



# Sandys Festive food Brochure 2023

Retail • Wholesale • Fishmongers  
• Butchers • Deli • Catering

**Christmas Order Book Now Open!**

Order In-Store or Via Telephone/Email Today

[enquiries@sandysfish.net](mailto:enquiries@sandysfish.net)

020 8892 5788

[www.sandysfish.net](http://www.sandysfish.net)



# Festive Food Emporium



#NotJustAFishmonger

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# Christmas at Sandys



We pride ourselves in sourcing only the freshest produce from trusted UK Suppliers, where animal husbandry & welfare is at the heart of all business.

For over 30 years, Sandys Fishmongers have been proudly serving the local Twickenham and Richmond community all their festive food needs, ranging from poultry, game, meats and more;  
#NotJustAFishmonger

We believe that Christmas time is not just about having a blast on the big day, but also enjoying the excitement leading up to it, and of course the fun of celebrating New Year's! Choose Sandys for an unforgettable Christmas Dinner, and we'll help you to plan out all your Christmas and New Year's festive feasts.

Find all your needs for this season in our brochure, ranging from the finest festive birds, quality game and poultry, to top-notch shellfish, clever cooking tips & tricks from our Chef Jacob and exquisite wine pairings selected by Sandys Cellar.

## Christmas Delivery

We can deliver all your Christmas goods!

We have limited delivery slots over the Christmas period, so don't miss out and order today!

Local Delivery

£5 Delivery Charge + Standard Delivery Charge



# KellyBronze

BRED TO BE WILD



## KELLYBRONZE FREE RANGE WHOLE TURKEY

Kelly Bronze, a delectable fully-mature turkey with luxurious, rich and succulent meat. Effortlessly cooks to a golden perfection, bathed in its own delicious juice.

4 KG	5 KG	6 KG	7 KG	8 KG
£89	£98.95	£115	£135	£145
8-10	10-12	12-14	14-16	16-18

## KELLYBRONZE FREE RANGE CROWN TURKEY

The whole bird without the legs, keeping it moist & saving space in the oven. Includes a stock pack (giblets) so you don't miss out on the delicious gravy!

3 - 4 KG	5-6 KG
£87.96	£136.81
Serves 6-10	Serves 10-12

**Save Yourself The Hassle!**  
We'll Bone, Roll & Stuff Your Turkey with a stuffing of your choice for just an additional £5 Labour Charge

*Thank you so much for another handsome bird! Really looking forward to Christmas lunch tomorrow...' Gordon Ramsey*



## The Complete Package

The distinctive KellyBronze breed originated over 75 years ago. These birds lead a life in harmony with nature, enjoying plenty of exercise and a natural diet. What sets these turkeys apart is their extended period of growth, which has the most significant influence on taste. As a result, Kelly Bronze turkeys have beautifully marbled meat and boast an award-winning flavor. There is no other farm like Kelly Bronze, treat yourself!

### Chef Jacob's Tips – KellysBronze Turkeys

The KellyBronze range requires minimal preparation and is oven ready out of the box thanks to their commitment to maturing them fully and naturally. These turkeys are hand-plucked and expertly game-hung, preserving their authentic flavour and tenderness. With all this care and effort from the farmers at KellyBronze, I like to enhance the taste of my bird.

Try stuffing the cavity with half an onion, half lemon, bay leaves, rosemary, thyme, sage and a few cloves of garlic. Then generously season both the inside and outside with salt and pepper.



Nestled in Worcestershire's Great Witley, Walsgrove Farm is the heart of Goodman's Geese, where they are traditionally reared.

These geese are raised to full maturity with the freedom to roam in grassy paddocks and fields.

Reared on a completely natural diet with a specially prepared ration alongside home grown wheat, which helps to produce a succulent and tender bird for the table.



**Goodman's Free Range  
Whole Goose**  
£19.95 per Kg  
Size Range  
S.A.P. 4kg to 6.5kg LAP  
Weight Chart on Page 29

## Chef Jacob's Tips – Goodman's Goose

Much like the KellyBronze turkey, these geese from Goodmans are produced at a natural pace and don't need a massive amount of work. As with the KellyBronze inserting half an orange instead of lemon, onion, sage, rosemary, bay into the cavity is enough.

Before stuffing the goose there will probably be two lobes of fat just on the inside. These are perfect to just pull off and render down in a splash of water on a very low heat making perfect goose fat for the roast potatoes.

You can also gently score the skin taking care not to cut into the flesh and rub the skin with salt. This will help render out the fat and caramelize the skin. It's also good to cook the goose on a rack to avoid boiling it in its own fat.

For me the biggest decision about cooking a goose is whether you cook whole or as a crown and legs. Slow roast the legs separately to the crown so you can keep the breasts pink.

Cook it long and slow which will hopefully keep the breasts from over cooking and the legs tender. If it is boned and rolled, I would suggest cooking the whole thing long and slow.



# French Cornfed Poultry

We use only a select number of Farmers to grow our Corn Fed Chickens. They are bred on a diet that contains more than 50% maize (corn) which gives the meat a unique golden appearance but more importantly it gives the chicken an exceptionally succulent roasted flavour.

Corn Fed chickens are completely unrivalled in taste, texture and look. Corn Fed chicken are very succulent and therefore are ideal for roasting which brings out the unique full flavour.



## Fresh Corn-Fed Chicken

Oven Ready  
£5.15 per Kg



## Fresh Corn-Fed Poussin

Oven Ready  
£4.20 Each



Banham Chickens are raised on farms by a traditional family run, self-contained business in Norfolk. The company began in the village of Banham and have barn reared English Chickens since 1959. Importantly no added water or growth hormones are used.



**Banham Fresh English Chicken**  
£4.50 per Kg





# Adlington Free Range Chicken

Raised in a high welfare environment. English Label (previously known as Label Anglaise) are fully free-range, fed a natural diet and grown slowly to full maturity for up to 75 days. The meat has a delicate texture and excellent flavour.

## Chef Jacob's Tips English Label Special Reserve

This is probably one of the best chickens you can eat! Just be careful not to over-cook it. If you have a temperature probe cook the bird to 75°C checking the thickest part of the breast and in between the thigh joint.

