



BLACK MOUNTAINS
— EST **SMOKERY** 1996 —

Gently Smoked
Over Welsh Oak

PRICE LIST

Autumn / Winter 2017



BLACK MOUNTAINS

— EST **SMOKERY** 1996 —

- We are a family business, established in 1996, committed to delivering a fresh and delicious range of naturally oak smoked foods.
- Our smokery shop is open Monday - Friday 9am - 5pm. For seasonal Saturday opening and late hours please keep an eye on our website. If it helps you can place orders in advance for collection.
- We offer a weekly smokery tour and tasting on a Wednesday at 11am from April - September. Booking essential.
- Our award winning produce is 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.



“*Endless thanks for all the great hampers - I get nothing but five-star praise for them!*”
ACF - FEBRUARY 2017

- We take great pride in provenance - sourcing quality foods from trusted UK suppliers only.
- 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



blackmountainssmokery



SmokedFoods

www.smoked-foods.co.uk

B L A C K M O U N T A I N S S M O K E R Y N E W S

SEPTEMBER 2017

Dear Customers,

Great Taste Awards 2017

We are delighted to announce that our Smoked Duck and Smoked Salmon both won Great Taste Awards again this year. Next year we will put forward the Smoked Chicken and Oak Roasted Salmon to see if they can get repeat awards too!

New Web Site & Gift Packaging

Our new web site is about to launch & not before time! For those of you who've issues with the old one - thank you for your patience! We hope both our website and gift packaging bring a sense of our surroundings and make each one of our award-winning products worthy of being a special gift, however big or small.

Our Christmas Team

We welcome Kate who joined us full-time in July as a graduate from Harper Adams University. We also say hello to Nicole and Charlotte, who join our sales and packing team for the run up to Christmas. Our son, Hugh hopes to return to head up the production team when he has recovered from cycling for charity from Durban to Capetown in October. A huge thank you in advance to them all. As ever, please treat them gently as they find their feet!

Please plan ahead for Christmas!

We urge you to order in good time for your festive hampers and Christmas larders, especially if booking one of those much sought after delivery slots nearest Christmas. Ordering in advance helps us plan our production and deliver fresh produce with the longest possible shelf life on the day of your choice.

CHRISTMAS EARLY BIRD OFFER 2017

Smoked Cheddar FREE with up to 3 orders, worth £40 each or more, placed before 11th November 2017, for any preferred delivery date. Please quote: *XmasEarlyBird17*



Jo and Jonathan Carthew

SMOKED SALMON

SUPERIOR, SUSTAINABLY SOURCED

“ *Delicious firm-textured fish with a balanced saltiness and a delicate hint of oak.*
GREAT TASTE AWARDS - 2017

TRADITIONAL SMOKED SALMON

Superior salmon, sustainably sourced from Shetland, dry cured on a bed of salt and traditionally cold smoked over local oak chippings.



“ *Thank you for an excellent side of salmon for our party - the salmon was packaged precisely as requested, delivered on time and much enjoyed.*
MC - FEBRUARY 2016

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.



SMOKED SALMON TRIMMINGS

Drier in texture and intensely smokey and salty. Best served with cream, cheese or eggs, for pâté or in pasta.

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 Crème Fraîche and a simple dressed green salad.



Extra Large Sliced Side	*1kg	£49.95
Large Sliced Side (≈ 40 Slices)	*850g	£42.50
Small Sliced Side (≈ 25 Slices)	*700g	£39.00

Extra Large Unsliced Side	*1kg	£47.50
Large Unsliced Side	*850g	£40.00
Small Unsliced Side	*700g	£36.50

Sliced Pack (≈ 18 Slices)	400g	£25.00
	3 x 400g	£70.00

Sliced Pack (≈ 8 Slices)	200g	£12.95
	5 x 200g	£60.00

Sliced Pack (≈ 5 Slices)	100g	£7.00
	6 x 100g	£38.00

Extra Large Side (Feeds 10-12)	*1.2 kg	£53.00
Whole Side (Feeds 8)	*900g	£40.00
Portion	*190g	£8.75
	6 x 190g	£45.00
	*100g	£5.00

Trimming	250g	£5.00
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Sliced Side	*900g	£49.50
Sliced Pack	3 x 200g	£40.00
	8 x 100g	£55.00

Gravadlax produced to order only - please allow 14 days for delivery. Not available in December. Short shelf life - please order in advance & freeze.

