



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.

We make good food even better

Jo & Jonathan Carthew

Gently Smoked

Over Welsh Oak

SMOKERY SHOP:
Elvicta, Crickhowell, Powys NP8 1DF
Weekdays 9am-5pm

01873 811566
admin@smoked-foods.co.uk
www.smoked-foods.co.uk

Black Mountains Smokery Ltd
Directors: Jonathan & Joanna Carthew
Vat No.: 666 5296 93 • Registered in Wales No. 3128086

PRICE LIST

Spring / Summer 2018




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.

“ I ordered several hampers from you this year, all very well received. My elderly mum was completely bowled over by the quality and effort that had gone into her luxury basket.

R MARSHALL - JANUARY 2018

- 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

MARCH 2018

Dear Customers

Despite the cold weather, we have had a busy start to the year. Spring is beginning to show its face and before we know it we will be in the season of salads, picnics and alfresco meals, hopefully with lots of wonderful sunshine to go with it. Perfect for delicious, easy to prepare smoked foods!

Exciting New Produce

We have some lovely new produce for our hamper range including jars of fish and game terrine and a Really Welsh Tea selection. Fabulous fruit cordials, as enjoyable added to a glass of prosecco or a gin cocktail as with fizzy water, incredible with ice cream & sensational with smoked food salads too! Talking of ice cream, we also have some wonderful boozy fruits for lazy summer puddings. And, of course, all sourced from like-minded family producers.

Product of the month

Subscribe to our e-newsletter to hear about our special products and monthly offers – including Smoked Poussin for Easter, Smoked Butter for your summer asparagus and new potatoes, Smoked Eel in the autumn and hopefully some Smoked Wild Sewin again this year.

Our Smokery Team

Charlotte has returned to college, but we look forward to welcoming Corrine and James to our production and warehouse team this summer. Jo and Kate will continue to take your calls and help you with orders, serving suggestions and product care.

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.



“ *Great texture and not at all oily. The curing and smoking let the salmon do the talking.*
GREAT TASTE AWARDS 2015

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.

SMOKEY JO'S SMOKED SALMON PÂTÉ

Made by hand with cream cheese, a dash of cream, lemon juice and a twist of black pepper.

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.



| | | |
|---------------------------------|----------|--------|
| 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 |

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|-----------|------|-------|
| Trimmings | 250g | £5.00 |
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| Carton | 200g | £6.95 |
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Shelf life 10 days, not suitable for home freezing

| | | |
|-------------|----------|--------|
| 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. 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.

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 |

| | | |
|-------|----------|--------|
| 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 |
|-------------|-------|-------|

| | | |
|-------------|-------|-------|
| Whole Round | *200g | £5.95 |
|-------------|-------|-------|

| | | |
|-------|-------|-------|
| Wedge | *180g | £3.95 |
|-------|-------|-------|

| | | |
|-------------|-------|-------|
| Whole Round | *200g | £5.95 |
|-------------|-------|-------|

| | | |
|------------|-------|-------|
| Whole Mini | *190g | £5.00 |
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| | | |
|---------|-------|-------|
| Portion | *190g | £5.00 |
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| | | |
|-------|-------|-------|
| Wedge | *180g | £4.50 |
|-------|-------|-------|

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.

CAWS TEIFI

Mature artisan hard cheese made from unpasteurised milk. Creamy, firm textured and salty.

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 WELSH DRAGON 'PORK' SAUSAGE

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

PÂTÉ AND TERRINES

— PRODUCED FOR US IN FRANCE —

DUCK WITH ORANGE

WILD BOAR

ROE DEER WITH BURGUNDY

PHEASANT WITH ARMAGNAC

SALMON WITH DILL

LOBSTER WITH CREAM & COGNAC

GIFT PACK ANY 2



| | | |
|---------------|----------|--------|
| 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 |
|-----------|-------|-------|

| | | |
|-----------|----------|--------|
| Pack of 3 | *200g | £5.50 |
| | 6 x 200g | £30.00 |



| | | |
|-----------|----------|--------|
| Jar | 180g | £5.50 |
| Jar | 180g | £5.50 |
| Jar | 180g | £5.50 |
| Jar | 180g | £5.50 |
| Jar | 180g | £5.50 |
| Jar | 180g | £5.50 |
| Gift Pack | 2 x 180g | £10.50 |

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.

