




<u>Mince, Sausages & Burgers</u>	<u>£ Pack</u>	<u>£ Per kg</u>
Steak Mince	4.18	9.30
	Excellent quality mince with just enough fat for flavour. Pack 450g	
Casserole Steak	4.27	9.50
	Hand trimmed, marbled cubed steak. Excellent quality. Probably the best you will ever buy. Pack 450g	
Steak Burgers	5.00	9.10
	Quality meaty burgers with great taste. Pack of 4 Quarter Pounders 550g.	
Beef Sausages	4.89	8.90
	Beef & Chestnut plus monthly specials. Wicked! Moist, tasty and very difficult to resist. Pack 600g - approx 12 sausages.	

Delivery & Insurance Charges: Orders up to £75 - £7.50, £76 to £120 - £5.00. Over £120 – free.

Pack prices are given as an indication only.

Everything can be ordered by quantity, weight or pack multiplies.

Metric/Imperial

For those of you who still use old money, multiply kilograms by 2.2 to get lbs. e.g. 250G (0.250kg) x 2.2 = 0.55lbs.

How to order

You can order by telephone (0141 416 3290 – Local rate), or 01228 577329. By email: orders@hallsford.co.uk or online via the website. We are happy to cut to your specific requirements.

New Products

Hallsford Farm Produce
Hethersgill, Carlisle
Cumbria
CA6 6 JD

Tel: 01228 577329 or 0141 416 3290 (Local Rate)
email: orders@hallsford.co.uk

SHORTHORN BEEF

www.hallsford.co.uk






www.hallsford.co.uk





The Breed

Our animals are either Beef Shorthorn or Beef Shorthorn sired. This traditional breed, the foundation for so many breeds around the world, produces marbled beef. This intra muscular fat is a key ingredient to taste.

The Australians, Canadians and Americans and other large beef producing nations value taste in their beef, hence the success of Shorthorns in these countries. Marbling is measured and used as a quality indicator. Unfortunately in this country the beef market is dominated by the supermarkets. Taste is a very secondary factor to presentation, price and keeping the shelves filled. The result is a lean, but very bland product. You will not be surprised to know that marbling is not measured in the UK or Europe.

Production

Our Shorthorns are raised in a beautiful part of Cumbria north of Hadrian's Wall, south of the border.. We feed our cattle largely on grass, clover and silage with some locally grown barley to finish.

Our animals are slaughtered at a small abattoir in Lockerbie, hung for a minimum of 3 ½ weeks and butchered in our own butchery by Andrew and team. We strongly believe that animals should not travel the length of the country before slaughter.






Meat you order will arrive vacuum packed, prepared for the oven or freezer. It is delivered in temperature tested packaging with ice packs on a next day service. We will contact you to advise as to the exact delivery date.







The breed, the husbandry and the preparation make a real difference to the flavour. We hope you enjoy it.

Order line: 0141 416 3290 (Local Rate) or 01228 577329. This is a farm, so we are open seven days a week! Ring early or late, we should be around.

Andrew & Helen Tomkins.

Prices




Steak	£ Pack	£ Per kg
Fillet steak	9.62	38.50
 Pack of 2 250g Tender, mouth watering plus other superlatives!.		
Sirloin Steak	13.75	27.50
 Pack of 2 - 500g		
Rib Eye Steak	7.95	26.50
 Pack of 1 300g The tender meat at the centre of the fore rib.		
Rump Steak	12.64	18.06
 Single large steak 700g. We can also cut them as smaller 250g steaks. Rump has bags of flavour. Very under-rated.		
Minute Steaks	4.35	14.50
 Thin slices of Top Rump. Ideal for frying, grilling or stir fry strips. Very flexible Pack of 2. 350g		

Roasts	£ Pack	£ Per kg
Rolled Sirloin	1.5kg £36.75	24.50
 Tender, Top quality roast. Suitable for High Heat cooking		
Forerib Roast (Bone-in)	3kg - £40.50	13.50
 Excellent large family or dinner party roast. (2 r ib approx 3kg)_ This is an English fore rib ie. cut from the 6 th to the 9 th rib. Properly trimmed & presented.		
Topside	1.5kg £19.08	12.72
 A lean, fine grained cut. Traditional Sunday roast.. Please cook slowly and keep pink in the middle.		
Silverside & Silverside Salmon Cut		11.50
 Coarser grain and good flavour. Versatile cut. Good for roasting, braising and cold cutting. Again cook slowly.		
 Salmon Cut. Named so because the muscle is shaped like a salmon. A smaller joint. Ideal for 2 people.		
Rolled Brisket		8.95
 We remove a lot of the excess fat. Good Flavour. Needs moist cooking. Very good value.		

Special Roasts

Product	£ Pack	£ per kg
Sirloin on the Bone		18.50
- Please give us plenty of notice, especially at peak times.		
Rolled Rib		18.02
- This is the Fore Rib boned and rolled. Arguably the best bone out roast available apart from Sirloin.		
Rolled Rump Roast.		16.30
- One up from Topside. A lean, tasty and tender roast.		

Other Sundry Cuts

Product	£ Pack	£ per kg
Stroganoff Strips		16.90
Quality stir fry strips cut from the rump. Suitable for any fast cook recipe.		
Fillet Chateau Briand		34.90
		The wider part of the fillet nearer the rump.
Whole Fillet		34.90
Shin (Bone Out)		7.50
		Some customers swear this is the best cut for those warming winter casseroles.
Ox Tail		4.50
		
Beef Mince	3.18	6.36
This is a good quality mince from the fore quarter with a little bit more fat than the Steak Mince. Ideal for Spag.Bol, Lasagne, Cottage Pie etc.		

Beef Packs and Boxes

This section is currently being revised.