

2023



We'll be
having a
wonderful
Christmas
and New Year
time



WARDSFISH

FISHMONGER SINCE 1927

Wirral's Home of the multi award winning



The Ultimate Christmas

TRADITIONAL



WARDSFISH

FISHMONGER SINCE 1927

Stay in bed as long as possible slowly sipping at least one cup of freshly brewed tea. Or Champagne!



Ponder the thought of your next door neighbour rising at 5am to put their Christmas turkey in the oven!

As you have bought the ultimate KellyBronze turkey, the finest available, which will be perfectly roasted, succulent and FULL of flavour in just under 2 hours, you need not rush!

***They will cook in
Half the Cooking Time!***

***Plus 50% More
Breast Meat***

The KellyBronze requires a much shorter cooking time compared to other breeds.

**5 kg (11 lb)
2 hrs.**

**6 kg (13 lb)
2 hrs 15 mins.**

**7 kg (15 lb)
2 hrs 30 mins.**

**8 kg (17 lb)
2 hrs 45 mins.**

Don't worry about forgetting the 'tin foil' either, as you won't be needing that!



The Perfect Christmas Roast without the Fuss

Because it's Christmas only Once a Year

Dinner Suggestion



ROAST TURKEY



The KellyBronze Turkey is by far the most popular Christmas bird which we stock. KellyBronze are highly recommended by chefs and food writers including Jamie Oliver, Michel Roux Jnr and Delia Smith.

A 5kg KellyBronze turkey will cook perfectly in 2hrs!

Compared to a 5 kg standard turkey which requires 3hrs 50mins!
Purchasing a full flavoured quality KellyBronze not only saves your time



it also saves on the price of energy!

The KellyBronze has been at the forefront of our festive produce for more than 20 years. It is much more than a breed of a bronze turkey. The unique texture and taste is achieved by rearing the birds slowly and longer on a natural diet roaming freely in woodland.

Outstanding value, a KellyBronze Turkey yields more than 50% more breast meat than a standard Free Range or Organic equivalent, meaning you receive more meat for your money with KellyBronze.



KellyBronze, Voted best Christmas Turkey for 8 consecutive years!



CROWNED TURKEY BREAST

Pay for the Crown and get the Legs Back for Free!

The KellyBronze crowned turkey is a complete turkey breast with wings left on the bone for succulence. To provide simple carving the legs have been removed and packed separately.

They are supplied with a re-usable roasting thermometer and full cooking and carving instructions.



BONELESS KELLYBRONZE BREAST JOINT AND EXTRA TURKEY LEGS

The KellyBronze boneless turkey breasts are ideal for a small roast or for freezing to use throughout the year.

We also have KellyBronze turkey legs available, as some love the meaty flavour of the juicy dark meat.



HEART OF ENGLAND FARMS TRADITIONAL WHITE TURKEY

Reared with the greatest care to the highest welfare standards, these turkeys are fed on a cereal based diet and housed in a barn with plenty of space, light and ventilation. During the day, they are able to wander from the stables to the outside space freely.



KELLYBRONZE TURKEY, APPLE & CHESTNUT SAUSAGEMEAT

Why not roast our KellyBronze Turkey, Apple and Chestnut sausage separately as the perfect Christmas stuffing?



FREE RANGE CHRISTMAS COCKERELS (CAPONS)

Free Range Christmas Cockerels are large Chickens with exceptional taste. They are grown to maturity on a cereal based diet and reared free range for 6 months to produce a moist texture and plump breast meat for which they were once noted.



FREE RANGE PEKIN DUCKLINGS

The Pekin ducks are reared slowly, and Free Range on lush pasture which helps them to grow to enormous weights for the festive table. They are prepared in the old fashioned way, dry plucked by hand and hung. This produces the finest tasting gourmet duck with a rich meaty flavour. cooking and carving instructions.

FREE RANGE WARWICKSHIRE GOOSE

Our Geese are specially reared at Heart of England Farms. They are hatched in early spring so they spend their life Free-Range, able to roam their fields and feed on grass and corn. This produces a dry, deep yellow fat and skin with a rich flavour which is miles apart from mass produced and imported cheaper geese with slimy bleached white skin.



WHOLE SUCKLING PIGS, PORK LOIN & PORCHETTA JOINTS

Spanish Suckling Piglets are milk fed pigs that weigh around 4 to 5 kgs.

The fat around the outside of the meat helps to crisp up the rind whilst keeping the meat moist and juicy.

