

milly's
DELI CAFE

CHRISTMAS BROCHURE 2024



All Orders for Hams need to be placed by
Sunday 8th December

Orders for everything else
need to be placed by **Sunday 15th December**

50% Deposit will be taken at time of ordering
orders need to be collected before 12:00 noon on
Christmas Eve.

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The Hams



St. George's Ham

Cured in our ever-popular, mild and sweet Wiltshire brine, before baking in a glaze of spiced oranges, cinnamon, mace and cloves.

Half boneless - Min 2kg+	£85
Midi boneless - Min 1.2kg+	£55
Sliced Wiltshire Ham 200g	£7.50



Smoked Wiltshire Ham

If you prefer your Christmas Ham smoked, you'll love our Smoked Wiltshire Ham. The light, natural smoke flavour is a perfect addition to this sweet, mild and delicious ham.

Half boneless - Min 2kg+	£78
Midi boneless - Min 1.2kg+	£51
Sliced Smoked Wiltshire 200g	£7.50



Shropshire Black Ham

A dry cured ham with a robust flavour and firm texture. What sets it apart and gives the ham its distinctive black rind, is a fortnight spent wallowing in a special marinade of molasses, juniper berries and spices.

Half boneless - Min 2kg+	£83
Midi boneless - Min 1.2kg+	£58
Sliced Smoked Wiltshire 175g	£7.50



Uncooked Hams(smoked/un-smoked)

Sometimes a ham just isn't a ham unless you have cooked it yourself!

Whole on the bone - Min 7kg	£87
Half on the bone - Min 3.3kg	£60
Half Boneless—Min 2.3kg	£65



Pâté & Terrines

	200g	900g
<u>Chicken Liver Pâté With Brandy</u>	£8	£25
<u>Duck Liver & Gammon Terrine With Vine Fruits</u>	£8	£25
<u>Smoked Salmon Pâté</u>	£8	£25
<u>Pork & Pheasant Terrine</u>	n/a	£25
<u>Terrine De Campagne</u> <u>A Coarse Pork Pate With Nutmeg</u>	n/a	£25



Chapel & Swan Smoked Salmon

Hand filleted from prime sustainable salmon and oak-smoked overnight in brick kilns.

100g	£6.50	200g	£12.95
400g	£25.50		



Christmas Puddings

Our deliciously indulgent puddings are rich in vine fruits, well-seasoned with spices and generously soaked with rum and brandy.

140g	£3.50	450g	£11.50
900g	£19.75		



Neal's Yard Dairy Cheeses

3 Cheese Selection

minimum weight 740g

Colston Basset Stilton 250g
Pitchfork Cheddar 250g
Baron Bigod 240g

£34

5 Cheese Selection

minimum weight 1.2kg

Colston Basset Stilton 250g
Pitchfork Cheddar 250g
Baron Bigod 240g
Dorstone 200g
Cornish Yarg 200g

£56

7 Cheese Selection

minimum weight 1.75kg

Colston Basset Stilton 250g
Pitchfork Cheddar 250g
Baron Bigod 240g
Dorstone 200g
Cornish Yarg 200g
Little Rollright 250g
Sparkenhoe Red Leicester 300g

£80

Blue Cow's Milk Cheese



Colston Bassett Stilton Approx Weight: 8.32kg
 Stilton is one of Britain's best known cheeses, and the Colston Bassett that we buy has an ideal balance of fruity and floral blue veining and creamy, buttery paste.

Small Piece	£11.10	1/16	£15.65
1/8	£31.30	1/4	£53.50



Devon Blue Approx Weight: 3kg
 A sweet and mellow blue cheese with a caramelly – and occasionally lightly spicy – flavour profile and a pleasingly dense, fudgy texture that even blue cheese sceptics are likely to love.

1/16	£8.80	1/8	£17.35
1/4	£33.50		

Hard Cow's Milk Cheese



Pitchfork Cheddar
 A full bodied, dense and nutty Cheddar from Trethowan's Dairy in Somerset, with a juicy bite and creamy texture that rolls around the mouth.