If you don't have a probe, insert a knife and if the juices run clear then the bird is cooked. Seasoning the skin of this bird with salt and pepper is important. You can also think about using sage, lemon and dried garlic and a bit like the capon and rooster a little bit of butter pushed between the skin and breast meat will help keep it moist.

## Adlington Apple Fed Cockerel

Grown to full maturity of 70-80 days using a slow growing breed of chicken which is carefully selected for its ability to thrive outdoors and live twice as long as commercial chickens.

This gives them a longer and happier life of freedom out in the fields and this is reflected in the amazing eating quality of the bird. Fed on a diet including wheat, maize and whole natural oats, the end product is simply incredible in taste and texture, quite unlike any other.



**Fresh English Free-Range Chicken**

£8.56 per Kg

Size Range: 1.5 – 2Kg



**Adlington Apple Fed Cockerel**

£13.95 per Kg

Size Range: 3 – 5 Kg

Size Chart Page 30





# Duck & Beef

All Gressingham Ducks are carefully bread, hatched, reared and processed by Gressingham Foods in a small area of East Anglia. They employ an integrated farming system which guarantees complete traceability and feed a natural diet with no growth enhancers or antibiotics. Such high-quality rearing pays dividends in terms of both flavour and nutritional value. In addition to a higher proportion of breast meat, Gressingham Ducks are renowned for their rich gamey flavour, lower fat content and thin crispy skin.

## Gressingham Oven Ready Whole Duck 1.7 - 2.7Kg

£10.50 per Kg

The perfect centre piece to your Sunday roast or Christmas meal. Don't forget to rest the bird, after cooking, before carving to make it even more succulent, tender and a succulent duck with a rich gamey flavour.



## Creedy Carver Free Range Whole Duck 1.7 - 2.7Kg

£9.95 per Kg

The perfect centre piece to your Sunday roast or Christmas meal. Don't forget to rest the bird, after cooking, before carving to make it even more succulent, tender and a succulent duck with a rich gamey flavour in addition to the herby flavour from their diet.



## Chef Jacob's Tips – Gressingham & CreedyCarver Ducks

Both very different products but personally I love the Creedy Carver ducks. They're both very tasty and can be treated in the same way as a goose including any excess fat being saved and rendered out. If you don't use all the fat you can keep it in the fridge for up to 6 months. Again, it's important to score the skin and release the extra fat during cooking.

## Beef

Tomahawk Steak	£19.95 Kg
Fillet Steak	£39.50 Kg
Eden Sirloin Joints	£16.50 Kg
Eden Sirloin Steaks	£17.50 Kg
Eden Bavette Steak	£13.95 Kg
Rib Eye (Steak or Joint)	£25.00 Kg
Top Side	£11.95 Kg
Diced Chuck Steak	£9.95 Kg
Beef Chateaubriand	£45.00 Kg
Connoisseur Beef Rump	£15.25 Kg
Australian Grass Fed Rump	£15.95 Kg
Australian Grass Fed Ribeye Steak	£29.50 Kg







# Christmas Essentials

## Gloucester Old Spot Selections GF

Gloucester Old Spot Cocktail Sausages Pack of 20	£3.95 Each
Gloucester Old Spot Chipolata Pack of 6	£3.10 Each
Gloucester Old Spot Sausages Pack of 5	£4.50 Each
Gloucester Old Spot Sausage Meat Approx. Pack Weight 455g	£4.95 Each
Fresh Pork, Chestnut & Cranberry Approx. Pack Weight 454g	£5.25 Each
Fresh Pork, Prune & Cognac Approx. Pack Weight 454g	£4.95 Each
Fresh Pork, Sage & Onion Approx. Pack Weight 454g	£4.95 Each
Cumberland Sausage Meat Approx. Pack Weight 454g	£4.95 Each
Pigs in Blankets Hand-Made Gloucester Old Spot	£0.95 Each
Dry Cured Unsmoked Streaky Bacon	£13.00 Kg
Dry Cured Smoked Streaky Bacon	£13.25 Kg
Dry Cured Un-Smoked Back Bacon	£13.00 Kg
Dry Cured Smoked Back Bacon	£13.25 Kg



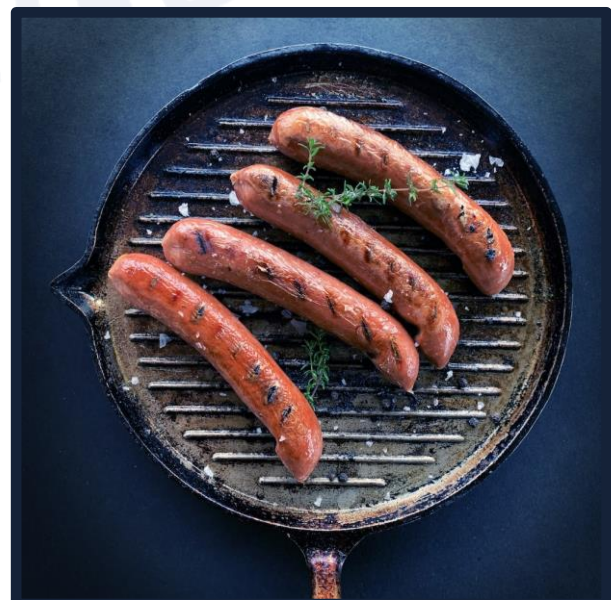
Only Prime Cuts of Pork shoulder (NO TRIMMINGS USED) from U.K. outdoor reared pigs are used in our stuffing (and sausages) that greatly increases flavour. Any of our sausage varieties can be made into a stuffing for you so if your favourite is not listed just ask.

