

Lishman's
of ILKLEY



Christmas & New Year

FESTIVE DINING 2018



01943 609 436

www.lishmansbutchers.co.uk

Winter Festivities at Lishman's



The last 12 months or so have done us proud. We couldn't have imagined that last November we'd be crowned '**Best Butcher's Shop 2017**': the award genuinely was testament to the drive, commitment and passion of the entire team we have here at Lishman's. Thank you Team Lishman!

We're not resting on our laurels though, and are continuing to invest in producing the **best products** around. Our range of charcuterie is really starting to fly too, and in May we were awarded '**Producer of the Year**' at Cannon & Cannon's British Cured Meat Awards down in London's Borough Market.

Allocated Time Slots

We're well aware of how patient our customers are during the Christmas rush and we're shaking things up this year to **reduce the time you spend waiting in the shop**. This year we will ask you to choose an **allocated slot to collect your Christmas order**: obviously the sooner you order, the better chance you have of securing the collection slot you want.

Then, we'll have your order prepared for you so that when you arrive in your designated timeslot you'll be able to simply grab what you need and go. It's really important that our customers **stick to the designated slot** as we won't have your order available until that time.



We're opening at 7am (an hour earlier than usual) and this Christmas it will be **Gill**, who greets you at the main entrance: Alex will be tucked up at home caring for a different kind of 8 pounder this Christmas. We wish the Wrights all the very best for the **safe arrival of their third child**.



Other new arrivals for 2018 include our **Award Winner's Hamper** (see page 4), **Lamb Saddle Stuffed with Pork, Apple & Apricot Stuffing**, **Salt Beef** (treat it to some horseradish and use it as you would corned beef). Watch out for our latest TV star, our **Bath Chaps**, which make for a truly festive breakfast.

We've launched some new ideas for your New Year's celebrations & our **Charcuterie Platter** is a real crowd-pleaser. If you prefer a sit down meal at New Year, then as well as our Party Beef Wellies, we've introduced **Chicken Wellingtons** too.



*Every order over £80 will receive one of our new **Lishman's branded coolbags** as our little Christmas thank you for your continued custom and support.*

Here's to a superb 2019!

David, Emma and the Lishman's team

The Perfect Gift

Lishman's Gift Vouchers

We can post out your vouchers on your behalf; just drop us an email or give us a call and we'll do the rest.

VO02 **£10 Gift Voucher**

VO03 **£5 Gift Voucher**



Christmas Hampers

Traditional

£100

Item Number - LH02

A classic Christmas feast

- Annabel's Fresh Turkey, 4.5kg - 5.5kg
- Roasting Beef, 1kg
- Gammon Joint, 1.2kg - 1.6kg
- Sausage Meat, 425g
- Sage & Onion Stuffing, 425g
- Chipolata Sausages, 400g
- Streaky Bacon, 230g
- 1 Award-Winning Medium Pork Pie

Hassle-Free

£75

Item Number - LH04

We've done all the hard work for you!

- Plain Boneless Turkey Breast,
2.5kg - 3kg (feeds 10-12)
- 1 Glazed Ham Corner, 700g minimum
- Pork, Sage & Onion Stuffing, 600g pack
- 1 tray of 12 Pigs in Blankets
- Chef's Gravy, 520ml tub
- Diced Pancetta, 200g
- 1 Award-Winning Medium Pork Pie
- 1 Ham Hock Terrine, 180g

The Award Winners

£250

A selection of our award-winning products picked by the team at your Butcher's Shop of the Year 2017. Nothing but the best of the best to satisfy every craving throughout the festive season.

Item Number - LH05

- Lishman's Bronze Turkey, 6kg - 7kg
- 2 Ribs of Beef
- 1 Marmalade Ham, 1.6kg
- 1 tray of 12 Pigs in Blankets
- 1 600g tray Pork, Cranberry & Sage Stuffing
- 1 pack Streaky Bacon, 250g
- 1 pack of 20 Chipolatas
- 1 Smoked Chicken Breast to slice and serve on your Charcuterie board
- 1 box Quail Eggs
- 1 Award-Winning Medium Pork Pie
- 1 Ham Hock Terrine, 180g
- Pâté de Campagne, 180g
- 1 pack Bath Chaps, 55g
- 1 Chunk Chorizo
- 1 pack sliced Pepperoni
- Wedges of 3 Fine Cheeses, 250-300g
(Kit Calvert Wensleydale, Colston Bassett Stilton & Snowdonia Black Bomber)
- Ilkley Brewery's Mary Christmas Beer, 2 bottles
- 750ml Bottle of Champagne



Pre-pay by 1st December

Don't delay, get your order in today!



