaze.

2kg+	£44.00 each
3kg+	£66.00 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.

Joins

Whole Leg – bone in (serves 6)	£54.00 each
Half Leg (serves 3)	£27.00 each
Whole Shoulder (serves 4)	£28.00 each
Cushion – boned and rolled shoulders (serves 6+)	£30.00 each
French Trimmed Racks – 3 bone (serves 1)	£13.50 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'. We've won the South's best pork pie categories, so we're officially the best in Hampshire.

Pork Pies	1lb Size	3lbs Size
Pork	£4.50 each	£12.00 each
Pork & Cranberry	£5.50 each	£14.00 each
Pork & Game Pie	£5.50 each	£14.00 each
Pork, Smoked Chicken & Quail's Egg	£5.50 each	£14.00 each
Pork, Apple & Brandy	£5.50 each	£14.00 each

Champion Black Pudding

South of England black pudding champions and Best in Hampshire four years running, plus a gold award this year at the British Charcuterie Live competition. .

500g	£7.50 each
1kg	£15.00 each

Pancetta

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

500g	£14.00 each
1kg	£28.00 each

Sausages

We are offering six varieties of sausage to accompany our Christmas meats. Our traditional pork (same recipe as our chipolatas) have been 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 Honey & Mustard

Pork Chipolatas Old English

Pork (gluten free)

Pork & Italian Herbs

Pork & Zesty Mulled Wine (orange and lemon)

EASY ENTERTAINING

Large frozen 1kg meat pies

All hand made in store by the winners of Best Pies in Hampshire and the South of England. The perfect standby for feeding visiting family and friends.

Thaw and cook your pie at 180°C for 50 minutes until golden brown.

Steak & Kidney	£7.00
Just Steak	£7.00
Steak & Stilton	£7.00
Lamb, Rosemary & Redcurrant	£7.00
Just Chicken	£7.00
Pork, Pancetta & Chorizo	£7.00
Venison, Bacon and Mulled Wine	£7.00

Sausage rolls

Pack of 10 sausage rolls. Uncooked – thaw and cook at 180°C for 25 minutes.

Traditional	£17.00
Jalapeno	£17.00
Pork & Christmas pudding	£17.00
Mixed selection	£17.00

Ermes' Special Italian Lasagne

Small (400g)	£5.50
Medium (600g)	£7.50

UPTONS OF BASSETT

DELICATESSEN

BUTCHERS

BISTRO

CHRISTMAS OPENING HOURS 2021

Sunday 12 December	10.00am-4.00pm
Monday 13 December	7.00am - 5.30pm
Tuesday 14 December	7.00am - 5.30pm
Wednesday 15 December	7.00am - 5.30pm
Thursday 16 December	7.00am - 5.30pm
Friday 17 December	7.00am - 5.30pm
Saturday 18 December	7.00am - 5.30pm
Sunday 19 December	10.00am-4.00pm

Last order date

Monday 20 December	7.00am - 5.30pm
Tuesday 21 December	7.00am - 5.30pm
Wednesday 22 December	7.00am - 5.30pm
Thursday 23 December	7.00am - 5.30pm
Friday 24 December	7.00am - 2.30pm
Saturday 25 December	Closed
Sunday 26 December	Closed

Monday 27 December	Closed
Tuesday 28 December	Closed
Wednesday 29 December	7.00am - 2.30pm
Thursday 30 December	7.00am - 2.30pm
Friday 31 December	7.00am - 2.30pm
Saturday 1 January	Closed
Sunday 2 January	Closed

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Phone: 023 8039 3959

www.uptonsbutchers.co.uk