



Traditional Smoked Foods

Gourmet Gifts & Hampers

PRICE LIST AUTUMN / WINTER 2013

Black Mountains Smokery Ltd
Elvicta, Crickhowell, Powys NP8 1DF

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Directors:
Jonathan & Joanna Carthew

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



- We are a family business, established 1996.
- Committed to delivering a fresh and delicious range of naturally oak smoked foods.
- Our award winning produce are hand prepared each week at our smokehouse in Crickhowell. We use traditional curing methods and modern kilns, which evenly distribute natural oak smoke.
- UK mail order with friendly and reliable service - order online, by phone or by post.
- 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 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.** 

Follow us to find out more...



@BlackMountSmoke



BlackMountainSmokery



SmokedFoods

www.smoked-foods.co.uk

01873 811566

September 2013

Dear Customers,

Company Video

We have been working, in association with sustainable tourism Powys and Cardiff based Candy Jar Films, to produce videos promoting our products and mail order service and showing how closely we work with local chefs and other local food producers in the Brecon Beacons. You can watch our new films on YouTube: smokedfoods

New Deli & Recipe Pages

We are now offering canapé cups, party skewers and crackers as well as hand-made jellies and chutneys to help with quick and easy nibbles; and even lovely oak boards to serve them on!

Out & About

We are looking forward to a busy autumn on the road and with it the arrival of our 2013 gappies, James and Billy, who will be our extra sales team in the hectic run up to Christmas. Welcome and thank you in advance to them both! Please look out for new products at fairs where we will be trying them out on you e.g. Hot Smoked Sardines.

Christmas & New Year Delivery

As ever, please can we ask you to place your orders as far in advance as possible – This really helps us to plan ahead and provide the exceptional quality and service expected of us.

Wishing you a wonderful festive season when it arrives.

Jonathan and Joanna Carthew

Jonathan and Joanna Carthew



H O W T O O R D E R

ONLINE, TELEPHONE, POST

- Orders will normally be dispatched Mon - Thurs by overnight courier.
- Last standard dispatch for Christmas will be on 18th December. Last minute dispatches on 19th and 23rd December will be sent out by premium service only (£10.50).
- Please place your Christmas & New Year orders by 14th Dec 2013 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.

D E L I V E R Y C H A R G E S

R A T E S P E R A D D R E S S

Next day (delivery by 5.00pm)	£4.95
Premium (delivery by 1.00pm)	£10.50
Free on orders over £100	

EXCEPTIONS:

SCOTTISH HIGHLANDS (AB41-56, IV1-20, IV25, IV30-37, IV53, PH15-26, PA21-35, PA37-39, FK19-21, PH49-50)
 NORTHERN IRELAND (BT) & ISLE OF WIGHT (PO30-41)
 1-2 day £13.95

SCOTTISH ISLANDS (HS1-9, IV41-51, IV55-56, KA27-28, KW15-17, PA20, PA41-49, PA60-78, PH42-44, ZE1-3)
 ISLE OF MAN (IM), SCILLIES (TR21, TR25) & CHANNEL ISLES (JE, GY)
 2-3 day service £25.00

EUROPE & GYg Phone for quote

- * 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**

Mail Order Form **By Post**

Online **www.smoked-foods.co.uk**

SMOKED SALMON

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 Bronze & GTA Gold 2011

True Taste Finalist 2012



“

Spot on with the right balance of flavour and non-greasy texture.

*Stephen Terry - 2012
Celebrity Chef, The Hardwick*

Black Mountains Smokery have been smoking foods for over 15 years and have got pretty darn good at it!

The Guardian - Feb 2013

”

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

”

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.

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.



Extra Large Sliced Side	*1kg	£40.00
Large Sliced Side (≈ 35 Slices)	*800g	£36.00
Small Sliced Side (≈ 25 Slices)	*650g	£32.00
Large Unsliced Side	*800g	£34.00
Small Unsliced Side	*650g	£30.00
Sliced Pack (≈ 18 Slices)	400g	£22.00
	3 x 400g	£50.00
Sliced Pack (≈ 8 Slices)	200g	£12.50
	3 x 200g	£30.00
Sliced Pack (≈ 5 Slices)	100g	£6.50
	6 x 100g	£30.00
Extra Large Side (Feeds 10-12)	*1.35 kg	£40.00
Whole Side (Feeds 8-10)	*1.1 kg	£34.00
Portion	*160g	£5.00
	6 x 160g	£26.00
Whole Side (Feeds 8-10)	*1.1 kg	£34.00
Portion	*160g	£5.00
	6 x 160g	£26.00
Sliced Side	*900g	£44.00
Trimmed Side	*900g	£40.00
Sliced Pack	200g	£12.50
	3 x 200g	£30.00
Sliced Pack	100g	£6.50
	6 x 100g	£30.00
Trimmings	300g	£4.00

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. As recommended in "The Field" magazine (June 2013).