Collect your hamper straight

from our new Pie House and avoid the Christmas queues.

Christmas Turkey

Lishman's Free Range Bronze Turkeys

Lishman's free range bronze turkeys are fattened slowly on an oat-rich diet for 22 weeks, then hung for a further fortnight to guarantee a full-flavoured, traditional tasting bird with dense meat and a juicy texture.

TU17	4.5kg - 5.5kg , serves 8-10	£66.00
TU18	5.5kg - 6.5kg , serves 10-12	£79.00
TU19	6.5kg - 7.5kg , serves 12-14	£93.00
TU20	larger than 7.5kg , let us know how many you're feeding and we'll sort the rest	£13.20/kg

Annabel's Farm Fresh Turkeys

TU12	4.5kg - 5.5kg , serves 8-10	£54.00
TU13	5.5kg - 6.5kg , serves 10-12	£65.00
TU14	6.5kg - 7.5kg , serves 12-14	£75.00
TU15	7.5kg - 8.5kg , serves 14-16	£85.00
TU16	larger than 8.5kg , let us know how many you're feeding and we'll sort the rest	£10.70/kg



Turkey Crown - Semi-Boned

Bronze Free Range turkey breast with a small amount of bone, so that it's still succulent but easier to carve. We remove the legs and backbone but keep the wings on for you!

TU08	One Size , 3kg - 4kg, serves 7-9	£64.00
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Boneless Turkey Breast

Both options come served in a foil dish to stick straight in the oven.

TU10	Plain , 2.2kg - 2.5kg, serves 10-12	£34.50
TU09	Stuffed , turkey breast stuffed with our own homemade sage & onion stuffing, 3kg - 3.5kg, serves 10-12	£39.00

KE01	Temperature probe , we're on a mission to get temperature probes into everyone's kitchen this Christmas, it's the only way to ensure your meat is cooked to perfection and they will last you for years – you won't know how you coped without one!	£12.00
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What kind of turkey should I choose?

1 Whole Bird

The perfect centrepiece for a proper Yorkshire Christmas. Hung to develop their flavour, our turkeys have plenty of white and dark meat to suit all your guests - plus the giblets for the all important gravy!

Ideal for feeding a crowd, our locally-reared whole birds come from our tried and trusted supplier for over 25 years and are our best value option when it comes to turkey.



You can choose between:

Bronze

- Free Range
- Naturally slower growing
- Black-feathered turkey
- Rich and succulent, fuller flavour

White

- Barn-reared
- Good welfare, from the same farm we have used for the last 25 years



2 Crown

Ideal for those who particularly enjoy white meat. This is a whole Bronze breast on the bone, without legs. Still comes with giblets for your gravy!

We use **free range Bronze birds** from Annabel Sugden and sell them in a foil tray so they are **easy to cook**.



3 Breast Joint

This is the boneless, easy-carve option with just white meat! Comes in a foil so you don't have to argue about who's going to do the dishes.

Choose from **plain turkey breast joint** or go for **the fuss-free option**: a stuffed turkey breast with our sage and onion stuffing and a bacon lattice top.



Welfare

When you trust the farmer, you really can taste the difference. Annabel Sugden ensures that all our turkeys live a very good life indeed. We took the team out to see the birds in all their glory, tottering around the hillside in the autumn mist, and that was just Joe!

Homemade Trimmings & Accompaniments

AC01	Chef's Gravy , 520ml tub	£3.60
AC02	Stuffing Bomb , our classic herby sausage meat stuffing wrapped in streaky bacon and presented in an enamel dish, 650g	£8.80
AC04	Pork, Sage & Onion Force meat Stuffing , comes in a foil tray, ready to cook and serve, 600g in foil	£5.60
AC05	Pork, Apple & Apricot Stuffing , comes in a foil tray, ready to cook and serve, 600g in foil	£6.20
AC06	Pork, Cranberry & Sage Stuffing , comes in a foil tray, ready to cook and serve, 600g in foil	£6.20

