

Thinking about Christmas? Think about us!

If shopping for your Christmas food has felt like a bit of a battle in recent years (traffic, crowds, trolleys, queues, arrgh!), why not pop in and see us at Brockleby's Farm Shop? As well as an altogether more relaxed experience, we offer the very best local, organic and speciality foods. We think our food tastes fantastic, and you'll know exactly where it comes from - we pride ourselves on quality, taste and provenance.

Brockleby's is now taking orders for Christmas. You can pick up an [order form](#) at the shop or download one from our website www.brocklebys.co.uk and email it to us.

If you're keeping things traditional this year, you can't beat our free-range Norfolk Black Turkeys reared specially for Brockleby's at Highwood Farm, Misson, in Nottinghamshire. These slow maturing birds are chosen specifically for their taste, providing so much more flavour than their commercial white cousins. They are free range and lead a natural, happy life.

Farmer Andrew Sutcliffe also rears our free-range chickens, cockerels, geese and ducks. Game including partridge and pheasant shot at Andrew's farm can also be ordered from the shop.

If that's too much to choose from, you could take advantage of our special multi-bird service. We'll bone up to three birds of your choice and stuff them one inside the other to create a roast which is easy to carve and gives your guests a taste of three different meats.

A Brockleby's multi-bird creates a spectacular centrepiece for your Christmas dinner with none of the hassle. Why not try a pheasant, inside a free-range chicken inside a turkey? If your Christmas Day wouldn't be complete without a Yorkshire pud or two, you must try our organic Longhorn beef, reared at nearby Quenby Hall. Its succulent texture and fantastic taste is raved about by our customers and celebrity chefs alike!

Fancy a bit of crackling this Christmas? All our pork is now organic and comes from local farmer Richard Mee at Oakley Grange, in Hathern. We have fabulous organic gammon to roast for those Boxing Day visitors, or let us do the work and buy one of our tender honey-roasted hams.

Our rare-breed lamb comes from my own flock of Hebridean sheep reared at Goosenest Farm in Wymeswold and at Kirby Bellars in Leicestershire so, of course, I think it's the best!

Whatever you choose, we have a huge range of locally-grown vegetables to complement your roast, supplied by two Lincolnshire growers - Abbey Parks Farm or, if you like your greens organic, Eden Farms.

The Brockleby's Melton Mowbray Pork Pie takes centre stage for the Boxing Day spread in our house. It's the first Melton Mowbray pork pie to receive official organic status from the Soil Association and we think you'll agree, it's pretty special – a part of our local heritage.

Our chief pie-maker, Suzy Jones, will be making some 2lb pork pies and delicious game pies especially for your Christmas table.

Don't forget the cheese! Our wide range of organic and local cheeses includes the full flavoured Webster's Stilton and the mild and creamy Quenby Blue Stilton.

My grandmother used to make our Christmas pudding – and let us have a stir for good luck. These days we find we're a bit too busy. If you're the same, we have delicious hand-made Christmas puddings created by Countryside Victualler, of Nottinghamshire.

Our Christmas cakes are all made locally too, by Julias of Ibstock and Julie Duff, of Croxton Kerrial. Our range also includes gluten-free mince pies, puddings and cakes, all handmade by Paul's in Melton Mowbray.

You can spread some Christmas cheer with our hamper service. We have three standard hampers and also offer a bespoke hamper packing service – just choose your favourite items and we'll pack and wrap for you.

Hope we've managed to whet your appetite for Christmas! We look forward to seeing you soon,

Best wishes,

Ian Jalland and the Brockleby's team

BROCKLEBYS FARM SHOP

Asfordby Hill,

Melton Mowbray,

LE14 3QU

OPENING TIMES; Mon-Thurs 9am to 6pm,

Fri 9am to 7pm

Sat 9am to 5pm &

Sun 10am to 4pm

We are sheep farmers, pie makers and specialist suppliers of produce from Leicestershire and surrounding counties.

We also retail at:

West Bridgford Farmers' Market 2nd & 4th Saturdays.

Leicester Farmers' Market Last Wednesday.

Loughborough Farmers' Market 2nd Wednesday.

Burbage Farmers' Market 1st Saturday.

Hinckley Farmers' Market 3rd Thursday.

Market Bosworth 4th Sunday.

Beeston 4th Friday.

Melton Mowbray 1st Saturday.

Ashby De La Zouche 3rd Saturday.

Bingham 3rd Saturday.

Blaby 4th Saturday.

Worksop 2nd Friday.

Shop 01664 813200

Farm 01509 889421

Mob. 07940 872324

www.brocklebys.co.uk