## Sausages

Algerian Merguez	£13.90 Kg
Broome's Wild Venison & Red Wine	£10.95 Kg
Broome's Wild Boar & Apple	£11.85 Kg

### SAUSAGES 3 for £12

Premium Cumberland Gluten Free Pack	£4.50 Each
Traditional Toulouse Gluten Free Pack	£4.50 Each
Spicy Italian Gluten Free Pack	£4.50 Each
Gloucester Old Spot Gluten Free Pack	£4.50 Each







# Christmas Essentials

## Lamb

English Lamb Whole/Half Leg	£12.31 Kg
English Lamb Whole/Half Leg Boned & Rolled	£16.00 Kg
Best End Rack Lamb	£29.50 Kg
Lamb Chump Chops	£13.95Kg
English Lamb Shoulder Whole/Half	£11.95 Kg
English Lamb Shoulder Whole/Half Boned & Rolled	£15.00 Kg



## Game

### Fresh British Venison

Fillet	£45.00 Kg
Steaks	£25.50 Kg
Hand Diced Shoulder	£12.95 Kg
Roasting Haunch	£18.95 Kg

### Pheasant

Cock	£5.50 Each
Hen	£5.00 Each
Guinea Fowl Oven-Ready	1.2 Kg Approx. £9.15 Kg
Guinea Fowl Breast	2 Fillets £8.30 Each



Corn Fed Poussin	£4.20 Each
Partridge	£3.95 Each
Quail	Pack of 4 £9.50 Pack
Pigeon	£2.95 Each
Pigeon Breast Fillets	4 Fillets £5.25 Pack
Wild Duck	£7.85 Each
Wild Rabbit	Jointed on Request £5.98 Each
Large Tame Rabbit	Jointed on Request £11.85 Kg
Hare	Jointed on Request £12.50 Each



All products are subject to availability.  
All prices are correct at the time of printing but the prices can rise or fall due to mark fluctuations without notice.  
**ALL GAME IS CLEANED AND OVEN READY**



## Bearfields

For over 100 years and five generations from a smaller grocery store in East London, the Bearfield family have been producing award-winning traditional hams and gammons from their BRC AA grade premise in East London. They utilise tried and tested traditional curing methods to produce distinctive flavour and consistent high quality and texture in all cooked hams and gammon products.



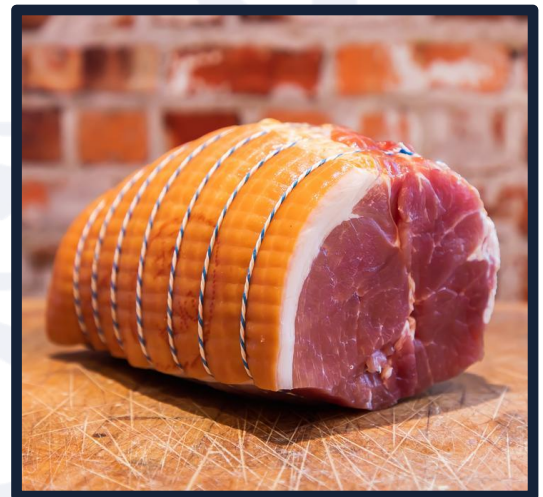
## Ready to Cook Boned & Rolled

**English Boned & Rolled Green Gammon £7.50 per Kg**

They use modern wet curing techniques using the most sophisticated technology in the world as well as more traditional curing techniques that involves nothing more than a pair of hands, experience, salt and a bag.

**English Boned & Rolled Smoked Gammon £7.95 per Kg**

All of their smoked gammons and hams are prepared in a traditional kiln smoked oven using proper wood chips including Applewood, Beech, Oak and Cherry.



## Pork

### Sandys English Reared Pork Prepared & Cut Into:

Shoulder – Boned & Rolled	from £6.95 Kg
Steaks	from £5.50 Kg
Belly	from £6.85 Kg
Ribs	from £8.50 Kg
Chops	from £4.85 Kg
Pork Loin Fillets - Prepared	from £9.50 Kg
Pork Loin Joints	from £6.50 Kg







# Sandys Fresh Fish Daily

We prepare fish upon request free of charge!

## Prime

Halibut Cutlet	£35.00 Kg
Halibut Fillet Loin	£48.50 Kg
Turbot	£32.50 Kg
Brill	£28.50 Kg
Dover Sole	£35.00 Kg
Lemon Sole	£25.95 Kg
John Dory	£24.85 Kg



## Scottish Salmon

Salmon 1.2 Kilo	£13.95
Salmon 2.4 Kilo	£15.95
Salmon Fillets	£31.50 Kg
Salmon Cutlets	£20.95 Kg
Organic Salmon Fillet	£34.00 Kg



Wild Sea bass	£25.95 Kg
Farmed Sea bass 6/8	£13.85 Kg
Farmed Sea bass 4/6	£11.95 Kg
Sea bass Fillets	£31.95 Kg
Red Bream 0.8 – 1.5KG	£15.95 Kg
Snapper	£23.50 Kg

This is not an exhaustive list of all the fish we sell. If there is a product that is not listed here, please ask us and we can assist you.

We sell more Pelagic and Demersal fish like Mackerel or Sardines for example!

Contact us via Telephone or Email Today.

Monkfish	£29.95 Kg
Monkfish Goujons	£28.95 Kg
Skate Wings	£20.95 Kg
Cod Loin	£28.95 Kg
Cod Fillet	£23.95 Kg
Plaice Fillet	£24.95 Kg
Haddock Fillet	£22.50 Kg
Hake Fillet	£29.50 Kg
Tuna Loin	£30.95 Kg
Sashimi Tuna	£35.00 Kg
Swordfish	£27.50 Kg
Sea Bream	£14.50 Kg
Sea Bream Fillets	£27.50 Kg
French 1-2KG Seabream	£18.95 Kg

All products are subject to availability.

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[www.sandysfish.net](http://www.sandysfish.net)

# Shellfish

## Raw Shellfish



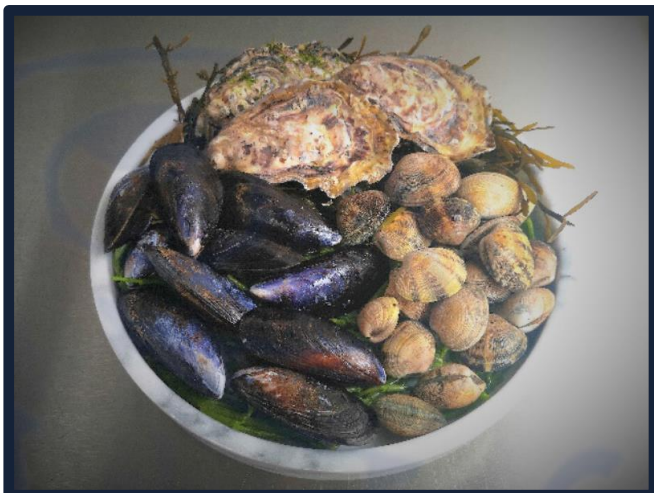
King Prawns	4/6 & 6/8 Head on	£45.00 Kg
Tiger Prawns	EC2   20/30 per Kg	£26.95 Kg
Tiger Prawns	EC3   30/40 per Kg	£23.50 Kg
Tiger Prawns	30/40   Raw, Peeled (Thawed)	£24.00 Kg
Langoustine (Dublin Bay Prawns)	15/20   Raw	£29.95 Kg
King Scallops Roe-On	Scottish & Cornish	£46.00 Kg
Roe-less King Scallops	USA	£49.95 Kg
Hand Dived Scallops in Shell	Scottish & Cornish	£2.50 Each

