



*Premium quality rare breed meat, delivered free to your door*  
*To order, please contact us to discuss personalised butchery requirements*

*E-mail: [richard@huntsham.com](mailto:richard@huntsham.com)*

*Tel: 01600 890 296*

*[www.huntsham.com](http://www.huntsham.com)*

Huntsham Court Farm is owned and run by Richard Vaughan and his wife, Rosamund. It is situated in the beautiful Wye Valley and has been in the Vaughan family for nearly 400 years. It specialises in producing the finest meat from rare breeds – Longhorn beef, Middle White pork and Ryeland lamb. These magnificent animals are given individual attention by our small devoted team. They are reared and fattened slowly to produce meat of the highest quality, taste and texture which is hung in the traditional way until it reaches its perfect maturity.

A high proportion of our meat usually goes to top restaurants – we are proud to count about 30% of the Michelin starred restaurants in the UK among our customers. Our meat is now available in manageable quantities for private customers, vacuum packed and ready to freeze.

The options are all below including our **Special Boxes** of mixed pork and beef. You can discuss your individual butchery requirements on the telephone with one of our small team and your meat will then be delivered to your door by overnight courier, packed with ice in an insulated box.

*Henry Harris – The Coach, Clerkenwell*

*“Your English Middle White pork is quite remarkable. It has a flavour that surpasses even the finest of organically reared porkers. It may have a heavier fat covering than most pigs, but the dripping that comes from it is so full of flavour, that it makes a roast potato a meal in itself. The only pity is there is never enough of it.”*



*Roast Middle White pork*

## Special Boxes

We hope these boxes of mixed beef and pork will help those of you self-isolating – either alone, as a couple, or with lots of hungry mouths to feed.

### 5kg Family Box - Sausages and Mince

This box is for those who want to feed a family quickly and easily with a combination of our delicious Middle White sausages and Longhorn mince. A more affordable option which we hope will easily fit in your freezer.

	<b>Butchery</b>	<b>Cooking Suggestions</b>	<b>Approx. weight*</b>	<b>Servings*</b>
Middle White pork sausages	9 packs of 6 sausages	Grill / fry	3kg	2-3 servings per pack
Longhorn beef mince	4 x 500g packs	Burgers / Cottage pie / Bolognaise	2kg	3-4 servings per 500g pack
			<b>Total cost</b>	<b>£55.00</b>

### 5kg Special Huntsham Box

Combination of Huntsham Middle White pork and Longhorn beef for people with limited freezer space. The whole box will fit easily into a single drawer of a domestic freezer and gives you some roasting joints as well as our famous sausages and mince.

<b>Cut</b>	<b>Butchery Options</b>	<b>Cooking Suggestions</b>	<b>Approx. weight*</b>	<b>Servings*</b>
Middle White pork joint – loin, shoulder or leg	Boned and rolled	Roast	1.5kg	5-6
Longhorn beef joint – topside, thick flank, silverside or thick rib	Tied and fatted	Roast	1.5kg	5-6
Middle White pork sausages	3 packs of 6 sausages	Grill / fry / bake	1.0kg	2-3 servings per pack
Longhorn beef mince	2 x 500g packs	Burgers / Cottage pie / Bolognaise	1.0kg	3-4 servings per 500g pack
			<b>Total cost</b>	<b>£60.00</b>

## Luxury Box (6 - 7kg)

This is a combination box of premium joints which are easy to cook to give yourself a little luxury in these difficult times. The quality of the meat is such that it is delicious when simply cooked – or suitable if you want to try your hand at something more complicated. This is the way to enjoy the meat we supply to our Michelin-starred chefs, even if you can't go to their restaurants at the moment.

