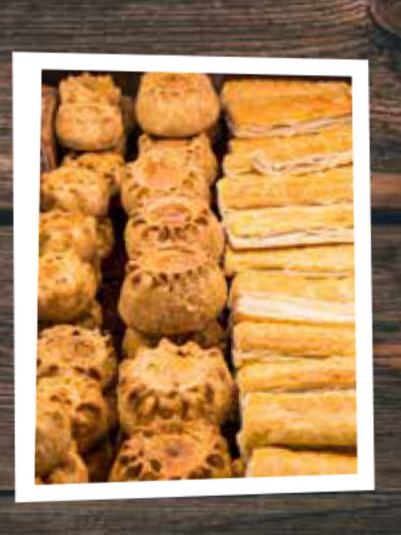


BECKETTS FARM CHRISTMAS 2020







CHRISTMAS AT BECKETTS FARM

It's a true sign of Christmas when the 20ft Norway Spruce tree arrives outside the Farm Shop. Embellished with hundreds of fairy lights, our Christmas tree really is the standout feature.

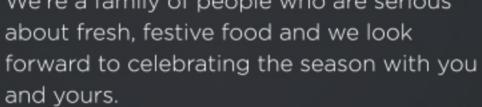
Our tree comes from my friends at Woods Farm, who have an excellent range of locally grown trees in Earlswood. Support local this year and treat yourself to a REAL Christmas tree!

Step into our Aladdin's Cave formally known as our Farm Shop, for fantastic treats for your festive spread and unique gifts for your loved ones. The shelves are brimming with beautifully wrapped gift hampers, locally sourced wines, ales and spirits, fine artisan cheeses, pies and cooked meats, freshly baked Becketts Bakery bread, puddings and not forgetting those little last-minute stocking fillers.

We love to support local and our friendly Butchers source delicious turkey's just 2 miles away from us at Robert Caldecott's Farm, you cannot get much more local than that. High quality and high welfare are a priority at their farm and the poultry once roasted is succulent, juicy, and full of flavour. Our Greengrocers work hard with suppliers across Worcestershire and Warwickshire to bring you an array of fresh produce that doesn't have to journey very far to reach your plate - and that makes even the sprouts taste better! Our field to fork approach is echoed in our onsite Restaurant and this year our menu has been created by our talented Head Chef. With delicious, exquisitely crafted dishes with an added addition of a mini mince pie, we've got everything you need for a memorable get together.

This year we were awarded Travellers Choice Award 2020 from Trip Advisor for our Restaurant. It is lovely that we continually receive such positive feedback from our customers and is a huge testament to the dedication and hard work of the whole team. As we approach the end of 2020, and begin a fresh new year, I wish you a safe and healthy start to 2021. You as the customer are so important to us and I would like to personally thank you for your loyal custom and support.

We're a family of people who are serious



















TURKEY ORDER BOOKS

NOW OPEN!



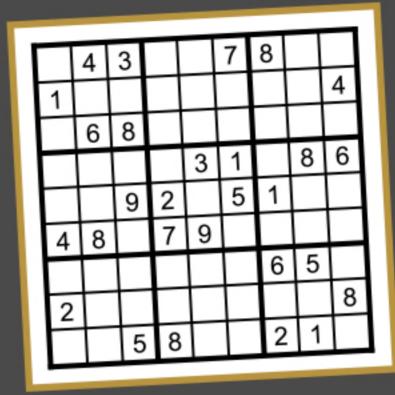
DINING.

STARTING FROM

...at our award-winning Restaurant. Available Tuesday 1st December to Wednesday 23rd December.

Monday to Saturday 11.30am to 3pm.

CHRISTMAS BRAIN TEASERS!









FOLLOW US

ON SOCIAL MEDIA FOR CHRISTMAS **NEWS, EVENTS,** COMPETITIONS AND SPECIAL OFFERS.



#WEAREBECKETTS @ BECKETTSFARM







'TIS THE SEASON AT BECKETTS FARM







LOCALLY REAL TURKEY

From the Caldecott's family farm in Wythall.

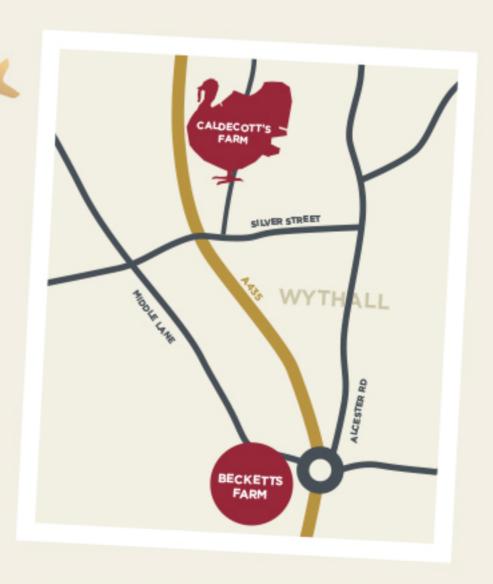
Three generations of the Caldecott family have farmed the land in Wythall since 1933 - a history not dissimilar to our own!

