

Welcome to Christmas 2024 at Trotters Farm Shop. As always our aim is to offer our customers the highest quality home-grown and local produce. It is a struggle to fit all this fine produce on to one easy to use order form. Below are more details on some of our products.

Free Range Pork

All pork is home reared and 100% free range. We use a (Landrace x Duroc)x Hampshire pig. This gives a traditional tasting pork, with just the right amount of fat and marbling within the meat, giving a succulent, flavoursome joint. Unlike the majority of pork, our pork is all Antibiotic Free, ask in store for more details. We can butcher to your requirements. Not sure the best way to cook it? Then help yourself to our handy cooking guidelines.



Locally Reared Beef

All the beef is sourced from local farms & markets. We choose the best quality Yorkshire beef. All carcasses are hung to mature, (the steaks are hung for 28 days). This enhances the flavour, and helps to tenderise the meat. Whether it's a prime steak, a roasting joint or simply some mince, you won't be disappointed. Well hung, expertly butchered to your requirements, and bursting with flavour.



Pork Pies, Cheeses, & Home Baking

It wouldn't be Christmas without these items. We have a selection of pork pie sizes, from individual to 4lb pies. (don't forget the chutney to go with it). Why not try one of our speciality pork pies, Pork Apple & Stuffing, Pigs Revenge, or Pork & Black Pudding. The cheese selection consists of some of the best locally produced cheeses, select your own mix, or go for a platter, something for all tastes. The all important Christmas cake, order one of our Brandy laced cakes, to finish off your Christmas order.



Christmas Poultry

We are able to offer a wide selection of poultry for your festivities. Free range or barn reared turkeys, chickens, geese, and ducks. We also have turkey butterfly's (Boneless Turkey Breast).



Should you require something different, please ask, we are sure to be able to help. We can prepare your poultry to your needs, e.g. boning out, stuffing or preparing a bird in a bird for you. Multibird roasts to suit all sizes of families, small, medium or big enough for a banquet!

Award Winning Sausages & Bacon

We have a huge selection of sausage flavours. All made with our own free range pork and mixed with the finest ingredients. Something to suit all tastes. Our dry cured Bacon is a must for your breakfast, full of flavour and NO added water. Don't forget the streaky bacon to wrap around your festive roast.



Home Cured Gammons

We have gammon joints to suit all, large or small. Perfect boiled or roasted, hot or cold. Serve with one of our many pickles.

We also have a selection of local ales, spirits, vegetables, breads, oils, sauces, pickles, gifts, chocolates, stuffing mixes, goose fat, logs, coal & Kindling.

Home Cooked Meats

Let us do the cooking, choose from our selection of cooked meats, we have our own hams, beef and pressed ox tongue. Great for a buffet or as a joint to carve over the Christmas period.

Hampers

Christmas hampers either readymade or choose a selection of our products and have them made up into a hamper. Ask us for more details.

Get in touch

Tel: 01944 710721
Email: info@trotterspork.com
Trotters Farm Shop, Gladvic Farm, A64, Potter Brompton, Scarborough, YO12 4PF

Christmas trees available from 1st Dec



Trotters Farm Shop Christmas 2024



Welcome to Christmas 2024. Please find inside our Christmas selection.

To try to make your Christmas ordering as easy as possible we have listed as many of our products as we can, including our own free range pork, locally reared beef and lamb, and multi award winning homemade sausages as well as fresh Christmas Poultry and Homemade pies.

Unfortunately the form is not big enough to fit on everything that we do. Should there be something that you require that is not listed, please ask or add it into the box provided on the form, and we will do our best to accommodate your requests. We can butcher to your needs, such as stuffed joints, a bird in a bird or simply a joint cut the way you like it. See the back of this form for more details on our products.

Placing your order

Browse our selection of Yorkshire produce inside this order form.

Use the space provided to indicate the amount of each product you require. This can be in Kg, lbs, £, or by units. (please be sure to say which it is though). There are approx 18 thin or 12 thick sausages to a Kg. As a guide 1Kg = 2.2lb and 1lb = 454gm

When you are ready to order we will add you to our electronic order book. You can give your order in person, over the phone or via email.

Once you have placed your order, you will be given a receipt with an order number.

Orders must be placed by the 16th December, and no amendments can be made after this date. To help guarantee stock availability, poultry orders should be placed as early as possible.

Not sure? Then don't hesitate to ask, we are here to help.

We can help with joint sizes, suitable cuts for your needs, and advise on cooking. Christmas is stressful enough, we will do our best to make your shopping here as easy and stress free as possible. Orders should be placed as soon as possible to ensure your requirements can be fulfilled.

All orders to be collected by 12.00 Christmas Eve.



Christmas Opening Times

21st December	8.00-5.00
22nd December	8.00-12.00
23rd December	7.00-5.30
Christmas Eve	7.00-12.00
25 th , 26 th , 27 th	CLOSED
28 th , 29 th , 30 th	8.00-2.00
New Years Eve	CLOSED
New Years Day	CLOSED
2nd January	CLOSED
3rd January	Normal Hours Resume