Cut	Butchery Options	Cooking Suggestions	Approx. weight*	Servings*
Longhorn beef sirloin	4 x Steaks / joint on the bone	Roast	0.5-1.0kg	4 servings
Longhorn beef fore rib on the bone or as two steaks on bone	Joint on the bone	Roast	1.5kg	4-6 servings
Middle White pork belly	2 x 1kg joints	Roast	2.0kg	4 servings per joint
Middle White pork sausages	6 packs of 6 sausages	Grill / fry	2.0kg	2-3 servings per pack
			<b>Total cost</b>	<b>£150.00</b>

## 5kg MIDDLE WHITE PORK SUMMER BOX

Cut	Butchery Options	Cooking Suggestions	Approx. Weight	Servings
Pork roasting joint	Joint on the bone	Roast	1.5kg	5-6 servings
8 Pork chops	Chops	BBQ, grill or fry	1.2kg	8 servings
Pork belly joint, flat or boned and rolled / strips	1kg joint or strips	BBQ, roast or grill	1.0kg	4 servings
Pork sausages	4 packs of 6 sausages	BBQ, grill or fry	1.3kg	2-3 servings per pack
			<b>Total Cost</b>	<b>£75.00</b>

## Middle White Pork

*Fergus Henderson – St John Restaurant, London*

*“Richard Vaughan’s Middle White pork is ‘Nose to Tail’ delicious”*

Huntsham pork comes from our pedigree Middle White herd. In the 1930s the Middle White was the pork pig of England. However, to compete with the influx of Danish bacon after the war, farmers started to breed larger, leaner pigs for bacon. Young pigs from these bacon breeds are now the source of most pork sold today and the Middle White, the only specialist pork pig, is very rare. Its flavour and crackling are unlike those of any modern pork pig and its fat makes the best roast potatoes in the world!

Our sausages are made from the prime meat of our Middle Whites (in contrast to most commercially available sausages) and are served in top restaurants and gastropubs throughout the country. Sat Bains, a 2\* Michelin chef, serves them for breakfast in his Nottingham restaurant.

Huntsham pork and sausages are available in a variety of options to suit individual needs. Our pigs are not large which means that even a half pig will fit in a domestic freezer drawer.

*Ruth Rogers – River Café, London*

*“Slow roasted Middle White pork loin from Richard Vaughan with Ligurian olives, fresh rosemary, garlic and Pinot Bianco is always a favourite on the River Café menu.”*

*Michel Roux – Le Gavroche, London*

*“Middle White pork has the crispiest skin and the best flavoured fat to accompany its fantastic tasting meat”*



*Middle White pigs out for a walk*

## Middle White Pork - Butchery and Prices

### Half Middle White pig box - £165 (no sausages) or £180 (with sausages)

Our half pigs weigh about 18-20kg before butchery. Although some cuts make handsome roasting joints when left whole (a leg feeds 12 people), we can tailor butchery to your needs and include small joints/chops/steaks. Some or all of the head, belly and hand can be made into sausages if you prefer.

Cut	Butchery Options	Cooking Suggestions	Servings
Shoulder	Whole / 2 halves	Roast	8
Leg	Whole / 2 halves / leg steaks	Roast; grill or fry steaks	12
Chump fillet	Joint / chump chops	Roast; grill or fry chops	4
Loin	1 or 2 joints / chops / half and half	Roast; grill or fry chops	14
Hand*	Joint / sausages	Roast; grill or fry sausages	5
Belly*	Joint(s) / strips / sausages	Roast; grill or fry sausages	8
Half head*	Whole / cheek meat in sausages	Brawn; grill or fry sausages	-
Sausages*	-	Grill / fry	-
Liver	Half	Grill / fry / paté	-
Stock bones	-	Stock / soup	-

\* If all these cuts are made into sausages, there will be 12 packs of 6 sausages.

### Quarter Middle White pig box - £115

Our quarter pig box is the practical option for those with small freezers. It contains smaller joints and come with 6 packs of 6 sausages as standard.

Cut	Butchery Options	Cooking Suggestions	Servings
½ Shoulder	Joint	Roast	4
½ Leg	Whole / leg steaks	Roast; grill or fry steaks	6
Chump fillet	Chump chops	Roast; grill or fry chops	2
Loin	Whole / chops	Roast; grill or fry chops	7
Sausages	-	Grill / fry	6 packs
Liver	Quarter	Grill / fry / paté	-
Stock bones	-	Stock / soup	-

#### Sausages

Sausages and sausage meat are available in multiples of 5kg at **£10.75 per kg**. Chipolatas and cocktail sausages are also available in multiples of 5kg at **£11.50 per kg**. Gluten free sausages are sometimes available at **£12.50 per kg**. (Please tell us if you would like to be contacted when we are making them).



