



Fullards Farm Homemade Produce

using home grown and/or locally sourced ingredients

Fullards Farm, Woodhurst, Huntingdon, Cambridgeshire, PE28 3BW



		Approx weight/measure	Price
Christmas Produce	Fullards Farm Christmas Pudding <i>Made using a traditional recipe we produce a fruity lightish pudding well flavoured with beer, brandy, rum, cinnamon, nutmeg and cloves. (Gluten Free version available by prior request).</i>	350g (1/2 pint) 600g (1 pint) 1.1kg (2 pint)	£7.00 £9.00 £12.00
	Fullards Farm Figgy Pudding <i>Lighter in texture than Christmas puddings our Figgy pudding is made to the family recipe. The Figgy is a fresh pudding which is made to order and has a limited shelf life. Available for collection/delivery from 23rd December</i>	350g (1/2 pint) 600g (1 pint) 1.1kg (2 pint)	£7.00 £9.00 £12.00
	Fullards Farm Christmas Pudding Sauce (to mix with cream) <i>A sauce base for stirring into whipped cream, also delicious as an ice cream flavouring. Available for collection/delivery from 23rd December</i>	227g	£3.50
	Fullards Farm Mincemeat <i>Made to a traditional recipe with dried fruit, apples and Christmas spices</i>	454g	£2.80
	Christmas Jam <i>Our own recipe jam made with plums, damsons and cranberries and a hint of Christmas spices</i>	454g	£2.80
	Christmas Chutney <i>A popular Christmas Chutney that goes well with cold meats, cheeses and in baked potatoes</i>	454g	£3.00
	Christmas Pudding Liqueur <i>A vodka based liqueur flavoured with the spices of Christmas</i>	50cl	£12.00
	Quince Vodka <i>A sweet floral liqueur similar to pudding wine made using Woodhurst quince.</i>	50cl	£12.00
	Raspberry & Clementine Liqueur <i>Delicious served topped up with fizz as a "Woodhurst Kir"</i>	50cl	£12.00
	Redcurrant Gin <i>Jewel red colour, similar to Sloe Gin but with a smoother finish and a devoted following</i>	50cl	£12.00
Jams & Marmalades	Blueberry Bay Jam <i>Blueberry jam subtly flavoured with bay</i>	227g	£2.30
	Plum Jam <i>A tangy three plum jam made using fruit scrumped from our friend's orchard</i>	454g	£2.80
	Quince Marmalade <i>The original marmalade as made by the Persians. A sweet marmalade with chunks of Woodhurst Quince.</i>	227g	£2.30
	Raspberry Jam <i>A best seller bursting with fruit from a local allotment, great in a Victoria Sponge</i>	227g	£2.30
	Rhubarb & Ginger Jam <i>Our speciality made with Fullards Farm rhubarb</i>	454g	£2.80
	Strawberry & Redcurrant Jam <i>Made with redcurrants from the Fullards Farm veg patch and local strawberries</i>	227g	£2.30
	Three Fruit Marmalade <i>Orange, Lemon and Grapefruit, it has a devoted following. 1st Prize Winner at the 2010 Gransden Show</i>	454g	£2.80
Jellies	Gooseberry & Mint Jelly <i>Made with gooseberries and mint from the garden, a great accompaniment for lamb</i>	227g	£2.30
	Hedgerow Jelly <i>Made with a mix of blackberries, crab apples, rosehips, elderberries, sloes, medlars and whatever else is ripe in our hedges at the time. Lovely with game</i>	227g	£2.30
	Quince Jelly <i>A fragrant jelly well suited to most meats, or eat with cheese. Fruit from Quince trees in the village</i>	227g	£2.30
	Spiced Crab Apple Jelly <i>Subtly flavoured with cloves and cinnamon this is a good accompaniment to pork, cold meats or on crumpets</i>	227g	£2.30
Sauce	Horseradish Cream (made to order) <i>Made using fresh homegrown horseradish. As this is cream based it has a 7 day refrigerated shelf life.</i>	227g	£2.50
Chutneys	Fullards Fiery Relish <i>A fiery relish with mustard seeds, chilli and homegrown tomatoes.</i>	227g	£2.50
	Gooseberry Chutney <i>Quite a dark fully flavoured chutney, well suited to cold smoked meats</i>	454g	£2.80
	Spiced Plum Chutney <i>A soft, spicy chutney that goes well with ham</i>	454g	£2.80
	Red Onion Marmalade <i>A red onion marmalade made balsamic vinegar, red wine, chilli sauce and crunchy mustard seeds</i>	227g	£2.50
	Rhubarb Chutney <i>Using rhubarb from the garden this goes well with meat or cheese</i>	454g	£2.80
	Woodhurst Orchard Chutney <i>A traditional fruity chutney with all main ingredients from the parish of Woodhurst</i>	454g	£2.80



Farmhouse Bed & Breakfast & Self Catering Accommodation
for details please telephone Neil or Annabel on 01487 824356
or see www.fullardsfarm.co.uk



Fullards Farm Homemade Produce Order Form

	Approx weights/ measures	Price	Quantity Required	Amount Due (£)
Fullards Farm Christmas Pudding	350g (1/2 pint)	£7.00		
	600g (1 pint)	£9.00		
	1.1kg (2 pint)	£12.00		
Fullards Farm Figgy Pudding	350g (1/2 pint)	£7.00		
	600g (1 pint)	£9.00		
	1.1kg (2 pint)	£12.00		
Fullards Farm Christmas Pudding Sauce	227g	£3.50		
Fullards Farm Mincemeat	454g	£2.80		
Christmas Jam	454g	£2.80		
Christmas Chutney	454g	£3.00		
Christmas Pudding Liqueur	50cl	£12.00		
Quince Vodka	50cl	£12.00		
Raspberry & Clementine Liqueur	50cl	£12.00		
Redcurrant Gin	50cl	£12.00		
Blueberry Bay Jam	227g	£2.30		
Plum Jam	454g	£2.80		
Quince Marmalade	227g	£2.30		
Raspberry Jam	227g	£2.30		
Rhubarb & Ginger Jam	454g	£2.80		
Strawberry & Redcurrant Jam	227g	£2.30		
Three Fruit Marmalade	454g	£2.80		
Gooseberry & Mint Jelly	227g	£2.30		
Hedgerow Jelly	227g	£2.30		
Quince Jelly	227g	£2.30		
Spiced Crab Apple Jelly	227g	£2.30		
Horseradish Cream	227g	£2.50		
Fullards Fiery Relish	227g	£2.50		
Gooseberry Chutney	454g	£2.80		
Spiced Plum Chutney	454g	£2.80		
Red Onion Marmalade	227g	£2.50		
Rhubarb Chutney	454g	£2.80		
Woodhurst Orchard Chutney	454g	£2.80		
			TOTAL	£

NAME:
ADDRESS:
CONTACT TELEPHONE NUMBER:
DATE ITEMS REQUIRED:/...../2011 Collect or deliver (delete as appropriate)
<p>Please enclose payment with your order. Cheques should be made out to "Fullards Farm".</p>	

Our produce is available from the door or can be delivered free of charge within a five mile radius. If you are making a special journey please telephone before you leave to make sure that we will be available. A limited selection of our produce is available at Johnsons Farm Shop, Oldhurst

Samples of the produce will be available to try at the Advent Fair at St John's Church, Woodhurst on 19th November

Please order early to avoid disappointment Last Orders: 18th December 2011

Recycling: We are able to reuse our jars (not lids) and pudding basins. For any jars that are returned we will make a 25p donation and for pudding basins a 50p donation to Woodhurst Church



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