S M O K E D F I S H

FULL OF HEALTHY OILS & LOW IN FAT

HOT SMOKED TROUT FILLETS

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

PEPPERED SMOKED TROUT FILLETS

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

WHOLE KIPPERS

North Sea Herrings cold-smoked harbour fresh - just the way they should be! Simply pan fry in butter.

SMOKED FILLET OF HADDOCK

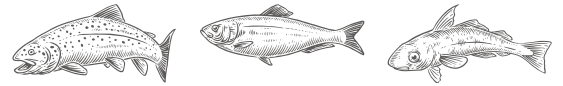
Fresh ungraded North Sea haddock lightly brined and gently cold-smoked over oak without dyes or additives.

SMOKED MACKEREL FILLETS

North Sea mackerel is delicately cured and traditionally hot-smoked without dyes or additives.

SMOKED SEA BASS FILLET

Fresh fillet of Sea Bass lightly cured and gently kiln roasted over oak.



Pack of 2	*150g	£5.95
	6 x 150g	£32.00

Pack of 2	*150g	£5.95
	6 x 150g	£32.00

Whole	*160g	£2.95
	6 x 150g	£15.00

Single Fillet	*200g	£5.95
	*350g	£9.80

Pack of 2	*200g	£3.75
	6 x 200g	£20.00

Single Fillet	*80g	£4.50
	6 x 80g	£24.00



Whole Round	*200g	£3.50
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Whole Round	*250g	£5.95
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Wedge	*180g	£3.95
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Whole Round	*200g	£5.95
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Whole Mini	*190g	£5.00
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Portion	*190g	£5.00
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O U R C H E E S E B O A R D

FROM WALES & THE MARCHES

BODNANT WELSH SALTED BUTTER

Hand made creamy butter the way it used to be.

PERL WEN - PURE WELSH SOFT CHEESE

Looks and behaves like Brie; smooth, creamy and mild.

TRADITIONAL WELSH CAERPHILLY

Mild creamy taste with a fresh 'lemony' finish.

PERL LAS

A soft creamy cheese with piquant blue veining.

SMOKED PWLL MAWR WELSH CHEDDAR

Hand produced mini Cheddar, matured in a mineshaft!

SMOKED CHEDDAR WITH PAPRIKA

Makes the best Welsh Rarebit and a perfect Ploughmans.

SMOKED POULTRY & MEATS

— SERVE THINLY SLICED WITH ANYTHING FRUITY —

SMOKED DUCK BREAST

Tender Suffolk Gressingham duck breast lightly cured & hot-smoked. Multi award winning for good reason!



“Wonderfully soft texture with a lovely layer of buttery fat; delicate curing & smoking highlight the naturally sweet & gamey flavours. Absolutely superb!

GREAT TASTE AWARDS - 2017

SMOKED CHICKEN BREAST

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



“Moist and tender meat lightly smoked, good chicken flavour. The oak smoke is clean and not overdone.

GREAT TASTE AWARDS - 2015

SMOKED WHOLE QUAIL

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

SMOKED GOOSE BREAST

Delicately brined and mild smoked to produce a rich festive flavour. A delicious alternative to smoked duck. Serve with a berry jelly or sauce.