For something a little different we have sourced Pork loin and Porchetta Joints from Dukeshill.



DUKESHILL

WILTSHIRE HAMS

The Wiltshire Ham is cured for several days by immersion in brine, which gives it a wonderfully moist texture. The addition of unrefined brown sugar to the recipe adds a subtle sweetness to this mild but deliciously moist ham.

Also available as a
Smoked Wiltshire Ham



SHROPSHIRE BLACK HAM

The Shropshire Black Ham is unique.

Produced exclusively by Dukeshill, this ham will appeal to those who are looking for something really special.

What makes this ham different is a fortnight spent wallowing in a special marinade of molasses, juniper and spices, keeping it moist and distinctive.



ST GEORGE'S HAM

(Orange Glazed Wiltshire Ham)

The St George's Ham is one of the most popular Dukeshill Hams we sell each year. Traditionally known as the Boxing Day ham, it has been steamed, then baked with Dukehills own Orange Glaze. This delicious ham is succulent, tasty and very pleasing to the taste buds and the eye.

DUKESHILL DRY CURED BACON

Dry Cured by hand using sea salt and unrefined brown sugar, it has a flavour that harks back to "the good old days". No water goes into it when they cure it, so none will come out when you cook it!



DUKESHILL SAUSAGE

The sausages are hand made at Dukeshill, using only the finest outdoor reared pork. They contain no artificial ingredients. Our selection will include Finest Pork Sausages, Pork Chipolatas and Pork Cocktail sausages.

STORNOWAY BLACK PUDDING & GENUINE HAGGIS

The humble black pudding has come a long way from its roots as a breakfast accompaniment to fried eggs and bacon.

Macleod's Stornoway black pudding has earned Protected Geographical status and is fantastic used as a starter with another West Coast marvel, Hand Dived King Scallops.



CHRISTMAS PUDDINGS, STICKY PUDDINGS & SCOTTISH SHORTBREAD



Bursting with fruit (but no nuts), with free-range eggs and steeped in French brandy, this beautifully presented pudding is hand made at Dukeshill. This year we are also stocking a range of good old fashioned sticky puddings which are made in small batches and accompanied with lashings of the most heavenly sticky sauce.



LOCH DUART SALMON

Loch Duart rear their Salmon with the welfare of the fish being paramount, and they do NOT use any drugs, hormones, growth promoters, anti-biotics colourings during the rearing process. The salmon are reared in significantly lower stock levels than current industry standards, resulting in a lean, firm fleshed sustainable fish.



LOCH FYNE SMOKEHOUSE SMOKED SCOTTISH SALMON

Loch Fyne supply us with a consistently good quality smoked salmon all year round.

They use Scotland's finest superior Salmon, Including Loch Duart, so when cured, the salmon absorbs more of the smoke resulting in a balanced flavour that is not greasy on the palate.



WILD HIGHLAND VENISON

Our Wild Highland Venison is available from our shop, daily. We have Diced Venison Haunch (thick, seamless chunks of leg meat ideal for casseroles), succulent Venison Steaks, Boneless Haunch Joints, Tender Venison Loin Steaks, Boneless Venison saddles Roasting Joints and economical Venison Mince.



SPECIALIST POULTRY AND GAME

We stock a full range of the finest game and Poultry seasonally available.

Dressed Pheasant, Mallards, Partridge, Grouse, Goat, Rabbits, Guinea Fowl, Quail, Gressingham Duck Breasts, Gressingham Duck Legs, Smoked Duck Breasts, Chicken Livers, Duck Livers and Foie Gras.

HOMEMADE SALMON EN CROUTE

Serves 6 as a main meal.
A classic winter warming dish.
We pocket and stuff a Loch Duart Salmon fillet with tender spinach and a lemon tarragon sauce.
Cooking instructions included.



CHRISTMAS EVE SHELLFISH PLATTERS

Ward's Christmas indulgence officially starts on Christmas Eve. Our luxury Shellfish Platters contain:

- 1 Large Dressed Scottish Lobster
- 1 Dressed Devon Crab
- 4 Large Langoustines
- 6 Cooked Crevettes
- 6 Colchester Oysters
- Scoop of Peeled Brown Shrimps

Our shellfish platters are only available for collection on 24th December. The shellfish used is cooked and prepared on our premises and will have a use by date of Boxing Day.

CAVIAR, FOIE GRAS AND MINI BLINIS.

If ever there was an excuse for extravagance.....It's Christmas.