## Cooked Shellfish



Fresh Lobster		£47.50 Kg
Cooked Crab		£15.50 Kg
Bridlington Pure White Crab Meat	200g	£15.50 Each
Bridlington Pure White Crab Meat	500g	£37.50 Each
Devon Hand-Picked Pure White Crab Meat	200g	£16.50 Each
Devon Hand-Picked Pure White Crab Meat	455g	£36.50 Each
Blue Swimmer Crab Meat	454g	£18.95 Each
Brown Crab Meat	200g	£5.75 Each
Pure Posh Dressed Crab		£8.25 Each
Crab Claws (Limited Availability)		£22.50 Kg
Crab Flavour & Prawn Mix Tubs	220g	£4.85 Each
Crab Flavour & Prawn Mix Tubs	550g	£9.50 Each

## Live Shellfish



Shetland Mussels	£5.50 Kg
Palourde Clams	£17.95 Kg
Razer Clams XL (Limited Availability)	£23.95 Kg
Live Lobsters	£45.00 Kg

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# Smoked Salmon

## JOHN ROSS

MASTER CURERS & SMOKERS EST. 1857



John Ross award-winning smoked salmon is classically cold smoked in the truly traditional way. Using traditional red brick kilns, dating back to 1857, their time-honoured techniques produce a smoke salmon over oak and beech chippings, delivering a delicately balanced smoky flavour and tender texture.

A 500g pack of their traditional and classically cold smoked. Traditional smoked Salmon laterally sliced is the perfect size if you're having guests for a dinner party (serves 8-10 people for starters) or if you're making canapés or blinis – serves 20-30.

John Ross Jr (Aberdeen) Ltd	Weight	Price	Code
Traditional Smoked Salmon	100g	£5.10	Jr1
Traditional Smoked Salmon	200g	£9.95	Jr2
Traditional Smoked Salmon Extra Value Pack Long Slice	500g	£21.95	Jr3
Traditional Smoked Salmon Super Extra Value Pack Long Slice	1Kg	£40.00	Jr4
D' Sliced Side Smoked Salmon 1Kg - 1.5Kg	Per Kg	£38.75	Jr5
John Ross Banquet Pack Interleaved Long Slices	1Kg	£42.50	
Long' Sliced Side Smoked Salmon 1.5Kg+	Per Kg	£38.75	Jr7
St. James/Colne Valley D Sliced Side Smoked Salmon	Per Kg	£36.95	
Balmoral Fillet – Gold Awarded e.g. 400g = £24	Per Kg	£59.93	Jr10
Oak Lodge Whole Trimmed Sides of Smoked Salmon	Per Kg	£35.00	Os1



**Gold Awarded  
Balmoral Fillet**  
£59.93 per Kg  
Approx. Weight  
400g - £24.00

Taken from the crown of the fillet of Salmon, which forms the most tender and succulent part of the fish. Serves 18 as canapés, or up to 5 people as a starter.



# Smoked Salmon

## Sliced Sides of Smoked Salmon

£38.75 Kg

Farmed on the West Coast of Scotland in a fast flowing loch to ensure the fish are kept healthy. They are then traditionally smoked using oak and beech wood.



## Hot Kiln Roasted Smoked Salmon (Various Weight)

£39.95 Kg

Smoked traditionally over oak and beech chippings then oven roasted to produce a delicious cooked, yet moist and flaky hot roasted salmon. Truly delicious!



Coln Valley Smoked Trout 250g  
English Lakes

£8.50 Each

Dutch Smoked Eel Fillets 200g

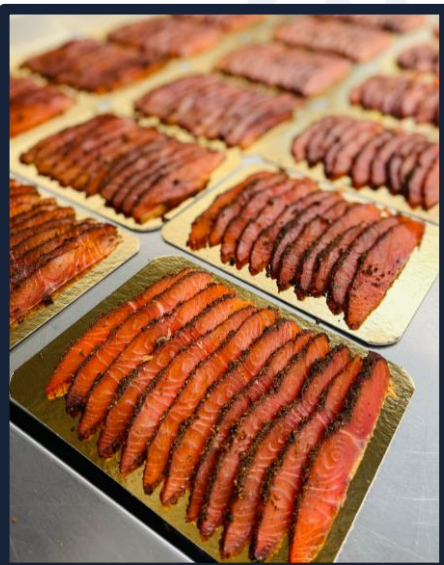
£13.85 Pack

Smoked Salmon Trimmings 200g

£3.85 Each

Coln Valley Gravavlax 200g

£10.25 Each



## Sandys Beetroot Cured Gravavlax

£45.00 Kg

## Sandys Salmon Pastrami 100g Pack

£5.50 Each

Cured in salt and sugar for three days, then seasoned with spicy pastrami seasoning (Chef Jacob's Secret Recipe). Smoked, thinly sliced and portioned for your delight





# Caviar

Caviar, often referred to as the "food of kings" or the "black gold," is a luxurious delicacy that has captivated palates for centuries. Derived from the roe (eggs) of sturgeon and occasionally other fish species, caviar is renowned for its exquisite flavor, delicate texture, and exceptional culinary reputation.



Whether enjoyed as a garnish on fine dishes or savored on its own, caviar remains a symbol of refinement and an indulgence that continues to intrigue and delight epicureans around the world. For more information and the full price list for caviar, scan the QR code above. We only carry limited stock, so please be sure to pre-order your caviar!



Smoked salmon, oysters, and sashimi/sushi are exquisite companions to caviar, creating a symphony of flavors that captivate the palate.

