

FORDMORE

FARM



SHOP

Christmas
2022



Welcome to Fordmore...

Our shop and café have an emphasis on great quality, locally grown food that is reared and baked for us by our local suppliers and our on-site butchers. You can rest assured that we don't sell or recommend anything we would not want to eat ourselves! This Christmas we have put together some wonderful hampers to make your Christmas day easier, including pre-prepared meat boxes and gift hampers, we are also fully stocked with wonderful gift ideas from small local producers, you can create your own gift hamper or pick up a voucher for someone to enjoy later in the year, making us a one stop shop for all Christmas needs! We wish you all a wonderful Christmas season and look forward to seeing you soon... Tom, James and the Fordmore Team x



A quick and simple shortbread recipe to get you in the festive mood by Tom and James

This is a really simple recipe to make a batch of your favourite shaped shortbread with your little ones. It's something we do with our daughter regularly. She really enjoys this simple recipe, especially the decorating part!

WHAT YOU NEED

- 250g unsalted butter softened
- 110 grams caster sugar (and a handful to sprinkle on top)
- 360g plain flour
- any toppings you fancy

- Preheat the oven to 190°C or use the hot oven of your aga.
- In a mixer beat the butter and sugar until smooth.
- Mix in the flour.
- Turn the dough out onto a flat surface (we just use our worktop as it can be very messy) and gently roll it out to about 1.5-2cms thick.
- Then with cutters or a knife cut it into whatever shape you like. For us that tends to be stars or hearts. Sprinkle with some more sugar, pop in the fridge for 20mins before baking for 15-20mins.
- Cool on a wire rack and then let your little ones decorate to their hearts content.



The Fordmore Butchers...

At Fordmore, our core ethics are at the heart of everything we do, the most important thing to us is sustainability and animal welfare – we only work with small local farmers whose ethics fit with us. As organic farmers we strongly believe in working with our environment to help to create the best possible product whilst keeping our animals in the healthiest possible way.

We are sure that you will be able to taste the difference and we have converted numerous customers to our high-quality ethical meat who now won't go elsewhere.

This Christmas why not treat yourself to something special from our in-house butcher, who is more than happy to recommend and prepare exactly what you need to make your festive season a delicious one.

Christmas day sorted with a banquet box from the Fordmore Butcher



Small £59.99 (4-6 people)

1 kg turkey breast, 1 kg long horn roast beef, 1 kg gammon, 1 tray pigs in blankets

Medium £74.99 (6-8 people)

1.5kg turkey breast, 1.5kg long horn roast beef, 1.5kg gammon, 1 tray pigs in blankets

Large £99.99 (8-10 people)

2kg turkey breast, 2kg long horn roast beef, 2kg gammon, 2 trays pigs in blankets

Jumbo £134.99 (10-12 people)

3kg turkey breast, 3kg long horn roast beef, 3kg gammon, 2 trays pigs in blankets



Even more choice for your Christmas day feast

THE TASTE OF FORDMORE HAMPER

Small hamper (4 people) - £47.99

1.2kg boneless free-range turkey breast

1.2kg gammon

1 tray pigs in blankets

500g sausage meat

THE SIGNATURE HAMPER

Medium hamper (6 people) - £53.99

1.5kg boneless free-range turkey breast

1.5kg gammon

1 tray pigs in blankets

500g sausage meat

THE LET'S GET SERIOUS HAMPER

Large hamper (8 people) - £64.99

2kg boneless free-range turkey breast

2kg gammon

2 trays pigs in blankets

1 kg sausage meat

THE MIGHTY MAMMOTH HAMPER

Extra-large hamper (10 people) - £77.99

2.5kg boneless free-range turkey breast

2.5kg gammon

2 trays pigs in blankets

1 kg sausage meat

POP IN TO SEE US OR CALL THE SHOP ON **01884 839742** TO ORDER YOUR FESTIVE HAMPERS

Stay fully stocked with meat from our in-house butcher

(all prices per kg unless stated)

Grass fed Longhorn Beef minimum 28-day dry aged Pennycombe Farm, Kennford

Fore rib of beef on the bone £22.99
(we recommend 3-4 portions per rib)

Boneless fore rib £28.99

Rolled sirloin £28.99

Topside of beef £15.99 whole roll £12.99

Tag end of silverside £12.49 per kg whole roll £10.99

Rolled middle rib £12.49 (over 3kg £9.99)