Pack of 2

*160g
6 x 160g

£5.75
£25.00

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.

Pack of 2

*180g
6 x 180g

£5.75
£25.00

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.

Whole

*185g
4 x 185g

£2.75
£10.00

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.

Single Fillet

*300g
5 x 300g

£5.95
£25.00

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.

Pack of 2

*160g
4 x 160g

£2.75
£10.00

W E L S H D E L I C A C I E S

FROM THE GOWER COAST

LAVERBREAD

Full of healthy iron. Traditionally served with oatmeal, cockles and bacon. Add to savoury pancake batter for delicious welsh smoked salmon blini.

Tin

120g

£3.00

COCKLES

Delicious with bacon. Fun as a garnish. A great ingredient for fish chowders as well as pasta sauces and salads.

Tin

120g

£3.50

SMOKED POULTRY & MEATS

SERVE THINLY SLICED WITH ANYTHING FRUITY

SMOKED DUCK BREAST

Tender Suffolk Gressingham

duck breast lightly cured and

hot-smoked. Multi award winning for good reason!



“

Mild aroma, wonderfully tender & excellent to taste. *GTA 2012*

”

SMOKED CHICKEN BREAST

Lightly cured and hot-smoked, it is succulent, tender and subtle in flavour. Wonderful served in a salad with mayo or a fruit jelly and a lovely ingredient in pasta sauces and bakes.

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 (wing bones remain), lightly cured and oak-smoked to enhance their delicate game flavour.

SMOKED WELSH DRAGON 'PORK' SAUSAGE

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

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.



Single Breast

*170g

£7.50

5 x 170g

£30.00

Sliced Pack

200g

£16.00

Pack of 2

*340g

£8.00

5 x 340g

£32.00

Single Breast

*190g

£4.50

6 x 190g

£20.00

Single Breast

*250g

£12.00

Pack of 2

*120g

£8.00

Pack of 3

*250g

£4.95

5 x 250g

£20.00

Whole

*190g

£5.00

Portion

*200g

£5.00

H A M & B A C O N

— OUTDOOR REARED & ARTISAN CURED IN THE MARCHES —

NEW RANGE OF DRY-CURED BACON

Sweet-cured with treacle, herbs and spices. No water in the pan when it cooks!

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 & traditionally cured, cooked and glazed. Produced to order.

TREALY FARM CHARCUTERIE

— FREE RANGE, LOCALLY PRODUCED & EXCEPTIONAL —

AIR-DRIED PORK COLLAR

“Coppa,” made from marinated shoulder cuts of Pork, cured, air-dried and thinly sliced.

AIR-DRIED MONMOUTHSHIRE HAM

Produced from free range naturally fed local pork.

FENNEL SALAMI

The natural sweetness of pork, intensified by aromatic fennel seeds.

GAME SALAMI

Made from locally reared Welsh Venison and Wild Boar with red wine.

SPICY CHORIZO

Sweet and hot this Monmouthshire Chorizo gives its Spanish cousin a run for its money.

WELSH VENISON CARPACCIO

Local venison cured with juniper and air-dried.



Green Back	*300g	£4.50
Smoked Back	*300g	£4.50
Smoked Streaky	*300g	£4.00

Sliced Pack	*300g	£4.95
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Whole	*5-6kg	£14.00/kg
Half	*2-3kg	£14.00/kg

Please allow 14 days for delivery

Sliced Pack	*70g	£4.50
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Sliced Pack	*70g	£4.50
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Whole Piece	*300g	£10.50
Sliced	70g	£4.50

Whole Piece	*300g	£10.50
Sliced	70g	£4.50

Whole Piece	*300g	£10.50
Sliced	70g	£4.50

Sliced	70g	£4.50
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“MIRANDA’S PRESERVES”

Handmade Locally by Anita!