“We are looking forward, once again, to tucking in to your delicious ham.”

J LAMPITT - DECEMBER 2017

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

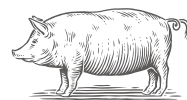
Local venison cured with juniper and air-dried.

BEEF CARPACCIO

Tender beef cured with coriander seeds and air-dried.

BOUDIN NOIR SAUSAGE

Rich & delicate; Flash fry for breakfast or use in stuffing, sauces and stews.



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 | £4.95 |
|-------------|------|-------|

| | | |
|-------------|------|-------|
| Sliced Pack | *70g | £4.95 |
|-------------|------|-------|

| | | |
|-------------|-------|--------|
| Whole Piece | *250g | £10.50 |
|-------------|-------|--------|

| | | |
|--------|------|-------|
| Sliced | *70g | £4.95 |
|--------|------|-------|

| | | |
|-------------|-------|--------|
| Whole Piece | *250g | £10.50 |
|-------------|-------|--------|

| | | |
|--------|------|-------|
| Sliced | *70g | £4.95 |
|--------|------|-------|

| | | |
|-------------|-------|--------|
| Whole Piece | *250g | £10.50 |
|-------------|-------|--------|

| | | |
|--------|------|-------|
| Sliced | *70g | £4.95 |
|--------|------|-------|

| | | |
|--------|------|-------|
| Sliced | *70g | £4.95 |
|--------|------|-------|

| | | |
|--------|------|-------|
| Sliced | *70g | £4.95 |
|--------|------|-------|

| | | |
|-------|------|-------|
| Whole | 250g | £5.95 |
|-------|------|-------|

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

Strawberry Jam
 Blackcurrant Jam
120g - £2.95 each

Welsh Raw Honey
140g - £3.50 each

Gift Box

Select any 4 jars above - **£11.50 (£12.50 with honey)**

TRACKLEMENTS

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

SWEET TREATS

Halen Môn Salted Caramel Sauce
200g - £5.95 each

Cherries in Kirsch - Apricots in Amaretto
 Raspberries in Rum
Boozy Fruit Jars 425g - £9.95

Intensely Fruitful Raspberry Sirop
250ml - £7.95

Aberffraw Traditional Shortbread
225g - £4.95

Barabraith Tea Loaf
400g - £4.95

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
Sachet / Tin 120g - £4.00

Cockles
Tin 120g - £4.95

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

Black Mountain Roast Breakfast Blend
Award winning Cafetiere Coffee
250g - £6.95

Brecon Breakfast Tea - Welsh Afternoon Tea -
 Welsh Hedgerow Herbal Tea
75g - £4.95

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
Horseradish Cream 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
Horseradish Cream 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
Dijon Mustard 35g
Smoked Duck Breast 170g
Sliced Glazed Ham 250g
Smoked Welsh Cheddar with Paprika 190g
Cranberry & Claret Jelly 40g
Welsh Dark Chocolate & Seasalt Bar 60g

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
Horseradish Cream 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
Fennel Salami 70g
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 Gooseberry Jelly 110g
Smoked Welsh Dragon Pork Sausage 200g
Trealy Spicy Chorizo 70g
Smoked Pwll Mawr Cheddar 190g
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
Aberffraw Welsh Shortbread 225g
Welsh Farmhouse Apple Juice 750ml

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

Gift packed in a Wicker Hamper - Add £25

With a Handcrafted Oak Platter - Add £25

REALLY WELSH BREAKFAST HAMPER

Sliced Smoked Salmon 100g
Whole Kipper 160g
Naturally Smoked Haddock Fillet 200g
Sliced Smoked Back Bacon 250g
Smoked Welsh Dragon Pork Sausage 200g
Welshman's Caviar Laver Seaweed Sprinkle 10g
Laverbread 120g • Cockles 120g
Seville Orange Marmalade 110g
Welsh Raw Honey 140g
Traditional Barabrith 400g
Welsh Farmhouse Apple Juice 750ml
Abergavenny Breakfast Tea 75g
Black Mountain Roast Breakfast Coffee 250g