A range of caviars is always on offer including Avruga, Keta and Siberian Attilus Sturgeon Caviar. The Siberian is a lightly salted fine grained caviar which is noted for elegant flavours and a fine black/grey clear colour. We also have Fresh French mini blinis to accompany.

Our range of foie gras extends from French Rougie Goose, Tinned Rougie Duck, Fresh Duck Foie Gras Terrine and Mixed Poultry Liver Fresh Terrine.



FRESH SHELLFISH

Christmas Dinner is traditionally a special luxurious feast. No food is more suitable than an array of shellfish.



Live & Cooked Loch Fyne Lobsters
Uncooked Native Lobster Tails
Large Uncooked Tiger Prawns
Fresh Live Mussels
Fresh Palourde Clams
Fresh Crabs
Freshly Dressed Crabs
Fresh White Crab Meat
Colchester and Menai Oysters
Hand Dived West Coast King Scallops
Live Loch Fyne Langoustines
Freshly Cooked Tiger Prawns



DRESSED CRABS AND NATIVE LOBSTER

Fabulous Devon crabs and White Crab Claw meat, can be a simple and straight forward starter.

To push the boat out we can offer fresh live, cooked or dressed Loch Fyne lobsters from our tanks.

KING SCALLOPS

Always the luxury part of any celebratory meal! Our Scallops are hand dived on the west coast and landed in Tarbert.



MENAI OYSTERS

Our Menai Oysters are grown on the Anglesey side of the Menai Straits. The strong tidal currents ebb and flow around the oyster beds and bring in a steady supply of food which give the Oysters their unique taste.



SEASONAL FISH

Fish has always been popular as a Christmas Eve and Boxing Day meal. More recently, due to the variety available, fish has become an alternative to the traditional Christmas roast.

This year we aim to offer an even more outstanding range to choose from.

Seasonal Fish species include:

Fresh Wild Cornish Sea Bass,
Fresh Scottish Halibut,
Fresh Lemon Soles,
Fresh Brill,
Fresh John Dory,
Fresh Dover Soles,
Fresh Cornish Turbot,
Fresh Red Mullet,
Fresh Sashimi Tuna,
Fresh Cornish Monkfish.



You will already be aware of the fabulous variety and quality of fish that we always have available, and with Christmas being a particularly busy time we would always advise that you speak to one of our team about which fish you would like to serve over the Christmas and New Year holiday period.



CHRISTMAS AND NEW YEAR OPENING TIMES

Date	Shop Opening Hours
Sunday 17th December	10.00am - 4.00pm
Monday 18th December	9.00am - 5.00pm
Tuesday 19th December	9.00am - 5.00pm
Wednesday 20th December	9.00am - 5.00pm
Thursday 21st December	9.00am - 5.00pm
Friday 22nd December	9.00am - 6.00pm
Saturday 23rd December	8.30am - 6.00pm
Sunday 24th December	8.00am - 3.00pm
Christmas Day	Closed
Boxing Day	Closed
Wednesday 27th December	9.00am - 1.00pm
Thursday 28th December	9.00am - 5.00pm
Friday 29th December	9.00am - 5.00pm
Saturday 30th December	8.30am - 5.00pm
Sunday 31st December	8.00am - 1.00pm
Monday 1st January	Closed
Tuesday 2nd January	9.00am - 1.00pm
Wednesday 3rd January	9.00am - 5.00pm

PLACING AN ORDER FOR COLLECTION OR HOME DELIVERY

Placing your order is easy, either visit the shop Monday to Saturday, telephone the shop on **0151-666-1842**, email **simon@wardsfish.co.uk** or post back your order form.

Please include your telephone number so we can call you back to confirm all details.

Due to current circumstances and predicted shortages this year, we advise you order everything you require as soon as possible.

Our Home Delivery Service will operate as usual over the Christmas and New Year periods. Please be aware that this service is restricted and delivery slots have already been allocated to those who received a delivery last year, any further slots are allocated on a first order placed basis. If you wish to take advantage of this service, we recommend that you place your order as soon as possible.

With the challenges of accepting orders this year, unfortunately we will be unable to amend any collection dates once an order has been placed.



WARDSFISH

FISHMONGER SINCE 1927

38 Borough Pavement, Grange Precinct, Birkenhead, CH41 2XX

Take the stress out of entertaining, enjoy a Wardsfish Christmas.

Christmas and New Year Order Form 2023

Please indicate in the box any items you require to order.