CIDER JELLY
GOOSEBERRY JELLY
CRABAPPLE JELLY

120g Jar
£2.50 each

SWEET BEETROOT CHUTNEY
FIG & TOMATO CHUTNEY

110g Jar
£2.50 each

“FOOD WORKSHOP”

@ Sugarloaf Catering

RED ONION MARMALADE
RED PEPPER & CHILLI JAM

150g Jar
£3.00 each

“TRACKLEMENTS”

Classic Favourites

DILL SAUCE
HORSERADISH MUSTARD

140g Jar
£3.00 each

THAI JELLY
CHILLI JAM

250g Jar
£4.00 each

“BESPOKE OAK PLATTERS”

Locally Handcrafted

OAK SALMON PLATTER

The perfect length for a side of salmon

56 x 20 x 1.5cm

£22.00

OAK PLATTER

Perfect for slicing or serving anything else!

34 x 23 x 1.5cm

£21.00

“CRACKERS & CANAPES”

For Quick & Easy Nibbles

CRADOC’S BEETROOT CRACKERS
CRADOC’S SPINACH & CELERY CRACKERS

80g

£3.00 each

LOOPED CANE CANAPÉ SKEWERS 110CM

x 100

£5.00

CANAPÉ SHELLS 4CM

x 64

£6.00

“BLACK MOUNTAIN GOLD”

Local Artisan Chocolate

CHOCOLATE MELTS
MILK, DARK OR WHITE

200g

£5.00 each

SMOKED FOOD GIFTS

DELICIOUS, SPOILING, LUXURIOUS

"TASTE FOR TWO"

*Recommended 'Buy of the Day'
The Guardian Feb 2013*

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

£39.00/gift (P&P inc)

Presented in a hamper box

"THE SALMON BOX"

Sliced Premier Smoked Salmon 200g
Oak Roasted Salmon 300g
Peppered Oak Roasted Salmon 300g
Dill Sauce 35g
3 Black Mountain Gold Chocolate Salmon 40g

£42.00/ gift (P&P inc)

Presented in a hamper box

"A FOOD LOVERS HAMPER"

Oak Roasted Salmon 160g
Sliced Smoked Salmon 100g
Dill Sauce 35g
Smoked Duck Breast 170g
Smoked Chicken Breast 180g
Cranberry & Port Sauce 42g
3 Black Mountain Gold Chocolate Salmon 40g
Artisan Chocolate with Sea Salt & Caramel 60g

£49.00/gift (P&P inc)

Presented in a hamper box

SMOKED FOOD GIFTS

DELICIOUS, SPOILING, LUXURIOUS

"THE GIFT BOX"

Oak Roasted Salmon 300g
Sliced Premier Smoked Salmon 200g
Smoked Duck Breast 170g
2 Smoked Chicken Breasts 340g
Smoked Welsh Cheddar 190g
Dill Sauce 35g
Cranberry & Port Sauce 42g

£60.00/gift (P&P inc)

Presented in a hamper box

"SMOKED FISH HAMPER BOX"

Top 10 Gift Hampers - The Independent - Dec 2012

Oak Roasted Salmon 160g
Peppered Oak Roasted Salmon 160g
Sliced Premier Smoked Salmon 200g
Sliced Gravdax 200g
Oak Roasted Trout Fillets 180g
Smoked Mackerel Fillets 160g
Dill Sauce 35g

£60.00/ gift (P&P inc)

Presented in a hamper box

"SMOKED MEAT HAMPER BOX"

Smoked Goose Breast 250g
Smoked Duck Breast 170g
2 Smoked Chicken Breasts 340g
Smoked Welsh Dragon Sausage 250g
2 Smoked Quail 120g
Cranberry & Port Sauce 42g

£60.00/gift (P&P inc)

Presented in a hamper box

SMOKED FOOD GIFTS

GIFT PACKED IN SUSTAINABLE HAMPER BOXES

“TAKE TWO INGREDIENTS”

4 meals for 2 plus treats

Smoked Duck Breast 170g
Smoked Chicken Breast 190g
Oak Roasted Salmon 300g
2 Smoked Mackerel Fillets 170g
Cider Jelly 120g & Gooseberry Jelly 120g
Sweet Beetroot Chutney 110g
Fig & Tomato Chutney 110g
Smoked Welsh Cheddar 190g
Cradoc's Vegetable Crackers 80g
Artisan Chocolate Melts 200g