Robert Caldecott and his family are compassionate and caring farmers, believing that the poultry which they farm deserve kindness, dignity and respect.

The farm is well renowned both locally and up and down the country, we're just so lucky to have them right here on our doorstep. Caldecott's white turkeys are traditionally reared in light and airy, open pole barns. They have natural daylight, plenty of fresh air and of course, clean, dry bedding. Food and fresh water is always available, and the turkeys mature steadily in a relaxing environment. The resulting texture and flavour of the meat is of the highest quality.

When you're tucking into your turkey this Christmas, don't forget to thank a farmer for making it possible!





ORDER NOW IN STORE
OR OVER THE PHONE
BY CALLING 01564 823 402







STARS OF THE SHOW!

POULTRY AND GAME







CALDECOTT'S WHOLE TURKEY



COCKERELS



MADGETT'S FARM GEESE

BAKEWELL FREE RANGE DUCK



CALDECOTT'S FREE RANGE CHICKEN

FESTIVE MEATS



AND TRIMMINGS



28-DAY MATURED RIB OF BEEF



HORSESHOE GAMMON JOINT



GOOSEFAT FOR ROASTIES



PIGS IN BLANKETS



STREAKY BACON



STUFFING AND SAUSAGE MEAT









FOOD PLATTERS

Let us cater for you this Christmas with our fantastic range of fresh food platters.

Take the weight off your feet and enjoy relaxing with your family, knowing that food is taken care of. Parcel up some delicious food hampers and drop them to your loved ones.







'TIS THE SEASON TO BE JOLLY!



CHRISTMAS COCKTAIL RECIPE

CHOCOLATE ORANGE MARTINI

Ingredients for two

- 40ml Dry Gin
- 30ml Sweet Potato Chocolate Moonshine with Chilli (available to buy in our Farm Shop)
- 30ml Orange Gin
- 100ml Strong Espresso
- · Pint glass full of ice
- Coffee beans and some delicious orange chocolate as a garnish

Utensils needed

- Cocktail Shaker
- 2 Martini glasses
- Shot measure
- Cocktail strainer (if there isn't one with your cocktail shaker)

Method

- Add the ice to the cocktail shaker, measure out the dry gin, moonshine, orange gin and espresso shot into the shaker.
- Place the lid onto the cocktail shaker, ensuring it is secure and give it a good shake for at least 20 seconds.
- · Open the lid to the cocktail shaker and strain the cocktail into the martini glasses.
- · Decorate with the coffee beans and serve with some delicious orange chocolate.





THE PERFECT FESTIVE FIND

LOTS OF GIFTS & GOODIES





7 'ROCKING AROUND YOUR CHRISTMAS TREE'

WILL BE YOUR GIFTS BOUGHT FROM BECKETTS FARM!





EXQUISITE CHRISTMAS HAMPERS

PICKED BY YOU!



Step I **CHOOSE YOUR** HAMPER STYLE

Step 2 **CHOOSE FROM OUR FANTASTIC RANGE OF GIFTS AND GOODIES TO FILL** YOUR HAMPER





ADVICE? ASK OUR

FRIENDLY

TEAM

LET US TRANSFORM YOUR HAMPER INTO A BEAUTIFUL BESPOKE GIFT WITH PERSONALISED WRAPPING

CHRISTMAS ALL WRAPPED UP!





BUY YOUR VOUCHERS ONLINE AT BECKETTSFARM.CO.UK
OR POP IN STORE TO PURCHASE

CHRISTMAS SHOPPING LIST

LETTERS TO SANTA

It's nearly Christmas time, which means your little ones will soon be writing a letter to Father Christmas.

We have a special post box located in the foyer at the entrance to the Restaurant where your little ones can post their completed letter. Make sure an email address is included to receive a special surprise!

Download our 'Letter to Santa' template from our website today or pick one up when you're next shopping with us!





MINT HOT CHOCOLATE

A luxurious blend of creamy hot chocolate mixed with refreshing mint syrup. Finished with fresh cream, chocolate sprinkles and mint matchmakers.

BISCOFFEE COFFEE

A generous helping of melted Biscoff spread with fresh cream, chocolate sprinkles and a lotus biscuit.

