

Pork & Game Pies

Our hand raised pies are renowned throughout Rutland and Leicestershire. The Game pies are made from mixed Game meat, with selected Pork in a hot water pastry. A real festive treat.

Pork Pies

Hand raised
1lb Pork Pie: **£5.95** each
Hand raised
2lb Pork Pie: **£9.95** each

Game Pies

Hand raised
1lb Gourmet Game Pie: **£5.95** each
Hand raised
2lb Gourmet Game Pie: **£9.95** each

Venison

Sourced locally from in and around The Vale of Belvoir, roaming free and grazing on untamed meadows, moorlands and woodlands. The Deer are usually Fallow and are all less than two years of age. Venison is low in both fat and cholesterol. It is a wonderfully, delicious, healthy alternative to other red meats.

Venison Haunch

Boneless rolled joint. All sizes: **£17.95** per kg
Steaks. Approx 200 - 250g: **£19.95** per kg

Venison Saddle

Boneless rolled joint. All sizes: **£19.95** per kg

Venison Loin

Boneless rolled joint. All sizes: **£19.95** per kg
Loin Steaks. Approx 200 - 250g: **£19.95** per kg

Venison Trimmed Rack

Fully trimmed. All sizes: **£29.95** per kg

Venison Striploin

Fully trimmed fillet: **£29.95** per kg

Venison Sausage

Venison sausage with herbs: **£9.95** per kg

Diced Venison

Fully trimmed, ideal for Casseroles or Pies
400g pack: **£4.95**
1kg pack: **£9.95**
2.5kg pack: **£22.95**



Christmas orders can be collected by prior arrangement on
Thursday 19th to Tuesday 24th December (upto 12.30pm)

Orders can be placed in person or via our freephone number.

0800 634 8382

You will speak directly to a member of our team.

All major credit/debit cards accepted.

Cavner's

NEIL CAVNER & SON SEAFOODS
~ ESTABLISHED 1879 ~

Freephone

0800 634 8382

20a Pate Road, Leicester Road Ind. Est., Melton Mowbray, Leicestershire. LE13 0RG

orders@cavners.co.uk

www.cavners.co.uk

Cavner's

~ ESTABLISHED 1879 ~



**Fresh Turkeys, Cockerels,
Venison, Game & Speciality Roasts**

Professionally prepared by our own Master Butcher.

Christmas 2024





Our Turkeys, (Bronze and White), and Cockerels arrive to the farm as one day old chicks. The birds are separated into Traditional and Free Range. Our Traditional birds are reared in light and airy barns, whilst our Free Range birds can roam the farms grass paddocks.

We aim to provide all our Turkeys and Cockerels with the best environment possible and ample time to grow naturally. Neither our Traditional or Free Range birds are fed growth enhancers or additives of any sort.

Turkeys

Our Turkeys are usually 22 weeks of age at finish, compared with 16 weeks elsewhere, when more intensive methods are used. The result is a fantastically flavoursome, moist bird that will make a memorable centre piece for your festive meal.

Traditional

Bronze or White

Up to 8kg **£12.00** per kg
8-12.5kg **£11.00** per kg
Easy-carve Turkey Crown
2-5kg **£22.50** per kg

Free Range

Bronze or White

Up to 8kg **£14.95** per kg
8-12.5kg **£13.95** per kg
Easy-carve Turkey Crown
2-5kg **£25.00** per kg

All birds are supplied oven ready with giblets.

Whole Boneless Turkeys

Choose your Turkey, (Traditional or Free Range), and our Master Butcher will bone and roll it. Available with or without stuffing.

These prices are in addition to the above prices.

Without stuffing **£10.00**
With stuffing **£14.95**

Cockerels

Our Cockerels are allowed to grow slowly at a natural pace and have a life span of approx 120 days, compared to the average supermarket chicken which is reared in approx 38 days. This slow rearing allows the birds to lay down fat, adding flavour and succulence when cooking. Cockerels are as a result far more flavoursome and moist than your average chicken and can reach an impressive 6.3kg in weight making them a superb centre piece for your festive meal.

Traditional

All Weights

3.6 - 6.3kg **£12.95** per kg

Free Range

All Weights

3.6 - 6.3kg **£14.95** per kg

Orders now being taken.

Some weights of Turkeys and Cockerels will be limited.

To avoid disappointment please order early.

A small deposit secures your order. See back page for details.

Speciality Boneless Roasts

Our speciality roasts are renowned throughout Rutland and Leicestershire. Using only the finest ingredients, each one is professionally prepared by our own Master Butcher.

A roast can be individually prepared to your own specifications or you can choose from our pre-selected list. Roasts can contain up to four different varieties of bird and numerous different stuffing mixes. They are easy to carve and completely boneless, a multi-bird roast is flavoursome and succulent and makes a stunning centre piece for your festive meal.

Pheasant Roast

Medium Roast wrapped in Bacon, with your choice of stuffing: **£6.95** each

Extra Large Roast wrapped in Bacon, with your choice of stuffing: **£12.00** each

Venison Roast

Medium select boneless Venison wrapped in Bacon, with Cranberry stuffing: **£6.95** each

Extra Large select boneless Venison wrapped in Bacon, with Cranberry stuffing: **£12.00** each

Pheasant & Partridge 2 Bird Roast

Medium Roast wrapped in Bacon, with your choice of stuffing: **£6.95** each

Extra Large Roast wrapped in Bacon, with your choice of stuffing: **£12.00** each

Chicken, Pheasant & Partridge 3 Bird Roast

Large Roast finished with Bacon, with your choice of stuffing: **£25.95** each

Turkey, Chicken & Pheasant 3 Bird Roast

Extra Large Roast finished with Streaky Bacon, with your choice of stuffing:
Price dependent on size and requirements.

Turkey, Chicken & Partridge 3 Bird Roast

Extra Large Roast finished with Streaky Bacon, with your choice of stuffing:
Price dependent on size and requirements.

Turkey, Chicken, Pheasant & Partridge 4 Bird Roast

Extra Large Roast finished with Streaky Bacon, with your choice of stuffing:
Price dependent on size and requirements.

All roasts are oven ready and are supplied with a pop-up cooking timer.

Our selection of stuffings are:

Sage & Onion, Mixed Fruit, Cranberry, Apricot, Stilton.

Gluten Free stuffings are available, please order in advance.

