



BLACK MOUNTAINS SMOKERY  
EST. 1996

Traditional  
Smoked Foods  
from Wales

**PRICE LIST**  
**AUTUMN / WINTER**  
**2011**

Black Mountains Smokery Ltd  
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Jonathan & Joanna Carthew

Vat No.: 666 5296 93  
Registered in Wales No. 3128086

[www.smoked-foods.co.uk](http://www.smoked-foods.co.uk)



# BLACK MOUNTAINS SMOKERY

EST. 1996

- We are a family business, established 1996,
- Committed to delivering a fresh and delicious range of naturally smoked foods,
- UK mail order with friendly and reliable service.
- We take great pride in provenance - sourcing quality foods from trusted UK suppliers only.
- Our salmon is sustainable; from a single, "RSPCA Freedom Foods," approved farm as recommended by fishfight.net. Quality welfare equates with quality eating.
- Our products are hand prepared each week at our smokehouse in Crickhowell. We use traditional curing methods and modern kilns, which evenly distribute natural oak smoke.
- Suitable for freezing. 
- Award-winning produce.



[www.smoked-foods.co.uk](http://www.smoked-foods.co.uk)

September 2011

Dear Customers

**Food Awards 2011**

2011 has brought us 2 prestigious Great Taste Awards; our traditional smoked salmon a Gold Star and our Smoked Carpaccio of Beef a coveted Two Star Gold.



Our Smoked Salmon has also made it into the **True Taste 2011 Finals**. "Fingers Crossed" for November!



**Visit our New Web Site!**

Please keep an eye out for our new website which should go live in September. Do, please, sign up to our newsletter to hear about our news, promotions and recipes. The site will list details of the fairs and festivals we will be attending. Please do come to see us – we love to meet our customers face to face!

**December Deliveries**

Last December's weather nearly finished us and we apologise again to those of you who suffered from delayed deliveries. We have changed courier and are confident that our new delivery company is really committed to excellent service. However if you can order for earlier rather than later in December and freeze that will really help. Also please place your orders as early as possible to help us plan our production and provide you with freshest possible produce.

Wishing you good eating!

*Jonathan & Joanna Carthew*

Jonathan and Joanna Carthew



# S M O K E D S A L M O N

— SUPERIOR, SUSTAINABLE, FREEDOM FARMED —

## TRADITIONAL SMOKED SALMON

Superior, freedom farmed salmon dry cured on a bed of salt and traditionally cold smoked over local oak chippings.

*True Taste Finalist & GTA Gold 2011*



“

Great oak-smoked salmon from an award winning Welsh smokehouse. The fish has a lovely non-greasy texture.

*Sunday Times Style Nov 2010*

Spot-on with the right balance of flavour between smokiness and fishiness.

*Stephen Terry of The Hardwick, Celebrity Chef, Great British Menu 2009.*

”

## GRAVADLAX

Fresh salmon fillets, marinated with dill, sugar and crushed black peppercorns. A delicious aromatic starter or light lunch served with Dill Sauce let down with Creme Fraiche and a simple dressed green salad.

## OAK ROASTED SALMON

Hot smoked salmon - our speciality! Fresh salmon lightly cured and roasted in hot oak smoke. Rich and very moist in taste and texture.

## PEPPERED OAK ROASTED SALMON

Our delicious salmon oak roasted with a coating of cracked black peppercorns.



“

"Very peppery yet succulent, with a pleasant aroma... Good!"

*True Taste Wales 2010*

”

## SMOKED SALMON TRIMMINGS

The outer most slices of salmon after smoking. Drier in texture and intensely smokey and salty. A wonderful ingredient with cream, cream cheese or eggs in pate, quiche and pasta dishes.