Sausages

AC11	Sausage Meat , 425g tube	£3.75
AC07	Pigs in Blankets , no Christmas is complete without these, tray of 12	£5.90
AC08	Pork Chipolata Cocktail Sausages , approx 20	£3.80
AC09	 Thick Champion Pork Sausage , 6 <i>Gold Smithfield Awards 2017</i>	£3.70
AC10	 Official Thick Yorkshire Sausage , 6 <i>Gold Smithfield Awards 2018</i>	£3.70

DON'T FORGET TO TRY OUT OUR

*Award-winning
Sausages*

Bacon

AC12	Goldmedal Dry Cured Back Bacon , approx 250g	approx £3.50
AC13	Dry Cured Smoked Bacon , approx 250g	approx £3.50
AC14	Traditional Streaky Bacon , approx 250g	approx £3.50
CH11	NEW Smoked, diced Pancetta , make your sprouts actually taste nice with our award-winning pancetta, or try adding it to your spuds too, 200g, <i>Gold Smithfield Award 2018</i>	£4.00



Other Christmas Poultry

XP01	Medium Goose , our truly free range geese from Goodman's Geese: a small, well-run concern by a fellow 'Rick Stein Food Hero' family who put quality before quantity, 4kg - 5kg, serves 5-7	£15.20/kg
XP02	Large Goose , 5kg - 6kg, serves 6-8	£15.20/kg
XP03	Dry Plucked Duckling , one size approx 2.5kg - 3kg, serves 4-6	£9.00/kg
XP04	Duck Breast , pack of 2, serves 2	approx £8.00
XP05	Farmyard Chicken , one size approx 1.8kg - 2kg, serves 4+	£4.65/kg
XP06	Free Range Cockerel , large cockerel from near York, one size 3kg - 4kg	£9.20/kg



XP07

NEW 3 Bird Roast, duck, chicken and pheasant with a pork, cranberry and sage stuffing, boneless, 1.3kg - 1.5kg, serves 4-5

£28.00

Game

Our full range of game will be available to buy from November onwards. As is the nature with game, availability varies from one day to the next, so if you see something you want we'd encourage you to buy and freeze for later: it will not affect the flavour or eating quality.

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|------|--|-----------|
| GA03 | Venison Boneless Haunch Joint , we mainly use this cut for roasting - it pairs very well with sweet, fruity flavours or even fresh horseradish, 1kg, serves 3-4 | £20.00/kg |
| GA04 | Venison Boneless Haunch Joint , 2kg, serves 6-8 | £20.00/kg |

HAVE YOU THOUGHT ABOUT

*Trying something
different this year?*

Try Stacey's favourite venison & squash tagine, a fragrant Moroccan-style stew that's perfect for a hassle-free dinner with friends. Ask for the recipe card in store!

What happens next?

Choose

Place your order any time between now and **Monday 17th December** by using the order form and doing one of the following:



Send us a photo of your form



Email over a list to admin@lishmansbutchers.co.uk



Drop it into our shop next time you're passing

New for 2018: Allocated Order Collection Slots



The new order collection slots are designed to **improve customer experience** and **reduce the time** you spend waiting in the shop. The sooner you order, the better chance you have of securing the collection slot you want.

Confirmation



If you give us your **email address** when you order, Gill will send you a **confirmation email** as soon as your 2018 order has been entered into our system. (This might take up to **3 working days** as our order inputting is done manually and occasionally we get a backlog).

Collect

If you arrive before your allocated timeslot, your order will not have been prepared and we will ask you to come back at your designated time.



1. Arrive at the main door on your collection day (22nd, 23rd or 24th) and **within your collection timeslot**



2. Take a counter ticket to secure your spot in the queue



3. See Gill on the desk by the main door and give her your name and postcode to receive a print-out of your order



4. Hand this order summary to the butcher when you are served



5. You can pick up any additional items at this point, but obviously there may be a limited supply



6. We will be more than happy to help you carry your order to your car



Pies - If you're just coming to collect pies, you can head to the deli hot counter to avoid the queue for raw meat.



Hampers - If you only have a hamper to collect, you can simply head to the new Pie House (between the car park and the back of the shop) and collect it from there.

Amendments & Cancellations: We can accept amendments to your Christmas order until 17th December but cannot accept cancellations after this point.

Prices: Prices are correct at the time of going to print. We reserve the right to adjust prices if there are any future changes.

Fresh for you: Unless specified, all products ordered for Christmas will stay fresh until at least Boxing Day, while products ordered for New Year will stay fresh until at least 1st January 2019.