The luxurious, buttery notes of smoked salmon harmonize with the delicate, briny essence of caviar, making for a dynamic duo that is beloved by connoisseurs worldwide.

Oysters, with their oceanic freshness and mineral character, provide an ideal contrast to the saltiness of caviar, resulting in a sophisticated marriage of tastes.

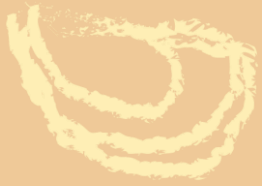
A classic and timeless pairing to caviar: Bubbles. With its crisp, clean character, adds a touch of celebration and elegant. Our Sandys Cellar recommendation for caviar is a bottle of Raventos I Blanc 2021 for £23.50!

Caviar	Weight	Price
King's Beluga Caviar	30g	£128.34
King's Beluga Caviar	50g	£213.90
King's Oscietra Caviar	30g	£42.81
King's Oscietra Caviar	50g	£71.35
King's Golden Oscietra Caviar	30g	£53.55
King's Golden Oscietra Caviar	50g	£89.25
King's Aquitaine Caviar	30g	£36.42
King's Aquitaine Caviar	50g	£60.70
King's Siberian Caviar	30g	£36.43
King's Siberian Caviar	50g	£60.71
King's Platinum Caviar	30g	£40.71
King's Platinum Caviar	50g	£67.86
King's Sevruga Caviar	30g	£36.43
King's Sevruga Caviar	50g	£60.71
King's Imperial Caviar	30g	£36.42
King's Imperial Caviar	50g	£60.70





# Oysters



## LOUËT-FEISSER

Premium quality Irish oysters at its best. The patented flow of Carlingford Lough's grade-A waters helps shape each of these beautiful, hand selected oysters into a perfect tear-drop shape to enhance their sweetness and increase the growth of their shells. These naturally grown premium oysters, rich in protein and low in fat with exceptionally high levels of trace elements such as iodine, iron, selenium copper and zinc make them. This is as natural and pure as food can be.



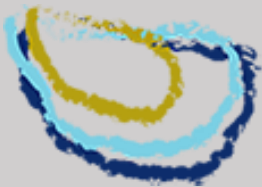
### Louët-Feisser 'Gold' Oysters Size 2

£1.55 Each

Size 3 - £1.45 Each

Beautifully Plump & Creamy

Opened upon request free of charge



Carlingford  
OYSTER COMPANY

Farmed in Carlingford Lough, these oysters feed on a huge exchange of water with each tide, providing nutrients for these Oysters. In conjunction, the freshwater flowing in from the mountains sides north and south of the Lough give these Carlingford Oysters a very rich and distinctive flavour. If you try the silver oysters, look out for the sweet, slightly nutty flavour followed by a slight tannic and lingering aftertaste.



### Carlingford 'Silver' Oysters

£1.30 Each

Noted Flavours:

Rockpools, Citrus, Melon, Buttered Steak

Opened upon request free of charge



### Wild Maldon Oysters

£1.25 Each

Opened upon request  
free of charge

Blackwater Wild Oysters grow on the river bed of the Blackwater, Maldon, Essex. These pacific oysters have a thicker shell and a slightly different shape compared to their cultivated cousins, as well as an exquisite taste and meatiness.

Collections for Oysters are also available on  
Christmas Day and Boxing Day



# Cooked & Dressed Salmon



All preparation is carried out in house, and with many years of experience we have designed a service to suit you, the individual to satisfy your particular needs.

Cooked & Dressed Whole Salmon					AS A MAIN COURSE	IN A BUFFET & 1 PROTEIN	IN A BUFFET & 2 PROTEINS
Cooked, Skinned & Dressed		Cooking & Skinned					
RAW SIZE	£ PER Kg	TOTAL COST	£ PER Kg	TOTAL COST	SERVINGS	SERVINGS	SERVINGS
2.0 Kg	£22.50	£45.00 <222	£18.50	£37.00 <622	6 → 8	10 → 12	12 → 15
2.5 Kg	£21.50	£53.75 <223	£17.70	£44.25 <623	8 → 10	12 → 15	15 → 18
3.0 Kg	£21.50	£64.50 <224	£17.70	£53.10 <624	10 → 12	15 → 20	18 → 22
3.5 Kg	£21.00	£73.50 <225	£17.30	£60.55 <625	12 → 15	20 → 25	22 → 28
4.0 Kg	£21.00	£84.00 <226	£17.30	£69.20 <626	15 → 18	25 → 30	28 → 35
4.5 Kg	£21.00	£94.50 <227	£17.30	£77.85 <627	APPROX. 20	30 → 35	35 → 40
5.0 Kg	£20.50	£102.50 <228	£16.90	£84.50 <628	APPROX. 25	35 → 40	40 → 45
5.5 Kg	£20.50	£112.75 <229	£16.90	£92.95 <629	APPROX. 28	40 → 45	45 → 50

These figures in the table above act only as a guide and should not be taken as guaranteed servings, as portion and appetite sizes vary.

For examples of our past work see our iPad in store, Facebook page or our website.

Sizes start from 2.0Kg Salmon to a massive 5.5Kg Salmon.

An all-inclusive price, starting at £45 for 2Kg serving about 10 to 12 servings if you have 1 extra protein (a chicken dish for example).

These prices include the cost of the fish, Poaching, Skinning, Boning and Dressing on a platter. A returnable deposit may be required.

Peeled sliced cucumber is laid over body to retain moisture, sliced cucumber covers the platter, grapes and lemon around the salmon and grapes over the Salmon. A vegetable bouquet to one side completes the presentation.

All salmon platters are handmade by Stuart, bespoke to customer requirements.



# Bespoke Festive Platters

## Seafood Platters

We love creating delicious and artistic seafood platters and are happy to cater for individual tastes by taking a verbal brief on the things you love to eat. We are very happy to talk over budgets and numbers with you before designing your platter. All platters are made in-house and are available for collection in store or for delivery to your door.

Here are some of our staple platters that seafood lovers adore all year round. The festive season is the perfect time to impress your friends, family or loved ones, whatever the occasion! All ingredients are fresh and platters are prepared on the same day to guarantee the perfect seafood dining experience.

