

CHRISTMAS GIFTS

Two great Christmas Gift ideas from Meat London

MEAT London - The Book

Our 'Meat London' book remains high on the wish-list of those coming to our shops. Santa has placed a pre-order, so we know plenty of those who have been good this year will be treated. The book is full of stories, anecdotes, advice and great recipes. Even if we say so ourselves, it is a lovely addition to any carnivore's book collection, and if you would like Paul (the author) to make a personal inscription inside, please let us know at the time of ordering.



Events

Have you ever wondered what is the difference between charcoal and briquettes? When to use direct heat and when to use indirect? or how to smoke meat?

Or maybe you would just like Dad to stop burning the sausages !

At Meat London we run our **Weber Grill Academy** on a weekly basis. An opportunity to learn everything you ever wanted to know about your BBQ.

For those wanting a family adventure, or an afternoon with friends, we run group Events, in our Meat N16 Garden, on a bespoke basis. Just call Craig and organise your own BBQ fun

HAPPY CHRISTMAS SHOPPING



www.meatlondon.co.uk [@meatlondon](https://www.instagram.com/meatlondon)

CHRISTMAS AND NEW YEAR OPENING HOURS:

Monday 18th Dec:	9am-4pm
Tuesday 19th Dec:	9am-4pm
Wednesday 20th Dec:	9am-5pm
Thursday 21st Dec:	9am-5pm
Friday 22nd Dec:	9am-5pm
Saturday 23rd Dec:	9am-5pm
Sunday 24th Dec:	9am-4pm
Monday 25th - Wednesday 27th Dec:	CLOSED
Thursday 28th Dec:	9am-4pm
Friday 29th Dec:	9am-4pm
Saturday 30th Dec:	9am-4pm
Sunday 31st Dec:	9am-4pm
Monday 1st Jan - Tuesday 2nd Jan:	CLOSED

MEAT

BUTCHER & DELICATESSEN



Meat London will be taking orders until

Sunday, 10th December 2023.

To place an order, please call, visit the shop or send an email.

Meat N16

104 Stoke Newington Church Street, N16 0LA

T 020 7254 0724 **E** n16@meatlondon.co.uk

Meat NW5

147 Fortess Rd, Tufnell Park, NW5 2HR

T 020 7267 2591 **E** nw5@meatlondon.co.uk

Meat N6

3 Swain's Lane, London N6 6QX

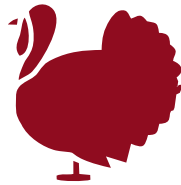
T 020 8347 6888 **E** n6@meatlondon.co.uk

CAUTION Please take care as to which shop you place your order **!**

WHAT SIZE TURKEY DO I NEED?

Allow 500g of meat on the bone for each person. This will give you enough for a meal with some leftover.

4-6 people: 4kg turkey
 6-8 people: 5kg turkey
 8-10 people: 6kg turkey
 10+ people: 7kg turkey



CHRISTMAS BIRDS

Turkey	
4.5kg – 4.9kg	£19.50/kg
5kg – 6.9kg	£18.50/kg
7kg – 8.9kg	£17.50/kg
9kg+	£14.00/kg
Turkey Crown 3.5kg +	£29.50/kg
Turkey Breast (B/L)	£25.00/kg
Goose	£22.00/kg
Duck 2kg +	£14.50/kg
Cockerel 3kg-6kg	£16.95/kg
Packington Chicken 2kg	£10.95/kg
Sutton Hoo Chicken	£11.75/kg
Three Bird Roast	£225.00
(Turkey/Guinea Fowl/Pheasant)	

We will ask for a £20 deposit at the time of ordering

Meat London – Not just for Christmas

During 2023 we launched our new website. The new look site contains information on the history of Meat London and the shops, and the vast range of products that we sell. There is updated information on our Events and Courses and information about our online shop. www.meatlondon.co.uk

Everyone likes to hear the news and gossip. Our monthly Newsletter keeps our customers up to date on seasonal trends, what our suppliers are doing and what is happening in our shops. It's always informative to read Paul's ramblings, share the recipe of the month and find out what 'Gessica Says' we should be drinking. Sign up here using the QR code and start every month with the Meat London gossip.



CHRISTMAS LUNCH EXTRAS

Piggies in Blankets (x12)	£8.50/ea
Sausage Meat (500g)	£6.50/ea
Christmas Stuffing (500g)	£8.25/ea
Goose Fat	£8.25/ea



BEEF

Sirloin Roast	£47.20/kg
Rib Roast	£36.50/kg
Ribeye Roast	£49.50/kg
Fillet	£72.50/kg
Fillet - centre cut	£77.50/kg
Topside Roast	£20.55/kg

PORK

Pork Shoulder (Boneless)	£11.95/kg
Pork Loin Roast	£12.50/kg
Pork Loin Roast (Boneless)	£13.45/kg
Green Gammon (Boneless)	£12.25/kg
Smoked Gammon (Boneless)	£12.75/kg

LAMB

Leg of Lamb Roast	£22.50/kg
Leg of Lamb (Boneless)	£23.50/kg
Shoulder of Lamb	£19.95/kg
Shoulder of Lamb (Boneless)	£24.25/kg
Rack of Lamb (French trim)	£31.50/kg



DELI AND WINE

The festive season always means a succulent selection of Cheese and Wines in our shops, and this year we have pulled out all the stops.

Who could resist a glass of **Cremant De Limoux**, **Joseph Perrier Brut Blanc de Blanc**, or maybe something a little bit different, a **Pignoletto Frizzante**, to get us into the party mood.

Something white? an elegant **Saint Veran**, from Burgundy, will pair nicely with some canapes, a tempting starter or even the Christmas bird. We are also suggesting a vibrant, Tuscan **Vermentino**, which will also suit the Cheese board, if there is any left!

On the red list, we have copious amounts of great wines to pick from, and we have recently added some delicious new alternatives to our eclectic range. The **Touriga Nacional**, from Portugal, is warm and spicy, the **Barbera**, from Italy, is rich and well balanced and the French **Chateaux Jaron**, another Bordeaux, brings a clean, fresh marriage for the seasonal table.

Moving onto the Cheese Board, our fabulous cheese selection starts with **British Cheddars** and **Cropwell Bishop Stilton**, sneakily followed by the firm favourite **Truffle Moliterno**, and an abundant international selection including, Spanish **Manchego** and **Payoyo**, **St Helena**, **Gruyere Swiss Reserve**, **Brie de Meaux**, **Vacherin Mont D'Or** and the timelessly delicious **Comte**.

It's going to be a long Christmas weekend, so plenty of time to enjoy **Reblochon** and **Raclette**, with friends, in possibly the best Fondue you will ever make. We even have a great range of cold meats, salamis and hams from across Europe to accompany the Fondue.

As always, the Meat London Team are on hand to answer questions, help you put your selection together and help you find that magic something to help you enjoy the festive season.

So, there you are, chutney and biscuits, and the final treat would be either ruby or white **Port** from **Barros**. Now it's time to sit back and enjoy.