

Christmas at Essington Farm

Following the lockdown at the start of the year, the second half of 2021 has seen us able to return to a more recognisable way of life. Although not exactly as we were before we have been able to reopen our restaurant and PYO and have enjoyed seeing you all back again eating in our restaurant and picking our fruit.

As Christmas approaches and we look back on the past year, now might be the right time to reflect on the changes we can all make in the wake of the pandemic. Buying food ethically and with consideration is an easy choice we can all make. The provenance and production methods of the food that we eat, along with how and where we buy it is more important than ever. Buying locally produced, seasonal produce is an easy way to support the local economy and help the environment. In a world of global pandemics, environmental concerns and climate change it seems crazy that we are still opting to consume imported food with a high carbon footprint and with a lack of understanding of the production methods. Making informed decisions on the food we buy based on sustainability, animal welfare, production methods and the environment is an easy thing we can all do that could have a big impact on the world in which we live.

A good example of this is choosing to consume high welfare, extensively-reared meat rather than intensively-reared, grain fed meat. Extensive grass based systems maintain soil fertility, restore ecosystems and provide a vital source of carbon storage. These extensive systems are also generally better for animal welfare with less reliance on antibiotics than intensive systems. Here at Essington Farm we are proud to adopt these principles when rearing our free range pigs and Hereford cattle. We also believe it makes for a better tasting product too! We hope you appreciate the difference this Christmas.

Christmas Opening Hours	4	Turkey & Poultry	10–11
Christmas Trees	5	Fresh Vegetables	12–13
Award-Winning Butchery	6–7	Let's Get the Party Started	14
Pedigree Hereford Beef	7	Essington Free-Range Ham	15
Free-Range Pork	8–9	Christmas Pork Pies	16–17

We hope that this Christmas will offer you all a chance to catch up with friends and family and we hope that this booklet will be able to give you lots of inspiration when entertaining at Christmas.

Keep an eye out for Christmas gift ideas in our “Hampers and Gifts” section. We also have some lovely speciality pies - ideal for Christmas.

New for this year is our great vegetables special offer – 10% off vegetables when you buy your Christmas turkey or rib of beef! (Loyalty card holders only).

Wishing you all a very merry Christmas

The Simkin Family

Desserts	18	Breakfast	24
Mince Pies and Homemade Bread	19	Christmas Afternoon Tea	25
Our Holiday Cheeseboard	20–21	Christmas Evening Meal	26–27
Bespoke Hampers	22	Breakfast & Supper with Santa	28–29
Christmas Party	23	Christmas Recipes	30–33

Christmas Opening Hours

Farm Shop

Wednesday 22nd December	6am-5pm
Thursday 23rd December	6am-5pm
Friday 24th December	6am-3pm
Saturday 25th December	Closed
Sunday 26th December	Closed
Monday 27th December	Closed
Tuesday 28th December	9am-5pm
Wednesday 29th December	9am-5pm
Thursday 30th December	9am-5pm
Friday 31st December	9am-3pm
Saturday 1st January	Closed
Sunday 2nd January	9am-5pm as normal

Tearoom

Wednesday 22nd December	7am-4:30pm
Thursday 23rd December	7am-4:30pm
Friday 24th December	7am-2:30pm
Saturday 25th December	Closed
Sunday 26th December	Closed
Monday 27th December	Closed
Tuesday 28th December	9am-4:30pm
Wednesday 29th December	9am-4:30pm
Thursday 30th December	9am-4:30pm
Friday 31st December	9am-2:30pm
Saturday 1st January	Closed
Sunday 2nd January	9am-4:30pm as normal

Christmas Trees

Find your perfect tree

Christmas doesn't start until the Christmas tree is up!

Being able to choose your own Christmas tree is such a special experience to share with your loved ones. We have a range of classic Christmas trees available in a few different varieties, so you'll absolutely be able to find the perfect tree to enjoy all Christmas long.

Alongside our great range of Christmas trees, we have special stands and buckets available to buy too. These will help make your tree last longer and look its best throughout the Christmas period. Trees are just like flowers and will keep fresher for longer if you keep them in water. We can also net your tree to help you get it home safely.

