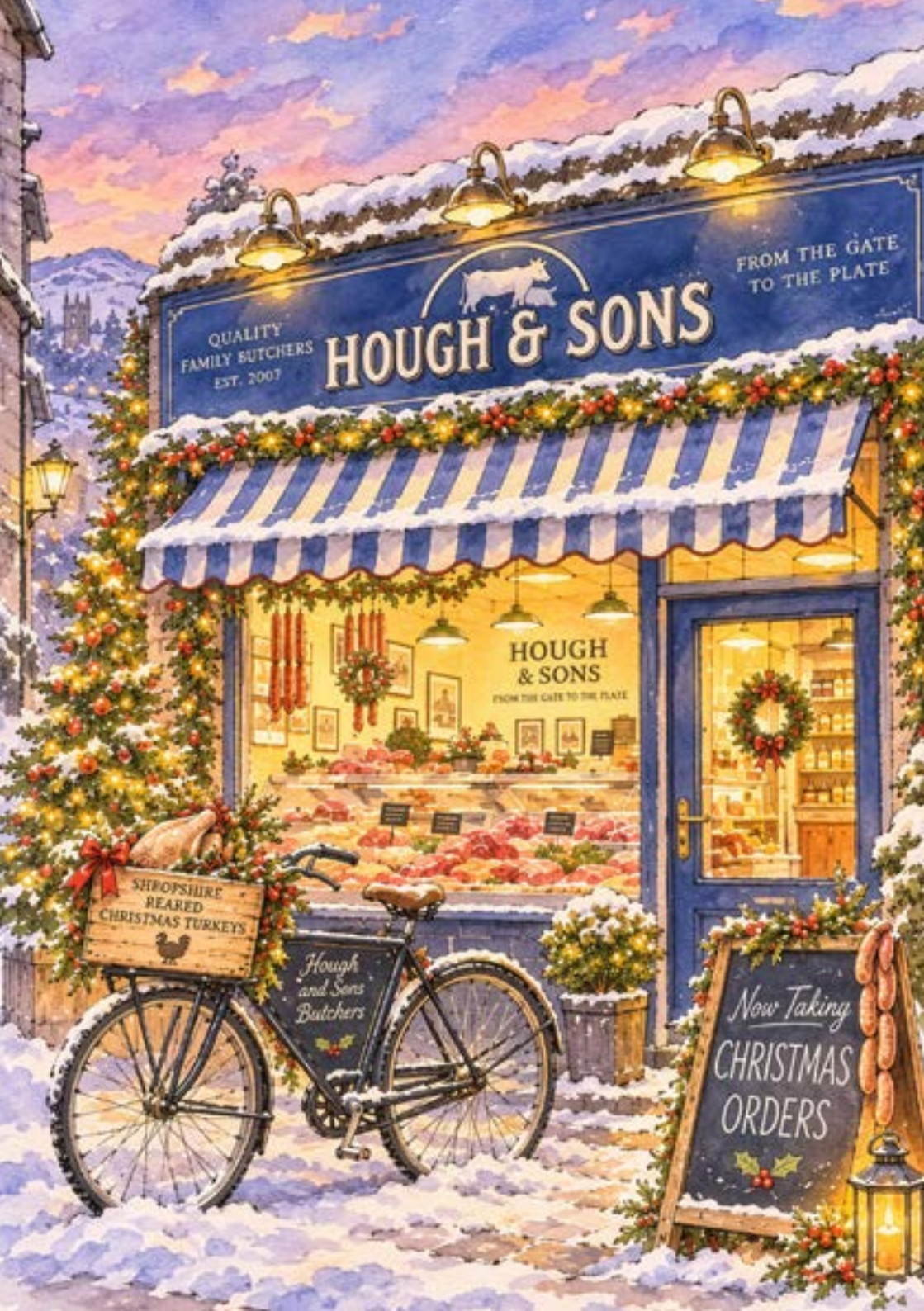
