

Turkey Ballantine £22.99kg

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 7kg Turkey the finished boned weight is 7.5-8kg This is the smallest we can do. COOKING is recommended the day before in a deep roasting dish at a temp of 150 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

Chicken Ballantine £22.99kg

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 Ballantine 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. Approx weight 4.5-6kg

The Duck Ballantine £22.99kg

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. Approx weight 3-3.5kg

We Recommend A duck Ballantine (cooked day before and cool) serve with a 3kg Turkey crown easy to cook and easy to carve you have sliced breast meat and the flavours from the stock and succulent meats from Ballantine.

Turkey & Large Chicken Cooking Instructions

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 20 minutes before carving