Rolled brisket £12.99 (over 3kg £10.99)
(we recommend 4-5 portions from a 1kg boneless joint)

Fillet £49.99

Whole fillet £48.99

Home-made Beef Wellington made with Cornish
Charcuteries mushroom pate £9.99 per portion.
(Request how many portions you would like and have them as
individual portions or whole log for you to carve after
cooking (maximum 8 portions for a whole log)

Free Range Saddleback Pork Orway Porch, Kentisbeare

Belly pork £10.99

(we recommend 3-4 portions per kg)

Boneless leg of pork £13.99 (whole roll £9.99)

Boneless spare rib of pork £12.99 (whole roll £8.99)

Boned & rolled loin £13.99

Boned & stuffed loin of pork £12.99

(Choose from sage & onion, sage & cider apple
or red pepper & shallot stuffing)

(we recommend 4-5 portions per 1kg of boneless joint)

French trim rack of pork £12.99

(we recommend 1 rib per portion)



Poultry

Organic free-range chicken £8.49
from Chris Labdon, Green Tree Farm (2-3 portions per kg)

Free-range duck £7.99
from Beech Ridge Farm (2-3 portions per kg)

Chicken cushion £9.99
(choose from sage & onion, parsley & thyme,
cranberry & chestnut stuffing. Minimum 1.5kg)

Three bird roast (medium*) £29.99

Three bird roast (large*) £34.99

Three bird roast (x-large*) £39.99

(Duck stuffed with chicken and pheasant, choose from sage & onion,
parsley & thyme, cranberry & chestnut stuffing or leave without)

Whole free-range bronze turkeys
from Beech Ridge Farm

4.5 - 7 kg £18.50

7 - 10 kg £17.50

10+ kg £17.00

(we recommend 2 portions per kg bone in weight)

Boned & rolled free-range bronze turkey breast £24.99

Boned & stuffed free-range bronze turkey breast £23.99

(choose from sage & onion, parsley & thyme,
cranberry & chestnut stuffing)

Whole free-range goose £19.99

from Beech Ridge Farm

(we recommend 1 portion per kg bone in weight)

*medium serves approx 6, large serves approx 8, x-large serves approx 10



Sausages, Bacon, Gammon

Saddleback pork sausages £9.49 (10-12 per kg)

Saddleback pork chipolatas £9.49 (20-24 per kg)

Saddleback pork cocktail sausages £9.99 (36-38 per kg)

Pigs in blankets tray of 12 £6.99

Saddleback sausage meat £8.99

Dry-cure back bacon smoked or unsmoked £16.99

(or £22 per 2kg pack)

Dry-cure streaky bacon smoked or unsmoked £14.99

(or £20 per 2kg pack)

Smoked or unsmoked gammon £12.99

(whole joint of over 4.5kg £8.99)

Venison from Curtis Pitts, Cullompton

Diced venison £12.99

Boneless venison haunch £18.99

Venison haunch steaks £22.99

Venison saddle fillet £49.99

Boneless venison loin £44.99

Rack of venison £39.99

Grass fed Lamb

Shutelake Farm, Butterleigh

Whole or 1/2 shoulder of lamb £11.99

Whole or 1/2 leg of lamb £16.99

(we recommend 3-4 portions per 1kg bone in joint)

Boneless shoulder of lamb £14.99

Boneless stuffed shoulder of lamb £13.99

(choose from apricot & almond, rosemary & garlic
or parsley & thyme stuffing)

Boneless leg of lamb £18.99

Boneless stuffed leg of lamb £16.99

(choose from apricot & almond, rosemary & garlic
or parsley & thyme stuffing)

Rolled saddle lamb £29.99

Rolled stuffed saddle £27.99

(choose from apricot & almond, rosemary & garlic
or parsley & thyme stuffing)
(we recommend 4-5 portions from of a boneless joint)

French trim rack £28.99

(we recommend 2-3 ribs per portion)

Pop in to see us or call the shop on 01884 839742 to place your order in advance



Perfect festive wines selected by Tom and James owners of Fordmore Farm Shop

Christmas is a very special time in our house, and we like to treat ourselves with some wonderful wine to make the day really special. With help of Chris Piper Wines and his team we have a fantastic selection of wines in our shop. Here are some of our top recommendations to make the day start in a merry way!

Don't forget, we have a whole wide selection to suit every taste in our shop, perfect for the big day or to make a fabulous gift.

