

Manotick Village BUTCHER



In the Kitchen

Claudia is thrilled that our kitchen is now up and running and keeps herself busy back there cooking up delicious prepared foods for you. Claudia is a graduate of Algonquin College's Culinary Management program, and has 5 years experience working in commercial kitchens.

Naturally all the delicious fare is made with our awesome local produce, and if tenderloin is what is available, that is what she will use!

Her latest creations include beef and pork pasties, turkey pot pies, beef and pork pot pies and a rather delicious Guinness and cheese steak pie! Is there something special you would like to see? Just let us know.

Eggs and Dairy

We believe that the same values that are important for our meat - local, ethical, sustainable - are important for the animals raised for eggs and dairy products. So although it is not meat it is a logical addition to our shop.

We stock eggs from Bekings poultry farm, milk from Cochrane's dairy, and cheese from a selection of local producers including:

- Black River cheese, based in Picton, who have been making their award-winning cheeses since 1901. Their range includes naturally aged cheddar, mozzarella and curds.
- Fifth Town artisan cheese are also from Picton, they have won awards for both their cheeses and their sustainability initiatives. They produce a range of cheeses with goat, sheep and cows milk.
- Les brebis sur le toit bleu is an artisan cheese maker from Oxford Mills, making delicious sheep milk cheese with the milk from their own flock.

James & team!



**20% off
ALL
frozen stock!**

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

Upcoming Events

Nov 9th - Food & Wine Pairing at the Main Street Cellar

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