

THE
GG
CHRISTMAS 2018



*All the ingredients you need to
make Christmas magical*



Order by Friday 14th December

Order by Friday 14th December to make Christmas magical!

It's the most wonderful time of year on the farm and we've got all the ingredients you need to make Christmas magical.

As always, we select and source the very best local produce for every occasion. From the finest cheeses and party snacks, to decadent desserts and expertly butchered meat for the main event; we have it all.

Simply browse the great range of products available in our festive order form or speak to our resident experts for advice on how to make this your best Christmas yet.

We are open again between Christmas and New Year so we can help you keep the magic alive for the whole festive season!

HOW TO ORDER

Simply complete this form by entering the number of each item you'd like to order in the quantity box and complete your details.

Then deliver your form to The Gog Farm Shop where you can speak to our friendly team if you need any advice; they're experts when it comes to Christmas!

Alternatively you can;

Call us on **01223 248 352** to place your order over the phone.

Download and edit the PDF order form from www.thegog.com/christmas

Email your order to **christmas@thegog.com**
Please include the item #, quantity and your FULL contact details.

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We will confirm your order once it has been processed, but please bear with us as this may take a few days at this busy time of year!

CHRISTMAS COLLECTION TIMES

Once your order has been confirmed you can sit back and relax. There's no need to contact us, just collect from the farm at your convenience on one of the following days:

Saturday 22nd December: 9am–6pm

Sunday 23rd December: 8am–8pm

Monday 24th December: 8am–2pm

NEW YEAR COLLECTION TIMES

For full details and order form, please see the inside back cover (p.15).

Saturday 29th December: 9am–4pm

Sunday 30th December: 9am–4pm

Monday 31st December: 9am–1pm

SERVINGS & WEIGHTS

Trying to work out how much meat to order? We recommend:

500g per person on bone-in poultry

250g per person on boneless meats.

Prefer pounds to kilos?

1kg = 2.2lbs and 1lb=0.45kg

Our skilled team try their best to match weight requests as accurately as possible but please be aware of natural variation in livestock.

Prices correct at time of going to press, but may be subject to change.



BEEF

Specially selected at this time of year, our expert Butchers look for good marbling and a natural layer of fat covering. This gives increased tenderness and much, much more flavour!

#	PRODUCT	WEIGHT	SERVES	PRICE	QTY
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DRY-AGED TOPSIDE – A lean joint that produces excellent flavour. Ideal for roasting or for slicing (either hot or cold) — so that's Boxing Day sorted!

001	Beef: Dry-aged Topside	1-1.5kg	4-6	£15-£23	
002	Beef: Dry-aged Topside	1.5-2kg	6-8	£23-£30	
003	Beef: Dry-aged Topside	2-2.5kg	8-10	£30-£38	
004	Beef: Dry-aged Topside	2.5-3kg	10-12	£38-£45	
005	Beef: Dry-aged Topside	3-3.5kg	12-14	£45-£53	
006	Beef: Dry-aged Topside	3.5-4kg	14-16	£53-£60	
007	Beef: Dry-aged Topside	4-4.5kg	16-18	£60-£68	
008	Beef: Dry-aged Topside	4.5-5kg	18-20	£68-£75	
009	Beef: Dry-aged Topside	5-6kg	20-24	£75-90	

DRY-AGED ROLLED RUMP – Less well known than sirloin but it's deep flavour and dense texture makes it a Gog favourite. Try it and we guarantee it'll become a family favourite too. Highly recommended!

001	Beef: Dry-aged Rump	1-1.5kg	4-6	£22-33	
002	Beef: Dry-aged Rump	1.5-2kg	6-8	£33-44	
003	Beef: Dry-aged Rump	2-2.5kg	8-10	£44-55	
004	Beef: Dry-aged Rump	2.5-3kg	10-12	£55-66	
005	Beef: Dry-aged Rump	3-3.5kg	12-14	£66-77	
006	Beef: Dry-aged Rump	3.5-4kg	14-16	£77-88	
007	Beef: Dry-aged Rump	4-5kg	16-20	£88-99	

ROLLED RIB EYE – The perfect choice for a medium roasted beef joint. It's well marbled and absolutely bursting with flavour!

