

# Goodwood Farm Shop: Christmas Order Form 2011



## Goodwood Organic Meat:

**Turkey** - Our Turkeys are a range of Traditional breeds, composed of Norfolk Black, Cambridge Bronze, Bourbon Red and Slate Blue. All are recognized as slow maturing breeds, and when cooked, the meat is succulent and moist, with a deep flavour and a fine texture.



We feel that once you have tasted a traditional bird, you will be very reluctant to return to a Supermarket turkey again.

Goodwood Organic Turkey is £12.50 per kg

**Goose** – The most traditional of birds for your Christmas roast; it has a rich and tender meat with the added bonus of the perfect roast potato made with a little goose fat!

Goodwood Organic Goose is £13.50 per kg.

Typical weight range of our Organic birds: Turkey 4kg - 9kg (8lbs – 19lbs) and Geese 4kg – 6kg (8lbs and 13lbs)

Recommended weight to people ratio: 4-5kg: 6-7 People 5-6kg: 8-9 People 6-7kg: 10-11 People

(Please Note: These are average weights, but we will endeavour to meet your ordered weight requirements)

**Beef** – From our Sussex breed of Beef Cattle, the meat is matured for 21 - 28 days for a full flavoured and dark coloured meat. Our Beef Fillet won 2 gold stars at the Great Taste Awards 2011

**Pork** – A mixture of Gloucester Old Spots and Saddleback pigs gives our pork a traditional flavour and a proper crackling roast. Our March mix (used for pork burgers, sausages and chipolatas) won a gold star at the Great Taste Awards 2010, and our Back Bacon won another in 2011.

**Lamb** – Our traditional breed of Southdown lambs can often be seen grazing on the ground of Goodwood House, this produces a succulent and perfumed meat. Our Shepard, Nick Page has a trophy cabinet full to the brim with silverware and rosettes, and the quality of the meat is tantamount to this.

## Goodwood Meat and Game:

**Gammon** – Made from our Organic Pork, these Gammon joints are traditionally cured on the bone and then prepared to order, they can come boned and Rolled, Smoked or Un-smoked. Stud them with cloves and glaze with honey for an outstanding ham.

**Wild Venison, Pheasant and Partridge** – Hunting at Goodwood started in 1697, and has continued to this day. Our Wild Venison is a sumptuous, rich and lean meat with whole joints making a great roast as well as fantastic stews and casseroles. Our game birds are prepared by expert butchers and are perfect for a wide range of winter warmer recipes.

**All the Trimmings** – We are able to offer a full range of trimmings for your festive feasts, from our Organic Pork Chipolatas, to our award winning Goodwood Dry Cure Bacon.

## Goodwood Estate Products:

**Organic Ale and Lager** – Brewed at Hepworth Brewery in Horsham using our Organic Malted Barley.

**Pickles, Chutneys, Mincemeat and Puddings** - Lovingly made in the kitchens across the Goodwood Estate, the following products offer a taste of this festive season: Traditional Christmas Pudding (1/2 lb, 1 lb & 2 lb basins), Luxury Mincemeat, Dark Fruit Chutney, Honey and Beer Mustard, Cranberry Sauce.

### **Goodwood Cheeseboard**

Charlton – a traditional farmhouse hard cheese, cloth bound and matured for 6-12 months

Levin Down – an artisan soft cheese, ripened with a white mould skin for 6 weeks.

Molecomb – an artisan soft blue cheese, ripened with a blue skin and spiked during its 8-10 weeks maturation.

Why not let us know how many people you require a cheese board for and we will do the rest.



Name	Telephone Number	Collection Date	
		<b>20/21/22/23/24</b> (we are open until 6pm each day and until 12 midday on the 24th )	
Product	Quantity/ Weight	Product	Quantity/ Weight
<b>Goodwood Organic Meat</b>		<b>Goodwood Organic Alcohol</b>	
<b>Organic Turkey</b> (Whole, with Giblets)		Goodwood Organic Ale (Case 12)	
<b>Organic Goose</b> (Whole, with Giblets)		Goodwood Organic Lager (Case 24)	
<b>Organic Beef</b> (Please delete as required)		<b>Goodwood Grocery</b>	
Lean Mince/ Braising Steak/		Goodwood Mincemeat	
Steak: Rump/ Sirloin / Rib Eye / Fillet		Goodwood Christmas Pudding - 1/2lb / 1lb / 2lb	
Joins: Rib/ Rolled Rib/ Sirloin / Rolled Sirloin/ Topside / Top Rump Rolled / Whole Fillet / Half Fillet		<b>Other Grocery</b>	
<b>Organic Lamb</b> (Please delete as required)		Jellies: Cranberry Jelly with Silver Leaf / Lavender Jelly / Rosemary Jelly / Mint Jelly / Port Jelly / Redcurrant and Juniper Jelly	
Mince/ Stewing Steak / Neck Fillet		Stock : Beef / Chicken / Vegetable / Lamb	
Chop/ Steak: Loin / Chump/ Leg / Cutlets		Gravy: Beef with Red Wine / Lamb with Port / Game with Porcini / Chicken with White Wine and Thyme / Caramelised Onion and Ale	
Rack / Shank /		Sauces: Horseradish / Béarnaise / Bread Sauce	
Joins: Chump / Leg on the Bone/ Leg Boned and Rolled / Shoulder on the Bone / Shoulder Boned and Rolled / Saddle		Goose Fat Duck Fat Beef Dripping	
<b>Organic Pork</b> (Please delete as required)		<b>Other Alcohol</b>	
Sausages (6's) /Chipolatas (12's)		Sussex Pinot Noir	
Sausagemeat / Mince / Diced		Sussex Dark Harvest	
Chop/ Steak : Loin / Chump		Sussex Autumn Spice	
Joins: Leg Boned and Rolled / Shoulder Boned and Rolled / Loin Boned and Rolled / Belly		Sussex Rose Bubbly	
Bacon – Streaky (6's) / Back (6's)		Sussex Bubbly	
<b>Goodwood Meat and Game</b>			
<b>Goodwood Gammon</b> – Smoked and Unsmoked			
<b>Goodwood Game</b> Venison – Sausages / Diced / Haunch Steak / Fillet Steak / Haunch Joint / Saddle Joint			
Partridge			
Pheasant			
<b>Other Meat</b>			
<b>Free Range Poultry:</b> Duck / Chicken / Capon			
<b>Goodwood Organic Dairy</b>			
<b>Goodwood Organic Milk</b> – Skimmed, Semi Skimmed, Whole, Raw (1 litre)			
<b>Goodwood Organic Double Cream</b> (250ml, 1 litre, 2 litre)			
<b>Charlton</b> – Mild / Mature / Extra Mature			
<b>Levin Down</b>			
<b>Molecomb</b>			
<b>Other Dairy produce</b>			
Cheese Board – Please let us know the number of people it is required for and any special requests			
Southdown's Butter			
Brandy Butter			

Please either return your form to the shop; call us on 01243 755154 or email us at [farmshop@goodwood.com](mailto:farmshop@goodwood.com)