

# Manotick Village BUTCHER



## Happy St Patrick's Day

Thursday 17<sup>th</sup> March is St Patrick's Day, and while we won't be dyeing anything green, as we don't use colouring or preservatives in any of our prepared foods, we will have some traditional Irish fare to help you celebrate the occasion.

Why not come in and try our Lamb & Guinness Irish stew with savoury soda bread, pork pies and Irish sausages.

## Nearly Spring

This week is March break which means Spring is nearly upon us, in fact this weekend sees the first day of Spring. The weather improving means that BBQ season is approaching, and while favourite BBQ cuts are subjective, our butcher and chef highly recommend Rib Steaks and Top Sirloin.

## Deli Counter

Check out our deli counter where we now have Spanish, Portuguese and Mexican Chorizo, alongside Black Forest style ham, Polish style ham, smoked brisket, smoked turkey and smoked bacon.

## Lamb & Porchetta Demo

This Saturday from 11am till 4pm at the Capital Alliance and BBQ (12 Grenfell Cres. Nepean), Ottawa foodie Tony Marcantonio will be demonstrating the "Pigout Roaster - the best rotisserie unit on the planet".

Tony will be preparing Mediterranean Lamb and Italian Porchetta with a whole lamb and porchetta from us, so not only will it be delicious, but you know that it is local and of the finest quality.

*James & team!*



## Chicken Legs \$4.08 per lb

*Sat. 19<sup>th</sup> - Fri. 25<sup>th</sup> March  
while stocks last*

### Also Available

Milk from Cochrane's Dairy

Cheese from various local  
producers

Bekings Poultry Farm Eggs

Chutney's from Major Craig's

Jams from Michaelsdolce

Steph the Grilling Gourmet's  
Dry Rubs

... and much more ...

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