017	Beef: Rolled Rib Eye	1-1.5kg	4-6	£35-52	
018	Beef: Rolled Rib Eye	1.5-2kg	6-8	£52-70	
019	Beef: Rolled Rib Eye	2-2.5kg	8-10	£70-88	

Beef: Rolled Rib Eye continued →

020	Beef: Rolled Rib Eye	2.5-3kg	10-12	£88-105	
021	Beef: Rolled Rib Eye	3-3.5kg	12-14	£105-123	
022	Beef: Rolled Rib Eye	3.5-4kg	14-16	£123-144	
023	Beef: Rolled Rib Eye	4-5kg	16-20	£144-176	

DRY-AGED ROLLED SIRLOIN – The champion of all roasting joints, sirloin cuts perfectly and the marbling is consistently excellent whatever size you choose.

024	Beef: Dry-aged Rolled Sirloin	1-1.5kg	4-6	£35-52	
025	Beef: Dry-aged Rolled Sirloin	1.5-2kg	6-8	£52-70	
026	Beef: Dry-aged Rolled Sirloin	2-2.5kg	8-10	£70-88	
027	Beef: Dry-aged Rolled Sirloin	2.5-3kg	10-12	£88-105	
028	Beef: Dry-aged Rolled Sirloin	3-3.5kg	12-14	£105-123	
029	Beef: Dry-aged Rolled Sirloin	3.5-4kg	14-16	£123-144	
030	Beef: Dry-aged Rolled Sirloin	4-5kg	16-20	£144-176	

FILLET – The finest, leanest and most tender cut of all. This beautiful cut of beef has been aged for extra flavour. Serve splendid steaks or use to make a classic Christmas Beef Wellington.

031	Beef Fillet	1-1.5kg	3-5	£53-81	
032	Beef Fillet	1.5-2kg	5-7	£81-107	
033	Beef Fillet	2-3kg	7-10	£107-157	
034	Beef Fillet	3kg	10	£157	

DRY-AGED FORE RIB – Impress your guests with a fabulous table centrepiece. Listed in the Great Taste Awards Top 50 Foods, our Fore Ribs are a guaranteed crowd pleaser.

035	Beef: Dry-aged Fore Rib	1-1.5kg	4-6	£36-48	
036	Beef: Dry-aged Fore Rib	2-2.5kg	6-8	£48-60	
037	Beef: Dry-aged Fore Rib	2.5-3kg	8-10	£60-72	
038	Beef: Dry-aged Fore Rib	3-3.5kg	10-12	£72-84	
039	Beef: Dry-aged Fore Rib	3.5-4kg	12-14	£84-96	
040	Beef: Dry-aged Fore Rib	4-5kg	14-16	£96-121	
041	Beef: Dry-aged Fore Rib	5-6kg	16-20	£121-145	

PORK

Our pork is carefully selected by our experienced Butchery team. Outdoor reared on high-welfare farms in Suffolk, it's sure to produce mouth watering flavour and superb crackling!

#	PRODUCT	WEIGHT	SERVES	PRICE	QTY
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LOIN: BONED & ROLLED – The 'sirloin' of pork! Trimmed and hand-tied, it's lean and juicy with the perfect skin for crackling.

042	Pork Loin: bonned & rolled	1-1.5kg	4-6	£14-21	
043	Pork Loin: bonned & rolled	1.5-2kg	6-8	£21-28	
044	Pork Loin: bonned & rolled	2-2.5kg	8-10	£28-35	
045	Pork Loin: bonned & rolled	2.5-3kg	10-12	£35-42	
046	Pork Loin: bonned & rolled	3-3.5kg	12-14	£42-49	
047	Pork Loin: bonned & rolled	3.5-4kg	14-16	£49-56	

LOIN ON THE BONE – On the bone means even more flavour! It's one of our Butchers' favourite roasting joints!

048	Pork Loin: on the bone	1-1.5kg	3-5	£11-17	
049	Pork Loin: on the bone	1.5-2kg	5-7	£17-22	
050	Pork Loin: on the bone	2-2.5kg	7-9	£22-28	
051	Pork Loin: on the bone	2.5-3kg	9-11	£28-33	
052	Pork Loin: on the bone	3-3.5kg	11-13	£33-39	
053	Pork Loin: on the bone	3.5-4kg	13-15	£39-44	

LEG: BONED & ROLLED – A lean roast that's ready for the oven and easy to carve. A good layer of fat and fantastic skin for crackling.