Award-winning Butchery



French Trimmed
Rib of Beef

About Our Butchery

The part of the day that everyone looks forward to, without a doubt, is Christmas dinner! Whether you're sticking to a traditional Christmas meal, or wanting to try something different this year, look no further than Essington Farm butchery counter! We offer a wonderful selection of high quality meat to make your festive celebrations extra special. Our award-winning butchery counter will be sure to satisfy your family and friends' taste buds.



Our talented butchers work hard throughout the whole of December to ensure your Christmas meats are ready. We pride ourselves on excellent service and great tasting produce, and our dedication to high quality meat we were the winners of the Farm Shop category at Butcher's Shop of the Year 2019 awards.

To order, please phone 01902 735 724 and ask to speak to the butchers. They will be more than happy to answer any queries and take any orders.

We do have limited availability on some items so please order now to avoid disappointment. Order by 1st December and receive a voucher for 10% off a purchase over £50 in January 2021.

Want a change from turkey this year?

Why not choose our home reared, free range pork or our own grass fed beef to be your centrepiece this year.

Pedigree Hereford Beef

We always aim for exceptional quality so this is why we aim to mature all our beef for at least 28 days, resulting in great quality and tender beef. We have our incredible French Trimmed ribs, whole fillets and Beef Wellingtons which would make any Christmas dinner stand out.

Choosing grass fed beef is not only a great for yourself as it is a great source of omega-3 and linoleic acid, it also helps the environment! It promotes good soil condition, which leads to increased levels of biodiversity and allows the grassland to act as a great source of carbon storage.

Free-Range Pork

We have our very own free range pork, sausage and bacon available on our butchers counter too. Our pork is reared on the farm, butchered and cured all within our farm shop, making it a top quality, traceable product.

We will have plenty of stock at Christmas so there's no need to order our pork in advance; we will be more than happy to serve you at the counter with your requirements for the Christmas period.



We can't forget about pigs in blankets!

A Christmas must have! Our homemade pigs in blankets and chipolatas will be available from our butchery counter, as well as gluten-free pigs in blankets.

Boneless Pork Shoulder Joint with Crackling





Boneless Rolled Turkey Joint with home cured free range Bacon & Stuffing

Turkey and Poultry

If you're sticking with a traditional Christmas dinner this year, and opting for a whole turkey, then why not also choose a locally reared turkey! It's not only great for the environment with low food miles, but it also gives an excellent taste.

Our traditional whole Staffordshire turkeys are reared locally by the Nichols family on their farm in Shugborough. We also have free-range bronze turkeys from award-winning Worcestershire farmer Robert Caldecott.

For something a bit different, we offer other poultry such as duck, Packington free-range cockerels, and Gressingham geese as a luxurious alternative for the festive season.

Rolled Turkey Joints

If you're cooking for a smaller group and want an easy meat to cook serve this Christmas, look no further than our boneless turkey joints. They are no hassle to prepare — they leave no waste, they are easy to carve, and our butchers will even provide the cooking times needed for your particular sized joint. These joints are available with or without stuffing.

Stuffed joints are made with our own homemade, natural ingredient stuffing (gluten-free stuffing is available), dressed with home cured, free range bacon and placed in a Nalophan cooking bag ready for you to pop in the oven.

Christmas Poultry Offer

Order your Christmas poultry from Essington Farm and on collection you will receive a voucher for 10% off a purchase over £50 in January 2022.

Fresh Vegetables



At Christmas, vegetables are just as important as the meat, so why not buy fresh! Here at Essington Farm we always like to support local as much as we can. We pride ourselves on providing and growing fresh vegetables. Fresh vegetables last better, and for longer, which always helps over the holidays when you want to enjoy all your left overs over the following days after Christmas! We are dedicated to provide fresh and great quality food for all our customers, where you can taste the difference! We have fresh vegetable stock every day in our farm shop including local Staffordshire potatoes, and our own sprouts too which taste sweet and nutty.

