



Tom Courts
LOCHORE



Christmas & New Year
Catalogue
2026

Season's Greetings

Our Second Christmas at **Tom Courts Lochore**

As we prepare for our second Christmas, we would like to thank all our customers, old and new, for your incredible support over the past year.

The same friendly team is here, working alongside the newer faces you have come to know, bringing fresh passion and energy to the business. Together, we remain committed to providing the finest cuts, locally sourced produce and the warm, personal service that makes shopping with us such a pleasure.

Christmas dinner is one of the most important meals of the year, and we believe it is worth spending a little more to make it truly special. We can cater for gatherings of all sizes and look forward to providing you with the very best festive food.

Inside this catalogue, you will find everything you need to make your Christmas dinner unforgettable: from fresh chickens and boneless turkeys to prime beef and our famous Tom Courts steak pies.

Our festive range offers something for every budget, and you have our guarantee that all prices published in this catalogue will remain unchanged until the end of the year.

To make the festive season easier, we will also offer local delivery on:

22nd December - Christmas Orders

30th December - New Year Orders

Please place your order early to avoid disappointment, as our collection and delivery slots fill quickly at this time of year.

Thank you once again for your continued loyalty and support. We cannot wait to serve you this Christmas, and we are looking forward to another exciting year ahead!

John & the Team
Tom Courts Lochore

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Poultry



Grade A Boneless Turkey Breast - A good quality product at a great price!

A great value product that sells very well each Christmas. 100% turkey breast and no bones. Easy to cook and easy to carve!

1Kg	Serves 4	£21.00
2Kg	Serves 8	£42.00
3Kg	Serves 12	£63.00
4Kg	Serves 16	£84.00



Grade A Chickens

Our standard chickens that we sell throughout the year. A good product at an excellent price.

1.4Kg	Serves 4	£8.10
1.8Kg	Serves 4-5	£10.80
2.25Kg	Serves 5-6	£13.50



Stuffings & Chipolatas



Stuffings - All handmade on the premises

All 450g - 500g Serves 4+ £1.40 per 100g

Choose from:

Sage & Onion

Pork Sausagemeat

Chestnut

Beef Sausagemeat

Haggis & Drambuie



Chipolata Sausages

Pork Chipolatas £1.40 per 100g

Kilted Chipolatas 400g box £7.50 each



Party Specials

Potted Hough (250g tub) £2.75 each

Mini Scotch Pies (6) £6.00

Mini Steak Pies (6) £9.00

Mini Sausage Rolls (6) £5.00



Steaks, Roasts & Pies



Prime Beef Steaks

Fillet Steak	170g, 225g, 280g	£7.40 per 100g
Sirloin Steak	170g, 225g, 280g	£4.90 per 100g
Rib-Eye Steak	170g, 225g, 280g	£4.90 per 100g
Popeseye Steak	170g, 225g, 280g	£2.80 per 100g
Tomahawk Steak	900g - 1.1Kg	£3.80 per 100g
T-Bone Steak	450g, 550g	£3.80 per 100g



Prime Beef Roasts

Fillet Roast (Chateaubriand)	£74.00 per Kg
Rolled Sirloin	£49.00 per Kg
Rib-Roast (Boneless)	£49.00 per Kg
Rib-Roast (Bone-In) - The King of Roasts!	£38.00 per Kg
Rolled Brisket	£18.50 per Kg
Salmon Cut Silverside	£22.50 per Kg
Topside	£23.50 per Kg



Steak Pies

We sell thousands every year!

3/4lb	Serves 2	£13.50
1lb	Serves 3-4	£16.00
2lb	Serves 4-6	£27.00

Lamb, Pork & Ham

Lamb

Leg of Lamb	(Bone-In)	£21.50 per Kg
	(Boneless)	£25.20 per Kg
Shoulder Lamb	(Bone-In)	£18.50 per Kg
	(Boneless)	£19.50 per Kg
Rack of Lamb	(Min 550g - Serves 2)	£24.00 each

Pork

Pork Rib-Eye Joint (For Pulled Pork)	£13.00 per Kg
Loin Roasts	(Boneless) £14.95 per Kg
Leg of Pork Joint	(Boneless) £14.95 per Kg
Belly of Pork Joint	(Boneless) £13.50 per Kg



HAMS FROM ROBERTSON'S FINE FOODS

Taste the Ayrshire Tradition

Robertson's are one of Scotland's premier ham curers, with the company run by the same family since 1870. They are the main suppliers of pork, bacon and hams to our business. Their traditional product range is produced from the finest locally reared pork, married with the finest ingredients. Each ham is individually vacuum packed to preserve freshness and can be bought well in advance and stored in the fridge at home for use over the Festive Period.

