

DELI  
BUTCHERS

*Furlong's*

FOOD  
HALL

  
**CHRISTMAS**

AT FURLONG'S FOOD HALL



# Why Choose Us?



We are a family owned and family run butchers and delicatessen established in 1621 by Phillipe Furlong a founding member of the charter of butchers of Wexford. With 400 years serving the people of Wexford we are passionate about what we do. We believe in providing you with top quality fresh food made of the finest local ingredients.

Our managing director Paul Furlong is a 13 Generation butcher an award-winning butcher and meat manager with over 40 years' experience in all aspects of the meat trade from procurement of livestock, meat cutting and display to meat manufacturing and meat cooking. Karen Furlong is a qualified chef with over 30 years' experience working in kitchens in Ireland, Britain and America. She has owned and operated a successful deli and restaurant and brings that wealth of knowledge and experience to our Foodhall.

Furlongs are members of The Irish Guild of Butchers an association of like-minded members who are all masters of the craft of butchery.

Here at Furlongs, we make all our own sausages, sausage rolls, sausage meat & stuffing's to recipes handed down through generations.

Choose Furlongs for quality of product and service. Remember you can trust generations of experience and our reputation is your guarantee of satisfaction.



Paul & Karen Furlong  
*Furlong's Food Hall*

# Let us at Furlong's Food Hall take the stress out of cooking your ham this Christmas

Our traditional cured Irish hams are butchered by our team of qualified butchers in store and then slow cooked for 8-10 hours in our ham boiler before being baked off in our kitchen by our cooks, to ensure maximum succulence, tenderness & flavour.

Choose from:

- Traditional Boiled Ham
- Traditional Boiled Smoked Ham
- Traditional Honey & Mustard Glazed Ham

*(All Boneless)*

Sizes & Weights will vary

**1.8-2kg**

**4-4.5lb**

**8-10**

**Adults**

**3.5-4kg**

**7.5-8.5lb**

**16-18**

**Adults**



**Cooked Glazed Ham**

## **Cooked Farm Fresh Boneless Turkey Breast**

Can be ordered plain or stuffed



# Farm Fresh Irish Turkeys on the Bone

The perfect show stopping centerpiece for your traditional Christmas Feast.

## Sizes available

Our serving sizes are based on a traditional Irish festive meal with a day or two of leftovers to enjoy!



5.5-6kg 11-13lb	6-7kg 13-15lb	7-8kg 15-17lb	8-9kg 17-20lb	9-10kg 20-22lb
6-7 Adults	7-8 Adults	8-9 Adults	9-10 Adults	10-11 Adults

# Cook the Perfect Turkey

1. Stuff the turkey from the neck end. Cover the turkey skin with soft butter and season with salt & pepper.

2. For improved juiciness place the turkey into the roasting dish, breast side down, for the first half of the the cooking time and breast side up for the second half. Cover the turkey with tinfoil (shiny side in) & transfer to the oven (preheated 200°C/400°F, gas mark 6)

3. Baste the turkey with the juices of the roasting dish at least twice during cooking time, especially when turning the turkey.

4. Cook for 44 mins per kg plus 20 mins over.

5. To check if the turkey is cooked insert a fork into the thickest part of the leg & if the juices run clear the turkey is cooked.

• *Leave meat to rest for 20 mins before carving.*





# Farm Fresh Boneless Turkey Breast

We have 2 delicious options available in our boneless turkey breast - plain or stuffed. Comes in our convenient, oven-ready cook bag to ensure juicy and tasty succulent breast meat.

<b>1.4kg</b> <b>3lb</b>	<b>2.75kg</b> <b>6lb</b>	<b>5-5kg</b> <b>12lb</b>
<b>4</b> <b>Adults</b>	<b>8-10</b> <b>Adults</b>	<b>14-16</b> <b>Adults</b>

## Cooking instructions using our bags

For turkey breast in our convenient oven ready cook bag, cook in a preheated oven at 150° - 160°C for 1 hour per kg. To check if the turkey is cooked insert a fork into the thickest part of the breast & if the juices run clear the turkey is cooked. Remove from bag & rest for 10 mins before serving.