Veg Offer

We appreciate our loyalty card customers who have continued to support us, so to show our appreciation we are offering 10% off veg when you buy your Christmas turkey or rib of beef!

Brussel Sprouts with Bacon & Chestnuts

Ingredients

- 1¼kg Brussels sprouts, trimmed (or if buying pre-trimmed, buy 1 kg)
- 6 rashers smoked streaky bacon, cut into bite-sized pieces (or use more, if you like)
- 200g chestnuts
- 50g butter

Method

- i. Bring a large pan of salted water to the boil, then tip in 1¼ kg trimmed Brussels sprouts. Once back to the boil, cook for 5 mins. Drain, run under the cold tap until cold, then drain again.
- ii. Heat a large frying pan, add 6 rashers smoked streaky bacon, cut into bite-sized pieces, and gently fry for 10 mins until crisp and golden.
- iii. Tip out of the pan, leaving the fat behind, then add 200g chestnuts and fry over a high heat for about 5 mins until tinged. Tip out of the pan.
- iv. Add the Brussels sprouts to the pan with a splash of water, then cover and finish cooking over a medium heat for about 5 mins, stirring now and again, until just tender.
- v. Uncover, turn up the heat, then add most of the 50g butter and sauté the sprouts for 2 mins more.
- vi. Tip in the bacon and chestnuts, season generously with salt and pepper, then serve with the last knob of butter on top.



Let's get the
party started...



At Essington Farm we have your celebrations covered, so you can avoid the big rush and have stress free party planning! Having great quality food is a must for Christmas and New Year's, we have a wide selection available for you all including: Christmas puddings, pork pies, sausage rolls, quiches, mince pies, scotch eggs and much more.



Essington Free-Range Ham

Is a cooked ham going to be your centre piece this year? We've got you covered!

Our freshly cooked hams use our best home-cured, free-range leg of pork, which will leave your guests praising your dinner all night long.

Your ham your way, you can choose whether you would like your baked ham with honey & mustard, or something different such as cracked black pepper or pineapple.



Christmas Pork Pies

Our award-winning hand raised pork pies are perfect for a main or even a gift! When you're wanting a break from cooking Christmas dinner why not tuck into one of our delicious pies, which are made from our very own pork from our free-range pigs. We have 1lb Pork Pies and 3lb Gala and Round slicing pies!



Pork Pies (One Pound)

- Plain
- Stilton
- Cranberry
- Black Pudding
- Egg
- Pickle
- Mustard
- Caramelised Onion
- Apple

Gala Slicing Pie (3 Pounds)

- Plain
- Egg
- Turkey & Ham
- Turkey, Ham & Cranberry
- Game



Round Slicing Pie (7-11 inch)

- Plain
- Egg
- Turkey & Ham
- Turkey, Ham & Cranberry
- Game

To order your speciality pork pies for Christmas from our deli, please call 01902 735 724 and ask for the deli counter. Orders must be placed by Friday 17th December.



**Chocolate
Yule Log**
£14.95
Serves 8

Desserts

Even after your Christmas dinner, there's always room for a scrumptious dessert! The holiday is the perfect time for some guilt-free indulging, and what better to treat yourself with than home-made, baked Christmas goods!

Our kitchen staff lovingly prepare Christmas puddings, Dundee cakes and Christmas cakes — perfect for your home-made Christmas!

We have a mouth-watering dessert selection to choose from.

**Please note that some of our Christmas desserts use fresh cream.*



Cheesecake
£21.95, *serves 10-12*



Lemon Meringue Pie
£14.95, *serves 10-12*



Apple Pie
£12.95, *serves 8*



Lemon Roulade
£14.95, *serves 6-8*



Apple & Blackberry Pie
£12.95, *serves 8*



Pavlova
£19.95, *serves 8*

Mince Pies

Our kitchen staff prepare thousands of mince pies for you and your loved ones to indulge on over the festive period.

All of our mince pies are all hand-made on site and are perfect warmed up with some cream, a nice cup of tea or just on their own!