## Longhorn Beef

***Heston Blumenthal – on his selection of Huntsham beef for his TV series ‘Perfection’***

*“The Longhorn has it for me – the nutty, grassy, blue cheese note that I find in the steaks I eat in New York, plus a marvelous moisture and juiciness, alongside a firm but giving texture”*

Huntsham beef comes from the Huntsham herd of Longhorn cattle. These old-fashioned, pedigree cattle were first bred over 200 years ago and made England famous for its fine roast beef. The Longhorn is now a rare breed which has been largely forgotten, but the quality of its meat remains outstanding.

Huntsham beef is hung for nearly five weeks so that the fine-grained, well-marbled meat reaches its ideal maturity and full potential. It is available in boxes of various weights and combinations of cuts or in large primal joints, with butchery to suit your needs. Or try our delicious Longhorn mince which can be ordered on its own.



*An inquisitive Longhorn steer*

***Henry Brosi – Previous Executive Chef,  
The Dorchester and 45 Park Lane***

*“The Longhorn Beef is some of the finest beef I have tasted in my years as a chef. The regularity of the marbling comes up top trumps as it melts beautifully whilst cooking, creating the taste and texture I am looking for, to serve our guests”*

***Jeremy Lee – Quo Vadis, London***

*“Well, I have just nipped upstairs to jot down my thoughts on the subject of your truly marvelous beef. It is peerless and requires no other prosaic foodie nonsense to say as much.”*

## Longhorn Beef - Butchery and Prices

### Small Boxes - £19.00 per kg

Boxes of smaller joints (about 1-2kg each), ideal for customers with limited storage capacity.  
Approx. box weight 9-10kg and approx. box price **£171.00 - £190.00**

### Longhorn Beef - Small Fore rib box

Cut	Butchery Options	Cooking Suggestions
Fore rib on bone	Joint	Roast
Fillet	Joint / steak	Roast joint; grill or fry steak
Rump	Joint / steak	Roast joint; grill or fry steak
Thick flank	Joint / sandwich steak	Roast joint; grill or fry steak
Silverside	Joint / salmon cut steak	Roast joint; grill or fry steak
Braising steak	2 slices	Braise / stew
Dice*	2 x 500g	Stew / casserole
Mince*	4 x 500g	Burgers / Cottage pie / Bolognaise

\*A 500 g packet of mince or dice will feed 3-4 people

### Longhorn Beef - Small Sirloin box

Cut	Butchery Options	Cooking Suggestions
Sirloin	Joint / steak	Roast joint; grill or fry steak
Topside	Joint / sandwich steak	Roast joint; grill or fry steak
Brisket or Top rib	Rolled joint	Slow roast / Braise
Braising steak	4 slices	Braise / stew
Dice*	2 x 500g	Stew / casserole
Mince*	4 x 500g	Burgers / Cottage pie / Bolognaise

\*A 500 g packet of mince or dice will feed 3-4 people

## Longhorn Beef - Standard box - £14.60 per kg

### 2 options available:

- Smaller joints (about 1-2kg each), from the cuts below. Approx. total box weight 18kg and approx. box price **£262.80**
- Larger joints (about 1.25-2.75kg each), from the cuts below. Approx total box weight 23kg and approx. box price **£335.80**

Cut	Butchery Options	Cooking Suggestions
Sirloin	Joint / steak	Roast joint; grill or fry steak
Fillet	Joint / steak	Roast joint; grill or fry steak
Rump	Joint / steak	Roast joint; grill or fry steak
Topside	Joint / sandwich steak	Roast joint; grill or fry steak
Thick flank	Joint / sandwich steak	Roast joint; grill or fry steak
Silverside	Joint / salmon cut steak	Roast joint; grill or fry steak
Fore rib on bone	Joint	Roast
Brisket <b>or</b> Top rib	Rolled joint	Slow roast / Braise
Thick rib (not always included)	Joint	Roast
Braising steak	4 slices	Braise / stew
Dice*	4 x 500g	Stew / casserole
Mince*	6 x 500g	Burgers / Cottage pie / Bolognaise