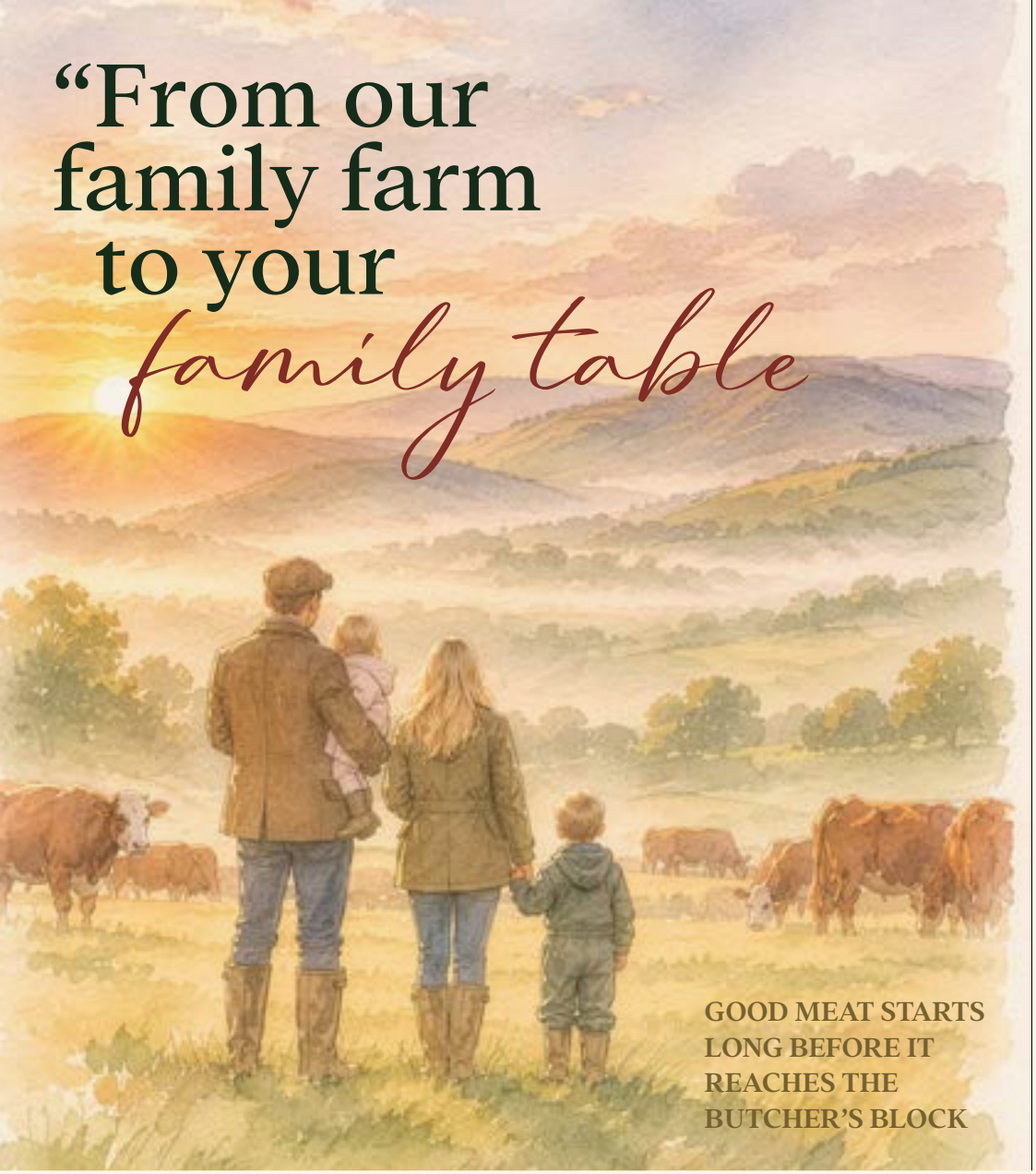

