



Davey's Butchers

Turkey Price Guide & information on the Ballantine's + Cooking Times

All our Turkeys, Geese, Ducklings and Capon Style Super Roasting Chickens are sold at the Oven ready weight NOT ON THE LEG WEIGHT BEFORE EVISCERATING however the finished weight will include the Giblets to make the gravy. (Please ask us remove if you do not require)

Free Range Norfolk Bronze Turkey

4.8-5.5kg range £13.50kg 5.6-6.5 kg range £12.50kg
6.6- 7.5 kg range £11.80kg 7.6- 8.5kg range £10.80k
8.6 plus rang £9.90kg

Free Range Traditional farm fresh Turkey

4.8-5.5kg range £12.50kg 5.6-6.5 kg range £11.95kg
6.6- 7.5 kg range £10.95kg 7.6- 8.5kg range £9.95kg
8.6kg plus range £9.25kg

Local Barn Reared Turkeys

5.5kg – 6.5 kg £7.95 kg 6.6kg-8kg £7.50kg
8.1- 20kg £7.25kg 20kg + £6.95kg

Free Range English oven ready Geese £9.90kg

Cheapest Geese around

Chicken Ballantine £12.95kg

Whole Boned Chicken except drumsticks with sausage meat stuffing, boned duckling, pheasant breast and pork sausage meat then re trussed to look like an oven ready bird. Cooking is the same as Turkey Ballentine but for only 3-3.5 hours. Best to also cook the day before and carve from cold. You then can use the stock for gravy and fat your roasties

The Duck Ballantine £12.95 kg

Whole boned Large Duckling filled with sausage meat stuffing, free range Turkey fillets and pheasant breast, We leave the drumsticks on so when re trussed it looks like an oven ready bird. Cooking is highly recommended the day before as letting it set will enable you to carve full slices. Cook for 2 -2.5 hours @ 160 remove foil and baste duck skin until crisp. Cover in tin foil cool then place in fridge overnight. Great stock for your gravy and fat for the roasties once has set in your fridge you can slice with all the layers intact. Reheat in microwave

Turkey Ballantine £13.95kg

This is a whole boned free range Turkey with only the Drumsticks not boned. We then bone a free range duckling which has a cranberry and orange stuffing inside along with 4 free range pheasant breasts. The pork Sausage meat and the stuffed duck are then placed between the breast crown of the turkey and trussed to still look an oven ready Turkey. These are not small but generally if we start with a 6kg Turkey the finished boned weight is 6.5-7kg This is the smallest we can do. **COOKING** is recommended the day before in a deep roasting dish at a temp of 160 gas mark 3 covered in tin foil with an added half cup of stock or water. The duck will slowly cook inside the turkey basting from the inside. Cook for approx. 5-6 hours. Then remove Tin Foil for the last 30 minutes and Keep Basting. You will end up with a fantastic stock, which when set you will be able to skim the fat of and use to crisp your roast potatoes the next day. When you have removed the bird from the oven cover in tin foil to cool, place in fridge overnight. The Cold Ballantine with all inside birds and stuffing's will set and are much easier to carve in complete slices. Once sliced you can reheat in the gravy made from the stock or simply place on plates and cover with cling film and put in microwave for succulent moist Turkey

Pre heat oven 180 degrees Gas mark 4 **Guideline cooking** times for whole Turkey without tin foil and stuffing in the neck only
Weight 4kg 2 hours 5kg 2.25 hours 6kg 2.5 hours 7kg 2.75 hours 8 kg 3 hours 9kg 3.25 hours 10kg 3.5 hours

Check that your Turkey is cooked by inserting a skewer into the thickest part of the breast and if the juices run clear the Turkey is cooked if the juices are pink continue cooking and check at 10 minute intervals allow to stand for at least 30 minutes before carving