054	Pork Leg: boned & rolled	2-2.5kg	8-10	£20-25	
055	Pork Leg: boned & rolled	2.5-3kg	10-12	£25-30	
056	Pork Leg: boned & rolled	3-3.5kg	12-14	£30-35	
057	Pork Leg: boned & rolled	3.5-4kg	14-16	£35-40	
058	Pork Leg: boned & rolled	4-4.5kg	16-18	£40-45	
059	Pork Leg: boned & rolled	4.5-5kg	18-20	£45-50	
060	Pork Leg: boned & rolled	5-5.5kg	20-22	£50-55	
061	Pork Leg: boned & rolled	5.5-6kg	22-24	£55-60	

Pork Leg: boned & rolled continued →

062	Pork Leg: boned & rolled	6-6.5kg	24-26	£60-65	
063	Pork Leg: boned & rolled	6.5-7kg	26-28	£65-70	

ROLLED SHOULDER – More marbling than the leg so it won't dry out when cooking. Prepare as a carving roast or cook low and slow to produce glorious pulled pork. Highly recommended!

064	Pork: Rolled Shoulder	1-1.5kg	4-6	£10-15	
065	Pork: Rolled Shoulder	1.5-2kg	6-8	£15-20	
066	Pork: Rolled Shoulder	2-2.5kg	8-10	£20-25	
067	Pork: Rolled Shoulder	2.5-3kg	10-12	£25-30	
068	Pork: Rolled Shoulder	3-3.5kg	12-14	£30-35	
069	Pork: Rolled Shoulder	3.5-4kg	14-16	£35-40	
070	Pork: Rolled Shoulder	4-5kg	16-20	£40-50	

BELLY – A melt in the mouth option for Boxing Day or New Year! Our pork belly has a fabulous balance of meat and fat so it's sure to have a tremendous flavour which will please the whole family.

071	Pork Belly	1-1.5kg	4-6	£9-14	
072	Pork Belly	1.5-2kg	6-8	£14-18	
073	Pork Belly	2-2.5kg	8-10	£18-23	
074	Pork Belly	2.5-3kg	10-12	£23-27	

GOG-COOKED HAMS

Our Butchers cook and hand prepare all of the hams right here on the farm and they take great pride in the fantastic flavours. Can't decide? Try a taste in the Delicatessen.

#	PRODUCT	WEIGHT	SERVES	PRICE	QTY
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TRADITIONAL GOG MAGOG UNSMOKED HAM – Cooked to perfection, our unsmoked ham will take pride of place on any Christmas buffet table.

075	Traditional Unsmoked Ham	1-1.5kg	–	£22-35	
076	Traditional Unsmoked Ham	1.5-2kg	–	£35-46	
077	Traditional Unsmoked Ham	2-2.5kg	–	£46-58	
078	Traditional Unsmoked Ham	2.5-3kg	–	£58-69	

TRADITIONAL GOG MAGOG SMOKED HAM – The ultimate smoked ham. It's flavour is distinctive and delectable!

079	Traditional Smoked Ham	1-1.5kg	–	£22-35	
080	Traditional Smoked Ham	1.5-2kg	–	£35-46	
081	Traditional Smoked Ham	2-2.5kg	–	£46-58	
082	Traditional Smoked Ham	2.5-3kg	–	£58-69	

BLACK HAM – Award winning & cured in molasses and porter. So tender & full of flavour.
(Limited availability)

083	Black Ham	1-1.5kg	–	£28-42	
084	Black Ham	1.5-2kg	–	£42-56	
085	Black Ham	2-2.5kg	–	£56-70	
086	Black Ham	2.5-3kg	–	£70-84	

MARMALADE-GLAZED HAM – Beautifully tender with a sweet orange glaze and an incredibly rich taste. This 2018 Great Taste award winning ham is perfect for any festive spread.

087	Marmalade-glazed Ham	1-1.5kg	–	£26-39	
088	Marmalade-glazed Ham	1.5-2kg	–	£39-52	
089	Marmalade-glazed Ham	2-2.5kg	–	£52-65	
090	Marmalade-glazed Ham	2.5-3kg	–	£65-78	

GAMMONS (UNCOOKED)

Our Christmas gammon is home-cured and ready to be cooked by you to your favourite recipe.

#	PRODUCT	WEIGHT	SERVES	PRICE	QTY
091	Smoked Gammon	1.5-2kg	6-8	£21-28	
092	Smoked Gammon	2-2.5kg	8-10	£28-35	
093	Smoked Gammon	2.5-3kg	10-12	£35-42	
094	Smoked Gammon	3-3.5kg	12-14	£42-49	
095	Smoked Gammon	3.5-4kg	14-16	£49-56	
096	Unsmoked Gammon	1.5-2kg	6-8	£21-28	
097	Unsmoked Gammon	2-2.5kg	8-10	£28-35	
098	Unsmoked Gammon	2.5-3kg	10-12	£35-42	
099	Unsmoked Gammon	3-3.5kg	12-14	£42-49	
100	Unsmoked Gammon	3.5-4kg	14-16	£49-56	

BACON

Dry cured and free range, our flavoursome streaky bacon (from Norfolk) crisps up just like proper bacon should. Treat the family on Christmas morning or wrap around our succulent sausages to make your own pigs in blankets.