QUALITY
FAMILY BUTCHERS
EST. 2007
HOUGH & SONS
FROM THE GATE
TO THE PLATE
HOUGH
& SONS
FROM THE GATE TO THE PLATE
SHROPSHIRE
REARED
CHRISTMAS TURKEYS
Hough
and Sons
Butchers
Now Taking
CHRISTMAS
ORDERS

“From our family farm to your *family table*



GOOD MEAT STARTS LONG BEFORE IT REACHES THE BUTCHER’S BLOCK







Family, farming and butchery – *all part of the same story.*

For Will and Emily Hough, farming and butchery have always gone hand in hand.

The Hough family moved to Harton Farm in the Stretton Hills in 1992, when Will was four years old. Today it remains a mixed arable and livestock farm, finishing beef cattle, sheep and Christmas turkeys, while growing corn to help feed the cattle.

Turkey rearing has been part of the family for more than half a century, with Will’s dad, Andrew, having reared Christmas turkeys for 51 years.

In 2007, the family started Hough & Sons Butchers in Church Stretton, bringing the farm and shop together and allowing some of their own produce to travel from the gate to the plate, alongside meat from trusted local and British farmers.

Will is an experienced livestock judge, and Hough & Sons also supports training and stock judging for the next generation of young farmers.

Today, Will and Emily are raising Toby and Matilda at Harton Farm, proudly continuing the family’s farming heritage and producing good food for their local community.

Everything at Hough & Sons comes back to the same simple idea: good meat, carefully sourced, skilfully prepared and sold by people who know where it comes from.



OUR CHRISTMAS TURKEYS

Will’s dad, Andrew, has been rearing Christmas turkeys for 51 years. Slow grown at Harton Farm and prepared by hand, they travel less than five miles from farm to shop in Church Stretton.



FAMILY FARMED

Beef, sheep and turkeys reared at Harton Farm in the Stretton Hills.

LOCALLY ROOTED

Proudly part of Church Stretton and the local farming community.

TRUSTED SOURCES

Working with local and British farmers and suppliers we know and trust.

SKILLED BUTCHERY

Carefully prepared by an experienced team who care about quality and provenance.



The Christmas Dinner

Turkey, poultry and all the little details that make the big meal feel effortless.

Whether you keep things traditional with a whole turkey or prefer the ease of a boneless butterfly, Christmas dinner is the meal everyone gathers around.

Our whole turkeys are reared at Harton Farm and prepared by hand, while our turkey butterflies are rolled in-house and can be ordered plain, stuffed or wrapped in bacon.

Not sure what size you need? Tell us how many you're feeding and whether you'd like leftovers for Boxing Day, and we'll help you choose the right bird and preparation for your table.



Turkey & festive poultry



Whole Harton Farm-Reared Turkey

The classic Christmas choice, full of flavour and perfect for a traditional roast.



Turkey Crown

Ideal if you prefer plenty of white meat with less fuss.



Turkey Butterfly

Easy to carve and wonderfully versatile.



Stuffed, Bacon-Wrapped Turkey Butterfly

Filled with our sage and onion sausage meat stuffing and ready to roast for an easy Christmas centrepiece.



Goose

A rich, festive alternative for smaller gatherings or something a little different.



Free-Range Chicken & Roasting Chicken

Perfect for smaller Christmas meals and Boxing Day entertaining

How much do I need?

4–6 people	9–11lb turkey
6–8 people	12–14lb turkey
8–10 people	15–17lb turkey
10–12 people	18–20lb turkey
12+ people	21lb+ turkey

Planning on Boxing Day leftovers? Choose the larger size in the range for a little extra.



Hand prepared, your turkey, your way.

Our team will prepare your Harton Farm turkey just the way you like it — whole, crowned, legs prepared separately, stuffed and rolled, or cut in half. If you have another request, simply add a note to your order form and we'll take care of the rest.

