GREEN'S
of PANGBOURNE
Christmas 2026



Our Christmas and New Year Hours

Mon 14th	8 - 1	*Thur 24th*	*8 - 1*
Tues 15th - Thurs 17th	8 - 3	*Fri 25th - Mon 28th*	*Closed*
Fri 18th - Sat 19th	8 - 4	Tues 29th - Wed 30th	8 - 4
Sun 20th	*Closed*	Thurs 31st	8 - 1
Mon 21st	8 - 3	*Fri 1st - Sun 3rd Jan*	*Closed*
Tues 22nd - Wed 23rd	8 - 4	*Resume normal hours from 4th Jan*	



Raised free-range on the Romney Marsh in Kent, our **Turkeys** are slow-grown to develop exceptional flavour and succulence.

Reared for **over twice the age of a typical supermarket turkey**, they develop a natural layer of fat that helps deliver beautifully moist, tender meat.

Turkeys can be crowned and legs packed separately on request. Sizes available from 4.5-10kg.

Find our turkey cooking guide at greensofpangbourne.com

Turkey serving suggestion

Weight in KG	Serves (adults)
4 ½ - 5	6
5 - 5 ½	6 - 8
5 ½ - 6	8
6 - 6 ½	10
6 ½ - 7	12
7 - 8	14
8 - 9	16
9 - 10	18

The centrepiece of Christmas

Goose
Naturally matured and free-range, our succulent Geese develop a rich, traditional flavour. Available in Small, Medium or Large.

Gammon
Ready to boil or roast, our quality Gammon needs no soaking. A festive favourite alongside Turkey or as a centrepiece. Available Smoked or Green (Unsmoked).

Duck
Our traditional Ducks offer succulent breast meat, less fat and a deliciously rich, gamey flavour. Available in Medium or Large.

Beef
Recommended by Master Butcher Royston Hine, our carefully reared Hereford-cross Beef delivers excellent flavour and texture. Choose from traditional Fore-Rib on the Bone, boned and rolled Sirloin or a handmade Beef Wellington.

Lamb
A festive favourite, our Lamb Legs are available natural or Butterflied in a French Garden marinade. Our increasingly popular Lamb Shoulders are perfect for slow roasting.

Pork
Recommended by Green's Butcher Chris Cripps, our free-range Pork is perfect for roasting. Choose a succulent Shoulder or Loin for a delicious festive centrepiece.

Need help deciding? Ask our Butchers for expert cooking tips and advice

All the *trimmings*

Stuffing: Savoury, Brandy & Apricot or Gluten Free. All made with free-range pork sausagemeat. Our **Sausagemeat** is also available in Pork Original, Old English or Gluten Free.

Pigs in Blankets: Our famous dry cured Streaky Bacon wrapped around a Chipolata Sausage - available in packs of 6 and 10.

Chipolatas: Thin free range pork sausage made to our own award-winning recipe. Also available in cocktail size.

All **Gluten Free** items will be sold frozen.

Some pork products may be frozen in advance.

Our award-winning handmade **Sausages** available during Christmas:

Old English
Pork Original
Pork, Chilli & Apricot
Pork & Sage
Pork & Caramelised Onion
Cumberland
Venison
Rustic Italian
Gluten Free

Bacon: Our own cured Gold award-winning bacon is available in Streaky or Back, Green (Unsmoked) or Cherrywood Smoked.





Free Range Eggs: Traditional large brown free-range eggs, the Speciality 'CackleBean' eggs laid by the Arlington White, Duck and Quail eggs are all available as part of your Christmas order.

Goose Fat: Essential for the perfect roast potatoes.

Real Turkey Gravy: Our Chef's own special recipe in 500ml tubs.

Don't forget the sauce!

Choose from Cranberry, Horseradish, Apple, Mint, Redcurrant Jelly and Piccalilli

Complete your shop with **fresh Vegetables** including Brussel Sprout Sticks, Savoy Cabbage, Potatoes for roasties, Parsnips and more.

Our **seasonal Fruit** includes Clementines, Apples, Pears, Oranges, Dates, Satsumas, Grapes and Apricots.

Order in 'Additional Order Items' on your order form.



Our *specialities*

Award-winning and cooked to perfection

Scotch Eggs: available in Original or Chorizo with free range pork and free range egg for maximum flavour.

Sausage Rolls: Our national award-winning Traditional Sausage Rolls are a must, or try something different with the Pork, Chilli & Apricot flavour. Also available 'green' (frozen with uncooked pastry) and in cocktail size.

Quiches are available in: Traditional Ham & Cheese, Fresh Garden Herb, Mushroom & Pepper, Salmon & Broccoli and Cheese & Tomato. Available in Individual, 6", 8" or 10".

Ham: Honey Roast is a Christmas favourite or the Traditional Crumbed Ham for those who favour savoury - both are Gluten Free. Order a joint ready to carve or by the slice.

Pasty: Available in Traditional or Cheese & Onion Pasty.

A portion of **Cold Cutting Pie** is an easy snack over Christmas. Choose from Individual, Large (1lb) or Extra Large (2lb) Pork Pie, Pork & Egg, Turkey & Cranberry, or Pork & Chicken Pie - Whole, Half, Quarter or by the slice.

Stock up early: Pies, Sausage Rolls and Pasties are available 'Green' with pastry uncooked for freezing - we recommend buying separately in early December.





Hot Eating Pies

A Green's customer favourite, our award-winning range of **Pies** are an easy choice - choose from:

CM	Chicken & Mushroom	**SK**	Steak & Kidney	**G**	Game
CL	Chicken & Leek	**SM**	Steak & Mushroom	**V**	Garden Vegetable
C	Chicken Curry	**SG**	Steak & Guinness	**B**	Minced Beef & Onion
CA	Chicken & Apricot	**PS**	Peppered Steak	**L**	Spicy Lamb
HC	Ham & Chicken	**SS**	Steak & Stilton	**GL**	Greek Lamb
	Just Chicken		Just Steak	**LR**	Lamb & Rosemary

Available in **Individual, 6" Large, 8" or 10",** all pies will come 'Green' with uncooked pastry and frozen - easy to defrost or cook from frozen. Full cooking instructions can be found on our website.

8" and 10" pies need to be ordered by 28th November and collected by 5th December.



Our Christmas tips

Turkey Crowns
Turkeys can be crowned and legs packed separately on request.

Pie collection
8” and 10” pies need to be ordered by 28th November and collected by 5th December.

Order form
Photocopy or take a picture of your order form to remind you of your order and collection/delivery date.

Cooking Gammon
Customers often ask us if Gammon needs to be soaked before cooking. We recommend to place your joint in water, bring to the boil, drain off then return to fresh water and simmer, or roast.

Need advice for perfecting your turkey?
Find our cooking guide at greensofpangbourne.com.

Placing your order

Return your order form in store,
place an order over the phone on **0118 984 2063,**
or by email to
christmasorders@greensofpangbourne.com.

Please make sure to include your full name, address, contact number and collection / delivery date.

The deadline for Christmas orders / amendments is
Midday Saturday 12th December

We put this deadline in place so we can satisfy all orders and to avoid disappointment. We cannot amend orders after this date.

Merry Christmas from all the team at Green’s

greensofpangbourne.com GreensOfPangbourne
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