

you want it, direct from the freezer, there are huge savings by buying in bulk (of up to 80%). At this stage, we regret are unable to sell individual portions.

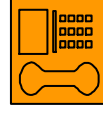
If you have a small freezer, why not consider sharing with a friend or relative? We are happy to assist you in splitting your 1/8th in such a way you ensure each has equal value.

The Cost

A typical 1/8th costs just **£125.00**, with progressive discounts for the quantity you buy (a quarter is **£240.00** and a half **£460.00**).

We adjust our price accordingly for particularly small or particularly large carcasses.

“REAL BEEF AT THE RIGHT PRICE”



02380 282003

DIRECT FROM YOUR LOCAL FARM

Pondhead Farm

02380 282003

Beaulieu Road

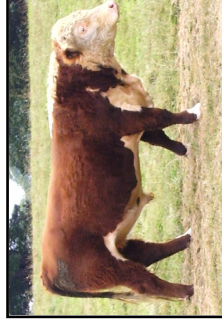
Lyndhurst

Hants SO43 7FZ

E-mail:

pondhead1@netbreeze.co.uk

BEEF



AND

PORK



BULK PACKS OF BEEF

A typical quarter or 1/8th of a carcass will contain each of the cuts listed below, all prepared and presented by our expert butcher.

Each cut is both labelled and bagged separately ready for your freezer.



1. **Fillet Steak;**
2. **Sirloin Steak;**
3. **Rump Steak;**
4. **Sirloin;**
5. **Top Rump;**
6. **Back Rib;**
7. **Topside;**
8. **Brisket;**

9. **Top Rib;**
10. **Silverside;**
11. **Braising Steak and**
12. **Mince.**

Because our cattle are naturally reared on the New Forest and mainly from native breeds, only spending time on the farm whilst they are calves and for finishing, they are usually somewhat smaller in stature than those beef cattle that have been intensively farmed.

A finished “natural” beast will therefore often weigh in at no more than 450 or 500kg compared to an intensively farmed beast which can weigh in excess of 1 tonne.

After skinning, de-boning etc. considerably less than this is available for our expert

butcher preparing your prime cuts.

Our beef is hung for a full three weeks to ensure flavour and tenderness.



Depending on the size and conformation of the beast, you can expect your quarter to weigh in at approximately 40kg to 55kg, and 1/8th at approximately 20kg to 27kg.

Buying in Bulk

In addition to having the convenience of being able to select the cut you want, when