#	PRODUCT	WEIGHT	SERVES	PRICE	QTY
101	Smoked Back Bacon	500g	–	£8.38	
102	Unsmoked Back Bacon	500g	–	£8.38	
103	Smoked Streaky Bacon	250g	–	£3.10	
104	Unsmoked Streaky Bacon	250g	–	£3.10	

SAUSAGES, SAUSAGEMENT & STUFFING

Our exclusive range of sausages and sausagements are made from a secret recipe handed down through generations of the Bradford family. Containing only the best cuts of pork, they are still handmade and handtied by our very own Butchers to make the perfect trimmings for any Christmas spread.

#	PRODUCT	WEIGHT	SERVES	PRICE	QTY
105	Traditional Pork Sausages x8	500g	–	£4.89	
106	Three Herb Pork Sausages x8	500g	–	£4.89	
108	Traditional Pork Chipolatas x14	500g	–	£4.89	
110	Cocktail Sausages x28	500g	–	£6.19	
111	Traditional Pork Sausagement	500g	–	£4.69	
112	Three Herb Pork Sausagement	500g	–	£4.69	
113	Christmas Stuffing - Pork, Apricot, Peach & Prune	500g	–	£4.89	
114	Free from Gluten Pork Sausages x8	500g	–	£4.89	
115	Free from Gluten Pork Chipolatas x14	500g	–	£4.89	
116	Free from Gluten Pork Sausagement	500g	–	£5.89	
167	Mum's Bite-size Sausage Rolls x14	750g	–	£10.99	

KELLYBRONZE TURKEYS

The exceptional flavour and tender texture of award winning KellyBronze turkeys simply cannot be matched. The birds are fed on a natural diet and reared with passion and care. Recommended by Jamie Oliver, Delia Smith, Michel Roux Jr., Nigella Lawson, Brian Turner, Henrietta Green and the list goes on...

#	PRODUCT	WEIGHT	SERVES	PRICE	QTY
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THE WHOLE BIRD – Indulge in a whole KellyBronze: the most luxurious, rich & succulent meat with skin. Includes a thermometer and stock pack (giblets) for the most incredible tasting gravy!

126	Whole Free-range KB Turkey	4kg	8-10	£73	
127	Whole Free-range KB Turkey	5kg	10-12	£80	
128	Whole Free-range KB Turkey	6kg	12-14	£94	
129	Whole Free-range KB Turkey	7kg	14-16	£101	
130	Whole Free-range KB Turkey	8kg	16-18	£105	
131	Whole Free-range KB Turkey	9kg	18-20	£117	
132	Whole Free-range KB Turkey	10kg	20-22	£127	
301	Whole Free-range KB Turkey	11kg	22-24	£139	

TURKEY CROWN – The turkey crown is the whole KellyBronze bird except the legs and wing tips. Choose this if you prefer light meat to dark. Also Includes a thermometer and stock pack (giblets) for fantastic gravy!

133	Free-range KB Turkey Crown	3-4kg	6-8	£61	
134	Free-range KB Turkey Crown	5-6kg	10-12	£96	

TURKEY BREAST JOINT – A whole breast without any bone, skin on, 100% pure succulent KellyBronze Turkey. Includes a thermometer to assist perfect cooking.

135	Free-range KB Turkey Breast Joint	Max 1.5kg	4-5	£23	
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STUFFED BREAST ROAST – Succulent KellyBronze breast, stuffed with Chestnut & Cranberry stuffing. Includes a thermometer. Amazing & simple!

135	Stuffed KB Turkey Breast Roast	Max 1.5kg	4-5	£25	
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LAMB

From farms in the Yorkshire Dales and Suffolk, the flavour of our outdoor reared lamb frankly cannot be surpassed. Fabulous on Boxing Day or at New Year!

#	PRODUCT	WEIGHT	SERVES	PRICE	QTY
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LEG ON THE BONE – The bone intensifies the flavour and causes the meat to develop a sweeter taste. A very popular roasting joint, a leg on the bone will not disappoint.