\*A 500 g packet of mince or dice will feed 3-4 people



## Large Boxes

These boxes are for large, hungry families with plenty of freezer capacity. There are four options, two based on a fore rib joint and two based on sirloin, so there is plenty of choice.

### Longhorn Beef – Large Fore Rib Boxes - £11.85 per kg

The two large fore rib boxes are based on a three-rib fore rib roasting joint on the bone with two options (A) with, or (B) without - the featherblade joint.

Large Fore Rib Boxes			
A – with Featherblade		B – without Featherblade	
Cut	Approx. weight*	Cut	Approx. weight*
3 rib Fore rib on bone	5-6kg	3 rib Fore rib on bone	5-6kg
½ Fillet	1-1½kg	½ Fillet	1-1½kg
Hind shin on bone	5-6kg	Fore shin on bone	4-5kg
½ Thick flank	3-4kg	½ Thick flank	3-4kg
½ Silverside	4-5kg	½ Silverside	4-5kg
Featherblade	4-5kg	½ Rump	2-3kg
½ Rump	2-3kg	Mince	3-4kg
Mince	3-4kg	Stock Bones / Marrow	Free
Stock Bones / Marrow	Free		
<b>Total weight</b>	<b>27-34.5kg</b>	<b>Total weight</b>	<b>22-28.5kg</b>
<b>Total cost</b>	<b>£320-£409</b>	<b>Total cost</b>	<b>£260-£338</b>



*Richard with one of his Longhorns*

### Longhorn Beef – Large Sirloin Boxes - £11.85 per kg

The two large sirloin boxes are good for families and are based on a half sirloin on the bone, which can be butchered in any combination of roasting joint(s) and steaks. The two options are the same except that (A) has three quarters of a brisket and a thick rib joint while (B) has a quarter of a brisket and a top rib on the bone.

<b>Large Sirloin Boxes</b>			
<b>Large Sirloin box A</b>		<b>Large Sirloin box B</b>	
<b>Cut</b>	<b>Approx. weight</b>	<b>Cut</b>	<b>Approx. weight</b>
½ Sirloin on bone	6-7kg	½ Sirloin on bone	6-7kg
¾ Brisket on bone	5-6kg	¼ Brisket on bone	2-3kg
½ Topside	5-6kg	½ Topside	5-6kg
Thick rib	4-5kg	Top rib on bone	5-6kg
Braising steak	3-4kg	Braising steak	3-4kg
Mince	3-4kg	Mince	3-4kg
Stock Bones / Marrow	Free	Stock Bones / Marrow	Free
<b>Total weight</b>	<b>26-32kg</b>	<b>Total weight</b>	<b>24-30kg</b>
<b>Total cost</b>	<b>£308-£380</b>	<b>Total cost</b>	<b>£284-£356</b>

### Combined Boxes - £11.25 per kg

A combination of any two of the large fore rib or sirloin boxes above is available at a lower price of **£11.25 per kg**

### Minced and diced beef - £10.75 per kg

Mince or diced beef is available in 500g packs in multiples of 5kg. We can also supply coarse mince for the ultimate American burger at the same price.

## Primal Cuts

As an alternative to our boxes of mixed joints, we supply individual primal cuts. Primal cuts are the large cuts into which a carcass is broken down. They must be purchased as a whole (ie. whole fillet, whole rump), but can be broken down and butchered to suit your requirements. The size of these primal cuts varies from animal to animal, so the weights and prices are approximate.