Traditional Free Range KellyBronze Turkey



50% More Meat
100% More
Flavour!

Cooks in Half the
Time!



Turkey Weight	Feeds	Price per Bird	
4 - 5 Kg	8 to 10	£95	<input type="checkbox"/>
5 - 6 Kg	10 to 12	£105	<input type="checkbox"/>
6 - 7 Kg	12 to 14	£120	<input type="checkbox"/>
7 - 8 Kg	14 to 16	£135	<input type="checkbox"/>
8 - 9 Kg	16 to 18	£140	<input type="checkbox"/>
9 - 10 Kg	18 to 20	£150	<input type="checkbox"/>
10 - 11 Kg	20 to 22	£160	<input type="checkbox"/>
11 - 12 Kg	22 to 24	£170	<input type="checkbox"/>
12 - 15 Kg	24 to 30	£180	<input type="checkbox"/>

KellyBronze Turkeys are available for Thanksgiving 24th November and throughout December and January

Free Range KellyBronze Crowned Turkey



Any of the above **KellyBronze** Turkeys can be crowned free of charge

Please state weight of the **KellyBronze** Turkey Crown you require.

3Kg ☐ 4Kg ☐ 5Kg ☐ 6Kg ☐

Order a Turkey Crown and get the legs free of charge!

Free Range KellyBronze Boneless Turkey Breast Joints



Boneless KellyBronze Turkey Breast Joint	1-1.2kg	£34.00 Each	<input type="checkbox"/>
Boneless KellyBronze Turkey Breast Joint	1.25-3kg	£34.00 Kg	<input type="checkbox"/>
Extra KellyBronze Turkey Legs		£7.99 Each	<input type="checkbox"/>
Extra KellyBronze Turkey Wings		£3.99 Kg	<input type="checkbox"/>
Extra KellyBronze Turkey Giblet		£2.99 Pack	<input type="checkbox"/>
Homemade KellyBronze Turkey Sausagemeat 400g		£4.50 Each	<input type="checkbox"/>
KellyBronze Turkey Carcass		£1.99 Each	<input type="checkbox"/>

Heart Of England Traditional White Turkey

<i>Turkey Weight</i>	<i>Feeds</i>	<i>Price per Bird</i>	
4 - 5 Kg	8 to 10	£70	<input type="checkbox"/>
5 - 6 Kg	10 to 12	£80	<input type="checkbox"/>
6 - 7 Kg	12 to 14	£90	<input type="checkbox"/>
7 - 8 Kg	14 to 16	£100	<input type="checkbox"/>
8 - 9 Kg	16 to 18	£105	<input type="checkbox"/>
9 - 10 Kg	18 to 20	£115	<input type="checkbox"/>
10 - 11 Kg	20 to 22	£125	<input type="checkbox"/>
11 - 12 Kg	22 to 24	£130	<input type="checkbox"/>
12 - 15 Kg	24 to 30	£140	<input type="checkbox"/>



Free Range Christmas Cockerels

<i>Weight</i>	<i>Feeds</i>	<i>Price per Kg</i>	
3 - 4 Kg	4 to 6	£11.99 Kg	<input type="checkbox"/>
4 - 5 Kg	6 to 8	£11.99 Kg	<input type="checkbox"/>
5 - 6 Kg	8 to 10	£11.99 Kg	<input type="checkbox"/>



Grass Fed Warwickshire Geese

<i>Weight</i>	<i>Feeds</i>	<i>Price per Kg</i>	
3 - 4 Kg	4 to 6	£19.99 Kg	<input type="checkbox"/>
4 - 5 Kg	6 to 8	£19.99 Kg	<input type="checkbox"/>
5 - 6 Kg	8 to 10	£19.99 Kg	<input type="checkbox"/>



Free Range Ducklings

<i>Weight</i>	<i>Feeds</i>	<i>Price per Kg</i>	
3 - 4 Kg	4 to 6	£16.99 Kg	<input type="checkbox"/>
4 - 5 Kg	6 to 8	£16.99 Kg	<input type="checkbox"/>



Whole Gressingham Ducklings (Frozen)

<i>Weight</i>	<i>Feeds</i>	<i>Price per Bird</i>	
2.2 - 2.4 Kg	2 to 4	£15.99 Each	<input type="checkbox"/>
2.6 - 2.8 Kg	4 to 6	£18.99 Each	<input type="checkbox"/>