Butcher's tips



ORDER FOR LEFTOVERS

Turkey sandwiches, pies, soups and curries are part of the joy of Christmas.



MAKE PREP EASIER

Crown, boned and rolled, or butterfly options can save time and make carving easier.



DON'T FORGET THE TRIMMINGS

Stuffing, sausages, pigs in blankets, goose fat and beef dripping, can all be ordered ahead.



ASK IF YOU'RE UNSURE

We're always happy to help you choose the right size and preparation for your meal.

Need help choosing? Just ask in the shop - we're always happy to guide you,

THE LITTLE THINGS THAT MAKE CHRISTMAS DINNER COMPLETE

The Trimmings

The turkey may be the centrepiece, but it's the trimmings everyone looks forward to. From handmade pigs in blankets and sausage meat stuffing to home-cured bacon, goose fat and festive sauces, you can order the whole lot together and tick a few more things off the Christmas list.



For extra crispness, cook on a wire rack and turn halfway through.

Pigs in Blankets

A Christmas classic and always a crowd favourite.

Handmade by our team using traditional pork chipolata sausages wrapped in dry-cured streaky bacon. Perfectly seasoned and ideal for cooking alongside your turkey, they're a must for the festive table.

Available in trays of 12, with a gluten-free option too.

Stuffing & Sausage Meat

A traditional favourite, with seasonal flavours.

Choose traditional sausage meat, or make things even easier with one of our ready-to-cook festive stuffing tray bakes:

- Apricot, Honey & Sausage Meat
- Cranberry, Apple & Sausage Meat

Also available to order: Shropshire Spice Company stuffing mixes in a range of festive flavours.



Bacon

A Christmas essential with plenty of jobs to do.

Use streaky bacon to cover the turkey as it roasts, wrap your own pigs in blankets, or fry a few rashers until crisp and toss them through sprouts for an easy festive side. Choose from our home-cured bacons, ready to add a little extra flavour to the Christmas table.

Goose Fat

For perfectly crisp and golden roast potatoes.

Goose fat gives roast potatoes a rich flavour and helps create that irresistible combination of a crisp outside and fluffy middle.



Sauces & Accompaniments

The finishing touches

From tangy cranberry sauce to creamy bread sauce, our carefully selected accompaniments are an easy way to complete your Christmas table.

Butcher's Tip

Cover the turkey breast with streaky bacon before roasting. It helps keep the meat moist, adds flavour and gives the breast a little extra protection while it cooks.



From Christmas Eve to Christmas Day, we've got ideas to help you create delicious and relaxed celebrations.

Christmas Eve Inspiration

Fillet Steak with a Creamy Mushroom & Parmesan Topping

A simple way to turn a good steak into something a little more special. The creamy mushroom topping works almost like an instant sauce, and can be made ahead so all that's left to do is sear, top and bake.

- 4 Fillet Steaks (approx. 180-200g each)
- 1 tbsp olive oil
- 2 finely diced shallots
- 2 crushed garlic cloves
- 300g Chestnut Mushrooms
- 4 tbsp double cream (whipped)
- 1 large egg yolk
- 25g grated Parmesan cheese
- Salt & Pepper

1. Heat the olive oil in a frying pan and gently cook the shallots and garlic for 2 minutes. Add the sliced mushrooms, season well and cook until golden and any excess moisture has evaporated. Leave to cool.
2. Stir the egg yolk into the cooled mushroom mixture, then gently fold through the whipped cream.
3. Season the steaks and sear for around 2 minutes on each side, basting with butter during the final minute.
4. Heat the oven to 220°C. Place the steaks on a baking tray, spoon over the mushroom mixture and finish with the grated Parmesan.
5. Bake for 5–7 minutes, until the topping is golden. Rest for a couple of minutes before serving.

Make ahead: The mushroom mixture can be prepared the day before and kept chilled until needed.