Primal Cut	Approx. weight*	£ per kg	Approx. price
Sirloin joint on bone	13.00kg	£24.00	£312.00
Fillet	2.75kg	£38.50	£105.87
Sirloin with fillet on bone	16.50kg	£26.40	£435.60
Rump	6.00kg	£24.20	£145.20
Topside	12.00kg	£10.75	£129.00
Thick flank	8.00kg	£10.75	£86.00
Silverside	10.00kg	£10.75	£107.50
Fore rib on bone (6 ribs)	12.00kg	£22.00	£264.00
Brisket on bone	13.00kg	£9.75	£126.75
Top rib on bone (Jacob's Ladder)	6.00kg	£9.75	£58.50
Thick rib	4.00kg	£11.85	£47.40
Braising steak	8.00kg	£10.75	£86.00
Featherblade	3.50kg	£11.85	£41.48
Hind and Fore shin on bone	12.00kg	£9.75	£117.00



*The Ickworth Hotel*  
*Longhorn brisket - grelot onion - Scottish Girolles*

# Ryeland Lamb

**Gareth Ward – Ynyshir, Machynlleth, 1\* Michelin**

*In my opinion Ryeland is the best lamb I have ever tasted, super tasty super tender with a real good fat content.*

Huntsham lamb is produced from Ryeland sheep. This breed was developed in the Ross-on-Wye area and used to be called “the sweet meat of Herefordshire”. It is exceptionally good but it is now very difficult to find. We grow most of our lambs slowly to produce hogget lamb, over a year in age, which gives it a more intense flavour. We also have limited supplies of new season lamb in the summer and occasionally a small amount of mutton (meat from sheep over two years of age). Demand for our lamb is high so we do not always have it available.

**Chris Harrod – The Whitebrook, 1\* Michelin**

*"We have had Ryeland lamb on the menu every year since opening The Whitebrook, beautifully sweet meat reared to the age it has a full and long-lasting flavour, this is how lamb should taste. I know that this isn't just down to the breed but also to the husbandry and passion for farming that Richard demonstrates at Huntsham Farm"*



*Roast Ryeland lamb*

## Ryeland Lamb - Butchery and Prices

### Whole or Half Ryeland Lamb - £14.00 per kg

We can supply either whole or half lambs. A half Ryeland lamb contains the joints set out below and weighs about 9kg. **A whole lamb contains double these quantities and weighs about 18kg.**

### Half Ryeland Lamb Box (Approx. 9kg)

Cut	Butchery Options	Cooking Suggestions	Servings*
Shoulder	Whole / 2 halves	Roast	6
Leg	Whole / 2 halves	Roast	8
Loin	Whole / chops	Roast; grill or fry chops	6-7
Breast	Whole, rolled	Slow roast / braise	3-4
Liver	Whole / sliced	Grill / fry	3-4
Kidney	One whole	Grill / fry	1
Stock bones	-	Stock / soup	-

## The Practicalities. . . .

### Delivery

**Free!** Prices are inclusive of delivery by overnight courier and all the meat is packed with ice packs in insulated boxes.

### Will it fit in my freezer?

Everything in your box will be vacuum packed, except sausages which are bagged, clearly labelled and suitable for home freezing. As a guide to how much space your order will take up, the approximate internal box measurements of the boxes are below.

Box Sizes and Contents	
Size	Typical Contents
36 x 26 x 12cm	Up to 5kg – usually mince, sausages or dice
46 x 32 x 18cm	¼ pig, ½ lamb, small fore rib and small sirloin boxes
55 x 35 x 20cm	½ pig, whole lamb, large sirloin and large fore rib boxes

### \*Approximate Weights and Servings

Where a box weight is specified, it is a minimum and will usually be exceeded. Number of servings is included as a guide but of course depend on the size of the serving!

### Bits and Pieces

Parts of the animal that are often difficult to come by such, as pigs' trotters, beef offal and marrow bones, can be supplied on request.

### Ordering

To order, call **01600 890 296** and speak to Richard or one of his small team who will be happy to talk you through your butchery requirements. If you prefer, you can e-mail Richard, [richard@huntsham.com](mailto:richard@huntsham.com), with your contact details and we will get back to you.

**For more information, our special offers and updates on farm life, please visit our website or follow us.**

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