250g	£11.00	500g	£20.75
1Kg	£41.50		



Smoked Westcombe Cheddar
 Matured for around 15 months, the Cheddars are then smoked over beech wood for 48 hours which imparts beautiful coffee and caramel notes deep into the cheese,

250g	£8.75	500g	£16.75
1Kg	£33.00		



Comté AOC
 Matured for 12 – 15 months, our Comté has flavours of sweet caramelised onion and rich nuttiness with a creamy, dense and smooth texture.

250g	£14.00	500g	£28.00
750g	£41.50	1kg	£55.00



Cornish Yarg

Approx Weight: 4kg

A striking, nettle-wrapped cheese whose delicately earthy rind gives way to a buttery breakdown and crumbly core, with notes of lemon and yoghurt.

1/16	£9.70	1/8	£18.35
1/4	£36.65	1/2	£68.10



Cornish Kern

Approx Weight: 4kg

A smooth and well-rounded cheese with a bright, nutty sweetness and rich depth of flavour resulting from the lengthy maturation process and Alpine-like make of the cheese.

1/16	£9.90	1/8	£18.95
1/4	£37.50	1/2	£70.00



Duckett's Caerphilly

Approx Weight: 4.0kg

A thin, earthy rind with notes of raw mushroom give way to a creamy then crumbly curd, with a clean, fresh flavour and a pleasantly mineral tang.

1/16	£10.00	1/8	£18.85
1/4	£37.65	1/2	£69.95



Yoredale Wensleydale

Approx Weight: 6.6kg

Yoredale is a delicately milky and buttery cheese with a clean fresh flavour.

Small Piece	£8.50	1/16	£16.35
1/8	£32.65	1/4	£65.30



Sparkenhoe Red Leicester

At once complex and balanced, savoury and mellow, this farmhouse revival of a classic British cheese is full of flavour without any aggressive acidity. The texture is firm, chewy, and pleasantly moist.

300g	£12.10	1/16	£22.80
1/8	£45.60	1/4	£84.75

Soft Cheeses



Baron Bigod

Approx Weight: 2.88kg

A Brie-style cheese with a crumbly texture at the core, and a silky breakdown at the rind.

The flavour balances a clean lactic brightness with mushroomy, vegetal notes.

1/12	£12.50	1/8	£17.80
1/4	£33.65		



Truffled Baron Bigod

Approx Weight: 300g

Award winning Baron Bigod cheese with a layer of raw milk mascarpone, infused with the finest black truffles.

1/4	£23	1/2	£45
Whole	£88		



Stinking Bishop

Approx Weight: 1.7kg

A cheese of great distinction, smelly for sure, think Pont L'Eveque or Epoisses, but with a delightful taste - sweetish and despite what the smell might suggest, actually not overwhelmingly strong.

1/8	£13.50	1/4	£26.00
1/2	£51.00	Whole	£100.00



Tunworth

Approx Weight: 250g

A Camembert-style cheese characterised by truffley, garlicky and vegetal flavours and a creamy and unctuous paste.

£12.45 each



Little Rollright

Approx Weight: 250g

A washed-rind cow's milk cheese wrapped in a band of spruce bark, its texture is soft and glossy and the flavour milky with woody notes.

£13.35 each

Goats & Sheeps Cheese



Dorstone

Approx Weight: 200g

This turret-shaped goat's cheese combines a light, fluffy texture with bright, citrusy flavours and a gentle acidity.

£12.70 each



Wigmore

Approx Weight: 800g

Flavours range from mild and milky to meaty and nutty depending on age. The paste is creamy and soft beneath the rind, chalky and firm in the centre.

1/4	£12.25	1/2	£23.15
Whole	£46.25		



Villarejo Manchego Semi Cured

Approx 3kg

This Manchego DOP, combines lactic and herbal aromas, the paste is dense and semi hard. The flavours are fresh with a pleasant acidity and a mellow sweetness, typical of ewes' milk.

1/16	£8.95	1/8	£17.95
1/4	£34.70	1/2	£65.00



Monte Enebro

Approx Weight 1.4kg

An intense lingering flavour with hints of mushroom and pasture flower and a distinct spiciness from the penicillin rind.