117	Lamb: Half leg on the bone	1-1.5kg	3-5	£17-26	
118	Lamb: Half leg on the bone	1.5-2kg	5-7	£26-34	
119	Lamb: Whole leg on the bone	2kg+	7+	£34+	

LEG OFF THE BONE – So easy to cook then carve. Incredible when served slightly pink.

120	Lamb: Half leg off the bone	1-1.5kg	4-6	£22-33	
121	Lamb: Half leg off the bone	1.5-2kg	6-8	£33-44	
122	Lamb: Whole leg off the bone	2kg+	8+	£44+	

SHOULDER ON THE BONE – Best slow cooked, just season then pop in the oven for a simple, yet sweet roast.

123	Lamb: Half Shoulder on the bone	1-1.5kg	3-5	£9-14	
124	Lamb: Half Shoulder on the bone	1.5-2kg	5-7	£14-18	
125	Lamb: Whole Shoulder on the bone	2kg+	7+	£18+	

CHICKEN & COCKERELS

Our slow-reared chickens and cockerels from high-welfare farms taste incredibly succulent, just like these birds should.

#	PRODUCT	WEIGHT	SERVES	PRICE	QTY
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136	Whole Chicken	1-2kg	3-4	£15-20	
137	Whole Chicken	2-2.5kg	4-5	£20-25	
138	Whole Chicken	2.5-3kg+	5-6	£25-33	
139	Whole Chicken	3-3.5kg	6-7	£33-38	
140	Whole Chicken	3.5-4kg	7-8	£38-44	
141	Whole Chicken	4.5kg	8-10	£44-55	

GEESE

A wonderfully tasty alternative to turkey, if you've not tried goose before, our locally raised geese are definitely worth a go. Remember to save the fat for the most fantastic roast potatoes!

#	PRODUCT	WEIGHT	SERVES	PRICE	QTY
142	Free-range Whole Goose	4-5kg	5-7	£61-77	
143	Free-range Whole Goose	5-6kg	7-9	£77-92	

DUCKS

Our ducks come from farms in East Anglia and their flavour is second to none. Perfect for serving smaller parties or to accompany a tasty joint of beef.

#	PRODUCT	WEIGHT	SERVES	PRICE	QTY
144	Whole Duck	1.5-2.5kg	5-7	£18-30	

GAME

An exciting and luxurious change at Christmas time, game also works well for New Year feasts. Winter is the time to indulge in fresh & tender, wild reared meat with full and rich flavours. Sourced from local estates.

#	PRODUCT	WEIGHT	SERVES	PRICE	QTY
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VENISON HAUNCH – A tasty roast or perfect for slow cooking, venison haunch has such a rich flavour.

145	Venison Haunch	1-1.5kg	4-6	£24-36	
146	Venison Haunch	1.5-2kg	6-8	£36-48	
147	Venison Haunch	2-2.5kg	8-10	£48-60	
148	Venison Haunch	2.5-3kg	10-12	£60-72	

VENISON LOIN – Venison loin is fit for a king! Impress guests at a festive dinner party with this showpiece.

149	Venison Loin	1-1.5kg	4-6	£52-79	
150	Venison Loin	1.5-2kg	6-8	£79-105	

PHEASANT – A tasty pheasant makes a welcome change to turkey after Christmas!

151	Brace of Pheasant (2 Pheasants)	–	2-4	£12	
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PARTRIDGE – The soft game flavour of partridge is truly sensational. Christmas perfection!

152	Brace of Partridge (2 Partridges)	–	2	£12	
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SMOKED SALMON

Award winning salmon from the cold, clear waters of the Angus Coast and traditionally smoked by Pinney's of Orford, Suffolk. Pair with free range eggs from our Delicatessen and treat the family to a glorious breakfast on Christmas morning.

#	PRODUCT	WEIGHT	SERVES	PRICE	QTY
153	Whole side: hand sliced & laid back	900g	10-15	£35	

CLASSIC FAMILY MEALS

As one of the largest retailers of these fantastic 'COOK' meals, we've selected our favourite wholesome and hearty dishes for serving family and friends. Stock up for those days in between – even good cooks deserve a break!