Stars Cava

Made by Perellada in Spain, and is our absolute favourite fizz for all occasions. Bright and clean. Its generous stream of fine bubbles forms a perfect crown. In the nose it is clean, with fruity, dry, smooth and complex in the mouth, it has a great tasting balance and is our absolute favourite fizz for all occasions. We think this is so good we used it at our own wedding!

Pol Roger Champagne

Pol Roger is the definitive house-style, composed from 30 still base wines drawn from at least two vintages, and the three varieties of Champagne, Pinot Noir, Chardonnay and Pinot Meunier. The Pinot Noir contributes body and character; the Chardonnay provides lightness and elegance. Pol Roger is a perfect aperitif champagne, it's everyone's favourite including Winston Churchill.

Sancerre Domanie Serge Laporte

Situated in the village of Chavignol, France about 2km from Sancerre, this 10 hectare domaine is made up of numerous small parcels scattered throughout the Chavignol commune, long regarded as one of the top crus of Sancerre. It's very much a classic Sancerre with all the chalkiness and gooseberry steely fruit typical of Chavignol wines. The wine has a great complexity and elegance, reflecting the chalky and limestone-pebbly soil-types found in Chavignol. It's my uncles favourite too!

Brouilly – Organic

Owned by the Brac de la Perriere family, this is Chris Piper's base in Beaujolais, France and where he continues the tradition of making his "Chairman's Plonk". It's a deep-coloured, fruit-intense Brouilly with gossamer-fine tannins and a zingy freshness. The dominant fruit is black cherry, with a touch of cassis and raspberry. A wine that finishes long and we find it light enough to drink lots more bottles.

Sauternes 2017

Maison Sichel, Sauternes, Bordeaux, France

Incredible value, this is made by one of the top Sauternes estates for the Sichel collection. It's sweet and perfectly balanced, with ripe citrus marmalade and fig notes, and a hint of acacia – a perfect dessert wine.

Churchills Reserve Port

Oporto, Portugal

Very distinctive on the nose with fresh blueberries and hints of eucalyptus; rich vibrant Port with superb balance and pedigree denoting its grade "A" vineyard origins. 4 years in wood and 2 years in bottle

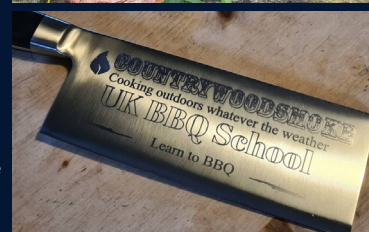
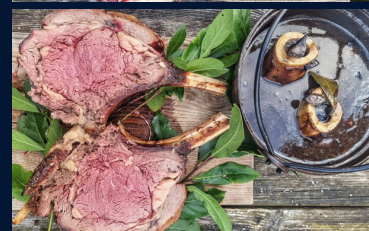
A delicious alternative to turkey this Christmas from Marcus, The UK BBQ School

AS A DELICIOUS ALTERNATIVE TO TURKEY THIS CHRISTMAS, HOW ABOUT TREATING YOURSELF AND YOUR FAMILY TO A SUCCULENT RIB OF LONGHORN BEEF ON THE BONE, smothered in a rich bone marrow gravy. Dry aged local beef such as this stunning Fordmore longhorn beef is really hard to beat as a roasting joint, you might even like to try to cook it on your BBQ, to free up extra room in your indoor oven, I will be...

WHAT YOU NEED

Longhorn rib on the bone	3 bay leaves
Coarse sea salt	A sprig each of fresh rosemary and thyme
Coarse black pepper	1 tbsp plain flour
2 or 3 marrow bone rings	1 tbsp coarse grained mustard
2 red onions sliced	300ml ale
3 cloves of garlic	1 litre good beef stock

- Using a digital thermometer to check the internal temperature of the beef is a critical way to ensure it's cooked how you like it, and a piece of kit that will transform your cooking, not just BBQ, but indoors too.
- Take your beef out of the fridge 2 hours before cooking, so it's not fridge cold.
- Set your BBQ or oven for moderate heat 180°C approximately, indirect cooking, i.e. not directly over the coals. A small chunk of cherry wood on the coals will give a subtle delicious cherry smoke to the meat.
- Generously season the beef all over with the salt and pepper.
- Place your beef adjacent but not over the coals, with the fat cap facing towards the heat, or place in your oven.
- In a heavy-duty cast-iron pan, place your marrow bone rings, onion, garlic and herbs and cook over direct heat or on the hob until the onions are brown and the fat starts to run from the marrow bones. Stir in the mustard and flour and allow to cook for a few minutes, pour in the beer and stock and stir, the flour will thicken the gravy slightly.
- Cook your roast beef until it hits 50-55°C, giving it a little direct heat to brown up the crust towards the end of the cook.
- Allow the beef to rest for at least 20 mins. This will give a medium rare to medium roast beef, finishing internal temperature should be 55-60°C
- Enjoy with the gravy poured over the top, plenty of roasties and all the trimmings.



