

Gift ideas and Hampers

Below is a selection of set hampers chosen by us featuring some of our star products. We are also very happy to provide bespoke hampers for any budget.

Hampers for £20 (available to view in store)

'Sweet treats' with chocolates, biscuits and fudges

'Chilli' a fine selection of spicy oil, biscuits and relish

'Mini Italian' with risotto, oil and biscuits

'Cheese tower' with Vacherin, Tunworth and chutney

Hampers for £40

'Fine Italian' with oils, vinegars, rices and biscuits

'Large Cheese' with cheeses, biscuits and chutney

Full English Hamper £150

Contains a fine selection of English produce, including Chocolates, cheeses, chutneys, crackers, sweets and tea. An ideal gift for a large family.

Presented in a decorated basket.

Christmas Opening Times

<i>Friday 23rd December</i>	<i>8.30am - 5.00pm</i>
<i>Saturday 24th December</i>	<i>8.30am - 5.00pm</i>
<i>Sunday 25th December</i>	<i>closed</i>
<i>Monday 26th December</i>	<i>closed</i>
<i>Tuesday 27th December</i>	<i>closed</i>
<i>Wednesday 28th December</i>	<i>closed</i>
<i>Thursday 29th December</i>	<i>8.30am - 5.00pm</i>
<i>Friday 30th December</i>	<i>8.30am - 5.00pm</i>
<i>Saturday 31st December</i>	<i>8.30am - 5.00pm</i>
<i>New Years Day</i>	<i>closed</i>
<i>Monday 2nd January</i>	<i>closed</i>
<i>Tuesday 3rd January</i>	<i>closed</i>
<i>Wednesday 4th January</i>	<i>closed</i>
<i>Thursday 5th January</i>	<i>open as usual</i>



Christmas and New Years Menu 2011

*11a High Street
Ingatstone
CM4 9ED
01277 355568
hello@abigailsdeli.co.uk
www.abigailsdeli.co.uk*

Welcome to Christmas 2011 at Abigail's Delicatessen

For our third festive brochure we have yet again expanded our products and are offering a wider range of cheeses and quality items that have featured in our shop throughout the year.

The Delicatessen kitchen has been extended allowing us to offer more choice in catering with convenience in mind. Our range of frozen, ready to cook canapés and party food has also increased following last years' success.

In combination with our new venture 'Abigail's Lifestyle' we can now offer a complete gift service. Everything we offer can be wrapped and packaged ready to go, combining gifts and food from both shops. A bespoke hamper service is available using either wicker, cardboard or our bags for life.

The centre page of this brochure is an order form to be removed and filled in. This will allow you to spend as much or as little as you wish, and have a confirmed collection date.

Both Abigail and I would also like to say another big thank you for your support over the past two and a bit years, and we hope everyone enjoys their Christmas and New Years.

Cheese

Our Artisan cheese selection this year is our biggest yet. We have sourced a great selection from many countries which we hope will make the perfect end to your Christmas meal. All cheeses will be cut and wrapped on your preferred day of collection and will come with a menu and description of your choices. Please also look at our cheese hampers, the perfect present for someone who has everything. After all nothing says I love you better than cheese!

Colston Bassett Stilton £1.90/100g
Traditional Stilton made in the same dairy for over 100 years. Rich and creamy with a deep flavour. Widely regarded as the finest Stilton available.

Colston Bassett Stilton Baby Cheese £39.50 for 2.2kg truckle
A spectacular centre piece for Christmas. The truckle will last for a couple of weeks and can feed many over the festive period. Very limited supply.

Colston Bassett Stilton Jar £12 for 250g jar
A lovely gift idea of a quality cheese

Montgomery Cheddar £1.90/100g
A much loved cheddar that is drier and more nutty in flavour than many cheddars. Cloth bound and matured for 14 months. Multi-award winning, simply amazing.

Fine Cheese Company Cheddar £5.95/400g
Wax covered cheddar with a well matured and creamy taste made with Dorsey milk.

Black Bomber Cheddar £4.50/200g
A well matured strong cheddar with a bit more bite than our other cheeses.

Cornish Yarg £1.80/100g
Wrapped in nettles with an earthy taste, semi hard cheese from Cornwall.

