

It's January sales time at farm shop



A Leicestershire farm shop is holding its very own January sale this year – with locally-produced organic meat up for grabs at half price.

Brockleby's Farm Shop, in Asfordby Hill, Melton Mowbray, is giving customers the chance to try organic Longhorn beef, raised at Leicestershire's Quenby Hall at a bargain price.

English Longhorn beef is renowned for its delicious beefy taste and great texture. This is the breed that first made English beef famous, thanks to Robert Bakewell, the great farming reformer of the 18th century.

Now with a return to less intensive approaches to farming, the English Longhorn is perfectly suited to organic methods, being hardy enough to thrive outside on Quenby Hall's ancient pasture.

Also on special offer are Brockleby's organic traditional pork sausages and Lincolnshire sausages, which are both made with organic, free-range pork raised by farmer Richard Mee of Hathern, Leicestershire.

The price of sausages is slashed from £7.95 per kilo to £3.97. Burgers made from Longhorn beef are down from 75p each to just 37.5p.

Longhorn boned and rolled rib joints are half-price, down to just £7.47 a kilo, while braising steak and brisket are on offer at just £3.47 a kilo. Longhorn silverside is now £4.75 per kilo and top rump is £7.47.

Lean mince is now £3.97 per kilo with Longhorn shin now £3.47 a kilo.

All Brockleby's mutton joints are half price too. The offers last until the end of February.

Press release

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