Gressingham Duck breasts and legs

Gressingham Duck Breasts	170 - 180g	Pack of 2	£7.99 Pack	<input type="checkbox"/>
Gressingham Duck Legs	250 - 340g	Pack of 2	£5.99 Pack	<input type="checkbox"/>
Gressingham Duck Leg Confit	150 - 180g		£3.99 Each	<input type="checkbox"/>

Wild Highland Venison

Whole Bone In Venison Haunch	5 - 6 Kg	£11.95 Kg	<input type="checkbox"/>
Boned and Rolled Venison Haunch	1.5 - 3 Kg	£19.99 Kg	<input type="checkbox"/>
Whole Bone in Venison Saddle	5 - 6 Kg	£18.99 Kg	<input type="checkbox"/>
Boned Venison Saddle Joint	1 - 3 Kg	£45.00 Kg	<input type="checkbox"/>
Venison Loin Steaks	Pack of 2 Approx	£16.95 Pack	<input type="checkbox"/>
Venison Fillet	Approx 300g	£29.99 Kg	<input type="checkbox"/>
Venison Loin Guard of Honour	Approx 1 Kg	£42.99 Kg	<input type="checkbox"/>
Venison Haunch Medallion Steaks	Pack of 2 Approx	£10.99 Pack	<input type="checkbox"/>
Diced Venison Haunch Casserole	Approx 500g	£16.99 Kg	<input type="checkbox"/>
Lean Cut Super Value Venison Mince	Approx 500g	£8.99 Kg	<input type="checkbox"/>



Scottish Wild Boar

Whole Bone In Wild Boar Haunch	5 - 6 Kg	£12.95 Kg	<input type="checkbox"/>
Boned and Rolled Wild Boar Haunch	1.5 - 3 Kg	£19.99 Kg	<input type="checkbox"/>
Whole Bone in Wild Boar Saddle	5 - 6 Kg	£18.99 Kg	<input type="checkbox"/>
Boned Wild Boar Joint	1 - 3 Kg	£45.00 Kg	<input type="checkbox"/>
Wild Boar Loin Steaks	Pack of 2 Approx	£16.95 Pack	<input type="checkbox"/>
Wild Boar Haunch Medallion Steaks	Pack of 2 Approx	£8.99 Pack	<input type="checkbox"/>
Diced Wild Boar Haunch Casserole	Approx 500g	£8.99 Pack	<input type="checkbox"/>
Wild Boar Mince	Approx 500g	£4.99 Pack	<input type="checkbox"/>



Speciality Meat, Game and Poultry

Whole French Guinea Fowl	1.2 - 1.4 Kg	£11.99 Each	<input type="checkbox"/>
Guinea Fowl Supremes	Pack of 2	£7.99 Pack	<input type="checkbox"/>
Whole Raw Foie Gras Entier	Approx 500g	£39.99 Pack	<input type="checkbox"/>
Dressed Red Leg Partridge		£5.99 Each	<input type="checkbox"/>
Dressed Pheasants		£5.99 Each	<input type="checkbox"/>
Young Scottish Grouse		£12.95 Each	<input type="checkbox"/>
Dressed Mallards		£7.99 Each	<input type="checkbox"/>
Dressed Wood Pigeon		£3.99 Each	<input type="checkbox"/>
Farmed French Rabbits	Min 1.2 Kg	£11.99 Each	<input type="checkbox"/>
Whole Quail	Pack of 2	£4.50 Pack	<input type="checkbox"/>
French Poussin	Pack of 2	£6.50 Pack	<input type="checkbox"/>
Chicken Livers		£7.99 Kg	<input type="checkbox"/>
Veal Osso Buco		£23.95 Kg	<input type="checkbox"/>
Veal Escalopes		£45.00 Kg	<input type="checkbox"/>
Veal T Bones		£29.99 Kg	<input type="checkbox"/>
Calf Liver		£29.99 Kg	<input type="checkbox"/>





Cooked Dukeshill Hams

Cooked ham variety

	<i>Whole Ham</i>	<i>Half Ham</i>
	<i>5 - 6 Kg</i>	<i>2.5 - 3Kg</i>
Cooked Boneless Shropshire Black Ham	£25.95 Kg <input type="checkbox"/>	£27.95 Kg <input type="checkbox"/>
Cooked Boneless Wiltshire Ham	£22.95 Kg <input type="checkbox"/>	£24.95 Kg <input type="checkbox"/>
Cooked Bone In Wiltshire Ham	£17.95 Kg <input type="checkbox"/>	£19.95 Kg <input type="checkbox"/>
Cooked Boneless Smoked Wiltshire Ham	£23.95 Kg <input type="checkbox"/>	£20.95 Kg <input type="checkbox"/>
Cooked Bone In Wiltshire Ham	£18.95 Kg <input type="checkbox"/>	£20.95 Kg <input type="checkbox"/>
Cooked Boneless St George Orange		
Glazed Ham	£24.95 Kg <input type="checkbox"/>	£26.95 Kg <input type="checkbox"/>
Cooked Bone In St George		
Orange Glazed Ham	£19.95 Kg <input type="checkbox"/>	N/A <input type="checkbox"/>