Lincolnshire Poacher £1.90/100g
A vintage poacher with a matured, strong, nutty flavour.

Wensleydale with Cranberries £1.70/100g
A superb cheese with a mild, clean flavour and a crumbly moist texture studded with cranberries.

Brie de Meaux £1.95/100g
From the Ile de France outside Paris and made by the Donge Family. Full flavoured with a Camembert-like fruitiness. Absolutely the real thing.

Fougerous £14/800g
A whole French cheese presented with a fern on top. A cross between Brie and Camembert, an ideal cheese for the Christmas table. Serves 10+.

Camembert (petit) £3.95/150g
A small boxed camembert with a fantastic taste. Ideal shared starter or gift

Epoisse £9.50/250g
Another boxed cheese made from unpasteurised cow's milk. A strong flavoured soft cheese with an orange, brandy soaked rind and distinctive aroma. For cheese connoisseurs who enjoy the best.

Langres £4.95/180g
French cow's milk cheese in its own little box. Very creamy with a lemony aroma. Washed in Marc de Champagne, typically served with a glass poured into the centre hollow.

Raclette £39.50/3kg
French version of the well known Alpine cheese for grilling. Strong smell with lovely strong taste.

Tete de Moine £19.50/800g
Served using a Girolle. This smooth, fruity cheese is traditionally cut into thin curls

Vacherin Mont d'Or £9.50/500g or £14.50/800g
The famously runny soft cheese available through the winter months only. Enjoy baked with garlic or fresh with white wine. An amazing cheese to share with friends.

Gouda 2yr Mature £2.50/100g
A hard, orange Dutch cheese often referred to as 'Old Amsterdam'. Distinctive, long lasting flavour with crystals of sugar running through.

Gruyere Premier Cru £2.20/100g
Swiss cheese with a lovely smooth, sweet taste. Ideal for cooking and grilling but also great on a cheese board.

Gorgonzola Dolce

£1.80/100g

A sweet soft Italian cheese with tangy blue veins running through.

Wigmore

£2.45/100g OR £19/800g

Delicate and creamy ewes milk cheese with a gentle flavour. Left to room temperature it will melt and become seductively creamy. Brilliant white in colour.

Lord of the Hundreds

£2.60/100g

Ewes milk hard cheese from Sussex, fully matured with a dry, nutty flavour with sugar crystals. Similar to a well matured pecorino.

Roquefort Vieux Berger

£2.95/100g

One of the greatest of all French cheeses. The heavenly richness of Ewes milk combines with the salty intensity of the blue, resulting in an explosion of flavour.

Parmigianino Reggiano wedge

£4.90/150g

Genuine two year parmesan. Ideal for grating or eating fresh.

Tickfmore

£2.30/100g

A semi-hard goat's cheese from Devon with a crumbly texture and a mellow, complex flavour

Figue a la Rose

£3.95/150g

Small goats cheese with a hint of rose water running through. Soft and fluffy when fresh becoming firmer when left to breathe. Beautiful flavours.

Chevressime Goat Log

£3.95/150g

Attractive small goats cheese log

Hams

Once again we offer you the finest marmalade glazed ham from Suffolk free range pigs. Always hugely popular, they are vacuum packed for freshness and will keep opened for over a week. Boned and ready to eat.

Half Ham approx 3kg £17/kg

Whole Ham approx 6kg £16.50/1kg

Pies and Pate

Pork Pies

Hand raised pork pies from Norfolk made by a small artisan producer using free range Gloucestershire Old Spot pork. Available plain or with caramelised onion marmalade.

Individual Pie £2.80 each

Large family pie 10 portions £22.00 each

Topping Pie Co. Pies

Yorkshire pie makers producing fantastic, multi award winning cold-cut pies.

A great centre-piece for a boxing day buffet.

Pork and Apricot family pie 6-10 portions £22.50 each

Game and poultry with cranberries family pie £27.00 each

Slices are also available from the deli for pre-order

Pate

Findlater's pate from Scotland is handmade to order using on liver, butter and natural flavourings. Nothing artificial or pork fat fillers are used creating the finest smooth pate we have ever tried. Collect frozen from the Delicatessen with a 10 day shelf life when defrosted.