SMOKED WELSH DRAGON 'PORK' SAUSAGE

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

GAME TERRINES

MADE IN PROVENCE, FRANCE

ROE DEER WITH PINK PEPPERCORNS

WILD BOAR WITH ROSEMARY

PHEASANT WITH GARLIC CONFIT

DUCK WITH CORIANDER

GIFT PACK OF 4 (1 OF EACH)



Single Breast	*170g	£7.95
	*200g	£8.95
Sliced Pack	6 x 200g	£48.00
	200g	£18.00

Pack of 2	*340g	£9.50
	6 x 340g	£50.00
Single Breast	*170g	£4.75
	6 x 170g	£25.00

Pack of 2	*120g	£8.50
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Single Breast	*250g	£14.00
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Pack of 3	*200g	£5.50
	6 x 200g	£30.00



Tin	130g	£5.95
Tin	130g	£5.95
Tin	130g	£5.95
Tin	130g	£5.95
Gift Pack	4 x 130g	£22.00

H A M & B A C O N

OUTDOOR REARED COTSWOLD PORK

COOKED HAM WITH A HONEY-MUSTARD GLAZE

De-boned, rolled & traditionally cured, cooked and glazed. Our ham is really succulent in taste & texture.

I've just received my first order, thank you so much. It is really well packaged & looks amazing; looking forward to the ham for supper tonight
JD - JUNE 2016

FREE RANGE DRY-CURED BACON

Traditionally dry cured. No water in the pan when it cooks!

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

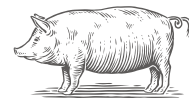
Sweet and hot this Monmouthshire Chorizo gives its Spanish cousin a run for its money.

WELSH VENISON CARPACCIO

Local venison cured with juniper and air-dried.

BEEF CARPACCIO

Tender beef cured with coriander seeds and air-dried.



WHOLE & HALF HAMS

Produced to order. Please allow 14 days for delivery.

Small	*2kg	£36.00
Medium	*3kg	£54.00
Large	*4kg	£70.00
Extra Large	*5kg	£85.00
Sliced Pack	*250g	£4.95
Green Back	*250g	£4.95
Smoked Back	*250g	£4.95
Smoked Streaky	*250g	£4.20

Sliced Pack	*70g	£4.75
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Sliced Pack	*70g	£4.75
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Whole Piece	*250g	£10.50
Sliced	*70g	£4.75

Whole Piece	*250g	£10.50
Sliced	*70g	£4.75

Whole Piece	*250g	£10.50
Sliced	*70g	£4.75

Sliced	*70g	£4.75
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Sliced	*70g	£4.75
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SMOKED FISH PÂTÉ

SMOKEY JO'S

Smoked Salmon Pâté
200g - £6.95

PATCHWORK

Smoked Mackerel Pâté
110g - £4.75

SAUCES & PRESERVES

MIRANDA'S

Cider Jelly
Gooseberry Jelly
Chilli Crabapple Jelly
Cranberry & Claret Jelly
110g - £2.95 each

Sweet Beetroot Chutney
Spiced Apple Chutney
Red Onion Marmalade
113g - £2.95 each

Gift Box

Select any 4 jars above - £11.50

TRACKLEMENTS

Dill Sauce
Horseradish Cream
140g - £3.00 each • 35g - £1.00 each

Thai Jelly
Chilli Jam
250g - £4.00 each

COTSWOLD GOLD

Mayonnaise
Garlic Mayonnaise
248g - £4.95 each

CRACKERS & CANAPÉS

Beetroot Crackers
Chilli & Ginger Crackers
Spinach & Celery Crackers
Leek & Caerphilly Crackers
80g - £3.50 each

Spelt Organic Oat Fingers
150g - £3.50

Spelt Cocktail Blinis
20 per pack - £3.95

Canapé Shells
4cm x 64 - £6.00

Olive Oil and Sea Salt Mini Bruschette
120g - £3.50

Smoked Organic Sunflower & Pumpkin Seeds
200g - £4.95

WELSH DELICACIES

Welshman's Caviar - *Toasted Seaweed Sprinkle*
Jar 10g - £5.50

Laverbread
Tin 120g - £3.00

Cockles
Tin 120g - £4.95

Pure White Halen Môn Anglesey Sea Salt
100g Pack - £4.95

Oak Smoked Halen Môn Anglesey Sea Salt
100g Pack - £5.95

Nom Nom Welsh Chocolate Bar
Halen Môn Sea Salt - Honeycomb - Hazlenut
100g - £4.95 each

