

Christmas Order Form 2025

t: 01885 482417

e: info@leggesofbromyard.com w: www.leggesofbromyard.com

Name: Surname:	ALL ORDERS MUST BE RECEIVED BY: MONDAY 8th DECEMBER 2025 BROMYARD COLLECTIONS: All orders can be collected on: Sunday 21st (7:30am-4:30pm) Monday 22nd (7:30am-5:30pm) Tuesday 23rd (7:30am-6:00pm) Christmas Eve (7:30am-2:00pm)	
Telephone Number: (this is used as a reference when collecting)		
Email:	HEREFORD COLLECTIONS: Tuesday 23rd (7:00am-6:00pm)	

Poultry	Feeds	Weight	Tick
1 July	(people)	Weight	TICK
	8-10	4.5-5kg	
	10-12	5-6kg	
Bronze Turkey	12-14	6-7kg	
Free range oven ready bronze turkeys. All of our birds are traditionally reared on the farm. They are fed on all natural foods - grass, corn, straw - containing no additives or growth promoters.	14-16	7-7.5kg	
	16-18	7.5-8kg	
	18-20	8-8.5kg	
	20+	8.5-9.5kg	
Boneless Turkey Crowns - 2kg to 5.5kg max Please specify weight			
Free Range Chickens - 1.8 to 2.8kg Please specify weight			
Free Range Cockerels - 3.5kg to 5.5kg Please specify weight			
Free Range Geese - 4.5kg to 6.5kg Please specify weight			
Free Range Ducks - 1.8kg to 2.8kg Please specify weight			
Free Range Pork	No.	Weigh	nt
Boned and Rolled Leg of Pork 1.5kg to 6.0kg (Please specify weight)			
Boned and Rolled Shoulder of Pork 2.0 kg to 4.0kg (Please specify weight)			
Loin of Pork 1.5kg to 4.0kg (Please specify weight)			
Christmas Boxes			
Boxing Day Box (£135.00)			

Game	No.	Weight
Pheasant (subject to availability) Brace		-
Partridge (subject to availability) Brace		-
Venison Joints - Up to 2kg Please specify weight		
Hereford Beef	No.	Weight
Fillet Steak - Up to 2kg		
Boned & Rolled Sirloin - 1kg to 5.5kg		
Topside - 1kg to 5.5kg		
Rib on the Bone - no. of ribs (max. 5)		
Gammon (uncooked)	No.	Whole/Half
Boneless Gammon Joints - Whole/Half		
Gammon on the Bone - Whole/Half		
Cooked Meats		Size
Cooked Ham Joints Small 1.3kg / Medium 3kg / Large 5-6kg		S/M/L
Glazed Cooked Ham Joints Small 1.3kg / Medium 3kg / Large 5-6kg		S/M/L
Fish		No.
Fresh Side of Salmon		
200g Smoked Salmon		
Whole side of Smoked Salmon		



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Homemade Pies		Amount
1lb Game Pie Pheasant, Rabbit, Wild Boar and Partric	dge Topped with Cranberries	
3lb Game Pie		
1Ib 'The Old Boy' Traditional Pork Pie in Hot Watercrust F	Pastry Pastry	
3lb 'The Old Boy'		
1lb 'The Celebrity' Pork, Perry, Pear and Nettles		

Homemade Pies (cont'd)	Amount
1lb 'The Duchess' Chicken, Bacon, Stuffing and a Hint of Curry	
1lb 'The Publican' Herefordshire Steak and Stilton	
1lb 'The Farmer' Herefordshire Steak and Cheddar with Homemade Chutney	
1lb 'The Rambler' Chicken, Sun-Dried Tomatoes, Apple and Paprika	
1lb 'The Town Crier' Pork, Venison and Tomato and Chilli Jam	

Please note that there is no need to pre order:

- Bacon, sausages and flavoured sausage meats, pigs in blankets
- Sliced meats
- · Cheese and condiments
- Puddings

These will be available in the shops to pick up on collection of your order.

Christmas Opening Hours

	BROMYARD	HEREFORD
Monday 15th December 2025	7:30am - 5:30pm	7:00am - 5:00pm
Tuesday 16th December 2025	7:30am - 5:30pm	7:00am - 5:00pm
Wednesday 17th December 2025	7:30am - 5:30pm	7:00am - 5:00pm
Thursday 18th December 2025	7:30am - 5:30pm	7:00am - 5:00pm
Friday 19th December 2025	7:30am - 5:30pm	7:00am - 5:00pm
Saturday 20th December 2025	7:30am - 4:30pm	7:00am - 5:00pm
Sunday 21st December 2025	7:30am - 4:30pm	CLOSED
Monday 22nd December 2025	7:30am - 5:30pm	7:00am - 5:00pm
Tuesday 23rd December 2025	7:30am - 6:00pm	7:00am - 6:00pm
Christmas Eve	7:30am - 2:00pm	7:00am - 2:00pm
Christmas Day	CLOSED	CLOSED
Boxing Day	CLOSED	CLOSED
Saturday 27th December 2025	CLOSED	CLOSED
Sunday 28th December 2025	CLOSED	CLOSED
Monday 29th December 2025	7:30am - 5:30pm	7:00am - 5:00pm
Tuesday 30th December 2025	7:30am - 5:30pm	7:00am - 5:00pm
New Year's Eve	7:30am - 4:30pm	7:00am - 4:00pm
New Year's Day	CLOSED	CLOSED
Friday 1st January 2026	Normal opening hours resume.	

NB: Due to the fact that we are closed for 4 days over the Christmas period, we are happy to vac pac meat or prepare for freezing for you.