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# BLACK MOUNTAINS SMOKERY

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Large Sliced Side (≈ 50 Slices)	*850g	£34.00
Small Sliced Side (≈ 30 Slices)	*700g	£28.00
Large Unsliced Side	*850g	£30.00
Small Unsliced Side	*700g	£25.00
Sliced Pack (≈ 24 Slices)	450g	£19.00
Sliced Pack (10-12 Slices)	220g	£12.00
Sliced Pack (4-5 Slices)	100g	£6.00
Sliced Side	*900g	£44.00
Trimmed Side	*900g	£40.00
Sliced Pack	220g	£12.00
Sliced Pack	100g	£6.00
Large Side (Feeds 10-12)	*1.35 kg	£40.00
Whole Side (Feeds 8-10)	*1.1 kg	£33.00
Portion	*160g	£5.00
Whole Side (Feeds 8-10)	*1.1 kg	£34.00
Portion	*160g	£5.00
Trimmings	300g	£3.00

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# S M O K E D F I S H

FULL OF HEALTHY OILS AND LOW IN FAT

## SMOKED WELSH TROUT FILLETS

Pink fleshed rainbow trout freshly brined and smoked whole before hand-filleting for delicate flavour.

## OAK ROASTED WELSH TROUT FILLETS

Fresh trout cured as fillets and roasted in oak smoke with a twist of black cracked pepper for full and robust flavour.

## WHOLE KIPPERS

North Sea Herrings cold-smoked harbour fresh - just the way they should be! Simply pan fry in butter and serve with toast or make fabulous pate or fishcakes.

## SMOKED FILLET OF HADDOCK

Fresh ungraded North Sea haddock lightly brined and gently cold-smoked over oak without dyes or additives. Pearly and sweet, it is delicious poached in milk or baked in foil.

## SMOKED MACKEREL FILLETS

North Sea mackerel is delicately cured and traditionally hot-smoked without dyes or additives. It is suitably fishy and smokey! Wonderful served with salad, boiled potatoes and creamed horseradish mustard.

## SMOKED HALIBUT

Sustainably farmed halibut, cold smoked to produce a buttery, golden edged alternative to smoked salmon. Serve with fresh lemon or creamed Horseradish.



# S M O K E D C H E E S E

OAK SMOKED AND TANGY

## SMOKED PWLL MAWR WELSH CHEDDAR

Traditional, hand produced mini Cheddars matured 300 feet below ground in the Welsh valleys!

## SMOKED CHEDDAR WITH PAPRIKA

Makes the best Welsh Rarebit and a perfect Ploughmans.

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# BLACK MOUNTAINS SMOKERY

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Pack of 2	*160g	£4.95
	Not available in December	

Pack of 2	*180g	£4.95
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Whole	*185g	£2.50
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Single Fillet	*300g	£5.70
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Pack of 2	*170g	£2.50
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3 x 100g sliced packs	300g	£18.00
	Please allow 14 days for delivery	
	Not available in December	

Whole	*190g	£4.00
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Portion	*200g	£4.00
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# SMOKED POULTRY & MEATS

— SERVE THINLY SLICED WITH ANYTHING FRUITY —

## SMOKED DUCK BREAST

Tender Suffolk Gressingham duck breast lightly cured and hot-smoked.



ENILLYDD EFYDD  
BRONZE WINNER  
2010-11

“

Lovely light smoke, excellent texture  
... superb. *GTA 2010*

”

## SMOKED CHICKEN BREAST

Hot-smoked, succulent and subtle in flavour. A delicious meal in itself or a fabulous ingredient.

## SMOKED GOOSE BREAST

Delicately brined and mild smoked to produce a rich festive flavour. A delicious alternative to smoked duck.

## SMOKED WHOLE QUAIL

Whole boned quail lightly cured and oak-smoked to enhance their delicate game flavour.

## SMOKED CARPACCIO OF BEEF

Tender Welsh beef, dry-cured and oak smoked. Serve with olive oil, parmesan and black pepper.



“

Melts in the mouth with fantastic  
flavour. Wonderful! *GTA 2011*

”

## SMOKED WELSH DRAGON 'PORK' SAUSAGE

Locally produced butcher's sausage with a bite. Hot-smoked for even more flavour! Try it hot or cold!

## THICKLY SLICED COOKED HAM WITH A HONEY-MUSTARD GLAZE

Traditionally cooked, this ham is really succulent in taste and texture.

