



Ashbys. High Class Catering Butchers since 1950.

Ashbys offer every kind of meat, poultry and game as well as cooked meats and cheeses.

Our selective procurement policy over the years has enabled us to build up great relationships with the county's finest suppliers and this helps us offer the finest meat available.

Please view Ashbys full menu on the pages below or visit:

<http://www.rsashby.co.uk/>

Poultry

Chickens, turkeys, ducks, and geese; domestic fowl. Originating from Old French pouletrie, the word: poulet or 'pullet'. Ashbys offer Grade A English Farmed Banham Chickens along with Free Range and Maize Fed varieties. Halal cuts are also available on request.

Turkey

Stag 12KG
Hen Turkey
Turkey butterfly, crown or thigh
Diced breast, leg, thigh or mixed
Turkey Escalope
Bones

Chicken

Legs or thighs
Drumsticks
Fillet
Crowns/breasts
Supreme 170g or 220g
Diced breast, thigh or mixed
Smoked Chicken
Bones
Winglets
Liver

Duck

Fresh Duck or Gressingham
Duck
Magret or Gressingham Magret
Duck Legs
Duck Fat Tub
Duck Bones
Duck Liver

Other

Poussin
Free Range Supreme
Free Range Chickens
Corn Fed Chickens
Corn Fed Supreme
Boilers

Poulet Noir
Smoked Supreme
Smoked Magret

Fresh Rabbit
Tin Foie Gras
Duck Foie Gras
Quail Oven Ready
Quail Boneless
Geese Oven Read

Guinea Fowl or Guinea Fowl Supreme



Beef

The flesh of a cow, bull, or ox, used as food. Originating from old French beef, from Latin bos 'ox'. Ashbys supply Scotland's finest Aberdeen Angus from Millers of Speyside as well as English and imported.

Scotch/UK

Sirloin (On The Bone)
Forerib (On The Bone or Boneless)
Striploin
Boneless Rump
Fillet 2.8KG+
Topside
Beef Olives
Diced Buttock
Top Rump
Diced Chuck
Mince
Fillet or Top Rump Strog
Fillet, Sirloin, Rump or Rib Eye Steaks
Salt Brisket
Salt or S/Side
Braising Steak
Rolled Rib or Rib Eye
Steak and Kidney Mix
Beef Bones
Wagu Rump Steak
Wagu Topside
Wagu Burgers
T Bone
Beef Burgers

Imported Beef

Striploin
Sirloin Steaks
Fillet or Fillet Steaks
Rib Eye or Rib Eye Steaks



Lamb

A young sheep. Ashbys English Lamb is hung for 5/6 days which ensures a product that has the finest appearance and eating qualities.

English Lamb

Cannons
Leg
Loin
Shoulder
Best End
Saddle
Diced Leg or Shoulder
Loin, Chump or Gigot Chop
Mid Neck Fillet
Mince Lamb
Short or Whole Saddle
Boneless Chump
Breast
Pads



New Zealand Lamb

Bless Chumps
Leg
Diced Leg
Loin or Gigot Chop
Mince Lamb
Cutlets
Racks
Shanks

Pork

The flesh of a pig used as food, especially when uncured. Originating from the Latin porcus 'pig', Ashbys Pork has been reared and farmed to the highest industry standards which produces product with an even fat covering and a good eye muscle.

Pork

Legs
Loins
Belly
Shoulder
Diced Leg or Shoulder
Mince
Chops
Loin Steaks
Escalope
Tenderlion
Chinese Spare Rib
Spare Rib Chop
Pigs Caul
Pigs Trotter



Bacon

Sliced or Smoked Streaky
Green or Smoked Gammon Bless
Smoked
Gammon Steaks
Sliced Green or Smoked Back
English Smoked Back
Gammon Knuckles or Gammon
Knuckles Green
Bacon Loin Steaks



Game

Wild mammals or birds hunted for sport or food. Ashbys offer a full range of game (including out of season frozen game products), Wild Boar and Venison (Both Scottish and Imported).

Please note: Game season depends on the weather. As a rough guide please follow these dates: Grouse 12 August – 10 December, Partridge 1 September – 1 February, Pheasant 15 October – 1 February, Woodcock 15 October – 1 February, Mallard 15 October – 1 February, Teal 15 October – 1 February, Snipe 15 October – 1 February.