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

Gift packed in a Wicker Hamper - Add £25

With a Handcrafted Oak Platter - Add £25

WELSH GOURMET HAMPERS

— PRODUCE FROM THE BRECON BEACONS & BEYOND —

A REALLY WELSH TEA HAMPER

Sliced Smoked Salmon 200g
Smoked Chicken Breast 170g
Bodnant Welsh Salted Butter 200g
Miranda's Strawberry Jam 120g
Miranda's Blackcurrant Jam 120g
Raw Welsh Honey 110g
Traditional Barabrith 400g
Aberffraw Welsh Shortbread 225g
Chantler's Welsh Afternoon Tea 75g
Welsh Hedgerow Tea 75g
Preservation Society Raspberry Sirop 250g
Welsh Farmhouse Apple Juice 750ml

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

Gift packed in a Wicker Hamper - Add £25

PENYRHEOL PICNIC WICKER HAMPER

Oak Roasted Salmon 190g • Peppered Salmon 190g
Sliced Smoked Salmon 400g
Sliced Honey Mustard Ham 250g
Horseradish Cream 140g • Dijon Mustard 140g
2 x Smoked Chicken Breasts 340g
Smoked Duck Breast 200g
Miranda's Cider Jelly 110g
Duck with Orange Terrine 180g
Smoked Salmon Pâté 200g
Red Onion Marmalade 113gsm
Smoked Cheddar with Paprika 200g
Perl Wen Soft Cheese 250g
Traditionally Caerphilly 180g
Bodnant Welsh Salted Butter 200g
Spinach & Celery Crackers 80g
Spelt Oat Fingers 150g
Cherries in Kirsch 425g
Aberffraw Welsh Shortbread 225g
Preservation Society Raspberry Sirop 250g
Welsh Farmhouse Apple Juice 750ml

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

With a Handcrafted Oak Platter - Add £28

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 & Seasalt Bar 60g
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

With a Handcrafted Oak Platter - Add £25

LUXURY GOURMET GIFTS

"NOTHING POINTLESS IN OUR HAMPERS"

A SUMMER FEAST HAMPER

Cooked & Glazed Ham 3kg
Side Oak Roasted Salmon 900g
Cotswold Gold Mayonnaise 248g
Sliced Side Premier Smoked Salmon 850g
Horseradish Cream 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

A REALLY WELSH LARDER LUXURY WICKER HAMPER

Side of Smoked Salmon 850g
Side of Oak Roasted Salmon 900g
Beetroot Chutney 113g
Horseradish Cream 140g
Cooked & Glazed Ham 2kg
Smoked Duck Breast 200g
2 Smoked Chicken Breast 340g
Smoked Dry Cured Back Bacon 250g
Miranda's Gooseberry Jelly 110g
Trealy Fennel Salami 70g
Trealy Air Dried Ham 70g
Selection of Welsh Cheeses & Butter 750g
Miranda's Red Onion Marmalade 110g
Cradocs Vegetable Crackers 80g
Spelt Oat Fingers 150g
Halen Môn Salted Caramel Sauce 200g
Aberffraw Welsh Shortbread 225g
Black Mountain Roast Breakfast Coffee 250g
Welsh Farmhouse Apple Juice 750ml

£280.00 (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.

SUMMER ENTERTAINING

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.

WHOLE & HALF HAMS

Cooked and Honey Mustard Glazed

Perfect for easy summer entertaining or holiday picnic food. Just cut and come again!

Produced to order.

Please order 14 days in advance.

From £36.00 (See Ham & Bacon page)

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

HOW TO ORDER

ONLINE, TELEPHONE, E-MAIL, POST

- Orders will normally be dispatched Mon - Thurs by overnight courier.
- Please place your orders ahead of time 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.