

Lishman's of ILKLEY

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EASTER SPECIALS 2019 ORDER FORM



Please email your order form to shop@lishmansbutchers.co.uk or call into the shop

Name:.....

Address:.....

Daytime Telephone:.....Email.....

Collecting on: Thursday 18th April Friday 19th April Saturday 20th April

RIB OF BEEF	The best grass-fed beef, from local farms. £22.20/kg	Number of ribs required: 1 (serves 3-4) <input type="checkbox"/> 2 (serves 6-8) <input type="checkbox"/> 3 (serves 12-16) <input type="checkbox"/> Full house (16-20) <input type="checkbox"/>
YORKSHIRE SPRING LAMB	Early season, milk-fed lamb. Extremely tender and sweet – roasts quickly. Limited supply. Half Leg serves 3-5/ Whole leg serves 5-8 Shoulder serves 6-8 £ Market Price	Half Leg <input type="checkbox"/> Whole Leg <input type="checkbox"/> Whole Shoulder <input type="checkbox"/>
LAMB – 2018 VINTAGE	This grass-fed lamb, which you've been enjoying all year, has a more mature flavour and is better value than spring lamb. Leg: £13/kg Shoulder: £10/kg	Half Leg <input type="checkbox"/> Whole Leg <input type="checkbox"/> Whole Shoulder <input type="checkbox"/>
STUFFED OR PLAIN TURKEY BREAST	The breast and nothing but the breast – with sage and onion stuffing or plain. Stuffed half, serves 5-6: approx. 1.5kg £19.50 Stuffed whole, serves 10-12: approx. 3 – 3.5kg £39 Plain half, serves 5-6: approx. 1.1kg £17.25 Plain whole, serves 10-12: approx. 2.2 – 2.5kg £34.50	Stuffed Half <input type="checkbox"/> Stuffed Whole <input type="checkbox"/> Plain Half <input type="checkbox"/> Plain Whole <input type="checkbox"/>
STUFFED SADDLE OF LAMB	Local lamb saddle stuffed with our own pork, apple and apricot stuffing. Serves 8-10 Approx. 2.5 kg / £45	2.5kg <input type="checkbox"/>
YORKSHIRE PORK – STUFFED RACK OF PORK	From our outdoor reared pigs farmed by Colin & Jill Piercy near Easingwold. A rack of pork stuffed with sage and onion. A full rack is 8 bones and half a rack is 4. £11 /kg	4 Bone Rack (serves 4-5) <input type="checkbox"/> 8 Bone Rack (serves 8-10) <input type="checkbox"/>

HONEY GLAZED HAM CORNERS	Our home-cured, home-cooked hams from Yorkshire pigs; ready to slice & serve. Just like the ones you see in the shop every weekend. One Size (approx 1-1.5kg) £16/kg	Ham Corner <input type="checkbox"/>
SMOKED GLAZED HAM	Home-smoked using our special blend of beech & oak chips, then cooked and glazed with honey & mustard. One Size (approx 700g – 12-15 thin slices) £16	Smoked Glazed Ham <input type="checkbox"/>
MARMALADE GLAZED HAM	Our proud winner of a Diamond Award at the Smithfield Awards! Yorkshire Ham from the loin, glazed with marmalade & finished with fresh orange. One Size (approx 1.6kg – 25-30 thin slices) £20	Marmalade Glazed Ham <input type="checkbox"/>
TERRACOTTA PIES	An ideal supper over the Bank Holiday weekend. All pies freeze well. Serves 6. (£7.50 refundable deposit for terracotta dishes) S&K £15 / S&A £18 / C&L £15 (+ dish deposit)	Steak & Kidney <input type="checkbox"/> Steak & Ale <input type="checkbox"/> Chicken & Leek <input type="checkbox"/>
BEEF WELLINGTON	The best Yorkshire Fillet steak and our home-made pâté, encased in flaky pastry. Large Beef Welly: 1-1.2kg - serves 5-6 £42 each Individual: £5-6 each approx. (£30/kg)	Large Beef Welly <input type="checkbox"/> Individual Welly <input type="checkbox"/>
HOMEMADE PÂTÉS & TERRINES	Made by our chefs for your starters, canapes & buffets Pâté de Campagne Chicken Liver Pâté Farmhouse Pâté Ham Hock Terrine (Pack prices/ weights vary - between £3 & £3.60)	Pâté de Campagne <input type="checkbox"/> Chicken Liver Pâté <input type="checkbox"/> Farmhouse Pâté <input type="checkbox"/> Ham Hock Terrine <input type="checkbox"/>

All usual produce available as normal in store – we're happy to take reservations for over Easter



EASTER OPENING TIMES:

Thursday 18th April: 8am - 5:30pm
Good Friday 19th April: 8am - 5:30pm
Easter Saturday 20th April: 8am - 4:30pm
Easter Sunday 21st April: CLOSED
Monday 22nd April: CLOSED

Thank you for your continued custom and we hope you have a very

Happy Easter!

David, Emma and the Lishman's Team