Allergens: If you are allergic to a specific ingredient or require further product information, please call 01943 609 436 or email admin@lishmansbutchers.co.uk

Special Roasts & Steaks

Porchetta

Belly Pork stuffed and rolled with our homemade Italian seasoning, peppers, mushrooms & onions. Cracking all around the outside with juicy, tender pork in the centre.

PK09	Half Roast , 2kg, serves 8-10	£25.00
PK10	Full Roast , 4kg, serves 16-20	£48.00

Boneless Pork Loin

PK02	1kg , serves 3-4	£12.50
PK03	2kg , serves 6-8	£25.00
PK04	3kg , serves 8-10	£37.50

Pork Shoulder

Just the job for slow cooking or pulled pork. Excellent value, goes a long way and is a real crowd-pleaser.

PK06	Quarter , approx 2.5kg, serves 10+	£6.80/kg
PK12	Half , approx 5kg, serves 20+	£6.80/kg

Stuffed Pork Loin

Pork loin stuffed with our homemade sage and onion stuffing. Easy to carve.

PK13	Boneless , one size 2kg - 2.5kg, serves 6-8	£6.80/kg
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Happy Pigs

We've been working with Colin and Gill for what feels like forever: we trust and respect the way that they care for all our wonderful pigs and know that our outdoor-bred pork is amongst the best it can be.

Lamb

We source our lambs from farms in the Pool-in-Wharfedale area. You can have confidence in the depth of flavour and a wholesome journey from their fields to your fork.

LB01	Full Leg of Lamb , approx 2.5kg - 3kg, serves 6-8	£13.00/kg
LB02	Lamb Rack , 6 ribs, serves 1-2	£9.90 each



Stuffed Lamb

LB03

NEW **Stuffed Saddle of Lamb**, Local lamb saddle stuffed with our pork, apple and apricot stuffing, approx 2.5kg, serves 8-10

£45.00

Rib of Beef

The King of roasts, part boned by our team of craft butchers. Always impressive, our matured ribs give you an intense depth of flavour and succulence.

BF01	1 rib , 1.3kg - 1.5kg, serves 3-4	£19.20/kg
BF02	2 ribs , 2.6kg - 3kg, serves 6-8	£19.20/kg
BF03	3 ribs , 4kg - 4.5kg, serves 12-16	£19.20/kg
BF04	Full House , 5kg - 6kg, serves 16-20	£19.20/kg

THE ULTIMATE CENTREPIECE

Our Extra-Matured Rib of Beef

We source our beef from our favourite farms throughout Yorkshire and the Southern Lakes, before hanging it to mature and develop the flavour

Boneless Roasting Beef

Lean, tender beef from 'the round' (topside etc) for a flavoursome roast.

BF05	1kg , serves 4	£15.00
BF06	2kg , serves 8	£30.00
BF07	3kg , serves 12	£45.00

Fillet Steak Roast/Chateaubriand

A single piece of succulent beef fillet, perfect for flash roasting or making your own Beef Wellington. Allow 250g per person.

BF08	1kg , serves 4-5	£56/kg
BF09	1.5kg , serves 6-8	£56/kg

Rolled Sirloin

A mouth-watering steak roast with lovely crisp fat around the edges. Allow 250g per person.

BF11	1.5kg , serves 6-8	£24.90/kg
BF12	2kg , serves 8-10	£24.90/kg
BF13	2.5kg , serves 10-12	£24.90/kg

Steaks

BF15	Fillet Steaks	£9-12 per steak
BF16	Sirloin Steaks	£6-8 per steak
BF17	Rib Eye Steaks	£7-10 per steak



Beef Wellington

Super tender fillet steak with our homemade Farmhouse Pâté, wrapped in a light flaky pastry.