Halen Môn Salted Caramel Sauce
200g - £5.95 each

SMOKED FOOD GIFTS

ELEGANT HAMPER BOXES

TASTE FOR TWO

Oak Roasted Salmon 100g
Sliced Smoked Salmon 100g
Smoked Duck Breast 170g
Smoked Chicken Breast 170g
Smoked Welsh Cheddar with Paprika 190g
Dill Sauce 35g
Cranberry & Claret Jelly 40g

Presented in a hamper box

£49.00 (P&P inc UK, except Highlands & Islands)



THE SALMON BOX

Sliced Premier Smoked Salmon 200g
Oak Roasted Salmon 190g
Peppered Oak Roasted Salmon 190g
Dill Sauce 35g

Presented in a hamper box

£49.00 (P&P inc UK, except Highlands & Islands)

A FOOD LOVERS HAMPER BOX

Oak Roasted Salmon 100g
Sliced Smoked Salmon 100g
Dion Mustard 35g
Smoked Duck Breast 170g
Sliced Glazed Ham 250g
Smoked Welsh Cheddar with Paprika 190g
Cranberry & Claret Jelly 40g
Welsh Dark Chocolate & Honeycomb Bar 100g

Presented in a hamper box

£55.00 (P&P inc UK, except Highlands & Islands)

SMOKED FOOD GIFTS

ELEGANT HAMPER BOXES

THE GIFT BOX

Oak Roasted Salmon 190g
Sliced Premier Smoked Salmon 200g
Smoked Duck Breast 200g
2 Smoked Chicken Breasts 340g
Smoked Welsh Dragon Pork Sausage 200g
Smoked Welsh Cheddar with Paprika 190g
Dill Sauce 35g
Cranberry & Claret Jelly 40g

Presented in a hamper box

£75.00 (P&P inc UK, except Highlands & Islands)

SMOKED FISH HAMPER BOX

Oak Roasted Salmon 190g
Peppered Oak Roasted Salmon 190g
Sliced Premier Smoked Salmon 200g
Oak Roasted Trout Fillets 150g
Smoked Mackerel Fillets 190g
Smoked Sea Bass 80g
Dill Sauce 35g
Horseradish Cream 35g

Presented in a hamper box

£75.00 (P&P inc UK, except Highlands & Islands)

SMOKED MEAT HAMPER BOX

Smoked Duck Breast 200g
2 Smoked Chicken Breasts 340g
Smoked Welsh Dragon Pork Sausage 200g
Cooked Honey Mustard Ham Sliced 250g
2 Smoked Quail 120g
Wild Boar Terrine 130g
Cranberry & Claret Jelly 40g
Dijon Mustard 35g

Presented in a hamper box

£75.00 (P&P inc UK, except Highlands & Islands)

WELSH GOURMET HAMPERS

— PRODUCE FROM THE BRECON BEACONS & BEYOND —

A REALLY WELSH GOURMET HAMPER

Sliced Smoked Salmon 100g
Welshman's Caviar Laver Seaweed Sprinkle 10g
Halen Môn Pure Sea Salt 100g
Smoked Duck Breast 200g
Miranda's Cranberry & Claret Jelly 110g
Smoked Welsh Dragon Pork Sausage 200g
Trealy Fennel Salami 70g
Bodnant Caerphilly 180g
Bodnant Welsh Salted Butter 200g
Miranda's Spiced Apple Chutney 130g
Cradoc's Leek & Caerphilly Crackers 80g
Miranda's Seville Orange Marmalade 110g
Raw Welsh Honey 110g • Welsh Cakes x 5
Nom Nom Honeycomb Chocolate Bar 100g
Welsh Farmhouse Apple Juice 750ml

£95.00 (P&P inc UK, except Highlands & Islands)

