

Special treats for a special time of the year

All of our beef is produced on our own family farm here in Horsford. Our beef is matured for 21 days to give a more traditional fuller flavour

Corner cut of top side £18-99/kgs
Corner cut of rump £18-99/kgs
Rolled sirloin £36-99/kgs

Rib on the bone £31-99/kgs
Each rib weighs approx 1kgs to please order between 1 rib and 5 ribs
(order very early as we only have a limited supply)

Rolled rib £39-99/kgs
(order very early as we only have a limited supply)

All of these joints can be cut to your desired size

Salt Beef of Silverside £19-99/kgs
Cured here at the shop

Please order this by 6th December

Boozy Celebration Beef Joint £18-99/kgs
Silverside of beef marinated in a mild herb sauce and brandy
Can be cut to any size.

Topside can be cut to any size £17-50/kgs

Silverside can be cut to any size £17-50/kgs

Sirloin Steak can be cut to any size £39-00/kgs

Rump Steak can be cut to any size £27-99/kgs

Fillet Steak can be cut to any size £62-99/kgs

Rib Eye Steak can be cut to any size £45-99/kgs

All of these joints can be cut to your desired size



Keelers Butchers
HIGH QUALITY MEATS

Last order date
Saturday 6th December 2025

Opening times

Monday 15th December 8-30am – 3-00pm
Tuesday 16th December 8-30am – 5-00pm
Wednesday 17th December 8-30am – 5-30pm
Thursday 18th December 8-30am – 5-30pm
Friday 19th December 8-30am – 5-30pm
Saturday 20th December 8-00am – 2-00pm
Sunday 21st December CLOSED
Monday 22nd December 7-30am – 2-00pm
Tuesday 23rd December 7-00am – 2-00pm
Wednesday 24th December 7-00am – 1-00pm

PLEASE NOTE WE DO NOT REOPEN UNTIL
Monday 5th JANUARY 2026

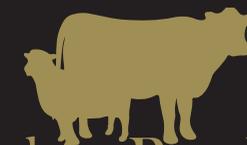
DON'T FORGET TO ORDER ONE OF OUR
COUPLE'S PACKS OR A FAMILY PACK TO
SEE YOU THROUGH UNTIL WE REOPEN ON
THE MONDAY 5TH JANUARY 2026



Keelers Butchers
HIGH QUALITY MEATS

Keelers Butchers & Graziers
155 Holt Road Horsford Norwich NR10 3ES

01603 898315



Keelers Butchers
HIGH QUALITY MEATS

Christmas Fayre Price List 2025



Orders Now Being Taken!

Please Order your meat early to avoid disappointment
Last order date Saturday 6th December 2025
Don't forget about our Christmas savers card!!

Please note there will be a £10 non refundable deposit when you place your order

01603 898315

Keelers Butchers & Graziers
155 Holt Road Horsford Norwich NR10 3ES

IMPORTANT INFORMATION REGARDING THIS YEAR'S POULTRY

We are unsure if Bird flu is going to make an appearance again this Christmas, so unfortunately, we cannot guarantee any of your poultry orders, but we will try our very best. We are unable to supply turkey crowns this year but what we can do is to remove the legs for you so you can use them at a later date. We will however be able to supply turkey breasts ranging from 1lb all the way up to 20lb.

Please see below a simple soup and stew recipe for your turkey legs.

TURKEY SOUP USING TURKEY LEGS

- 1 Turkey leg
- 1 Onion
- 1 clove of Garlic
- 4 tbsp. prepared mustard
- 1/2 tsp. each basil, rosemary, salt
- Potatoes, carrots, okra, celery, whatever vegetable you like
- Cover turkey legs with water. Add mustard and onions and cook together 45 minutes. Add other vegetables. May be thickened, if desired.

TURKEY STEW WITH ROOT VEGETABLES

- 2 tablespoons extra virgin olive oil
- 3 pounds turkey thighs (preferred) or legs (skin on, bone in)
- 1 medium-large yellow onion, peeled and roughly chopped (about 1 1/2 cups)
- 2 stalks celery, roughly chopped (about 1 1/2 cups)
- 2 teaspoons salt
- 1 quart (4 cups) chicken, turkey, or vegetable stock
- 2 medium carrots, peeled, 1/4-inch slices (about 1 1/4 cups)
- 1 to 2 medium turnips, peeled, 1/2-inch cubes
- 1 medium rutabaga, peeled, halved, cut into 1/4-inch-thick slices
- 3 medium potatoes, peeled and quartered
- Freshly ground black pepper

Method:

1. Brown the turkey thighs:
2. Preheat oven to 300°F. Heat olive oil on medium high heat in a Dutch oven on the stove top. Wash and pat dry turkey pieces. Working in batches, if necessary, brown the turkey thighs, first skin side down, 2-3 minutes on each side. Sprinkle the thighs with a little salt as you brown them.
3. Cook the onions and celery:
4. Once the thighs have browned, remove them from the pan and set them in a bowl. Add the onions and celery to the pot. Cook for about 5 minutes or so, until the onions are translucent and starting to brown at the edges.
5. Add turkey thighs, salt, half of the stock:
6. Return the turkey thighs to the pot. Add 2 teaspoons of salt and half of the stock. Bring to a simmer, remove from the stove top and put in the oven, covered, for an hour and fifteen minutes.
7. Add rest of vegetables and remaining stock:
8. After an hour and fifteen minutes, remove from oven and add the rest of the vegetables—carrots, turnips, rutabaga, and potatoes, the herbs, and the rest of the stock.
9. Return to the oven, covered, and cook until tender, another 45 minutes or more.
10. Strip meat from turkey thighs, return to stew:
11. Remove the turkey thighs from the stew and place in a bowl to cool. When cool enough to handle, strip the meat off the bones. Discard the bones and skin. Cut the meat into bite-sized pieces (1 1/2-inches or so chunks) and return to the pot.
12. Sprinkle with black pepper and add more salt to taste.

All of our meats are from sustainable suppliers and below is a little bit about some of them:

Our beef and lamb are our own. As a family we have been producing beef and lamb for 3 generations. We all work hard as a team on the farm. The animals are fed on feeds that we have grown, and they are bedded on straw that we have grown and the muck from the cattle is then put back onto our land which then grows more crops! Unfortunately, a couple of years ago our turkey farm got bird flu in his flock, and he has decided after 40+ years in the industry to retire. Luckily for us we have found another small local supplier who has been doing it for nearly as long.

Our pork is from a farm in Blythburgh. The Butler family has won many awards for their free-range pork. Being free-range allows the animals to have a healthier, happier life.

Our chickens are sourced from smaller farms. These farms have smaller flocks. The farmers are very passionate about the welfare of their animals.



The stuffing's we have available are:

Sage & Onion, Apricot, Apple & Ginger or Cranberry & Apple

Whole Turkey £7-93/lb £17-45/kg
min weight 11lb (5kgs)

Turkey Breasts 5-7lb (2.2kgs-5.4kgs) £7-77/lb £17-09/kg
Plain or stuffed with one of the above stuffing's

Free Range Chickens £7-77/lb £13-30/kg
7lb (3.1kgs) - 12lb (5.45kg)

Barn Reared Chickens £2-27/lb £4-99/kg
4lb - 5lb

All of our sausages, chipolatas, cocktail sausages, stuffing's & sausage meat is all hand made fresh every day and we only use the best quality free range pork

Traditional Handmade Pork Sausage meat £10-40/kgs

Traditional Handmade Pork Sausages £11-20/kgs

Traditional Handmade Pork Chipolata Sausages £12-20/kgs

Traditional Handmade Pork Cocktail Sausages £12-20/kgs

Smoked and Unsmoked Bacon £12-99/kgs

Streaky Bacon £12-99/kgs

Apricot, Apple & Ginger Stuffing £4-20 each

Sage & Onion Stuffing £4-20 each

Cranberry & Apple Stuffing £4.20 each

Please note we cannot be exact on weights

Christmas Hampers

Trimnings Hamper £19-40

12 x Chipolatas

12 x Rashers Streaky Bacon

500g Sausage Meat

1 pack Sage & Onion Stuffing Mix

1 Jar of Duck Fat

Breakfast Hampers £13.99

8 Handmade Traditional Pork Sausages

12 Rashers of Bacon Smoked or Unsmoked

6 Large Eggs

4 Slices of Black Pudding

Chicken

Festive Chicken £13-99 each

A whole chicken boned and rolled with your own choice of stuffing
Ideal for 3-4 People

Chicken Breast Roast £7-59

Stuffed with your own choice of stuffing's
Ideal for 2 people

Chicken Parcels £2-59 each

Chicken leg boned and rolled with your own choice of stuffing
Ideal for 1 person

Pork

Juicy Prime Gammon Joints £11-89kgs

Smoked & un-smoked to the size you require

Medieval Hog Roast £14-29/kgs

Loin of pork boned and rolled stuffed with apricot & ginger stuffing
Can be cut to any size

Boneless Loin of Pork £14-29/kgs

Can be cut to any size

Chine of Pork £11-50/kgs

Loin of pork still with the bone in
Can be cut to any size

Shoulder of Pork £10-99/kgs

Boned, rolled & scored to give you some lovely crackling
Can be cut to any size

Leg of Pork £12-89/kgs

Boned, rolled & scored to give you some lovely crackling
Can be cut to any size

Herby Pork Roast £14-99 each

Shoulder of pork boneless and rind less. Marinated in a mild herby sauce
Approx weight 1kgs perfect for 3-4 people

Lamb

All of the lamb items below can be either plain or marinated in
Garlic or Royal Mint & Rosemary

Leg of Lamb Roast (boneless) £19-99/kgs

Can be cut to any size Bone in £18-00/kgs

Shoulder of Lamb Roast £18-99/kgs

Can be cut to any size Bone in £15-99/kgs

Both are boned & rolled or you can have them with the bone in

Rack of Lamb £21-99/kgs

Can be cut to any size

Butterfly Lamb Chops £20-99/kgs

Lamb Shanks £7-50 each

Perfect for one