# Traditional Irish Ham

Our traditional cured ham fillets are prepared and butchered in store by our team of qualified butchers to the required specifications of our customer's needs.



- Traditional Ham Fillets
- Traditional Boneless Full Hams
- Traditional Pale Hams on the Bone
- Traditional Smoked Hams on the Bone
- Traditional Boneless Smoked Hams

2-2.3kg 4½-5lb	2.8-3kg 6-7lbs	5-5.3kg 10-11lb
6-8 Adults	8-10 Adults	16-18 Adults

## Cooking Tip:

Place the ham with peppercorns & a bayleaf in a large saucepan. Place a lid on the pan, bring to the boil & drain. Cover with fresh cold water, bring to the boil & then reduce the heat & simmer for 20 mins per lb & 20 mins more.

When the ham is cooked the skin will peel off easily. Remove the ham from the saucepan & place in a roasting tin. Using a sharp knife remove all skin & score the fat into diamonds. Spread it with a mixture of mustard, honey, orange rind & brown sugar. Bake the ham at 200°C/400°F/gas mark 6 for about 30 mins until golden brown.



# Christmas Family Hampers



## Option A - €125

- 14lb Farm Fresh Irish Turkey on the Bone
- 5lb Boneless Quality Irish Ham Fillet
- 2½lb Quality Irish Roast Eye of the Round
- 4 x 6oz Quality Irish Sirloin Steaks
- Breakfast Box
  - 12 Traditional Breakfast Sausages
  - 8 Narrow Back Rashers
  - Mini Black & White Pudding



## Option B - €100

- 5½lb Boneless Farm Fresh Turkey Breast
- 5lb Boneless Quality Irish Ham Fillet
- 2½lb Quality Irish Roast Eye of the Round
- 4 x 6oz Quality Irish Sirloin Steaks
- Breakfast Box
  - 12 Traditional Breakfast Sausages
  - 8 Narrow Back Rashers
  - Mini Black & White Pudding

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## GOURMET FOOD HAMPERS

Selected from a range of artisan food condiments.  
The perfect gift or accompaniment to your Christmas Fayre.



# Salt-Aged /Dry-Aged Quality Wexford Beef Steak Hampers

€90

- 2 T-Bone Steaks
- 2 Rib-Eye Steaks
- 2 Striploin Steaks
- 2 Fillet Steaks
- 4 Sirloin Steaks



## Irish Christmas Breakfast Box

€10

- 12 Traditional Breakfast Sausages
- 8 Narrow Back Rashers
- Mini Black & White Pudding



## Traditional Spiced Beef

Create a sense of spice this Christmas with our traditional spiced beef.



# Our Ready To Cook Veg Range

We have a wide range of convenient, ready to cook vegetables available in store from December 21<sup>st</sup>.

Choose from:

- Brussels sprouts and bacon lardons,
- Maple glazed carrots and parsnips,
- Creamy cauliflower and broccoli,
- Chunky roasting veg,
- Creamy potato gratin and lots more in store.



## The Perfect Accompaniment

Our traditional homemade bread stuffing and locally produced Caffrey's cranberry sauce are the ideal accompaniments for your turkey this Christmas.



## Homemade Desserts



To finish your festive feast we have some delicious homemade desserts for you. Our traditional Sherry Trifles and Banoffee Pies are freshly made in our kitchen.

Available in store from 23<sup>rd</sup> December.

# The Perfect Roast this Christmas



**Our Himalayan Salt Dry  
Ager Chamber**



**Salt-Aged Carvery  
Rib on the Bone**

Our quality Irish Salt Aged Prime Heifer Beef is matured for a minimum of 30 days in our Dry Ager Salt Chamber on the bone to ensure maximum flavour and tenderness. Boned and cut in store by our team of qualified butchers.

**A must for steak lovers.**

Unsure of what to  
buy the *meat lover*  
in your life?

*Available all year round, not just for Christmas!*

Why not choose a  
FURLONG'S FOOD HALL

**GIFT VOUCHER?**

Thank you for choosing to shop at Furlong's Food Hall this Christmas. Wishing all our customers and friends a very Happy Christmas & every good wish for the new year.

*From Paul, Karen & all the Team at Furlong's.*

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