Delicious Homemade Bread

We have our very own baker at Essington Farm who produces fresh, home-made bread, pastries and buns for you to take home and enjoy from our on-site bakery. Freshly baked bread is a fantastic way to start your day.

We freshly bake a range of delicious, traditional white and wholemeal tin loaves that are perfect for breakfast. If you're wanting a healthier option, try our popular multiseed bread for a great start to your day. Why not switch your bread choice, and try our sourdough loaf as a tasty alternative to your usual bread. If you fancy a breakfast bap, we also sell homemade white and brown bread baps and finger rolls. We also have cheese topped baps for something a bit different to start your day.



Our holiday Cheeseboard



Do your guests prefer savoury after dinner?

Why not try one of our speciality cheeseboards, which are made from a selection of local and British cheeses. A cheeseboard can make a lovely gift, that's why ours come gift wrapped — taking all the work out of it for you!

Large Cheeseboard - £17.50

Includes 5 cheeses; Cheddar, Brie, Red Leicester, Stilton, Wensleydale & Cranberry, specialty crackers and farmhouse pickle all gift wrapped.

If you fancy making up your own cheese board, we have wide variety available on our deli counter! If you want to take it that step further and put together your own hamper, we have a range of jams, chutneys, alcoholic and non-alcoholic drinks and so much more available in our farm shop that would make for a perfect gift.

Don't miss out - all cheeseboard orders must be placed by 21st December.



Bespoke Hampers Made For You

We have a variety of products here that make for the perfect gift.

We are offering bespoke hampers, which we can tailor perfectly to the person you are treating. This is a lovely way to treat family, friends or colleagues this Christmas.

We can also cater for corporate hampers - just let us know your budget, and what kind of gifts you would like, and we can create beautiful hampers to gift.

To add your own special touch, you can visit the farm shop you can choose anything from cakes, biscuits, chutneys, gins, ciders, wines and beers and make your own bespoke hamper to gift someone special this Christmas. We have different size boxes to choose from.

Please call us on **01902 735 724** for more information and to discuss your hamper ideas!

Minimum orders for hampers are £20.



Christmas Party

Looking for somewhere to host a Christmas do this year? We have you covered! Our award-winning restaurant is the perfect venue to hold your Christmas parties. You can choose between a two or three course festive menus. It's the best way to get everyone into the festive spirit! We're also fully licensed so you can enjoy as many glasses as you'd like with your meal if you wish.

Our restaurant is available for bookings on most evenings throughout December, and it makes for the perfect gathering. We are able to accommodate up to 80 people for exclusive use of the venue, with the minimum of 30 people per booking. We are happy to reserve a table for your party during our standard opening hours. Please just call us on **01902 735 724** for some more information.

Don't forget we also offer private party hosting all year for special occasions such as birthday parties or baby showers - please feel free to give us a call for more information!



Breakfast

Christmas dinner isn't the only meal that should be looked forward to...

Breakfast Christmas morning is the best way to kickstart your Christmas celebrations! We have a range of breakfast foods for you to enjoy bright and early, before your Christmas dinner.

We've got something for everyone; from our very own award-winning sausages and bacon, locally sourced black pudding and free-range eggs. If you fancy something a little lighter, not to worry, we have lighter options such as Shropshire granola with local yoghurt and fresh fruit or smoked salmon with free range scrambled eggs!

Not to forget we have homemade bread which is baked onsite, locally sourced jams, nut butters and freshly squeezed orange juice which is always a tasty way to start your days. If you fancy some bubbles to toast the day, we have plenty of prosecco to you all to enjoy.



Christmas Afternoon Tea

Throughout December we offer an exclusive festive Afternoon Tea for Christmas! These are perfect to get you in the spirit, and catch up with friends. Why not add a glass of mulled wine or prosecco to enjoy.

Our Christmas Afternoon Tea starts from £16.95 per person.

Our Christmas Afternoon Tea is served 2:30pm onwards on weekdays, 3pm onwards on Saturdays and Sundays.

Booking is required, please call 01902 735 724 and speak to the tearoom to book.

Don't forget...

We offer Afternoon Tea vouchers that make the perfect gift! Why not treat your loved ones this Christmas.