BF18	Party Size , 1kg - 1.2kg, serves 4-6	£42.00
BF19	Individual , serves 1	approx £4.50-£5.50 each

Ham & Cold Cuts

Serving sizes are approximate and vary depending on whether you are serving the meat as a main meal, or whether the ham is simply part of a buffet

Honey Mustard Glazed Hams

HA18	Yorkshire Cooked Ham Half , approx 2kg, serves 12-20	£34.00
HA19	Yorkshire Cooked Ham Whole , approx 4kg, serves 24-40	£66.00
HA14	Glazed Ham Corners , approx 1kg - 1.5kg	£16/kg
HA03	 Abbots Cure Cooked Ham Half , cured in Ilkley Brewery beer and black treacle, approx 2kg, serves 12-20	£40.00
HA04	 Abbots Cure Cooked Ham Full , cured in Ilkley Brewery beer and black treacle, approx 4kg, serves 24-40	£75.00
HA30	NEW Smoked Glazed Ham , our beech-smoked ham, as seen every week on our deli counter min 700g, serves 12-15 thin slices	£16.00

Glazed With A Difference

HA17	Marmalade Glazed Ham , Yorkshire ham from the loin, glazed with a traditional marmalade and finished with fresh orange, approx 1.6kg, serves 25-30 thin slices	£20.00
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Diamond Smithfield Award 2017

Yorkshire Cure Raw Gammon

HA20	Quarter , approx 1.5kg - 2kg, serves 6-10	£9.95/kg
HA21	Half , approx 3kg - 4kg serves 12-20	£9.95/kg
HA22	Whole , approx 6kg - 8kg serves 24-40	£9.95/kg

Smoked Gammon

Beechwood smoked by us here at the shop, home cured and outdoor bred.

HA11	Half , approx 3kg - 4kg, serves 12-20	£10.45/kg
HA12	Whole , approx 6kg - 8kg serves 24-40	£10.45/kg

Salt Beef

BF12	1kg	£11.25/kg
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Which cold cut is right for you?

The Centrepiece

Yorkshire Cooked Ham

"This meal really heralds the 'proper start' to Christmas for us... plus, the leftovers keep us going throughout the hectic festive period" - **David**

Abbots Cure Ham

"I love the strong flavour: it's cured in a brine of molasses and Ilkley Brewery's beer and I serve it hot & cold all the way up to New Year's Eve" - **Phil**

The Wow Factor

Marmalade Glazed Ham

"Just the job for when Paddington comes knocking. I reheat a few slices or whack it in sandwiches, omelettes and everything else besides" - **Jemma**

Smoked Glazed Ham

"I **love** it served hot with roast parsnips but it makes the best sandwiches too!" - **Emma**

The All-Rounder

Glazed Ham Corner

"I rely on turning up with one of these beauties to secure my 'grandson of the year' award. It's the kind of thing my grandparents can hack into over a few days" - **Robbie**

Different kind of Cold Cut

Salt Beef

"By the time Christmas comes round, I'm sick of the sight of ham! I serve ours with horseradish mash and then whack the leftovers into bagels with loads of gherkins" - **Wyomi**

Want to cook it yourself?

Yorkshire Cure Raw Gammon

"Before heading out to visit Santa, everyone comes over for roast ham & béarnaise sauce. I boil ours with cider and root veg before glazing it in the oven" - **Stacey**

Smoked Gammon

"I adore the smoked flavour but like to keep it traditional and cook and glaze it myself! I glaze mine with maple syrup to bring out that deep, smokey vibe" - **Neal**

Pies & Rolls

PI01	 Individual Pork Pies <i>Gold Smithfield Award 2017</i>	£1.50
PI02	Medium Pork Pie , 6-8 wedges	£3.80
PI03	Large Pork Pie , 12-16 wedges	£5.90
PI04	Pork Pie with Caramelised Apple , 6-8 wedges	£4.50
PI05	Game Pie , 6-8 wedges	£5.25
PI06	Sausage Rolls	£1.50

Starters & Canapés

ST01	Chicken Liver Pâté , approx 180g	£3.60
ST02	Smoked Salmon Pâté , approx 180g	£3.90
ST03	Smoked Mackerel Pâté , approx 180g	£3.90



As seen on TV - Sunday Brunch, Channel 4



ST09

Pâté de Campagne, approx 180g £3.00

ST14	NEW Farmhouse Pâté , approx 180g	£3.00
ST10	Ham Hock Terrine , use as a starter or as part of a charcuterie board, approx 180g	£3.00
ST12	Home Smoked Duck Breast , we smoke the duck breast over beechwood and slice it, ready for your charcuterie board, 55g minimum	£4.20
ST13	Home Smoked Chicken Breast , smoked over beechwood at our shop, this is just the job with charcuterie, pasta or salad, 1 whole breast	£3.80
AC07	Pigs in Blankets , just as good eaten standing up as they are when they're sat alongside your Christmas dinner! 12 per tray	£5.90

Frozen Canapés

We will have a wide range of our frozen canapés in the shop from November onwards: no need to order, just grab and go. All our frozen canapés can be cooked from frozen at 180°C for 25-30min in the foil dishes provided: saving you from juggling the stopwatch as well as any washing up.

