

Manotick Village BUTCHER



Winter hours

As of December 5th we will be changing to our winter hours.

Monday: closed

Tuesday to Saturday: 10am till 6pm

Sunday: noon till 5pm

Lamb and Duck

This week we have had a delivery of delicious, fresh Muscovy duck. Muscovy is also known as 'Barbary duck', it is a very lean and tender meat, with a unique flavour, and is often compared to veal.

Later in the week we will have the first of our lamb available. They are Rideau Arcott and Ille De France crosses, and have been living with members on Heidi and Steve's farm near Perth.



Let's Talk Turkey!

Do you have your Christmas turkey ordered? We are now taking turkey orders and recommend you order as soon as you can.

Our turkeys come from Lyons Family Turkey Farm who raise "All Natural Vegetable Grain-Fed" turkeys in free-run barns. Their feeding program does not contain animal bi-products, antibiotics or hormones. They believe in the basics - good healthy food for the animals equals good healthy food for us all.

Just let us know what size you want up from the smallest which are between 12lbs to 16lbs, up to a whopping 42lbs! You might want to reserve a jar of Major Craig's Cranberry chutney to go with it.

We have lots of other exciting Christmas treats we are planning for your delectation, so we hope you will visit often!

James & team!



10% off LAMB

while supplies last

Offers are not valid in conjunction with other offers or promotions.

Also Available

Milk from Cochrane's Dairy

Cheese from various local producers

Bekings Poultry Farm Eggs

Chutney's from Major Craig's

Steph the Grilling Gourmet's Dry Rubs

For all the latest info check out our [website](#), follow us on [twitter \(manotickbutcher\)](#) or become a [facebook fan](#).