Specialist

Grouse Oven Ready
Hares Whole Skinned or With Fur
Hare Sattel
Mallard Oven Ready
Widgeon Oven Ready
Teal Oven Ready
Partridges Red or Grey Oven Ready
Pheasant Breast O/R Frozen or Fresh
Pheasant Boneless and Skinned
Pheasant Supreme
Pigeons Oven Ready
Pigeon Breast
Quail Bone less or Stuffed
Quails Smoked

Seasonal

Pheasants
Partridge Red or Grey (leg)
Grouse
Mallard
Woodcock

Venison

Haunches
Saddles
Saddle Eye
Diced
Escalopes



Sausages

A short tube of raw minced meat encased in a skin that is grilled or fried. Originating from Old French saussiche or from Latin salsus 'salted'. Ashbys Sausages are freshly produced.

Pork

Pork (plain)
Pork Sausage Meat
Pork Chipolatas
Pork Cocktails
Pork and Apple
Pork and Calvados
Pork and Chilli
Pork with Honey and Mustard
Pork and Leek
Pork and Tomato

Beef

Beef and Guinness
Beef and Mustard
Beef and Onion
Beef (Plain)
Beef and Tomato

Turkey & Chicken

Turkey and Chestnut
Turkey and Cranberry
Turkey (plain)
Chicken (plain)
Chicken and Apricot
Chicken and Pineapple

Venison and Redcurrant
Venison and Black Pepper

Other

Lincolnshire
Cumberland (Plain)
Cumberland Rings

Boar and Apple
Game with White Wine
Guinea Fowl
Guinea Fowl and Ginger
Lamb and Mint
Lamb and Rosemary
Mergduez
Pheasant and Pear
Pheasant and Tarragon

Pigeon and Peach
Pigeon and Boar
Toulouse

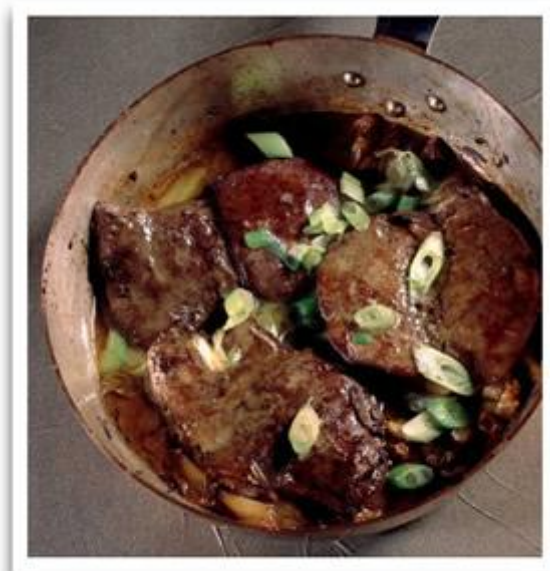


Offal

The entrails and internal organs of an animal used as food. Probably originating from Dutch afval, from af 'off' + vallen 'to fall'.

Offal

Ox Kidney
Ox Heart
Ox Liver
Ox Tongue
Tripe
Lamb Heart
Lamb Kidney
Lamb Liver
Lamb Breads
Pig Liver
Pig Kidney
Ox Tail
Caul Fat



Charcuterie

Cold cooked meats collectively, originating from French, char 'flesh' + cuite 'cooked'.

Charcuterie

Bierwurst
Black Forest Ham
Black Pudding Rings or Sticks
Bratwurst
Bresaola
Chestnuts
Chicken & Mushroom Pie
Chicken & Ham Pie
Chorizo
Cooked Chicken
Coppa
Corned Beef
Crispy Bacon
Danish Salami
Frankfurters
French Salami
Gala Pie
Game Pie
Garlic Sausage
H/R Ham (Whole or Sliced)
Ham (Whole or Sliced)
Houmus
Kassler
Milano Salami (Whole or Sliced)
Mortadella
Napoli Salami (Whole or Sliced)
Pancetta (Whole or Sliced)
Parma Ham (Whole or Sliced)
Pastrami (Whole or Sliced)
Pates
Pepper Salami
Pepperoni
Pork Pie

Roast Beef or Pork
Salt Beef
Savaloy
Scotch Eggs
Serrano Ham
Smoked Chicken or Ham (Whole or Sliced)
Smoked Magret
Smoked Salmon
Smoked Supreme
Smoked Turkey
Smoked Venison (Sliced)
Taramasalata
Tongue
Turkey

Kebabs

Chicken Kebab
Chicken Kebab Dressed
Beef Kebab
Lamb Kebab

Lamb Burger



Veal

The flesh of a calf, used as food. Originating from Old French veal or from Latin vitellus 'small calf'. Ashbys supply both Dutch milk fed and Rose UK Veal.

