

Butchery Breakdown Options 1 Side of Lamb

Please tick what options you would prefer for the butchery of each section of the carcass side.
(Please only tick one option per section)

Customer Name:.....

Date:.....

Tel No:.....



ADDED VALUE PRODUCTS:-

Lamb Cuts (ideally breast or shoulder) can be made into sausage, burgers. Please state your requirements in the comments section below or call us to discuss what added value product you would like..

1. LEG

Butchery Options

- A) 1 large roasting joint bone in
- B) 2 small roasting joints bone in
- C) 1 large roasting joint boned & rolled
- D) 2 small roasting joints boned & rolled
- E) 1/2 a shank end joint (on the bone) plus some boneless lamb leg steaks

1. LEG

4. BREAST

Butchery Options

- A) Breast - left whole
- B) breast joint (boned & rolled)
- C) mince

4. BREAST

2. LOIN

Butchery Options

- A) loin chops & cutlets (on the bone)
- B) rack of lamb & chops

2. LOIN & BEST END

2. SHOULDER

Butchery Options

- A) 1 large roasting joint bone in
- B) 2 small roasting joints bone in
- C) 1 large roasting joint boned & rolled
- D) 2 small roasting joints boned & rolled
- E) mince
- F) dice

3. SHOULDER

(Neck Fillets can be separated out on request—otherwise they are included in the shoulder joint.)

**If you have any special requirements or would prefer to talk things through on the phone - please don't hesitate to ring us on:-
01594 823148**

I would like the other side of lamb butchered to the same specification

I would like the other side of lamb butchered to a different specification - (if so attach another butchery instruction sheet)

PACKING GUIDELINES

Mince will be packed in 500g packs

Dice will be packed in 500g packs

Steaks or Chops will be packed in 2's for 4's—please indicate which you prefer 2's 4's

ADDITIONAL CUTTING INSTRUCTIONS OR COMMENTS:-