£65.00/gift (P&P inc)

“THE GOURMET DELI BOX”

Our most popular hamper

Sliced pack Premier Smoked Salmon 200g
2 Smoked Chicken Breasts 340g
2 Portions Oak Roasted Salmon 320g
2 Portions Peppered Oak Roasted Salmon 320g
Dill Sauce 35g
1 Smoked Duck Breasts 170g
Cider Jelly 120g & Gooseberry Jelly 120g
Pack Smoked Welsh Dragon Pork Sausage 250g
Smoked Welsh Cheddar 190g
Red Onion Marmalade 150g
Red Pepper & Chilli Jam 150g
Cotswold Gold Rapeseed Oil 500ml
3 Black Mountain Gold Chocolate Salmon 40g
Artisan Chocolate with Sea Salt & Caramel 60g

£85.00 (P&P inc)

or include an Oak Platter 34 x 23 x 1.5cm

£105.00 (P&P inc)

WELSH FOOD GIFTS

LOCAL PRODUCE HAMPERS

“A TASTE OF WALES”

Sliced Premier Smoked Salmon 200g
3 Smoked Welsh Dragon Pork Sausage 250g
Air-dried Monmouthshire Ham 70g
Welsh Venison & Wild Boar Salami 70g
Smoked Welsh Cheddar 190g
Laverbread 120g
Cockles 120g
3 Black Mountain Gold Chocolate Salmon 40g
Black Mountain Gold Milk Chocolate Melt 200g

£60.00/gift (P&P inc)

Presented in a hamper box

“A FEAST OF LOCAL FOOD”

Fine foods from in and around the Brecon Beacons

Sliced pack Premier Smoked Salmon 200g
1 Smoked Duck Breast 170g
Smoked Welsh Cheddar 190g
Trealy Farm Sliced Chorizo 70g
Trealy Farm Sliced Fennel Salami 70g
6 Welsh Venison Sausages 300g
2 Welsh Venison Steaks 400g
Miranda's Gooseberry Jelly 120g
Miranda's Sweet Beetroot Chutney 110g
Miranda's Fig & Tomato Chutney 110g
Sugarloaf Red Onion Marmalade 150g
Cradoc's Vegetable Crackers 80g
Artisan Chocolate Melts 200g

£85.00 (P&P inc)

or include an Oak Platter 34 x 23 x 1.5cm

£105.00 (P&P inc)

SUBSCRIPTION GIFTS

A GIFT THROUGHOUT A YEAR

“SUBSCRIPTION SALMON”

*Recommended “Top 10 Subscription Gifts”
The Independent Dec 2012*

A Sliced Pack of Traditional
Premier Smoked Salmon 200g

Delivered Bi-Monthly or (Monthly)
For a year.

£90.00 (£160) (P&P inc)

“SUBSCRIPTION SMOKED MEAT & FISH”

As requested by our customers!

A delicious parcel of:

Smoked Meats

Smoked Duck 170g

Smoked Chicken 180g

Sliced Free-range Ham 300g

Smoked Welsh Dragon Sausages 250g

or

Smoked Fish

Traditional Smoked Salmon 100g

Oak Roasted Salmon 160g

Smoked Trout Fillets 160g

Smoked Mackerel 160g.

or

Alternate Meat & Fish

Delivered Bi-Monthly or (Monthly)

For a year.

£130 (£260) (P&P inc)

SMOKED FOOD GIFTS

GIFT PACKED IN SUSTAINABLE HAMPER BOXES

“THE FEAST”

Side Oak Roasted Salmon 1.1kg

Sliced Side Premier Smoked Salmon 650g

Dill Sauce 140g

4 Smoked Chicken Breasts 680g

2 Smoked Duck Breasts 340g

Red Pepper & Chilli Jelly 150g

Gooseberry Jelly 120g

£99.00 (P&P inc)

or include an Oak Salmon Platter 56 x 20 x 1.5cm

£120.00 (P&P inc)

“THE LUXURY LARDER”