Uncooked Dukeshill Hams

Uncooked Ham Variety

	<i>Whole Ham</i>	<i>Half Ham</i>
	<i>7 - 9 Kg</i>	<i>5 - 6Kg</i>
Uncooked Bone in Wiltshire Ham	£13.99 Kg <input type="checkbox"/>	£14.99 Kg <input type="checkbox"/>
Uncooked Bone in Smoked Wiltshire Ham	£15.99 Kg <input type="checkbox"/>	£16.99 Kg <input type="checkbox"/>
Uncooked Boneless Wiltshire Ham	£17.99 Kg <input type="checkbox"/>	£19.99 Kg <input type="checkbox"/>
Uncooked Boneless Smoked Wiltshire Ham	£14.99 Kg <input type="checkbox"/>	£15.99 Kg <input type="checkbox"/>
Uncooked Bone In Shropshire Black Ham	N/A	£22.99 Kg <input type="checkbox"/>



Uncooked Dukeshill Gammon Joints

Uncooked Gammon Joints

Approx 1kg

Muscovado Sugar Gammon Joint	£22.95 Each <input type="checkbox"/>
Spiced Orange Gammon Joint	£22.95 Each <input type="checkbox"/>
Black Pepper Gammon Joint	£22.95 Each <input type="checkbox"/>



Dukeshill Dry Cured Bacon and Traditional Sausages

Dry Cured Back Bacon	300g	£6.99 Pack <input type="checkbox"/>
Dry Cured Streaky Bacon	350g	£7.50 Pack <input type="checkbox"/>
Dry Cured Smoked Back Bacon	300g	£6.99 Pack <input type="checkbox"/>
Dry Cured Smoked Streaky Bacon	350g	£7.50 Pack <input type="checkbox"/>
Thick Luxury Pork Sausage	400g	£6.50 Pack <input type="checkbox"/>
Pork Chipolata Sausage	400g	£6.50 Pack <input type="checkbox"/>
Pork Cocktail Sausage	400g	£6.50 Pack <input type="checkbox"/>
Stokes Tomato Ketchup	280g	£3.80 Jar <input type="checkbox"/>
Stokes Brown Sauce	280g	£3.80 Jar <input type="checkbox"/>
Dukeshill Handcrafted Family Pork Pie	440g	£11.00 Each <input type="checkbox"/>





Dukeshill Pork Joints and Spanish Suckling Pigs

Pocehetta Joint	Approx 2.3 Kg	£45.00 Each	<input type="checkbox"/>
Plum and Fig Loin Roast	1 Kg	£21.95 Each	<input type="checkbox"/>
Spiced Orange Loin Roast	1 Kg	£21.95 Each	<input type="checkbox"/>
Spanish Suckling Pigs	Approx 4-5 Kg	£19.95 Kg	<input type="checkbox"/>

Loch Duart Scottish Salmon

Whole Loch Duart Scottish Salmon	3 - 6 Kg	£14.99 Kg	<input type="checkbox"/>
Loch Duart Boneless Scottish Salmon Fillets	1.3 - 1.5 Kg	£26.95 Kg	<input type="checkbox"/>
WardsFish Homemade Salmon En Croute	Serves 6	£27.95 Each	<input type="checkbox"/>