#	PRODUCT	WEIGHT	SERVES	PRICE	QTY
154	Classic Fish Pie	1.56kg	4	£17.50	
155	Chicken, Ham & Leek Pie	1.5kg	6	£24	
156	Steak, Mushroom & Merlot Pie	1.6kg	6	£32	
157	Lasagne al Forno (Traditional Beef)	1.5kg	4	£15.50	
158	Roasted Vegetable Lasagne (v)	1.42kg	4	£15.50	
159	Beef Bourguignon	1.16kg	4	£17.95	
160	Venison Casserole	1.28kg	4	£24	

CANAPÉS

Delicious boxes of 12 Canapés from our friends at COOK. Allow 4 per person.

#	PRODUCT	WEIGHT	SERVES	PRICE	QTY
304	Little Salmon Wellingtons	185g	12	£7.50	
305	Goat's Cheese & Pesto Whirls (v)	160g	12	£7.50	
306	Duck & Hoisin Puffs	160g	12	£7.50	

DESSERTS

These award winning puds are prepared by hand on Liz Dove's farm in Somerset.

#	PRODUCT	WEIGHT	SERVES	PRICE	QTY
169	Raspberry Pavlova	800g	8-10	£13	
170	Lemon Cheesecake	1.275kg	10	£15	
171	Sticky Toffee Pudding	880g	6	£7	
172	Salted Caramel, Chocolate & Honeycomb Cheesecake	1.255kg	10	£15	
173	Chocolate Truffle Torte	1.275kg	12	£15	
174	Chocolate Roulade	750g	8-10	£13	
175	Glazed Apple Tart	900g	10	£15	

CHEESE & CHEESEBOARD SELECTIONS

Our expert cheesemongers have hand picked the finest selection for you.

#	PRODUCT	WEIGHT	SERVES	PRICE	QTY
NEAL'S YARD DAIRY CHEESE BOARDS					
309	The Classic Selection Ragstone Goat's Cheese (170g), Tunworth (250g), Stichelton (400g), Cornish Yarg (400g)	1.2kg	12-14	£45	
310	The Traditional English Selection Colston Bassett (400g), Montgomery's Cheddar (400g), Baron Bigod (400g)	1.2kg	12-14	£38	

MONS CHEESEMONGERS CHEESE BOARD

311	The French Selection Saint Felicien (150g), Comte (280g), Selles Sur Cher Goat's Cheese (110g) Fourme D'Ambert Blue Cheese (280g) Langres (200g)	1kg	8-10	£43	
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VACHERIN MONT D'OR – Rich, earthy and sweet, it's delicious at room temperature or baked in the oven. Bring the ski slopes of the Alps to your festive table!

312	Vacherin Mont D'Or	500g	6-8	£12.99	
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BARON BIGOD (BRIE-STYLE) – A raw cow's milk cheese both like and unlike a traditional Brie de Meaux: with a character all of its own. Made in Bungay, Suffolk.

313	1/2 Baron Bigod	1.3kg	12-14	£55	
314	1/4 Baron Bigod	650g	8-10	£27.50	

COLSTON BASSETT STILTON – One of Britain's best known cheeses, this Colston Bassett Stilton is made to a specific recipe for Neal's Yard Dairy. With an ideal balance of fruity blue veins and creamy paste.

315	1/2 Colston Bassett	4.1kg	40-50	£100	
316	1/4 Colston Bassett	2.05kg	20-25	£50	

VACHERIN MONT D'OR – A semi-soft sheep's milk cheese; the paste is unctuous and oozing beneath a delicate rind. Made in Berkshire. (v)

317	Whole Wigmore (v)	1kg	10-12	£54	
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EXTRAORDINARY EXTRAS

Add that extra special touch with the addition of some of these exceptional accompaniments. They'll make every dish extra-delish!

#	PRODUCT	WEIGHT	SERVES	PRICE	QTY
161	Tracklements Cranberry Sauce	250g	–	£3.75	
162	Tracklements Strong Horseradish	140g	–	£2.70	
163	Tracklements Mint Jelly	250g	–	£3.15	
164	Tracklements Redcurrant Jelly	250g	–	£3.15	
165	Tracklements Apple Sauce with Brandy	210g	4	£3.75	
166	Tracklements Dijon Mustard	140g	–	£2.20	
303	Giant Pork Pies/Orchard Pork Pie (with apple)	1lb	8-10	£14.50	

YOUR DETAILS

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Please complete in full using BLOCK CAPITALS so we can contact you to confirm your order.

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Title:

First name:

Last name:

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Please tick if you want to receive the latest news and offers from The Gog.
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We'd like to take this opportunity to thank you, our valued customers, for your support throughout 2018 and we wish you all the most magical Christmas and prosperous New Year – The Bradford Family & all at The Gog

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