### Date Night Platter £55

Our £55 Date Night platter is perfect for two people and needs to be pre-ordered. It consists of one dressed lobster, a posh dressed crab, two different sizes of shell on tiger prawns and some delicious peeled prawns. All you need to buy, to complete your date, is the wine or fizz!

### Double Date Night Platter £110

Planning an intimate gather of four over the festive season? Double up on the Date Night Platter!

### Sandys Party Platter £55

A sumptuous selection of our finest seafood; A quick and easy answer to serving shellfish at a Christmas party.

All our staple platters are fully customisable to fit your needs. We can also design a bespoke platter suited to you and your guests. Get in touch with us and we can discuss budgets and numbers.

For more examples of some of our previous designs, head over to our Instagram. When you're ready to get festive, please feel free to give us a call in the shop to discuss!

Collections for Platters are also available on  
Christmas Day and Boxing Day

**PRE-ORDER FOR CHRISTMAS NOW**



**Date Night Platter £55**  
(Wine not Included)



**Sandys Party Platter £55**





# Christmas Delights

**DIFORTI**  
• DAL 1875 •

## Diforti Delectables 4 for £12

Aragostine Hazelnut Chocolate	£3.25 Each
Aragostine Lemon	£3.25 Each
Aragostine Pistachio	£3.25 Each
Aragostine White Chocolate	£3.25 Each
Baci Di Dama White	£3.25 Each
Bocconotti Hazelnut Chocolate	£3.25 Each
Sicilian Cannoli Chocolate Hazelnut	£3.25 Each
Sicilian Cannoli Lemon	£3.25 Each
Sicilian Cannoli Pistachio	£3.25 Each
Sicilian Cannoli White Chocolate	£3.25 Each
Barchette Hazelnut Chocolate	£3.25 Each
Barchette White Chocolate	£3.25 Each



## Seed and Bean Chocolate With a Wild Side

Salted Caramel Milk 58% Cocoa	£2.95 Each
Salted Caramel Vegan 47% Cocoa	£2.95 Each
Salted Pretzel 58% Cocoa	£2.95 Each
Sea Salt & Orange 47% Cocoa	£2.95 Each
Rich Caramel 37% Cocoa	£2.95 Each
Winter Spice 58% Cocoa	£2.95 Each
Cornish Sea Salt 70% Cocoa	£2.95 Each
Coconut & Raspberry 66% Cocoa	£2.95 Each
Rich Milk 37% Cocoa	£2.95 Each
Lavender 72% Cocoa	£2.95 Each
Chilli & Lime 72% Cocoa	£2.95 Each
Espresso 58% Cocoa	£2.95 Each
Coffee 47% Cocoa	£2.95 Each
Just Ginger 58% Cocoa	£2.95 Each
Mint 72% Cocoa	£2.95 Each







# Sandys Kitchen

## Try Chef Jacob's Goods This Christmas!

Our marvelous in-house Chef Jacob works wonders in the Sandys Kitchen all year round. With constant innovations of new products, from our fan-favourite Soda Bread, to our delicious ready-meals, it's no wonder why our customers keep coming back for more!

Seafood Boil (Ask About Our Addons!)	£29.50
Pre-Cooked BBQ Ribs 15 Minutes	£14.95
Sandys Rich Winter Festive Gravy	£3.25 Each
Sandys Peppercorn Sauce <i>A reduction to the Sandys Gravy, mixed with double cream &amp; peppercorns</i>	£4.85 Each

### Frozen Ready Made Meals

Smoked Haddock Chowder	£3.95 Each
Spanish Prawn & Chorizo Stew	£4.95 Each
Clam Chowder	£3.95 Each
Crab & Chilli Soup	£3.95 Each
Crab Bisque	£3.95 Each
Tomato, Basil & Garlic Sauce	£3.85 Each
Beef Fillet Stroganoff	£8.95 Each
Lobster Bisque	£4.25 Each
Parsley Sauce	£1.95 Each



**Thermidor Sauce For Lobsters £3.95**



**Classic Fish Soup £3.95**

## Sandys Bakery

Try out our all new Soda Bread, made fresh everyday by Chef Jacob. Instead of traditional yeast, Soda Bread uses Sodium Bicarbonate as an leavening agent. The mild biscuit flavour of this bread is to be enjoyed as an accent along side butter, jam or meats!

Try with Sandys Plum & Ginger Chutney

Irish Soda Bread	£5.95 Each
Plum & Ginger Chutney	£4.95 Each



## PRE-ORDER FOR CHRISTMAS NOW





# Deli & Cheese

## A Range of Traditional, Specialist and Seasonal Cheeses

At Sandys, we love cheese and are constantly adding new seasonal offerings together with top-quality, year-round favourites. Years of experience and lots of cheese consumption mean we're always happy to give you advice on flavours, accompanying biscuits, and wine from our Cellar.

We understand tastes vary from customer to customer. Some might want a strong, matured cheese with a unique flavour, whereas others may prefer a subtle but pleasing cheese that mixes well with vintage wines. Wherever you stand, we have what you need. From extra mature cheddar to creamy brie, you can find the world's best cheeses at our shop.

Here is an example of what Cheese and Deli we have to offer. If your favourite produce isn't listed, please ask us and we may have it stocked for you!



### Cheese

C/H Colston Bassett Blue Stilton	£21.40 Kg
C/H French Comte	£29.88 Kg
Cricket St Thomas Brie	£24.77Kg
Chavroux	£31.54 Kg
Chaumes Le Veritable	£30.63 Kg
Snowdonia - Little Black Brother	£5.85 Each
Quicke's Goats' Milk	£7.50 Each
Ford Farm Truffler	£4.50 Each
Holmbury Mature English Cheddar	£10.54 Kg
Roseary Ash Goat Log	£28.00 Kg

### Deli

Taramasalata	£1 Each
Smoked Mackerel Paté 100g	£2.50 Each
Smoked Salmon Paté 100g	£2.75 Each
Premium Jellied Eels 4-5Pc	£4.85 Each
Macsween Traditional Haggis 454g	£5.85 Each
Diforti Smoked Pancetta Cubes	£4.99 Each
Tuscan Sausage Classica	£5.85 Each
Spanish Chorizo Grills	£12.50 Kg
Chorizo Doux	£4.00 Each
Sandys Plum & Ginger Chutney	£4.95 Each



# Sandys Cellar

## Welcome to Sandys Cellar!

This Christmas, choose from an exciting selection of divine wines to go with your festive holiday. Christmas is always the most fun to put together! To get the party started, check out our bubbles and rosés. And to compliment festive foods and Christmas dinner, try our favourite red & white wines.