Charcuterie

CH10	Home-Cured Air Dried Ham , super versatile: use it in salad, wrap it around meat or add to your charcuterie board, 55g minimum	£4.50/pack
CH06	 Yorkshire Coppa , perfect on your charcuterie board, we love it with Kit Calvert Wensleydale, 55g minimum, <i>Gold Smithfield Award 2017</i>	£4.20/pack
CH07	 Yorkshire Chorizo , one of only 165 products in the country to receive the prestigious <i>3 Stars Great Taste Award</i> in 2017, 55g minimum	£3.60/pack
CH08	 Pork & Fennel Salami , 21 small slices <i>2018 British Charcuterie Awards Silver</i>	£3.60/pack
CH09	  Yorkshire Beef & Pork Pepperoni , 21 small slices <i>2 Stars Great Taste Award & Gold Smithfield Award 2017</i>	£3.95/pack
CH11	 NEW Smoked, diced Pancetta , make your sprouts actually taste nice with our award-winning pancetta, or try adding it to your spuds too, 200g, <i>Gold Smithfield Award 2018</i>	£4.00

As seen on TV - Sunday Brunch, Channel 4



CH12



NEW Bath Chaps, baste your turkey with our award-winning bath chaps or serve on toast with a drizzle of honey for a suitably festive breakfast, 55g minimum, *2018 British Charcuterie Awards Gold*

£2.60

Cheese

David has selected the perfect mix of cheeses to complement our charcuterie.

DE01	Colston Bassett Stilton , 250-300g piece	£7.20
DE02	Colston Bassett Stilton , 500-550g piece	£13.00
DE05	Kit Calvert Wensleydale , 250-300g piece	£5.20
DE06	Kit Calvert Wensleydale , 500-550g piece	£9.50
DE07	Snowdonia Black Bomber , 250-300g piece	£6.50
DE08	Snowdonia Black Bomber , 500-550g piece	£12.00

Terracotta Dish Pies

Year in, year out, our regulars rely on these for Christmas Eve and when unexpected visitors turn up! All pies freeze well. *A refundable deposit of £7.50 will be added for each terracotta dish.*

TE01	Steak & Kidney Terracotta Dish Pie , serves 6-7	£22.50
TE02	Chicken, Ham & Mushroom Terracotta Dish Pie , serves 6-7	£22.50
TE03	Steak & Ale Terracotta Dish Pie , serves 6-7	£22.50

New Year Party Specials

 **Available to collect Saturday 29th & Monday 31st December only**

We've got some impressive New Year dishes here. We've done all the hard work for you so you have more time to enjoy time with your family and friends.

BF18	Party Size Beef Wellington , 1kg - 1.2kg, serves 4-6	£42.00
BF19	Individual Beef Wellington , serves 1	approx £4.50-£5.50 each
NY07	NEW Individual Chicken Wellington , comes with our homemade chorizo, cream cheese and mushrooms, serves 1	£4.75
NY08	NEW Charcuterie Platter , a selection of what we do best at Lishman's, all plated up ready for you to whisk out with a flourish! Platter includes our homemade Pâtés, Salamis, Chutneys & Pickles. Just add crusty bread, houmous, a drizzle of olive oil... & enjoy these epic Lishman's nibbles throughout the evening.	£22.00



Festive Season Opening Times

Saturday 22nd December	7am to 6pm
Sunday 23rd December	7am to 6pm
Christmas Eve	7am to 3pm
Christmas Day	Closed
Boxing Day	Closed
Thursday 27th December	Closed
Friday 28th December	8am to 5.30pm
Saturday 29th December	8am to 4.30pm
Sunday 30th December	Closed
New Year's Eve	8am to 4.30pm
New Year's Day	Closed
Open as normal from: Wednesday 2nd January	8am to 5.30pm

Important Information

OUR ADDRESS

25 Leeds Road, Ilkley
West Yorkshire, LS29 8DP

ORDER HOTLINE

01943 609 436
admin@lishmansbutchers.co.uk

LAST DATE FOR ORDERS: MONDAY 17TH DECEMBER

lishmansbutchers.co.uk



@butcher_dlish