GINGERBREAD LATTE

Our signature espresso blended with steamed milk and sweet gingerbread spices. Finished with fresh cream and a mini gingerbread.

CINNAMON

A warming, spiced cinnamon latte with fresh cream, cinnamon sprinkles and a few chocolate buttons.

FESTIVE AFTERNOON TEA

AVAILABLE MONDAY TO FRIDAY 2PM - 4PM FROM MONDAY 16TH NOVEMBER TO WEDNESDAY 30TH DECEMBER



Join us for a delicious Festive Afternoon Tea in our award-winning Restaurant. Enjoy freshly filled finger sandwiches, warm pigs in blankets, Christmas themed sweet treats and of course a freshly baked fruit scone with clotted cream and jam.

Advanced booking is essential. Call **01564 823402** or visit our website to book a table. Gift vouchers available to purchase in our Restaurant or on our website.



Root Vegetable Soup with Vegetable Crisps

Hearty winter warmer roasted root vegetables served with vegetable crisps and Becketts Bakery bread (v) (vg) (gfo)

Sticky Chipotle Chicken Wings

Slow cooked overnight sticky chipotle chicken wings served with a blue cheese dipping sauce (gf)

MAIN COURSE

Roast Porchetta

Slow roasted pork belly stuffed with garlic and lemon chilli, served with roasted Evesham potatoes, honey glazed carrots, pigs in blankets and a cider jus (gf)

Half Roasted Butternut Squash

Roasted butternut squash seasoned with garlic and served with seasonal vegetables and a herby gremolata (v) (vgo) (gf)

Pan Fried Scottish Salmon

Pan fried Scottish salmon served with a citrusy pineapple salsa and a tomato salad (v) (gf)

Senior Citizen Christmas Special £8.00

Sliced crown of Turkey served with roast Evesham potatoes. homemade Yorkshire pudding, pigs in blankets, seasonal vegetables, and gravy (gfo)

DESSERTS

Vanilla Pannacotta

Creamy vanilla pannacotta served with a sticky mulled wine syrup and homemade shortbread (gfo)

Christmas Pudding

Traditional Christmas pudding served with brandy sauce

Treacle Tart

Warm treacle tart served with coffee parfait

Gluten free option available vgo Vegan option available Gluten free Vegetarian

Available Tuesday 1st December to Wednesday 23rd December

Served Monday to Saturday 11.30am to 3pm

Booking is not essential, but highly advised to avoid disappointment. We look forward to giving you our usual warm welcome with a little Christmas cheer too!

Choose from

1 COURSE, TEA OR COFFEE & MINCE PIE £15.00

2 COURSES, TEA OR COFFEE & MINCE PIE £20.00

3 COURSES, TEA OR COFFEE & MINCE PIE £25.00

RESERVE YOUR TABLE ONLINE AT BECKETTSFARM.CO.UK









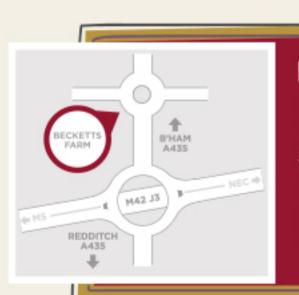
CHRISTMAS ORDERING AND COLLECTIONS

ORDERING AT THE FARM SHOP

Orders for Christmas meats are now being taken!

COLLECTIONS AT THE FARM SHOP

Collections on the 22nd, 23rd and 24th December 2020.



HOW TO FIND US

We're easy to find, situated on Wythall island just off Junction 3 of the M42. Head north, signposted Birmingham (A435) and take the slip road on the left just before the roundabout.











FESTIVE OPENING TIMES

FARM SHOP

Christmas Eve: 7.00am - 3.00pm

Christmas Day: Closed **Boxing Day: Closed**

Sunday 27th: 10.00am - 4.00pm

Monday 28th - Wednesday 30th: 7.30am

- 5.00pm

New Year's Eve: 7.30am - 3.00pm

New Year's Day: closed

Saturday 2nd Jan: Normal hours resume

RESTAURANT

Christmas Eve: 7.00am - 3.00pm

(Breakfast menu only) Christmas Day: Closed **Boxing Day: Closed**

Sunday 27th: 8.30am - 4.00pm (Breakfast menu until 11.30am sunday

roast from 12.30pm)

Monday 28th - Wednesday 30th:

7.30am - 4.00pm

New Year's Eve: 7.30am - 3.00pm

(Breakfast menu only) New Year's Day: Closed

Saturday 2nd Jan: Normal hours resume

COLLECTIONS AT THE FARM SHOP

Collections on the 22nd, 23rd and 24th

December 2020.



WISHING ALL OF OUR CUSTOMERS A VERY MERRY CHRISTMAS!