### Fizz

**Terri Dei Buth, Prosecco Frizzante NV — £16.00**

Acacia Flowers and Golden Apples – ABV 11%  
Perfect with seafood, especially oysters



**Chateau du Coing, Folie Blanche 2020 — £18.25**

Delicate Light Body and Citrus Aromas – ABV 11%

### Rosé

**Bodegas Verum Embrujo Garnacha Rosado 2021 — £10.95**

Refreshing & Fruity Notes ABV 12.5%

**Chateau du Rouet Villa Esterelle Cotes de Provence 2022 — £10.95**

Red Berry Notes and Herbal Hints ABV 12.5%



### Champagne

**Devaux Grande Réserve NV, France — £39**

Baked apples and vanilla – ABV 12%

A lovely rich Champagne with a full palate and lively finish. Enjoy with caviar, smoked salmon or pâtés

**Devaux Cuvée Rosé NV, France — £48**

Raspberries, strawberries, and a dash of hazelnuts – ABV 12%  
A predominantly Pinot Noir blend with great finesse and complexity







# Sandys Cellar

## White Wine



**Bodegas Verum Embrujo Verdejo 2020 – £9.95**

Organic essence with lively tropical flavours and a touch of freshness – ABV 12.5%  
Ideal match with salads or grilled vegetables

**Eschenhof Holzer Wagram Gruner Veltliner 2022 – £18.40**

A harmonious white, with a captivating blend of citrus, floral – ABV 12%  
and mineral notes



**Alba Pinot Grigio 2022 – £17**

Crisp elegance, notes of green apple. Citrus zing and a refreshing – ABV 12%  
finish. A delightful sip of Italy



**Abadía Mercier Verdejo 2022 – £11.65**

Fresh lemon, green orchard fruit and melon – ABV 12%  
Perfectly paired with seafood, or as an aperitif

**Gelsomora Gavi 2022 – £24.30**

Bright orchard fruits, floral allure and a refreshing – ABV 13%  
balanced character that lingers



## Red Wine



**Finca Museum 'Reserva' 2016 – £23**

Aromas of red berries, black currants & cranberries – ABV 14.5%  
A fruity palate is accompanied by savoury spice, liquorice and hazelnut

**Alpha Zeta Amarone 2018 – £32**

Rich aromas of spiced fruit, plums and chocolate – ABV 15%  
With a cherry character complemented by smoky notes

**Innocent Bystander Pinot Noir 2021 – £20**

Balanced Australian pinot with cherry, strawberry notes – ABV 13%  
The perfect match for beef, veal, game and poultry dishes



# Christmas Hampers

## Festive Meat Hamper £65



### Contains:

- Scottish Beef Topside 1 Kg
- Boneless Half F/R Turkey Breast Approx 1.5Kg
- Boned & Rolled Unsmoked Gammon Joint 1 Kg
- English Green Back Dry Cured Bacon
- Sandys Unsmoked Streaky Bacon
- Gloucester Old Spot Chipolatas
- Gloucester Old Spot Cocktail Sausages
- Pork, Sage & Onion Stuffing Balls
- Rosemary, Sage and Thyme Fresh Herb Pack
- John Ross Smoked Salmon 100g

Launched 2020 for the first time this hamper proved to be our best seller. Order yours now to avoid missing out on this great value Festive Meat Hamper. Designed to feed a smaller family gathering over the festive season for just £65.

### Preorders Only

Local Delivery Charge £5

Nationwide Delivery Charge £15

All products are subject to availability.  
All prices are correct at the time of printing but the prices can rise or fall due to market fluctuations without notice.

[www.sandysfish.net](http://www.sandysfish.net)





# Christmas Hampers

## Sandys Festive Foodie Hamper £55



### Contains:

- Perard Fish Soup
- Alioli
- Brets Aioli Crisps
- Capers
- Perello Green Olives
- Black Garlic
- Laver Bread
- Epicure Pink Himalayan Rock Salt
- Chilli Oil
- Pomodoro Italian Tomato Sauce
- Seed&Bean Winter Spice
- Oyster Knife + 10% Off Voucher On Oysters (One Time Use)
- Sandys Gift Card £5 (Option to add more credit)
- Sandys Apron

Are you a food lover, or know someone that is? The Sandys Foodie hamper is a simple collection of unique products we have to offer!

All products are subject to availability.

All prices are correct at the time of printing but the prices can rise or fall due to market fluctuations without notice.

[www.sandysfish.net](http://www.sandysfish.net)



# Sandys Loyalty & Gift Cards



## Help Your Money Go Further With Our Loyalty Cards!

Did you know that we have a loyalty scheme for our frequent shoppers? Save big and earn £0.03 worth of points for every £1 spent. Start collecting today and cut your wallet some slack. Collect your points for your next big purchase or save up for a big event (Like Christmas!)

Ask in-store on your next visit and register your card online to start earning, or email [enquiries@sandysfish.net](mailto:enquiries@sandysfish.net).

To redeem your points, bring your card in-store or for delivery, quote your loyalty card number.



## Make someone's Christmas Day Special With A Sandys Gift Card

The perfect small gift for any foodie in your life. Whether they like fresh fish, shellfish, meat or poultry, we ensure to source the freshest quality products possible.

We even have high quality cheeses, deli, wine, sauces and gourmet condiments as well as hearty herbs! Contact us today, or ask in-store!

