



Back to Nature Turkey and Goose

farm-reared, hand-plucked and dressed at Shabden Park Farm

The perfect Christmas begins here



Back to Nature Farm Produce Guide to Christmas Poultry

Turkey £12.50/kg

Bronze

Bronze turkeys have a more robust taste with slightly darker meat than ordinary whites. The word refers to the colour of their feathers.

Prick and spread the breast with butter, herbs and streaky bacon before roasting, and if stuffing, loosen the skin flap over the breast to push stuffing over as much meat as possible. For succulent results use sausagemeat in your stuffing mix.

Weight kg	Weight lbs	Serves
5	11	10
6	13	12
7	15	14
8	18	16
9	20	18
10	22	20

Weights include giblets (Approx. conversions)

Goose £12.95/kg



Goose is rich, darker meat than turkey, with shallower breast and more leg meat.

Stuff roughly-chopped apples, pears and lemon into the cavity and prick skin all over to allow fat to run off and the skin to crisp. Pour off the goose fat during cooking into clean jars which keep well in the fridge for months of perfect roast potatoes. When carving, don't miss all the meat behind the legs and underneath the bird!

Weight kg	Weight lbs	Serves
4.5	10	4-5
5	11	5-6
5.5	12	6-7
6	13	7-8
6.5	14	8-9
7	15	10

Weights include giblets (Approx. conversions)

Turkey Breast £12.95/kg

For smaller families, couples, or just for ease of carving, we sell boneless, rolled turkey breast, wrapped in streaky bacon and ready-stuffed with our home-made sausagemeat stuffing, if you prefer.

A whole, stuffed and wrapped turkey breast weighs approximately 3kg and would serve around 10 adults, but we cut to size and we prepare your order to the number of portions you require.

Duck £8.95/kg

Duck is an even richer meat than goose but is a good choice for a couple who don't want to have to deal with leftovers.

Ducks weigh approximately 2.5kg and serve 2-3 adults.

Duck should be pricked all over to allow the fat to run off and the skin to crisp. You can keep duck fat as goose fat above.

A fruity sauce, and stuffing made with dried fruits and apricots complements the meat.



Deposit required to secure your order.