1/8	£11.95	1/4	£23.00
1/2	£45.00	whole	£89.00



Beenleigh Blue

Approx Weight: 3kg

A delicately blue sheep's milk cheese from Devon, with a lemony sweetness and moist, crumbly texture.

1/16	£10.80	1/8	£21.55
1/4	£40.70	1/2	£81.40

Accompaniments



Traditional Piccalilli Kilner £11.95
Carefully prepared to capture the true qualities of this distinctive English garden pickle. Perfect with Tunworth and Cold Roast Ham.



Old Yorkshire Chutney Kilner £11.75
A traditional British store cupboard essential. Freshly prepared with autumn fruits. Perfect with Pitchfork Cheddar.



Pickled Onions £5.95
Preserved with white peppercorns and birds eye chillies, they pack a powerful taste with a hint of spice.



Gordal Olives
These large, beautifully green olives are tangy and delicious. . The flesh is firm, with a notably buttery texture.
Small (150g) £4.15 Medium (600g) £13.95
Large (2kg) £49.95



Glastonbury Whey Butter £3.95
The left over cream in the whey is churned into butter giving it a lovely golden colour and amazing flavour.



Niepoort Tawny Dee 75cl £21.95
Niepoort Tawny Dee is brick red / tawny in colour, with delicate nutty aromas and a hint of dried fruits. On the palate, very well balanced with a youthful fruity, luscious character, which integrates well with a long spirity finish

Charcuterie



Islington Saucisson £16.50
London's finest saucisson, coarsely minced British high welfare, lean and fatty pork, flavoured with a subtle amount of spices and matured for extra long to develop an intense deep traditional saucisson flavour. Previous winner of the best UK salami award. This is most similar to the classic French saucisson.



Brindisa Iberico Bellota Salchichón Slices 100g £8.00
This salchichon (equivalent to an Italian salami) is simply seasoned with salt and black pepper, allowing the rich flavours of the acorn fed pork to come clearly through.



Brindisa Iberico Bellota Chorizo Slices 100g £8.00
This sausage is simply seasoned with salt, garlic and mild, smoked pimenton de la Vera, creating a perfect balance between the smokiness of the spice and the rich flavours of the acorn-fed pork.



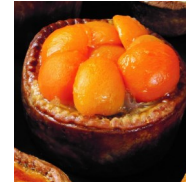
Senorio Bellota 100% Iberico Hand Carved Ham DOP 50g £15.95
Made from animals that have fattened on acorns for 10-12 weeks and have then been cured for more than three years



Mixed Cured Meat Platter 150g £11.95
Contains the following award winning British charcuterie - Fennel & Garlic Salami, Coppa and Bresaola



Pork Pies



	1LB	2LB	4LB
Traditional Pork Pie	£8.00	£17.00	£27.00
Pork with Caramelised Onions	£8.50	£18.00	£37.00
Chicken, Pork & Stuffing	£8.50	£18.00	£37.00
Pork, Cheese & Pickle Pie	£8.50	£18.00	£37.00
Pork & Apple	£8.50	£18.00	£37.00
Pork and Cranberries	£8.50	£18.00	£37.00
Pork & Stilton Pie	£8.50	£18.00	£37.00
Chicken & Ham Pie	£8.50	£18.00	£37.00
Game Pie	£9.00	£19.50	£39.00
Game topped with Apricots	£10.00	£22.50	£45.00
Milly's Giant Sausage Rolls		£4.75 each	
Scotch Eggs		£3.95 each	

Salads for the Buffet Table



Coleslaw

Small Tub £4.95
Large Tub £6.95



Potato Salad

Small Tub £4.95
Large Tub £6.95



French Beans and Mange Touts with Hazelnuts & Orange

Small Tub £5.95
Large Tub £7.95



Celeriac & Swede Slaw

Small Tub £5.50
Large Tub £7.50



Butterbeans baked with Tomato, Garlic and Dill

Small Tub £5.95
Large Tub £7.95



Hummus

Small Tub £6.50
Large Tub £8.50