Gift packed in a Wicker Hamper - Add £25

SPECIALITY WELSH CHEESE HAMPER

Smoked Pwll Mawr Welsh Cheddar 190g
Welsh Perl Las Blue 200g
Smoked Cheddar with Paprika 190g
Traditional Welsh Caerphilly 180g
Perl Wen Soft Cheese 250g
Soft Welsh Goat's Cheese 125g
Bodnant Welsh Salted Butter 200g
Chilli & Ginger Crackers 80g
Spinach & Celery Seed Crackers 80g
Spelt Organic Oat Fingers 150g
Cider Jelly 110g
Red Onion Marmalade 110g
Sweet Beetroot Relish 110g
Spiced Apple Chutney 110g

£85.00 (P&P inc UK, except Highlands & Islands)

Gift packed in a Wicker Hamper - Add £25

WELSH GOURMET HAMPERS

— PRODUCE FROM THE BRECON BEACONS & BEYOND —

REALLY WELSH BREAKFAST HAMPER

Sliced Smoked Salmon 100g
Whole Kipper 160g
Naturally Smoked Haddock Fillet 200g
Sliced Smoked Back Bacon 250g
Sliced Smoked Streaky Bacon 250g
Smoked Welsh Dragon Pork Sausage 200g
Welshman's Caviar Laver Seaweed Sprinkle 10g
Halen Môn Pure Sea Salt 100g • Cockles 120g
Seville Orange Marmalade 110g
Welsh Raw Honey 140g • Welsh Cakes x 5
Welsh Farmhouse Apple Juice 750ml

£85.00 (P&P inc UK, except Highlands & Islands)

Gift packed in a Wicker Hamper - Add £25

PENYRHEOL WICKER HAMPER

Side Oak Roasted Salmon 900g
Sliced Smoked Salmon 400g
Dill Sauce 140g
Sliced Smoked Back Bacon 250g
Halen Mon Pure Sea Salt 100g
2 x Smoked Chicken Breasts 340g
Smoked Duck Breast 200g
Miranda's Cider Jelly 110g
Sweet Beetroot Chutney 113g
Sliced Fennel Salami 70g
Sliced Air Dried Monmouthshire Ham 70g
Smoked Cheddar with Paprika 200g
Perl Wen Soft Cheese 250g
Traditionally Caerphilly 180g
Gooseberry Jelly 110g • Welsh Raw Honey 140g
Bodnant Welsh Salted Butter 200g
Chilli & Ginger Crackers 80g
Leek & Caerphilly Crackers 80g
Salted Caramel Sauce 200g
Blackcurrant Couli 250g
Welsh Farmhouse Apple Juice 70cl

£220.00 (P&P inc UK, except Highlands & Islands)

SPECIALITY FOOD GIFTS

SOMETHING SLIGHTLY DIFFERENT

TAKE TWO INGREDIENTS

4 MEALS FOR 2 PLUS TREATS

Sliced Smoked Salmon 200g
Smoked Duck Breast 200g
Smoked Chicken Breast 170g
Cider Jelly 110g • Gooseberry Jelly 110g
Oak Roasted Salmon 190g
Oak Roasted Trout Fillets 150g
Sweet Beetroot Chutney 113g
Smoked Welsh Cheddar 190g
Red Onion Marmalade 110g
Cradoc's Vegetable Crackers 80g
Welsh Dark Chocolate & Honeycomb Bar 100g
Hand Made Vanilla Fudge 140g

£85.00 (P&P inc UK, except Highlands & Islands)



THE GOURMET DELI BOX

OUR MOST POPULAR HAMPER

Sliced pack Premier Smoked Salmon 200g
Oak Roasted Salmon 190g
Smoked Seabass 80g
Dill Sauce 140g
Sweet Beetroot Chutney 113g
2 Smoked Chicken Breasts 340g
Smoked Duck Breast 200g
Smoked Welsh Dragon Pork Sausage 200g
Cider Jelly 110g
Cradoc's Vegetable Crackers 80g
Cotswold Gold Rapeseed Oil 500ml
Smoked Pumpkin & Sunflower Seeds 200g
Hand Made Vanilla Fudge 140g