## WHOLE COOKED HAM WITH A HONEY-MUSTARD GLAZE

De-boned, rolled and traditionally cooked and glazed. Produced to order.

## FREE RANGE DRY-CURED BACON

Dry-cured for full flavour and firm texture. No water in the pan when it cooks!

[www.smoked-foods.co.uk](http://www.smoked-foods.co.uk)



# BLACK MOUNTAINS SMOKERY

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Single Breast	*170g	£7.00
Sliced Pack	250g	£16.00
Pack of 2	*340g	£7.00
Single Breast	*190g	£4.00
Single Breast	*180g	£10.00
Pack of 2	*120g	£8.00
3 x 80g sliced packs	240g	£19.50
	Please allow 14 days for delivery	
	Not available in December	
Pack of 3	*250g	£4.75
Sliced Pack	*300g	£4.50
Smoked	*2-6kg	£12.50/kg
Un-smoked	*2-6kg	£12.00/kg
	Please allow 14 days for delivery	
Green Back	*300g	£4.50
Smoked Back	*300g	£4.50
Smoked Streaky	*300g	£3.30

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# SMOKED FOOD GIFTS

DELICIOUS, SPOILING, LUXURIOUS

## THE "TASTE FOR TWO"

Oak Roasted Salmon 160g  
Sliced Smoked Salmon 100g  
1 Smoked Duck Breast 170g  
1 Smoked Chicken Breast 180g  
Dill & Mustard Sauce 35g

**£39.00/gift (P&P inc)**  
Presented in a hamper box

## THE "SALMON BOX"

Smoked Scottish Salmon 220g  
Oak Roasted Salmon 300g  
Peppered Oak Roasted Salmon 300g  
Dill & Mustard Sauce 35g

**£39.00/ gift (P&P inc)**  
Presented in a hamper box

## THE "GOURMET BOX"

1 Sliced pack Premier Smoked Salmon 220g  
2 Smoked Chicken Breasts 340g  
2 Portions Oak Roasted Salmon 320g  
2 Portions Peppered Oak Roasted Salmon 320g  
2 Smoked Duck Breasts 340g  
2 Smoked whole boned Quail 120g  
1 Pack Smoked Welsh Dragon Pork Sausage 250g  
1 Smoked Welsh Cheddar 190g  
Dill Sauce 145g  
Thai Jelly 250g

**£85.00 (P&P inc)**



# BLACK MOUNTAINS SMOKERY

EST. 1996

## THE "GIFT BOX"

Oak Roasted Salmon 300g  
Sliced Smoked Salmon 220g  
1 Smoked Duck Breast 170g  
2 Smoked Chicken Breasts 340g  
1 Smoked Welsh Cheddar 190g  
Dill and Mustard Sauce 35g  
Cranberry & Port Sauce 42g

**£58.00/gift (P&P inc)**  
Presented in a hamper box

## THE "FISH PLATTER"

Oak Roasted Salmon 300g  
Peppered Oak Roasted Salmon 300g  
Oak Roasted Trout Fillets 180g  
Sliced Smoked Salmon 450g  
Sliced Gravadlax 220g  
Dill & Mustard Sauce 35g

**£58.00/ gift (P&P inc)**  
Presented in a hamper box

## THE "MEAT PLATTER"

1 Smoked Goose Breast 180g  
1 Smoked Duck Breast 170g  
2 Smoked Chicken Breasts 340g  
Smoked Welsh Dragon Sausage 250g  
4 Smoked Quail 240g  
Cranberry & Port Sauce 42g

**£58.00/gift (P&P inc)**  
Presented in a hamper box

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# SMOKED FOOD GIFTS

DELICIOUS, SPOILING, LUXURIOUS

## THE "FEAST"

- 1 Side Oak Roasted Salmon 1.1kg
- 1 Sliced Side Premier Smoked Salmon 750g
- 4 Smoked Chicken Breasts 680g
- 2 Smoked Duck Breasts 340g
- Dill Sauce 145g
- Thai Jelly 250g

**£98.00 (P&P inc)**

## "SUBSCRIPTION SALMON" BY THE PACK

- A Sliced Pack of Premier  
Scottish Smoked Salmon 220g  
Delivered Bi-Monthly or (Monthly)  
For a year.