Available in handy 100g pots for £2.99

Chicken with brandy, port and herbs

Duck liver with Cointreau soaked apricots

Venison with Kirsch soaked red-currants

Red lentil, coconut and sesame seed pate with herbs and spices

Lock Fyne Braden roast salmon with pepper, lemon and lime

Smoked Salmon

Scottish freedom assured salmon smoked over chippings at the Pinneys smokehouse in Orford. Vacuum packed for freshness and simply divine. Use for canapés, a wonderful breakfast or part of a buffet.

114g sliced pack £4.95

227g sliced pack £8.50

900g slide hand sliced £28

Puddings & Desserts

Christmas Puddings

Handmade in the Delicatessen kitchen by Phil. Steeped in rum and matured for at least 3 months, the flavours are rich, deep and delicious. Very limited supply.

Made in a ceramic pudding bowl with cooking instructions.

2lb pudding 8-12 people £20.00

Christmas Cake

Locally made by Heather Harvey from Creative Cakes they are richer, tastier and more alcoholic than your normal Christmas fruit cake. Artfully decorated and available in two sizes and shapes.

<i>Christmas Pudding styled cake (serves 6)</i>	£25.00
<i>Square cake with festive bow (serves 8)</i>	£35.00
<i>(customised cakes are available all year round)</i>	

Tarts

Handmade to order with the majority freezable for emergency use over Christmas.

Each serves eight to ten people.

<i>Raspberry and Almond Tart</i>	£14.00
<i>Lemon curd and Almond Tart</i>	£14.00
<i>Homemade mincemeat and Amaretto Tart</i>	£14.00
<i>Pecan Pie with cinnamon</i>	£14.00

Desserts

These are served in returnable white ceramic bowls, each serving 10-14 people

<i>Chocolate mousse with Chantilly cream and brownies</i>	£25.00
<i>Chocolate, coffee and Cointreau Tiramasu</i>	£25.00
<i>English Trifle with homemade raspberry jelly</i>	£20.00

Christmas Cupcakes

Available in display boxes of six or retro Christmas gift tins containing twelve.

Mixed flavours of chocolate, lemon, strawberry and carrot cake cupcake with a four day shelf-life.

<i>Display box of 6</i>	£10.00
<i>Gift tin containing 12</i>	£28.00

Panettone

Handmade in very small batches in Tuscany using a five generation family recipe.

Available in a beautiful presentation box or with glace chestnuts in attractive gift wrap. £15 for 500g cake

Mini Tartlets

Available priced per dozen, can be frozen and heated through when needed or eaten fresh.

<i>Mini mince pies with Amaretto</i>	£6.50
<i>Mini pecan pies</i>	£6.50
<i>Mini Raspberry and Almond</i>	£6.50
<i>Mini apple crumbles</i>	£6.50

Savoury Dishes

Our classic savoury dishes can be frozen on day of pick-up and last for up to 3 months. They come in disposable foil trays or if required can be made in your own dish. Each serves 8.

<i>Classic beef lasagne</i>	£20.00
<i>Vegetarian lasagne</i>	£20.00
<i>Shepherd's Pie with local lamb</i>	£20.00
<i>Cottage pie</i>	£20.00
<i>Luxury fish pie with salmon and prawns</i>	£35.00
<i>Steak and Guinness stew with dumplings</i>	£35.00
<i>Chicken, leek and smoked pancetta pie with puff pastry</i>	£35.00

Quiches

A favourite in the Delicatessen available in two sizes and five flavours. Can be frozen and then easily reheated. £3.50 for individual quiche or £14 for 8-10 portion quiche.

<i>Quiche Lorraine with smoked bacon</i>
<i>Ham, leek and Stilton</i>
<i>Goat's cheese and red onion</i>
<i>Mushroom and gruyere cheese</i>
<i>Leek, smoked salmon and gruyere</i>

Canapé and Party food

Our canapés are available frozen only and take just 20 minutes to cook. They are prepared fresh by us and then are simply popped in the oven when needed.