Loch Fyne Scottish Smoked Salmon

Long Sliced Classic Cure, Smoked for 12 Hours

100g Classic Cure Smoked Salmon	Approx 4 Slices	£7.50 Pack	<input type="checkbox"/>
200g Classic Cure Smoked Salmon	Approx 8 Slices	£12.50 Pack	<input type="checkbox"/>
400g Classic Cure Smoked Salmon	Approx 16 Slices	£22.99 Pack	<input type="checkbox"/>
Loch Fyne Classic Smoked Salmon Side	Approx 1 - 1.5 Kg	£34.99 Kg	<input type="checkbox"/>
Loch Fyne Unsliced Smoked Salmon Side	Approx 1 - 1.5 Kg	£37.99 Kg	<input type="checkbox"/>
200g Loch Fyne Gravavlax	Approx 8 Slices	£13.50 Pack	<input type="checkbox"/>
Loch Fyne Gravavlax Sliced Side	Approx 1 - 1.5 Kg	£39.99 Kg	<input type="checkbox"/>
Stokes Mustard and Dill Sauce	Perfect Addition	£3.99 Each	<input type="checkbox"/>
Smoked Salmon Prime Trimmings	250 g	£5.99 Pack	<input type="checkbox"/>
Bradán Rost Hot Smoked Salmon Loin	250 g	£13.99 Pack	<input type="checkbox"/>
Bradán Rost Hot Smoked Salmon Side	1 - 1.2 Kg	£39.99 Kg	<input type="checkbox"/>



D'Cut Bradán Orach, Smoked for 24 Hours

200g Classic Cure Smoked Salmon	Approx 8 Slices	£12.99 Pack	<input type="checkbox"/>
400g Classic Cure Smoked Salmon	Approx 16 Slices	£24.99 Pack	<input type="checkbox"/>
Loch Fyne Classic Smoked Salmon Side	Approx 1 - 1.5 Kg	£39.99 Kg	<input type="checkbox"/>



Port Of Lancaster Smoked Salmon and Fish

Long Sliced Smoked Salmon Side	Approx 1 - 1.5 Kg	£29.99 Kg	<input type="checkbox"/>
D'Cut Smoked Salmon Side	Approx 1 - 1.5 Kg	£29.99 Kg	<input type="checkbox"/>
Hot Smoked Salmon Side	Approx 1 - 1.5 Kg	£29.99 Kg	<input type="checkbox"/>
Cold Smoked Unsliced Smoked Trout Side	Approx 1 - 1.5 Kg	£29.99 Kg	<input type="checkbox"/>
Hot Smoked Trout Side	Approx 1 - 1.5 Kg	£29.99 Kg	<input type="checkbox"/>
Smoked Trout Fillets	Approx	£4.99 Pack	<input type="checkbox"/>
Smoked Eel	100g	£8.99 Pack	<input type="checkbox"/>
Arbroath Smokies	Approx	£8.99 Pack	<input type="checkbox"/>



Fabulous Shellfish

Cooked And Peeled North

Atlantic Prawns

Freshly Dressed Devon Crabs

Pure White Crab Claw Meat

Brown Crab Body Meat

Alaskan King Crab Clusters

Southport Potted Shrimps (57g)

Freshly Peeled Brown Shrimps

Live Native Lobsters

Freshly Cooked Native Lobsters

Freshly Dressed Native Lobsters

Uncooked Lobster Tails

Uncooked Native Lobster With

Garlic Butter

Cooked Lobster Meat

(Mixture of Tails and Claws)

Hand Dived King Scallop Meat

Hand Dived King Scallops in Shells

Queenie Scallops

(Individually Quick Frozen)

Oysters

(Colchester Rock or Menai Pacifics)

Live Mussels

1 Kg Jumbo Uncooked

Whole Tiger Prawns

1 Kg Extra Large Uncooked

Whole Tiger Prawns

Uncooked Peeled and Deveined

Tiger Prawns

Large Uncooked Tiger Prawns

Cooked Whole Tiger Prawns

Whole Uncooked Tiger Prawns

Freshly Cooked Whole Tiger Prawns

(Crevettes)

Soft Shell Crabs

Uncooked Langoustines (Frozen)

Fresh Uncooked Langoustines

Ward's Signature Shellfish Platter

Available on

500g

No Additives

227g

227g

680g Box



From

From



2 to 4 Per Kg

6 to 8 Per Kg

Huge Selection

20 to 30 per Kg

1 Kg Box

12 Per Tray

12 Per Tray

18 per Box

8 to 12 Per Kg

24th and 31st

£8.99 Each

£9.99 Each

£17.99 Pack

£7.99 Pack

£29.99 Box

£3.99 Each

£6.99 100g

£45.00 Kg

£49.99 Kg

£29.99 Each

£8.99 Each

£14.99 Each

£29.99 Tub

£7.99 Kg

£4.50 100g

£3.99 Each

£1.50 Each

£6.00 Kg

£35.00 Box

£29.99 Box

£13.99 Bag

£17.99 Box

£16.99 Box

£9.99 Tray

£11.99 Tray

£29.99 Box

£19.99 Box

£ 3.99 100g

£100.00



Essential Christmas Luxuries!