**£80.00 (£150) (P&P inc)**

## THE "LARDER"

- 1 Whole Cooked Free-range Ham 4kg
- 1 Side Oak Roasted Salmon 1.1kg
- 2 Sliced sides Premier Smoked Salmon 1.5kg
- 3 Smoked Duck Breasts 500g
- 4 Smoked Chicken Breasts 680g
- 2 Packs Smoked Dry-cured Free-range Bacon 600g
- 2 Smoked Welsh Cheddar 380g
- Dill Sauce 145g
- Thai Jelly 250g
- Red Pepper & Chilli Jelly 250g

**£195.00 (P&P inc)**

# P R O D U C T C A R E

ALL SUITABLE FOR FREEZING

Our products are vacuum packed. They should be kept refrigerated at or below 3°C and should be consumed within 3 days of opening. **All our products can be frozen without loss of flavour for up to 6 months.**



# S E R V I N G S U G G E S T I O N S

DELICIOUS AND SPOILING

- Delicious, spoiling and very quick and easy to prepare, smoked foods make perfect party and picnic food and wonderful canapés or just simple but luxurious meals and sandwich fillings.
- As a general rule smoked flavours are best enjoyed at room temperature.
- For recipe ideas please visit our website [www.smoked-foods.co.uk](http://www.smoked-foods.co.uk) or phone Jo!

# T R A C K L E M E N T S

DELICIOUS ACCOMPANIMENTS

## DILL SAUCE

145g (255g gross) £2.50

## HORSERADISH MUSTARD

145g (255g gross) £2.50

## THAI JELLY

250g (395g gross) £3.00

## RED PEPPER & CHILLI JELLY

250g (395g gross) £3.00

## CHILLI JAM

250g (395g gross) £3.00

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# H O W T O O R D E R

ONLINE, TELEPHONE, POST

- Orders will normally be dispatched Mon - Wed by overnight courier.
- Main Christmas delivery is from 13th - 16th and 20th - 21st December. December 21st dispatch is available by Premium Delivery only. This should give our parcels precedence when couriers become inundated.
- Please place your Christmas & New Year orders by 12th Dec 2011 to avoid disappointment.
- Please try to use a delivery address where goods can be signed for. If the recipient is out the courier will leave the parcel. It is essential to include the recipient's post code and telephone number.

## DELIVERY CHARGES

### MAINLAND U.K. RATES PER ADDRESS

Overnight Courier (delivery by 5.00pm)	£4.95
Premium Service (delivery by 1.00pm)	£10.50

FREE UK MAINLAND DELIVERY ON ORDERS OVER £100

SCOTTISH HIGHLANDS & ISLANDS, NORTHERN IRELAND, ISLE OF WIGHT	£13.75
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CHANNEL ISLES, ISLE OF MAN, SCILLIES	£22.00
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EUROPE	Ring for quote
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- \* DENOTES A MINIMUM WEIGHT.
- PRICES EXCLUSIVE OF POSTING AND PACKING UNLESS STATED OTHERWISE.
- WHILST WE TRY TO KEEP OUR PRICES STEADY, WE RESERVE THE RIGHT TO CHANGE THEM WITHOUT NOTICE.

Telephone **01873 811566**

Post Order Form

Online [www.smoked-foods.co.uk](http://www.smoked-foods.co.uk)

**HOME / BILLING ADDRESS**

**DELIVERY ADDRESS (if different)**

Name .....

Address .....

.....

.....

.....

Post Code .....

Daytime Tel. No.....

E-Mail.....

**METHOD OF PAYMENT (Please tick)**

VISA  MasterCard  American Express  Delta  

Card No.

Issue/Valid From    Exp Date

Purchaser's Signature .....

Cheque  (payable to Black Mountains Smokery



**DATE REQUIRED** .....

**MESSAGE (to be included)** .....

.....

.....

.....

.....

Security Code (Last 3 digits - see reverse of card)

*Continue on a separate sheet if necessary stating goods and message to be sent to each delivery address.*