£95.00 (P&P inc UK, except Highlands & Islands)

Gift packed in a Wicker Hamper - Add £25

LUXURY GOURMET GIFTS

"NOTHING POINTLESS IN OUR HAMPERS"

A FAMILY FEAST HAMPER

Cooked & Glazed Ham 3kg
Side Oak Roasted Salmon 900g
Cotswold Gold Mayonnaise 248g
Sliced Side Premier Smoked Salmon 850g
Dill Sauce 140g
4 Smoked Chicken Breasts 680g
2 Smoked Duck Breasts 400g
Thai Jelly 250g

£195.00 (P&P inc UK, except Highlands & Islands)

Gift packed in a Wicker Hamper - Add £40
With a Handcrafted Oak Platter - Add £28

CHRISTMAS LARDER LUXURY WICKER HAMPER

Side of Smoked Salmon 850g
Side of Oak Roasted Salmon 900g
Beetroot Chutney 113g
Dill Sauce 140g
Whole Ham 2kg
Cotswold Gold Mayonnaise 248g
Red Onion Marmalade 113g
2 Smoked Duck Breast 400g
2 Smoked Chicken Breast 340g
2 Smoked Dry Cured Back Bacon 500g
Gooseberry Jelly 110g
Cider Jelly 110g
Selection of Welsh Cheeses & Butter 1kg
2 Cradocs Vegetable Crackers 160g
Spelt Oat Fingers 150g
Smoked Salmon Pâté 200g
Smoked Mackerel Pâté 110g
20 Spelt Blini
Fino Spanish Extra Virgin Olive Oil 500ml
3 Artisan Chocolate Bars 300g

£350.00 (P&P inc UK, except Highlands & Islands)

With a Handcrafted Oak Platter - Add £28

SUBSCRIPTION GIFTS

A GIFT THROUGHOUT A YEAR

SUBSCRIPTION SIMPLY SALMON

Recommended 'Top 20 Subscription Gifts'
The Independent Dec 2015

A Sliced Pack of Traditional
Premier Smoked Salmon 200g

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

£115.00 (€225) (P&P inc)

SUBSCRIPTION SMOKED MEAT & FISH

Recommended 'Top 20 Subscription Gifts'
The Independent Dec 2015

A DELICIOUS PARCEL OF SMOKED MEATS

Smoked Duck 170g
Smoked Chicken 170g
Sliced Ham 250g

Smoked Welsh Dragon Pork Sausages 200g

or SMOKED FISH

Traditional Smoked Salmon 100g
Oak Roasted Salmon 100g
Smoked Trout Fillets 150g
Smoked Mackerel 190g

or ALTERNATE MEAT & FISH

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

£180.00 (€320) (P&P inc)

First parcel gift packed in a mini wicker hamper? Add £12

SMOKEY JO'S SUBSCRIPTION

*Would you like a regular delivery of our
delicious smoked produce monthly,
bi-monthly or quarterly?*

From just £45 per delivery (Worth £55+)
Phone or email for more details.

SPECIALITY FOOD GIFTS

OUR GIFT SERVICE

OUR GIFT SERVICE

Please remember that you can order our food gifts and hampers in advance for delivery on a day of your choice (Tuesday – Friday). We can include a hand-written gift message for any special occasion.

GIFT PACKAGING

Our hampers are generally gift wrapped with shred in smart sustainable boxes with removeable, insulated linings. We enclose a freepost postal sack for the liners so that they can be returned to us for reuse rather than adding to land fill.

If not included in your chosen gift, a wicker hamper or oak platter can be ordered separately as extra luxury gift packing. Please see details below:

EXTRA LUXURY GIFT PACKING

TRADITIONAL WICKER HAMPERS

***With a food safe, removable, reusable insulated lining**

Large* - £40.00

*(Suitable for gifts £100+ or with sides
of salmon / whole ham) - £40.00*

Medium* - £25.00

(Suitable for gifts £45 - £99)

Small - £12.00

(Suitable for 2 - 5 small products)

HANDCRAFTED WELSH OAK PLATTERS

LOCAL AND SUSTAINABLE

Perfect presentation for a side of salmon

56 x 20 x 1.5cm - £28.00

Perfect for slicing or serving anything!

