

Manotick Village BUTCHER



Special orders for the holiday season

Whilst we have been taking your orders for fresh turkeys we realize that not everyone would like turkey for their Christmas lunch. Some would like the traditional goose or something new like Turducken. We will always do our best to provide you with that special something.

We can prepare your prime rib roast, pork crown roast both a rack or saddle of lamb or a full pork loin roast with the skin on for that fabulous crackling.

As you know we deal direct with the farmers and they have to work out how many animals to send out ahead of time for Christmas. If you think you will require a prime rib roast of the holidays then please let us know in the next week and we can arrange things with the farmers. The meat will be at the abattoir for at least 2 weeks before coming to us and will still need some time in our cooler.

We don't want you to miss out on feeding your friends these great roasts and would respectfully request you pre order them.

Locavore

The Locavore food fair is this coming Saturday - we have been busy making tortiere and pot pies for two legged consumers and a batch of liver treats for our four legged friends.

There should be a fresh batch of "real" mincemeat tarts available as well. We're working on a couple of different recipes this year.

James & Team!



**O'Briens
Striploins \$19.50
/Kg**

(Frozen Only)

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

Island Spiced sauces and rubs

... and much more ...

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