



Kirklandbank
Farm

Hebridean Lamb Prices 2015

At Kirklandbank Farm, on Alyth Hill, we rear grass fed, pedigree Hebridean sheep. Hebrideans are a native Scottish breed related to ancient sheep from pre-historic times. They are finely boned, hardy animals with a pure black fleece. Our slow maturing lambs are born in April, raised on mature pasture and over-wintered on hay. Their slow growth (compared to commercial breeds) means that Hebridean meat has a distinctive "gamey" flavour and it is also exceptionally lean and low in cholesterol. Due to our natural rearing schedule our meat is only available seasonally. Our lambs are slaughtered and delivered in September at 18 months old (technically speaking they are hoggit and not lamb). Animals are slaughtered in Dunblane (our nearest slaughterhouse) and butchered at Seriously Good Butchers in Perth www.seriouslygoodvenison.co.uk (they also sell venison online).

Prices £140 per whole lamb
£ 70 for half lamb

A whole butchered lamb weighs 12-14kg and consists of the following vacuum packed joints of fresh meat, ready for the freezer:

■ double chops (pack of 4)	x3
■ single chops (pack of 7)	x2
■ rolled shoulder 1kg joint	x2
■ diced lamb 1kg pack	x2
■ leg joint 1kg	x2
■ steaks (pack of 2)	x4
■ mince 500g pack	x2
■ liver 200g pack	x1
■ kidney	x2

Pack sizes and joint weights are all approximate as this varies between animals.

Obviously, a half lamb is half of the above, with either liver or kidney (half a lamb will fit in one drawer of an upright freezer).

Free delivery to Alyth or Perth (or anywhere along the road between them) - expected delivery date Friday 4th September 2015.

Courier delivery in a cool box UK wide £17.

Please email Marian at stay@kirklandbank.co.uk to place an order. Orders are accepted for the following year.

Thanks

Marian Bruce
Kirklandbank Farm
Alyth
Blairgowrie
PH11 8LL
Perthshire
Scotland

Mobile: 07917 430200