<i>Mini quiche Lorraine</i>	£8.00
<i>Mini mushroom and gruyere</i>	£8.00
<i>Prunes wrapped in smoked bacon</i>	£8.00
<i>Cheddar and onion mini rolls</i>	£8.00
<i>Pork and apple sausage rolls</i>	£8.00
<i>Red onion and Brie tartlets</i>	£8.00

Please pull out order form

*Orders received and paid in
full by 27th November receive
a 5% discount*



Please pull out order form

Name:
Address:

Phone Number:

<i>Item</i>	<i>Quantity</i>	<i>Price</i>	<i>Total</i>	<i>Pick up date</i>
<i>Colston Bassett Stilton</i>		<i>£1.90/100g</i>		
<i>Colston Bassett Stilton Baby Cheese</i>		<i>£39.50 for 2.2kg</i>		
<i>Colston Bassett Stilton Jar</i>		<i>£12 for 250g jar</i>		
<i>Montgomery Cheddar</i>		<i>£1.90/100g</i>		
<i>Fine Cheese Company Cheddar</i>		<i>£5.95/400g wheel</i>		
<i>Black Bomber Cheddar</i>		<i>£4.50/200g wheel</i>		
<i>Cornish Yarg</i>		<i>£1.80/100g</i>		
<i>Lincolnshire Poacher</i>		<i>£1.90/100g</i>		
<i>Wensleydale with Cranberries</i>		<i>£1.70/100g</i>		
<i>Brie de Meaux</i>		<i>£1.95/100g</i>		
<i>Fougerous</i>		<i>£14/800g wheel</i>		
<i>Camembert (petit)</i>		<i>£3.95/150g box</i>		
<i>Epoisse</i>		<i>£9.50/250g box</i>		
<i>Langres</i>		<i>£4.95/180g box</i>		
<i>Raclette</i>		<i>£39.50/3kg</i>		
<i>Tete de Moine</i>		<i>£19.50/800g wheel</i>		
<i>Vacherin Mont d'Or</i>		<i>£9.50/500g box</i>		
<i>Vacherin Mont d'Or</i>		<i>£14.50/800g box</i>		
<i>Gouda 2yr Mature</i>		<i>£2.50/100g</i>		
<i>Gruyere Premier Cru</i>		<i>£2.20/100g</i>		
<i>Gorgonzola Dolce</i>		<i>£1.80/100g</i>		
<i>Wigmore</i>		<i>£2.45/100g</i>		
<i>Wigmore</i>		<i>£19/800g wheel</i>		
<i>Lord of the Hundreds</i>		<i>£2.60/100g</i>		
<i>Parnesan Wedge 24month mature</i>		<i>£4.90/150g wedge</i>		
<i>Ticklemore</i>		<i>£2.30/100g</i>		
<i>Figue a la Rose</i>		<i>£3.95/150g</i>		
<i>Chevressime Goat Log</i>		<i>£3.95/150g</i>		
<i>Half marmalade glazed ham</i>		<i>£17/kg</i>		
<i>Whole glazed ham</i>		<i>£16.50/kg</i>		
<i>Individual pork pie</i>		<i>£2.80</i>		
<i>Family sized pork pie</i>		<i>£22.00</i>		
<i>Pork and Apricot pie</i>		<i>£22.50</i>		
<i>Game and Poultry pie with cranberries</i>		<i>£27.00</i>		
<i>Chicken with brandy, port and herb pate</i>		<i>£2.99/100g</i>		
<i>Duck liver with cointreau soaked apricots</i>		<i>£2.99/100g</i>		
<i>Venison with Irish soaked red-currants</i>		<i>£2.99/100g</i>		
<i>Red lentil, coconut and sesame pate</i>		<i>£2.99/100g</i>		
<i>Loch Fyne salmon with pepper and lemon</i>		<i>£2.99/100g</i>		
<i>Smoked salmon 114g</i>		<i>£4.95</i>		
<i>Smoked salmon 227g</i>		<i>£8.50</i>		
<i>Side of hand sliced smoked salmon 900g</i>		<i>£28.00</i>		
<i>Christmas pudding (homemade)</i>		<i>£20.00</i>		
<i>Christmas cake (decorated like a pudding)</i>		<i>£25.00</i>		
<i>Christmas cake square with festive bow</i>		<i>£35.00</i>		
<i>Raspberry and Almond Tart</i>		<i>£14.00</i>		
<i>Lemon Curd and Almond Tart</i>		<i>£14.00</i>		
<i>Homemade mincemeat and Amaretto Tart</i>		<i>£14.00</i>		