34 x 23 x 1.5cm - £25.00

SERVING SUGGESTIONS

— QUICK & EASY SMOKED FOOD RECIPES —

SMOKEY JO'S SAYS

Smoked foods are always best served at room temperature! Please look online to find more than 50 delicious smoked food recipes and serving suggestions or give us a ring for serving advice.

FESTIVE FAMILY FOOD

A whole side of Oak Roasted Salmon gives an impressive "Wow" factor as a centre piece.

Garnish with watercress leaves or pea shoots with red pepper or chilli slivers and lemon or lime wedges; however if you need to feed extra mouths then try garnishing with prawns, ribbons of smoked salmon and quails eggs.

QUICK AND EASY CANAPÉS

Look no further for fabulous nibbles with drinks. Choose from our range of crackers, crostini, blini and canape shells as well as sauces and preserves to make your life really easy.

Here are our favourite ideas:

- Pâté & Crackers
- Classic Smoked Salmon Blini
- Smoked Duck, Mascarpone & Gooseberry Jelly
- Smoked Chicken, Crème fraiche & Cider Jelly
- Oak Roasted Salmon, Dill cream & Beetroot Preserve

SMOKED SALMON BLINI SET

All you need to buy is the crème fraiche!

40 Spelt Blini Pancakes • Smoked Salmon 200g
Salmon 'Caviar' 100g • Lumpfish 'Caviar' 100g
64 Canape Shells • Oak Roasted Salmon 190g
Dill Sauce 140g • Beetroot Preserve 110g
£70.00 (P&P inc UK, except Highlands & Islands)

HOW TO ORDER

— ONLINE, TELEPHONE, E-MAIL, POST —

- Orders will normally be dispatched Mon - Thurs by overnight courier.
- Main Christmas dispatch will be the weeks of 11th-15th & 18th-20th December 2017. Orders for collection can be picked up from the shop on 22nd & 23rd December. The first available delivery after Christmas is 9th January 2018.
- Please place your Christmas & New Year orders as early as possible 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.



01873 811566



Elvicta, Crickhowell, Powys NP8 1DF



admin@smoked-foods.co.uk



www.smoked-foods.co.uk

DELIVERY CHARGES

Mainland UK (delivery by 5.00pm) **£6.95**

Mainland UK Premium (delivery by 1.00pm) **£11.95**

Mainland UK Free on orders over £125

EXCEPTIONS:

SCOTTISH HIGHLANDS (AB41-56, IV1-28, IV30-37, IV40, IV 52-54, IV 63 PH15-26, PH 30-41, PH 49-50, PA21-40, FK19-21, KW 1-14)

NORTHERN IRELAND (BT) & ISLE OF WIGHT (PO30-41)

1-2 day - £17 (for all parcels & hampers)

SCOTTISH ISLANDS (HS1-9, IV41-51, IV55-56, KA27-28, KW15-17, PA20, PA41-49, PA60-78, PH42-44, ZE1-3)

2 day - £25 (for all parcels & hampers)

ISLE OF MAN (IM) & CHANNEL ISLES (JE, GY 1-8)

1-2 day (Max 5kg) - £28 (for all parcels & hampers)

SCILLIES TR 21 & 25

No longer available

EUROPE & GY9 - from £40

Please 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.
- We reserve the right to substitute goods if not available for a particular delivery.



**BLACK
MOUNTAINS**
SMOKERY
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In the heart of the Brecon Beacons, our Crickhowell smokery delivers the very best artisan smoked fish, meats and cheese, as well as a range of smoked food gifts and luxury hampers.

Our fresh produce, carefully hand picked for its quality, provenance and sustainability, is traditionally cured and gently smoked over Welsh oak for enriched flavour and unique taste.

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