Christmas Evening Meal

Saturday 18th December

We are delighted to be able to host our Christmas evening meal again this year!

There's no better way to get into the Christmas spirit than indulging in a scrumptious, home-made meal! We would love for you to join us again for our annual Christmas evening meal, which takes place on Saturday 18th December. This has always been a popular evening and is guaranteed to make you feel festive.

This menu is also available for private parties at lunch times and evenings. See below.

Visit our farm shop or tearoom to find out more information.

To book your table, please call 01902 735 724.

Booking slots start from 6:30pm to 8:00pm (no minimum number of people required to book).

Christmas Menu

Starters

Pressed Essington Farm Ham Hock with toasted brioche and bramley apple, cider and vanilla chutney

Soup of the day with a warm cottage roll and salted butter

Potted Prawns & Dill with heritage beetroot, grapes and granary toast

Blue Cheese Beignets with poached pear and walnut salad

Main Courses

Traditional Roast Turkey with pigs in blankets, Cranberry compote, Turkey Gravy

Wild Mushroom & Chestnut Wellington with roasted pumpkin, red onion marmalade, red currant gravy

Essington Farm Slow Cooked Pork Belly with apple compote and crackling

Smoked Haddock & Leek Chowder with thyme crumble

All mains served with roast potatoes, braised red cabbage, sage and onion stuffing, home-grown brussel sprouts, honey roasted parsnips and glazed carrots

Desserts

Christmas Pudding with brandy sauce, red currants

Crème Caramel with clementine and cinnamon compôte

Crumble topped Apple Pie with mulled wine custard

Sticky Toffee Pudding with toffee Sauce, clotted cream

Selection of British Cheeses (Supplementary price of £3.50) with celery, seasonal chutney and crackers

Essington homemade mince pies, tea and coffee

Lunch: 2 Courses £21.45 / 3 Courses £25.95

Evening: 2 Courses £22.45 / 3 Courses £26.95

Prior booking is essential. Private parties minimum booking 20 persons.

Gluten free and vegetarian options are available please enquire when booking.

Please select either the two or three course option for the entire party

Call 01902 735 724 to book. Bookings for Monday to Saturday only.

Also available for private parties on other dates. Please enquire.

Breakfast with Santa

Come and enjoy a breakfast with Santa at Essington Farm! Santa is making some time for us within his busy schedule preparing presents, to visit the farm in December during the run up to Christmas.

You can enjoy an Essington Farmer's breakfast with Santa, who will visit you at your table, and deliver a special gift.

Our Breakfasts with Santa will run at 8:30am on;
Saturday 4th December and Sunday 5th December
Saturday 11th December and Sunday 12th December

Prior booking is essential. To book your place, please call 01902 735 724.



Adult	Child
£11.95	£12.95
Toddler	Baby
£11.95	£5.95

Supper with Santa

If you want something a little different, and to join us in the evening, then join us for Supper with Santa, who will visit you at your table, and deliver a special gift.

Give your little ones the magical experience of meeting Santa this Christmas and enjoy a festive evening for the whole family.

Bookings for Supper with Santa are between 4:30pm and 5pm on
Monday 20th December

Prior booking is essential. To book your place, please call 01902 735 724.

Main Courses

Traditional Roast Turkey

with pigs in blankets, Cranberry compote, Turkey Gravy

Wild Mushroom & Chestnut Wellington

with roasted pumpkin, red onion marmalade, red currant gravy

Desserts

Christmas Pudding with brandy sauce, red currants

Crumble topped Apple Pie with mulled wine custard

Sticky Toffee Pudding with toffee Sauce, clotted cream

Adult	Child	Toddler	Baby
£19.95	£17.95	£13.95	£5.95

Recipes

The taste of locally grown, seasonal produce is second to none so why not try our favourite seasonal recipes this Christmas?

Vegetarian Christmas Roast

Catering for a vegetarian this Christmas? This easy recipe for a Christmas roast is nut-free, and can even be prepared in advance and frozen ahead of the big day.