Give the gift of great food!



Pop into the shop to pick up the perfect present for your loved ones. Build your own cheese or meat hamper, pick up a voucher for afternoon-tea for 2, or our delicious picnic hampers, or simply mix and match your own selection of our Devonshire goodies and have it presented in a basket of your choice. We source products as locally as we can, so you will know that this Christmas your purchases will help to support local West Country businesses.



We also stock wonderful gift items, from local art work, children's toys and treats, beautiful homeware including our own long horn hide rugs, and of course we are fully stocked with delicious deli items, wine and champagne!

PS. We won't tell anyone if you just want to spoil yourself instead!



Bûche de Noël (Yule Log Cake)

An indulgent French Christmas cake that also happens to be gluten free! This cake is traditionally eaten on Christmas eve and represents the burning of the yule log, symbolising the new year to come and would bring good luck to the family. Brought to you by the Devon Cookery School.

**DEVON
COOKERY
SCHOOL**

WHAT YOU NEED

For the base:

- 6 large eggs
- 180g caster sugar
- Pinch of salt
- 50g cocoa powder, sifted
- A little icing sugar for sieving

For the filling:

- 150ml/g double cream, cold
- 5tsp icing sugar
- The seeds of one vanilla pod or
1 tsp real vanilla paste

For the topping:

- 150g softened unsalted butter
- 150g dark chocolate
- 150g icing sugar

To decorate:

- Icing sugar

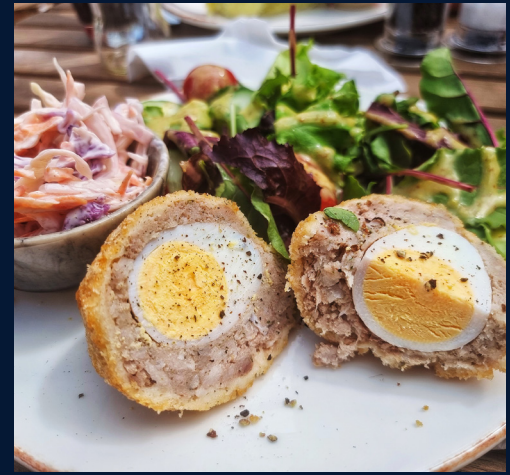
- Preheat your oven to 180°C/356°F.
- Separate the eggs: whites into a large bowl, yolks into a small bowl. Using very clean equipment with no trace of grease, whisk the egg whites with the salt to the soft peak stage.
- Whisk the egg yolks until they start to pale and thicken, add the sugar and continue to whisk until the mixture thickens a little more or until a trail left with the whisk remains visible for at least two seconds. The whisk in the cocoa powder until it's thoroughly blended in.
- Spoon a third of the egg white into the chocolate mixture to loosen it, then carefully fold the rest of the chocolate mixture in until thoroughly combined.
- Spread the mixture into the prepared tin, giving it a few taps to even it out, and bake in the centre of the oven for 8 to 10 minutes or until risen and puffy and feels springy in the centre – it's important not to overcook. When you take it out of the oven it will sink down quite a lot but that's quite in order, so don't panic. Let it cool completely.
- While the cake is cooling, make the chocolate topping. Cut the butter into small cubes, put them in a bowl and beat it until the butter is light and fluffy. Sieve the icing sugar into the bowl and beat until combined. Gently melt the chocolate and mix this into the bowl.
- Cut a sheet of silicone paper (baking parchment) about 2.5 cm larger all round than the Swiss-roll tin. Place this on the work surface and sieve over some icing sugar. Loosen the edges of the chocolate base all round and turn it out onto the paper in one deft motion (there will be a puff of icing sugar!) and carefully peel off the base paper.
- Place the filling ingredients in a bowl and whisk with a balloon whisk to the soft peak stage (it will thicken a little after you stop whisking, so don't over-whisk).
- Using a palette knife, spread the mixture carefully and evenly all over the base.
- Working from the short end, and using the baking parchment to assist you, roll the base into a log. Transfer to a serving plate with the seam hidden underneath.
- Put the chocolate icing into a piping bag fitted with a star nozzle. Pipe long thick lines along the cake, covering the cake completely so it looks like the bark of a tree. Cover each end with icing or, if you wish to see the cream, leave un-iced. Alternatively, just use a palette knife to spread on the icing and create rough bark texture with a fork.
- Dust with icing sugar and garnish with fresh holly or a little robin to serve.

