

416 Princes Street Dunedin

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Christmas Order Form 2023

Orders Must be received no later than Thursday December 14th.

Name							
Phone Number							
Email							
Collection Date:							
Thursday December 21 st Friday December 22 nd Saturday December 23 rd							
Item:							
Lattice Chicken (Chicken Crown de-boned an with Beef Sausage and lattice		l	Bacon)				
Chicken Ballotine (Whole Chicken de-boned an with Pork Sausage)	\$40 each						
Deluxe Chicken Boneless Roa (Internally lined with Bacon a Panko, Toulouse, Figs, Sage, G	and with	our fes		fing of:			
Whole Leg of Lamb (average Frenched with H Bone remov	_	-		Carvery	Leg.	\$35/kg	; 🔲
Boneless Butterfly Lamb Leg (average weight 1.5KG)	\$35/KG						
Frenched Rack of Lamb	\$65/KG						
Beef Tenderloin (Eye Fillet)	\$59/KG	(appr	ox. 1.6K0	G)			
Scotch Fillet (Ribeye)	\$47/KG		1KG			2KG	

Prime Beef Rib on the Bone (Rack)* \$60/K	G	No of Ribs				
Sirloin Roast	\$39/KG	1KG		2KG			
Porchetta (Boneless Pork Belly rolled with Lemon Zest, Fenr Chilli and Herbs)	\$37/KG nel Seeds,	1KG		2KG			
Turkeys Available (Sizes 4– 7	')*	\$POA					
Christmas Hams (NZ Pork):							
Boneless Ham \$37.00/KG:							
Small (approx 2KG)		Large (approx. 3.5KG)					
Bone in Ham \$28.00/KG							
Half Ham (Appro	ox. 4.5KG)						
Whole Ham (Appro	ox. 8.5KG)						
6 Pack of Sausages \$28.00/KG Please order No. of 6 Packs required per flavour Steak & Onion Traditional Pork (Gold Medal) Lincolnshire (Bronze Medal) Pork & Fennel Spanish Chorizo (Bronze Medal) Deluxe Burger - 4 pack \$16.00/4 Pack							
(Beef Chuck Steak and Cured Bacon Blend)							

*Limited Supply of these items. We recommend placing your order as early as possible to avoid disappointment.

We will be closed from Sunday December 24^{th} and re-opening on Friday January 5^{th} 2024 both in-store and at the Otago Farmers Market on Saturday January 6th.

We would like to take the opportunity to thank you for your business this year and wish you a Safe and Happy Festive Season from the Princes Street Butcher Team!