Veal

Loin
Striploin
Chop
Fillet Hass
Pie Veal (Top Rump)
Escalope (Topside)
Cushion
Top Rump
Mince
Calf Liver
Bones
Breads
Calf Feet
Osso Bucco
Calf Kidney



Cheese

Dairy, made from milk. Cheese, a food made from the pressed curds of milk. originating from latin caseus, Ashbys supply a large range of cheese, eggs and buter.


Cheese

- Appenzeller
 - Applewood

 - Baby Bel NETS 6S
 - Beaufort 1KG
 - Bel Paese
 - Bleu De Bresse 250g
 - Boursin
 - English Brie

 - Brie Farmhouse
 - Brie(60%)
 - Brie 1KG (60%)
 - Burger Slice

 - Camembert Tins, Rustique or 250g
 - Cambazola
 - Caprice Des Dieux
 - Cashel Blue
 - Caboc
 - Caerphilly Farmhouse
 - Chaumes
 - Cheshire Farmhouse
 - Cheddar Sliced, Grated or F/H
 - Cheddar Mull, Truckle, Block Matt or Mild Block
 - Chevre 1KG or 200g
 - Chevre Ash English or Maure Hardy
 - Cijetost 250g
 - Comti
 - Cornish Yarg
 - Cotswold
 - Cottage Cheese 2KG
 - Cream Cheese 1KG
 - Crème Fraiche 1LT or 2LT
 - Crottins
 - Clotted Cream
 - Dolce latté
 - Double Gloucester Mat
 - Danish Blue

 - Edam
 - Emmental Swiss, Sliced or Grated
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- Mont d`or
 - Munster 200g
 - Morbier
 - Montgomery or Montgomery Jack
 - Philadelphia Packets or 1.65KG
 - Pont L Eveque
 - Port Salut
 - Porter
 - Parmesan Regano, Grated 1KG or 250g,
 - Parmesan Shaved 1KG, 100g or 500g
 - Pecorino (Romano)
 - Raclette
 - Rebelchon
 - Red Leicester or Windsor

 - Ricotta 250g or 1.5KG
 - Roquefort
 - Roule (herb)

Explorateur 250g
Epoisse
Feta 1Kilo or Tins of 500g
Fontina
Fromage Fraise 1KG
Gorgonzola
Gouda or Gouda Mild
Greek Yoghurt 1KG, 5KG or 200g
Gruyere Swiss, SL 100g or 3KG
Golden Cross
Goats (English)
Haloumi
Huntsman
Jarlsberg
Lancashire (Mature)
Leicester (Block)
Liverot
Manchego
Mascarpone 2KG, 500g or 250g
Mozzarella 1KG, 2KG, Grated, Boccocini,
Buffalo, SMK or IND
Mull of Kyntyre

Sage Derby
Shropshire Blue
Stinking Bishop
Stilton or Stilton Apricot
Stilton Baby (Per KG)
ST Albray or ST Albray IND
ST Agur
ST Nectaire
Soured Cream 2KG
Somerset Brie

Taleggio Farmhouse
Tomme De Savoir
Tornegus
Torta

Vacherin
Vignottes
Wensleydale Cran/APR
Wigmore
Yarg

Speciality

Crocodile Tail Fillets
Kangaroo Rumps or Striploins
Ostrich Whole Fillets or Steaks
Venison Saddle Eye Fillet
Venison Haunch Steaks
Venison Whole Top/S S/S T/Rump
Venison Saddle (Bone In or boneless)
Venison Hauch (Bone In or boneless)
Venison Shoulder Boned & Rolled
Venison Diced Forequarter
Wild Boar Saddle Eye Fillet
Wild Boar Cross Hauch Steaks
Wild Boar Saddle (Bone In or boneless)
Wild Boar Haunch (Bone In or boneless)
Wild Boar Cross Shoulder B/R
Wild Boar Diced Forequarter
Diced Game Meat



Where possible, all Ashbys produce is sourced by RSPCA accredited Farms. Free Range & organic produce is available on request and Ashbys also have an extensive range of Bacon, Freshly produced Sausages and Burgers, Cooked Meats, Charcuteries, Pies and Pasties.

EU Regulation 852/2004 (Article 5) requires food business operators, including meat plant operators to implement and maintain hygiene procedures based on HACCP principles. This legislation replaces the Meat (HACCP) Regulations 2002. R S Ashby has a fully operational HACCP plan for all stages of the business, including fully HACCP qualified Staff.

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Directions

<http://www.rsashby.co.uk/>