A Bespoke Oak Platter 56 x 20 x 1.5cm

2 Smoked Salmon Sliced Side 1.3kg

Oak Roasted Salmon Side 1.1kg

4 Oak Roasted Trout Fillets 360g

3 Smoked Duck Breast 510g

4 Smoked Chicken Breast 680g

3 Smoked Dry Cured Back Bacon 900g

Smoked Welsh Cheddar Mini 190g

Smoked Welsh Cheddar with Paprika 190g

Cooked Ham with Honey Mustard Glaze 3kg

Fino Olive Oil & Balsamic Gift Box 500ml

Cotswold Gold Rapeseed Oil - 500ml

Tracklements' Dill Sauce 140g

Miranda's Gooseberry Jelly 120g

Miranda's Sweet Beetroot Chutney 110g

Miranda's Cider Jelly 120g

2 Cradoc's Vegetable Crackers 160g

3 Artisan Chocolate Melts Milk, White & Plain 600g

£285.00 (P&P inc)

SERVING SUGGESTIONS

QUICK & EASY SMOKED FOOD RECIPES

As a general rule smoked flavours are best enjoyed at room temperature. For more recipe ideas please visit our website or phone Jo!
www.smoked-foods.co.uk

CRISPY DUCK AND ORANGE SALAD

1 Smoked Duck Breast
2 Juicy Oranges
French Dressing - Preferably made with Walnut Oil

1 Bag of Watercress
50-100g Walnut Halves

Remove the skin from the duck and slice the meat. Crisp the skin in a hot oven or under the grill and allow to cool. Meanwhile peel, depith and section the oranges, reserving any juice. Chop the crispy duck skin into croutons. Arrange the watercress on 4 plates with slices of duck, orange and walnuts. Drizzle over the dressing with the reserved juice and finish each with some crispy croutons.

Serves 4 as a starter.

SMOKED CHICKEN RISOTTO

1 Smoked Chicken Breast - cubed
150g Streaky Bacon - chopped
1 Red Pepper - coarsely sliced
2 Medium Leeks - sliced
125g Button Mushrooms
150ml White Wine

2tbs Olive/Rapeseed Oil
250g Arborio Rice
1 Red Chilli (optional)
1tbs Fresh Thyme Leaves
1tbs Grated Parmesan
300ml Chicken Stock

Soften the leeks, chilli and bacon in the oil. Add the mushrooms and peppers and allow to sweat. Stir in the cubed chicken breast and thyme leaves. Then toss in the rice and add the wine. Stir until absorbed and then add the stock. Season to taste and bring to the boil stirring. Reduce the heat to simmer, cover (and keep covered, not allowing any moisture to escape), until the rice is cooked, approx 25-30 minutes. Stir in the parmesan before serving.

Serves 4 as a light main course meal.

SERVING SUGGESTIONS

QUICK & EASY SMOKED FOOD RECIPES

SMOKED TROUT & TOMATO COCOTTES

2 Smoked Trout - filleted & flaked
1tbs Fresh Parsley - finely chopped
4tbs Grated Parmesan Cheese
3 Medium Tomatoes - peeled, seeded and chopped

6tbs Double Cream
4tbs Breadcrumbs
Freshly Ground Black Pepper

Preheat the oven to 200°C. Divide the fish flesh between the six ramekin dishes, and season with freshly ground black pepper. Spoon 1tbs cream over each, cover with a layer of tomato, sprinkle with parsley and seasoning. Top with a mixture of breadcrumbs. and parmesan and place in the hot oven for 10 minutes until heated through and turning golden. For a change, substitute the trout and tomatoes with Oak Roasted Salmon and stir-fried leeks.

Serves 6 as a delicious starter.

QUICK & EASY COCKTAIL CANAPÉS

Use our readymade canapé shells, crackers and fun skewers (see our deli page) with:

Thin slices of Smoked Chicken or Smoked Duck &:

- A mix of Chilli Jam with creme fraiche
- A spread of mascarpone with a morsel of Cider, Gooseberry, Crabapple or Thai Jelly
- On a skewer with fresh mango, kiwi or strawberry

Flakes of Smoked Trout or Oak Roasted Salmon &:

- Sweet Beetroot Chutney & horseradish cream
- A mix of Dill Sauce & cream cheese
- A mix of Horseradish Mustard & creme fraiche

Charcuterie Slices &:

- On a skewer with sun-dried tomato, olive or feta

Garnish with chopped spring onion, fresh dill, roasted pinenuts, chives