Marinated Anchovies in Oil	200g	£4.50 Each	<input type="checkbox"/>
Marinated Anchovies and Olives in Oil	200g	£4.50 Each	<input type="checkbox"/>
Marinated Smoked Anchovies in Oil	125g	£5.99 Each	<input type="checkbox"/>
Highgrove Chestnut Stuffing		£2.99 Pack	<input type="checkbox"/>
Highgrove Peeled Chestnuts		£2.99 Pack	<input type="checkbox"/>
Highgrove Bread Sauce Mix		£2.99 Pack	<input type="checkbox"/>
Highgrove Goose Fat		£2.90 Jar	<input type="checkbox"/>
120g Avruga Caviar		£15.95 Jar	<input type="checkbox"/>
100g Salmon Keta Caviar		£17.95 Jar	<input type="checkbox"/>
90g Trout Caviar		£14.95 Jar	<input type="checkbox"/>
100g Lumpfish Roe (Red or Black)		£6.99 Jar	<input type="checkbox"/>
30g Attilus Siberian Sturgeon Caviar		£32.99 Tin	<input type="checkbox"/>
50g Attilus Siberian Sturgeon Caviar		£49.99 Tin	<input type="checkbox"/>
125g Attilus Siberian Sturgeon Caviar		£115.00 Tin	<input type="checkbox"/>
30g Attilus Beluga Caviar		£92.00 Tin	<input type="checkbox"/>
50g Attilus Beluga Caviar		£148.00 Tin	<input type="checkbox"/>
French Cocktail Blinis (Pack of 12)		£3.99 Pack	<input type="checkbox"/>
75g Rougie Duck Foie Gras		£23.99 Each	<input type="checkbox"/>
75g Rougie Goose Foie Gras		£26.99 Each	<input type="checkbox"/>
Ethical Foie Gras Kilner Jar (120g)		£15.99 Each	<input type="checkbox"/>
500g Fresh Rougie Duck Foie Gras Terrine		£59.99 Each	<input type="checkbox"/>
500g Uncooked Foie Gras		£43.99 Pack	<input type="checkbox"/>
Mixed Poultry Liver Terrine (1Kg)		£24.95 Each	<input type="checkbox"/>
Mature Manchego Cheese	200g	£6.99 Each	<input type="checkbox"/>
Quince Paste	400g	£3.99 Each	<input type="checkbox"/>
Iberico Cured Ham (85g)		£8.99 Each	<input type="checkbox"/>
Genuine Spanish Chorizo		£4.99 Each	<input type="checkbox"/>
French Fish Soup (5 Flavours)	From	£5.99 Jar	<input type="checkbox"/>
Oyster Knife		£10.99 Each	<input type="checkbox"/>



**The most convenient way to place an order is call into our shop,
or Telephone 0151 666 1842**

Fabulously Fresh Fish

Year after year, we have seen an increase in the amount of fresh fish being consumed at Christmas.

We will have a huge variety as always, but with the popularity we also have to juggle demand with supply.

We advise this year that you speak to a member of our team before deciding exactly what you wish to order.

Stornoway Black Pudding and Genuine Scottish Haggis

Stornoway Black Pudding	250g	£4.50 Each	<input type="checkbox"/>
Stornoway Black Pudding	1300g	£12.99 Each	<input type="checkbox"/>
Genuine Scottish Haggis	454g	£5.99 Each	<input type="checkbox"/>



Dukeshill Scrumptious Puddings

454g Dukeshill Christmas Pudding	£13.99 Each	<input type="checkbox"/>
1 Kg Dukeshill Christmas Pudding	£19.99 Each	<input type="checkbox"/>
435g Dukeshill Sticky Toffee Pudding	£7.95 Each	<input type="checkbox"/>
435g Dukeshill Rich Chocolate Pudding	£7.95 Each	<input type="checkbox"/>
435g Dukeshill Sticky Ginger Pudding	£7.95 Each	<input type="checkbox"/>
475g Dukeshill Shortbread	£12.99 Tin	<input type="checkbox"/>
750g Dukeshill Shortbread	£19.99 Tin	<input type="checkbox"/>
Eton Mess Meringue Clouds (pack of 2)	£4.50 Pack	<input type="checkbox"/>

Details

Name _____

Tel: _____

Address _____

Mobile: _____

Collection Date _____

Email Address _____

Telephone 0151 666 1842