Beef & Red Wine Pie

A comforting Christmas Eve classic

Rich, slow-cooked beef in a deeply savoury red wine gravy, topped with golden puff pastry. It's the sort of supper that feels special without keeping you in the kitchen all evening, and the filling can be made ahead, ready to top and bake when you need it.

- 750g braising steak (cubed)
- 1 sheet of ready-rolled puff pastry
- 25g butter and some oil for browning
- 2 onions (chopped)
- 2 garlic cloves (finely chopped)
- 150ml red wine
- 2 tsp Worcestershire sauce
- 400–500ml beef stock
- 1 bay leaf
- 250g chestnut mushrooms (sliced)

1. Toss the beef in the flour, season with salt and pepper, then brown well in the butter and oil.
2. Add the onions and garlic and cook until softened. Stir in the wine, Worcestershire sauce, stock and bay leaf.
3. Simmer gently for 1½–2 hours, until the beef is tender and the sauce has thickened. Sauté the mushrooms and stir into the beef.
4. Spoon into a pie dish, top with puff pastry and cut a small steam hole.
5. Bake at 200°C for 35–40 minutes, until golden.

Make ahead: The filling can be made the day before and chilled. Add the pastry before baking.

Serve it with...

Creamy mashed potatoes
Buttered winter greens
Roasted root vegetables
Braised red cabbage

Collecting your Christmas order on Christmas Eve?

It's the perfect time to pick up any last-minute extras for the days ahead, from cooked meats, bacon and eggs to sausage rolls, pies, sauces and accompaniments.

Forgotten something? Just ask the team when you collect.

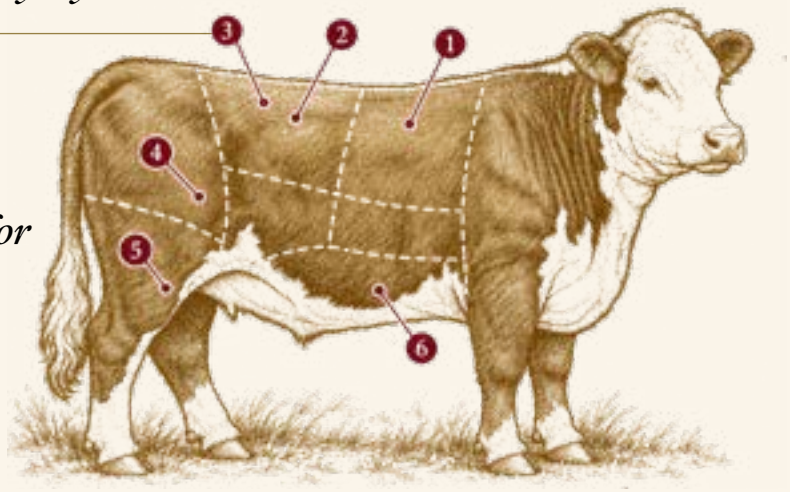
Beef, Lamb & Pork

For every festive table

Our locally sourced beef, lamb and pork are perfect for special occasions and everyday celebrations.

BEEF

Magnificent roasting joints for a showstopping centrepiece.





1 **RIB OF BEEF**
Rich, marbled and full of flavour.



2 **BONED & ROLLED RIB**
Traditional flavour in an easy-carve joint.



3 **SIRLOIN**
Lean compared with rib, but still beautifully tender.



4 **TOPSIDE**
A classic roasting joint, lean and versatile.



5 **SILVERSIDE**
A lean, economical joint, ideal for slow roasting.



6 **BRISKET**
Full flavoured and best cooked slowly.

Which Cut?

Not sure which cut to choose? Our team are always happy to help you find the right joint for your menu, number of guests and cooking style.

LAMB

Elegant, tender and full of flavour.

A beautiful joint of lamb makes an elegant centrepiece for a festive table. Locally sourced and full of flavour, it's a real treat for family and friends.