Fordmore Café

Come and enjoy our café, serving breakfast, brunch, lunch, delicious cakes and coffee, and everything in-between. With indoor and outdoor seating, our childrens playpark and on-site animals you won't just be stopping for a coffee.

With ethics, welfare, local and seasonal produce in mind, our menu changes with the seasons, so please do come in and see what delights we have available.

Watch our social media channels and website for news of upcoming events including special Fordmore Dining Club nights, with delicious 4 and 5 course meals with accompanying wine flight, daily specials and more.



Developments at the farm shop

As many of you may have noticed we have lots of exciting new buildings going up at the farm shop, most of which will be finished in the New Year. With this in mind we have a number of different spaces available to rent, from smaller offices within a managed building for 1 person up to 12 people, and some very large office spaces of around 3000 square feet, big commercial spaces and a number of new and exciting shop fronts.

For more information please ask in the shop or email hello@fordmore.co.uk



Hot Smoked Salmon Terrine

by Adam, The Fordmore Café Chef

Hi, my name is Adam and I have worked as a Chef in the hospitality industry for 13 years. When I saw the job advert for Fordmore I thought it was the perfect opportunity to work for a local and family run business that use sustainable and organic produce. I love the festive season, especially decorating! I even have a contest in our street for the best lights! I'm also a massive fan of the festive flavours that seem to be under used at most times of the year, and this recipe is one of my favourites so wanted to share it with you. I hope you enjoy it as much as I do!



WHAT YOU NEED:

600g sliced smoked salmon
200g hot smoked salmon
500g cream cheese
150g double cream
Lemon juice/zest
Pinch paprika
Handful of chives and dill

FORDMORE
FARM  SHOP
CAFÉ

Grease and line a 2lb loaf tin with cling film on the bottom and sides.

Add a layer of smoked salmon on bottom of the tin and sides leaving some extra to fold back later on, making sure you don't leave any gaps.

In a food processor, blitz the cream, cream cheese, lemon and paprika then beat in the chives, dill, and flaked hot smoked salmon and season to taste.

Add a part of the cream cheese mixture to the loaf tin evenly spreading across the bottom then add the excess smoked salmon, repeat the process layering cream cheese then salmon until the tin is full.

Fold over the salmon we left earlier to fold back over top, cover it with cling film slightly pressing down and set in the fridge overnight finally to serve gently remove cling film and slice.

Serve with your favourite Christmas chutneys and melba toast and enjoy.

Honey & Ginger Belly Pork by Lizzie & Raphaël at Envie Catering

Here we are, our favourite time of the year is here! After a fantastic summer, we are ready to cosy up and get festive. Cooking can be stressful, which is why we love our recipe of organic belly pork: it doesn't require much preparation and can be marinated the day before for an even better taste. The cooking time is short - giving you plenty of time to indulge in a little aperitif. We like to serve it with crushed potatoes, Dijon mustard sauce and a simple salad with shallot dressing.

Ingredients

- 4 slices of belly pork (skinless)
- 1 lemon
- 1 teaspoon minced ginger
- 2 tablespoons honey
- 1 bouquet lemon thyme
- Olive oil
- 2 good pinches of salt
- 10 turns of the pepper mill

Prepare the marinade: mix the honey with the lemon juice in a bowl. Add a small splatter of olive oil, the minced ginger and the picked lemon thyme.

Put salt and pepper on the slices, arrange them flat on a tray and pour over the marinade, covering all parts. Cover with clingfilm and leave to marinate for at least an hour in the fridge.

Preheat your oven at 200°C

Move your slices to a prepared baking tray (with non stick paper) and cook for 25min, turning half way.

Serve the slices of pork belly with oven roasted potatoes and garlic sautéed green beans.



**Wishing you and your loved ones a very
Merry Christmas from everyone at Fordmore**



Newlands Park, Honiton Road, Cullompton, Devon, EX15 1WH

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Call the shop: 01884 839742

Call the café: 01884 824898

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