[enquiries@sandysfish.net](mailto:enquiries@sandysfish.net)

020 8892 57 88





# Goodman's Free Range Geese

*Note: This is the minimum amount required. However, your choice will depend upon; the number of adults and children eating. Don't forget their appetite and leftovers.*



	Weight		Approx Price	Ave Servings
<b>SAP</b>	4.0 Kg ~ 8lb 13oz	=	£79.80	5
	4.5 Kg ~ 9lb 15oz	=	£89.78	6
	5.0 Kg ~ 11lb	=	£99.75	7
	5.5 Kg ~ 12lb 2oz	=	£109.73	8
	6.0 Kg ~ 13lb 4oz	=	£119.70	8
	6.5 Kg ~ 14lb 5oz	=	£129.68	9
<b>LAP</b>	7.0 Kg ~ 15lb 7oz	=	£142.17	10

Price per Kg = £19.95

*Please note that it is possible a weight variance will occur from that ordered but we will endeavour to keep the difference to a minimum.*



# Rooster/Capons, Chicken & Duck Comparison

PLU	Copas Roosters	Weight	Price Kg	Approx Price	Approx Servings
2997	Copas free-range Chicken Rooster, oven ready	2.50	13.31	<b>£33.28</b>	6
2997	Copas free-range Chicken Rooster, oven ready	3.00	13.31	<b>£39.93</b>	7
2997	Copas free-range Chicken Rooster, oven ready	3.50	13.31	<b>£46.59</b>	8

PLU	Adlington English Label Apple Fed Roosters	Weight	Price Kg	Approx Price	Approx Servings
495	Apple Fed Roosters, oven ready	3.00	13.95	<b>£41.85</b>	3-4
496	Apple Fed Roosters, oven ready	3.50	13.95	<b>£48.83</b>	4
497	Apple Fed Roosters, oven ready	4.00	13.95	<b>£55.80</b>	5
498	Apple Fed Roosters, oven ready	4.50	13.95	<b>£62.78</b>	5-6
499	Apple Fed Roosters, oven ready	5.00	13.95	<b>£69.75</b>	6

PLU	English Label - Special Reserve	Weight	Price Kg	Approx Price	Approx Servings
3006	Local English F/R Whole Chicken, oven ready	1.50	8.56	<b>£12.84</b>	4
3006	Local English F/R Whole Chicken, oven ready	1.75	8.56	<b>£14.98</b>	5
3006	Local English F/R Whole Chicken, oven ready	2.00	8.56	<b>£17.12</b>	6
3006	Local English F/R Whole Chicken, oven ready	2.50	8.56	<b>£21.40</b>	7

PLU	French Corn Fed Chicken	Weight	Price Kg	Approx Price	Approx Servings
523	Corn Fed Free-Range Chicken, oven ready	1.50	5.98	<b>£8.97</b>	4
3038	Premium Whole Corn Fed Roasting Chicken	1.75	4.40	<b>£9.13</b>	4+
3105	Corn fed Poussin (small chicken) oven ready	500g	<i>each</i>	<b>£4.20</b>	1
136	Corn fed chicken breast fillets, pack of 2			<b>£5.85</b>	2

PLU	Banham	Weight	Price Kg	Approx Price	Approx Servings
3037	Banham - fresh English Chicken	1.50	4.50	<b>£6.75</b>	4
3037	Banham - fresh English Chicken	1.75	4.50	<b>£7.88</b>	4+
3037	Banham - fresh English Chicken	2.00	4.50	<b>£9.00</b>	4+

PLU	Gressingham Duck	Ave' Weight	Price Kg	Approx Price	Approx Servings
3096	Oven ready Whole Duck	2.00	10.50	<b>£21.00</b>	4
549	Gressingham Duck Legs, pack of 2		9.95	<b>£6.50</b>	2

PLU	Creedy Free-Range Duck	Weight	Price Kg	Approx Price	Approx Servings
621	Yorkshire free-range dry-plucked Duck	2.50	9.95	<b>£24.88</b>	5
621	Yorkshire free-range dry-plucked Duck	3.00	9.95	<b>£29.85</b>	6





# My Sandys Christmas List

## Poultry

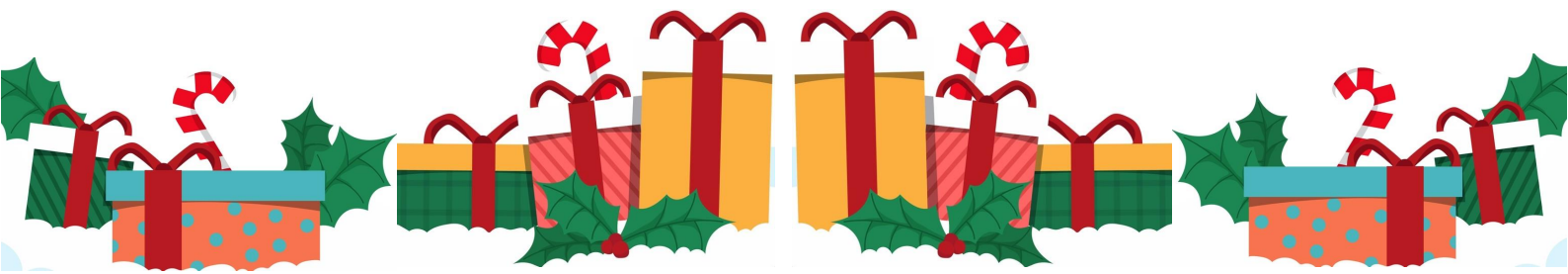
## Meat

## Fish

## Trimming

## Deli

## Wine





# Christmas & New Years Opening Times

Monday	18th December	8am	to 6pm	
Tuesday	19th December	8am	to 6pm	
Wednesday	20th December	8am	to 6pm	
Thursday	21st December	8am	to 6pm	
Friday	22nd December	8am	to 7pm	
Saturday	23rd December	8am	to 9pm	
Christmas Eve (Sun)	24th December	7:30am	to 5pm	
Christmas Day (Mon)	25th December	ND	PICK-UP OF PLATTERS, C&D, OYSTERS ONLY	10am to 1pm
Boxing Day (Tues)	26th December	ND	PICK-UP OF PLATTERS, C&D, OYSTERS ONLY	10am to 1pm
Wednesday	27th December	ND	8am	to 6pm
Thursday	28th December	ND	8am	to 6pm
Friday	29th December		8am	to 6pm
Saturday	30th December		8am	to 6pm
News Year’s Eve (Sun)	31st December		8am	to 5pm
New Year’s Day(Mon)	1st January	ND	CLOSED	CLOSED
Tuesday	2nd January		9am	to 6pm
Wednesday	3rd January		8am	to 6pm

ND = No Deliveries