LAMB AT A GLANCE



LEG
Classic and versatile, ideal for a traditional roast.

SHOULDER
Richer in flavour and perfect for slow cooking.

RACK
Tender, elegant and perfect for smaller gatherings.

HOW MUCH SHOULD I ORDER?

A guide to joint sizes for your festive feast (uncooked weight).

GUESTS	BONELESS JOINT	BONE IN JOINT
4	800g - 1kg	1.2 - 1.4kg
6	1.2 - 1.5kg	1.8-2.3kg
8	1.6-2kg	2.4-2.8kg
10	2-2.5kg	3-3.5kg

As a guide, allow around 200–250g of boneless meat per person, or 300–350g for bone-in joints. Add a little extra if you'd like leftovers.

PORK

Succulent, versatile and always a favourite.

From traditional roasting joints with irresistible crackling to an easy, impressive stuffed tenderloin, locally sourced pork is perfect for the festive season.

Stuffed & Bacon-Wrapped Pork Tenderloin



A simple centrepiece with impressive results.

Butterfly a pork tenderloin.
Fill with prepared sage & onion stuffing mix.
Wrap in streaky bacon.
Roast at 180°C until cooked through and the bacon is crisp.
Rest, slice and serve with redcurrant sauce.

Make it easy: *Order the pork, stuffing mix and streaky bacon from Hough's.*

Boxing Day & Beyond!



THE Boxing Day Ham

A GENEROUS CENTREPIECE FOR A RELAXED FESTIVE FEAST

There's something special about Boxing Day ham. A leisurely meal with family and friends, good food and time to enjoy it. Our traditional gammon joints are full of flavour, succulent and perfect for sharing, served either warm or cold.

SERVES WELL WITH...

- Dauphinoise potatoes
- Crispy roast potatoes
- Cumberland sauce
- Parsley sauce
- Tarts & quiches
- Chutneys & pickles

Our guide to the perfect Boxing Day ham...

Place the gammon in a large pan, cover with cold water and bring gently to the boil. Reduce to a simmer and cook for around 20 minutes per 450g.

Remove from the pan and leave until cool enough to handle. Remove the rind, leaving a layer of fat, then score the surface.

Brush with a mixture of mustard and brown sugar, then roast at 200°C / 180°C fan for around 20–30 minutes, until golden and sticky. Rest before carving.

Cumberland Sauce

A CLASSIC PARTNER FOR CHRISTMAS HAM.

4 tbsp redcurrant jelly
4 tbsp port
1 orange
½ lemon
1 tsp mustard powder
1 tsp ground ginger

Gently warm the redcurrant jelly and port until smooth. Stir in the orange zest and juice, lemon juice, mustard and ginger. Leave to cool before serving.

Easy entertaining...

Delicious Canapés & Small Eats

CLASSIC FAVOURITES FOR EASY, FESTIVE ENTERTAINING

Boxing Day is made for relaxed grazing. Put out a generous selection of pies, sausage rolls, quiches, Scotch eggs, cooked meats and a few easy canapés, then let everyone help themselves.

DON'T FORGET...

- Cooked meats for sandwiches
- Pork pies and gala pies
- Quiches
- Sausage rolls
- Scotch eggs
- Streaky bacon for Devils on Horseback



AN EASY FESTIVE CANAPÉ.

Devils on Horseback

Mix a little honey and mustard in a bowl. Wrap a rasher of streaky bacon around each prune and brush with the honey mustard mixture.

Roast for 15–20 minutes, until the bacon is crisp and golden. Serve warm.

Mango-Spiced Sausage Rolls



Spread out a sheet of ready-rolled puff pastry and shape the sausage meat into a long roll. Spoon a little mango chutney alongside the sausage meat, then roll the pastry around the filling and seal.

Cut into bite-sized pieces, brush with beaten egg and bake at 180°C until puffed, golden and cooked through.