Christmas Hams

Choose from Unsmoked or Smoked

Luxury Loin		
500g, 1Kg, 1.5Kg, 2Kg		£17.30 per Kg
Whole Gammon	(bone in or boneless)	
7 - 8Kg	Serves 20+	£16.20 per Kg
Half Gammon	(bone-in or boneless)	
3.5 - 4Kg	Serves 10+	£16.20 per Kg

(other sizes of gammon are available on request)



Cooking Times



RECOMMENDED COOKING TIMES FOR MEAT

(Rough Guide Only As Oven Performance Varies)

BEEF

Roasting Joints 180°C, 350F, Gas Mark 4 - 5
(Sirloin, Rib-Roast, Topside, Silverside)

Rare	20 minutes per 450g (lb) plus 20 minutes
Medium	25 minutes per 450g (lb) plus 25 minutes
Well Done	30 minutes per 450g (lb) plus 30 minutes
Rolled Brisket	30 - 40 minutes per 450g (lb) plus 30 - 40 minutes

Steaks (8 oz, 225g)
(Popeseye, Sirloin, Rib Roast)

Grill/Fry	Rare	2½ minutes each side
	Medium	4 minutes each side
	Well Done	6 minutes each side

Fillet (8 oz, 225g)

Grill/Fry	Rare	3½ minutes each side
	Medium	4½ minutes each side
	Well Done	6½ minutes each side

LAMB

Roasting Joints 180°C, 350F, Gas Mark 4 - 5
(Gigot, Shoulder, Saddle, Rack, Crown)

Medium	30 minutes per 450g (lb) plus 30 minutes
Well Done	35 minutes per 450g (lb) plus 35 minutes

PORK/HAM

Roasting Joints 180°C, 350F, Gas Mark 4 - 5
(Gigot, Loin)

Medium	30 minutes per 450g (lb) plus 30 minutes
Well Done	35 minutes per 450g (lb) plus 35 minutes



Poultry Guide

STORAGE, PREPARATION & COOKING

Storage

We sell fresh chickens and fresh boneless turkey breast joints. Take your chicken or turkey joint out of its bag as soon as you get home. If your chicken has giblets inside, remove them. Simmered with a carrot and an onion they make a lovely stock for your gravy. Keep the meat covered on a plate on the bottom shelf of the fridge, below any cooked food, with the fridge between 0°C and 5°C. Never wash raw poultry, as it splashes bacteria round the kitchen. Take it out of the fridge just before you cook it.

Preparation

Cook your stuffing in a separate tin rather than inside the bird. It cooks more evenly and your cooking times stay accurate.



Cooking

Food Standards Scotland: use a thermometer to check it reaches 75°C, cook stuffing separately, and don't wash raw poultry. Stick a skewer in the thickest part of the leg and if the juices run clear, then the bird is ready. If the juices are pink, return to the oven for 15 minutes and test again. Cooking times are not an exact science and depend on factors such as oven type. It's best to check 20 minutes before the end of your expected proper cooking time. Put leftovers in the fridge within two hours and eat them within two days.

Festive Opening Hours

FESTIVE OPENING HOURS

Monday 14th	8am - 4.00pm
Tuesday 15th	8am - 4.00pm
Wednesday 16th	8am - 4.00pm
Thursday 17th	8am - 4.00pm
Friday 18th	8am - 4.00pm
Saturday 19th	7.30am - 3.00pm
Sunday 20th	CLOSED
Monday 21st	8am - 4.00pm
Tuesday 22nd	7am - 4.00pm
Wednesday 23rd	7am - 3.00pm
Thursday 24th	7am - 2.00pm
Friday 25th	CLOSED
Saturday 26th	CLOSED
Sunday 27th	CLOSED
Monday 28th	8am - 4.00pm
Tuesday 29th	8am - 4.00pm
Wednesday 30th	8am - 3.00pm
Thursday 31st	7am - 1.00pm
Friday 1st	CLOSED
Saturday 2nd	CLOSED
Sunday 3rd	CLOSED
Monday 4th	8am - 4.00pm
Tuesday 5th	8am - 4.00pm

ORDER DEADLINE

The last date for both Xmas and New Year Orders is **MONDAY 14th at 4.00pm.**

Orders can only be accepted after this date subject to product availability.

ORDER COLLECTION

XMAS

Tues 22nd	7am - 4.00pm
Weds 23rd	7am - 3.00pm
Thurs 24th	7am - 2.00pm

NEW YEAR

Tues 29th	8am - 4.00pm
Weds 30th	8am - 3.00pm
Thurs 31st	7am - 1.00pm



Festive Season Order Form



Name:			
Address:			
Postcode:		Text me a reminder to order for 2027 ☐	
Mobile:			
Email:			

Date Required:	Christmas	New Year
	Tuesday 22 Dec ☐	Tuesday 29 Dec ☐
	Wednesday 23 Dec ☐	Wednesday 30 Dec ☐
	Thursday 24 Dec ☐	Thursday 31 Dec ☐

Christmas Order	Weight	Qty	New Year Order	Weight	Qty

Please advise of any allergens at time of order: ☐

Deposit paid £ ☐



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