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### MEAT ORDER FORM

Purser's/chef's/stew's name:

Yachts name:

Contact email:

Contact mobile:

Captain of yachts name:

Date ordered:

Date & time delivery:

Delivery location:

Payment Method:

For description and information on specific breeds and provenance, please refer to page 22/42 of our catalogue.

If there is anything you require and do not see on the list, please let us know we will endeavour to source it for you.

Meat / Cut	Detail	Quantity	Comments
<b>Beef – Please refer to page 22 of the catalogue</b>			
Beef fillet, vac packed			
Beef fillet Scotch, vac packed			
Wagyu Beef fillet, vac packed (various grades available)			
Rib Eye Beef, vac packed			
Rib Eye Beef, Scotch, vac packed			
Rib Eye Beef, Wagyu, vac packed			
Sirloin, vac packed			
Sirloin, Scotch, vac packed			
Minced Beef, vac packed			
Ox Tail, vac packed			
Ox Tongue, vac packed			
Beef, diced cubes, vac packed			

Meat / Cut	Detail	Quantity	Comments
<b>Veal – Please refer to page 27 of the catalogue</b>			
Veal bones			
Veal fillet, vac packed			
Veal rack, vac packed			
Veal ribs, French trimmed, vac packed	300g unit including bone		
Veal diced cubes, vac packed			
Veal escalopes, vac packed			
Calves Liver, vac packed			
Veal nut, vac packed			
Veal loin, vac packed			
Veal mince, vac packed			
Veal rump, vac packed			
Veal shanks, French trimmed, vac packed			
Osso Bucco			

Meat / Cut	Detail	Quantity	Comments
<b>Lamb – Please refer to page 30 of catalogue</b>			
English / Welsh / New Zealand			
Lamb rump, vac packed			
Lamb rack, 6 points, vac packed			
Lamb loin, vac packed			
Lamb fillet, vac packed			
Lamb leg, vac packed			
Lamb leg boned, vac packed			
Lamb, diced, vac packed			
Lamb shank, vac packed			
Lamb mince, vac packed			
Lamb chops, vac packed			
Crepinette, vac packed			

Meat / Cut	Detail	Quantity	Comments
<b>Pork – please refer to page 37 of the catalogue</b>			
Iberico / English			
Pork hock, vac packed			
Pork belly, vac packed			
Pork ribs, vac packed			
Pork leg, vac packed			
Pork fillet, vac packed			
Pork loin, vac packed			
Pork rack, vac packed			
Pork chops, vac packed			
Pork trotters, vac packed			
Pork mince, vac packed			
Pigs ears			

Meat / Cut	Detail	Quantity	Comments
<b>Cured/other meat products</b>			
Pancetta			
Streaky bacon			
Bacon rashers, thin			
Bacon rasher, thick			
Bacon, Oskar Meyers			
Lardons			
Bacon, unsliced side			
Smoked Black Forest ham			
Smoked ham, sliced			
Salami, sliced			
Parma Ham			
Bresola			
Chorizo – cured or raw			
Iberico Ham			
Pate (various)			

Meat / Cut	Detail	Quantity	Comments
<b>Sausages – please enquire for other flavours / bespoke ingredients</b>			
Cumberland			
Lincolnshire			
Toulouse			
Bratwurst			
Lamb & Mint			
Veal & Basil			
Chorizo			
Wild Boar & Apple			
Chicken & Sundried Tomato			
Chicken, Chilli & Mango			
Chicken & Apricot			
Thai Chicken			
The Londoner			
Napoli			
Merguez			

Boerwors			
Loukaniko			
Pork & Calvados			
Pork, Garlic & Red Wine			
Pork, Tomato & Herb			
Cajun Pork			
Pork with Rum			
Turkey & Mixed Pepper			
Beef & Stout or Mustard			
Frankfurters			
Chipolatas			
Black Pudding			

Meat / Cut	Detail	Quantity	Comments
<b>Other products – Please refer to page 40 of the catalogue</b>			
Frogs Legs			
Escargot			
Rabbit fillets			
Rabbit saddles			
Ostrich steaks / fillet			
Kangeroo loin			

Poultry / Cut	Detail	Quantity	Comments
<b>Please refer to page 38 of the catalogue</b>			
Whole chicken			
Whole chicken, corn fed			
Whole chicken, free range			
Whole baby chicken			
Chicken supremes			
Chicken supremes, free range			
Chicken breasts, skin on/off			
Chicken mince			
Chicken thigh, skin on / off			
Chicken wings			
Chicken livers			
Quails, whole			
Quails, flat boned			
Whole guinea fowl			
Whole pheasant			
Pheasant supremes			
Whole Turkey			
Minced turkey			
Turkey breast, skin on / off			
Foie gras			
Whole duck			
Whole Mandarin duck			
Duck breast, skin on / off			
Duck confit			
Duck liver			
Spatchcock			
Pigeon			