Short of time? Order Hough's homemade sausage rolls for an easy alternative.



Christmas Morning

GOOD FOOD BRINGS EVERYONE TOGETHER

Start the day the Shropshire way, with proper butcher's sausages, dry-cured bacon and free-range eggs. Whether you're enjoying a lazy morning or sitting down to a hearty breakfast, it's the perfect way to make Christmas Day feel extra special.



THE FULL *Shropshire Breakfast*

Quality ingredients, simply cooked, for a breakfast to remember.

- Our award-winning butcher's sausages
- Hough's traditional home-cured bacon
- Free-range eggs
- Black pudding (a local favourite)
- Sautéed mushrooms
- Fried bread

SOMETHING A LITTLE BIT DIFFERENT...

- Pancakes with bacon and maple syrup
- Eggs Benedict with Hough's honey roast ham
- Black pudding & poached egg on toast



Perfect for lazy Christmas Mornings

Make Ahead, Take It Easy

Good food for the quieter days of Christmas.



The Christmas period doesn't have to mean cooking from scratch every day. A few dishes are even better made ahead — ready to warm through when everyone is hungry and nobody particularly wants to cook.

Creamy Pork & Apple Casserole with Cider

A WARMING FAMILY FAVOURITE



Tender chunks of pork shoulder, slow-cooked with apples and cider for a rich, comforting casserole. Perfect served with creamy mash or crusty bread.

Serves 4 · Prep 15 mins · Cook 2 hrs

INGREDIENTS

2 tbsp olive oil
600g (1⅓ lb) pork shoulder steaks (chopped into large chunks)
½ tsp salt
½ tsp pepper
1 medium onion (peeled and diced)
12 mushrooms (sliced)
2 cloves garlic (peeled and minced)
2 tbsp plain (all-purpose) flour
440 ml dry cider
300 ml chicken stock
1 tbsp finely chopped fresh sage
2 crisp dessert apples
80 ml double cream
6 fresh sage leaves

DIRECTIONS

1. Heat the oven to 170°C fan.
2. Heat the oil in a casserole dish, season the pork and brown well. Remove the pork.
3. Add the onion and mushrooms and cook for 5 minutes. Stir in the garlic, then the flour.
4. Return the pork to the dish, pour in the cider and stock, then add the sage and bring to a simmer.
5. Cover and cook in the oven for 90 minutes.
6. Stir in the sliced apples and cook, covered, for a further 25 minutes until tender. If the sauce is still a little thin, simmer uncovered for a few minutes to reduce. Stir in the cream and cook gently for a further 3–5 minutes.
7. Finish with fresh sage and a few thin slices of apple.

From our family and everyone at Hough & Sons, thank you for supporting our family business.

We wish you a very Merry Christmas and a happy New Year.

Will, Emily & the Hough & Sons team



HOUGH & SONS

• FROM THE GATE TO THE PLATE •

Order Now for Christmas

Traditional butchers • Local produce • Expert Advice

Opening Times

14th - 19th Normal opening hours

Monday 21st	9:00am — 5:00pm
Tuesday 22nd	9:00am — 5:00pm
Wednesday 23rd	9:00am — 5:00pm
Thursday 24th	7:00am — 12 Noon
25th - 28th	CLOSED
Tuesday 29th	9:00am — 5:00pm
Wednesday 30th	9:00am — 5:00pm
Thursday 31st	9:00am — 12 Noon
Friday 1st	CLOSED
Saturday 2nd	8:00am — 12 Noon
Sunday 3rd	CLOSED

Normal opening hours from Monday 4th January 2027

Collections

Available 21st–24th December from the shop.



Delivery

Available 21st–23rd December within 15 miles of the shop. Please ask when ordering for delivery availability.



houghsfamilybutchers.co.uk

16 Beaumont Rd, Church Stretton, SY6 6BN

Call us on 01694 722386