Ingredients

- 3 tbsp olive oil
- 1 green pepper, very finely chopped
- 1 leek, very finely chopped
- 1 carrot, very finely chopped
- 1 onion, very finely chopped
- 1 celery stick, very finely chopped
- 300g field mushrooms, very finely diced
- 1 large egg, lightly beaten
- 200g vegetarian Cheddar, grated
- 110g dried breadcrumbs

Method

- If you are making veggie gravy, keep all the trimmings from the vegetables. Preheat the oven to 180°C / fan 160°C / gas 4. Heat the oil in a large frying pan over a medium heat. Add the pepper, leek, carrot, onion and celery and cook, stirring, for 8-10 minutes. Add the mushrooms and cook for 5 minutes; if they produce lots of juices, cook them out. Transfer to a large bowl.
- Fold in the egg, 150g of the cheese and 100g of the breadcrumbs. Mix well and season. Transfer to a greased, base lined 28.5cm x 13cm x 6cm deep loaf tin. Sprinkle with the remaining cheese and breadcrumbs.
- Bake for 50 minutes to 1 hour, until set and the top is golden. Cool in the tin for 5 minutes, then turn out, slice and serve with gravy.



Mary
Simkin's

Best Roast Potatoes

Ingredients

- 1kg potatoes
- Approx 100g goose fat (depending on size of roasting tin)
- Salt

For perfect spuds, you'll need a good, solid roasting tin — size of tin according to volume of potatoes, if the potatoes are packed too closely they are less likely to become crisp.

Method

- Peel the potatoes and cut into even sizes. Keep them in cold water until you are ready to cook them.
 - Boil the kettle, drain the potatoes into the saucepan, and pour the boiling water over them. Put them straight on the hob on a high heat so that they come to the boil as quickly as possible. Simmer for 10 mins, no longer!
 - Meanwhile heat the goose fat in a hot oven (220° C or gas mark 7).
 - After 10 mins simmering, drain the potatoes well, sprinkle salt over them and shake them in the saucepan without the lid on to rough up the edges and help dry them out.
 - When the fat is very hot, place the potatoes in the roasting tin, basting each one well, and spacing them out so they are not touching. They should sizzle as they go into the hot fat.
- Roast in the top of the hot oven for approx 45 mins or until cooked through and crisp on the outside.
 - Put in an uncovered serving dish so that they do not lose their crispness, and eat as soon as possible. Enjoy!

Recipes

The taste of locally grown, seasonal produce is second to none so why not try our favourite seasonal recipes this Christmas?

Braised Red Cabbage

Ingredients

- 1lb red cabbage
- 1 oz butter
- 1 sliced onion
- 1 cooking apple, peeled cored and chopped
- 1 tablespoon of red wine vinegar
- 1 teaspoon of granulated sugar
- Salt and pepper

Method

- i. Cook the onion in half the butter until softened.
- ii. Layer the cabbage, apple and onion in a buttered, oven-proof dish.
- iii. Sprinkle with vinegar, sugar, seasoning, and 1-2 tbl spoon water.
- iv. Cover tightly and cook in oven 160C, gas 3 stirring occasionally, adding a little extra water if needed.
- v. Stir in remaining butter and serve.

Honey-Glazed Parsnips & Carrots

Ingredients

- 750g parsnips
- 500g carrots
- 50g butter
- 1-2 tbsp runny honey
- 25g vegetarian Parmesan, grated (optional)

Method

- i. Cut the vegetables in half lengthways. Cook in a pan of boiling salted water for 5 minutes. Drain.
- ii. Meanwhile, melt the butter in a roasting tin by heating in the oven at 190°C/fan170°C/gas 5 for 3-4 minutes. Add the honey and mix well.
- iii. Add the parsnips to the tin and toss and roast for 30 minutes. When you remove the turkey, increase the temperature to 200°C/fan180°C/gas 6. Turn the parsnips, add the carrots to the tin and toss well. Roast for a further 20 minutes, until golden. Toss with the cheese to serve.





Call Us 01902 735 724

@essingtonfarm

essingtonfarm.co.uk