

Tom Courts

QUALITY FOODS

**CHRISTMAS
AND NEW YEAR**

Catalogue

2025



Seasons Greetings

Welcome to our 2025 Christmas Catalogue, which we hope will make planning your festive mealtimes a little easier.

Our turkey order has been placed with our supplier since June 2025 and cannot be changed, so it is important that you order early to avoid disappointment. Our specially selected range of the very finest Scotch Beef is purchased on our behalf in late November to facilitate optimum maturation and likewise will be sold on a first come first served basis. As always, we will make sure that our many regular customers are given priority, however the last date that we can accept Turkey orders is Saturday 13th December at 4.00pm. Orders placed after this date will be accepted subject to availability but rest assured, we will do our very best to accommodate any late comers!

We can cater for any numbers, and we look forward to providing you with the very best Festive food at unbeatable value. Our range caters for every budget, and you have my guarantee that the prices published in this catalogue will not increase between now and the end of the year. It is our duty and pleasure, as always, to help you make your Festive mealtimes magic!

2025 was again, a big year for us. Our Lochore shop passed into the ownership of long-standing employee John Day and now operates as an independent business. We wish John all the best in his new venture. We also hit the headlines winning the Scottish Pork Sausage Championship for a record third time. The same recipe is used to make our chipolata, kilted chipolata and award winning sausage rolls.

As always, our hardworking teams in the shop and factory will be going full speed to make sure order collection is as efficient as possible. We will have a limited local delivery service (Burntisland only) on 22nd December for Christmas, and 30th December for New Year. These slots will be reserved for older customers and those unable to queue. Unfortunately, we cannot offer a wider delivery service due to staffing constraints. Our time slot collection system has worked very well over the years, and peak waiting time is rarely over 15 minutes. There will be three collection days at Christmas, 22nd, 23rd and 24th, with two at New Year, 30th and 31st.

We have always operated at the top end of the market where quality cannot be bought at rock bottom prices. Christmas dinner is the most important meal of the year and again this year more than ever, it is worth-while spending a little more for this most special of meals. Whether you buy a Luxury Turkey, Packington Free-Range Chicken or Capon, Prime Scotch Beef, or a Tom Courts Steak Pie we will do our very best to make sure Christmas Dinner 2025 is exceptional!

Finally, thank you for your loyal custom, Merry Christmas and a peaceful and prosperous New Year.

Team Tom



PS - Check out
our website,
tomcourts.co.uk

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The Walters family have been farming in the Berkshire Downs since 1911 and the business is a Corporate Member of Scottish Craft Butchers. They are one of the very best turkeys that money can buy and have won Gold Stars at the Great Taste Awards on multiple occasions. All birds are slow growing heritage breeds and are allowed to roam the Berkshire downs, running through the meadows and expelling their natural instincts by foraging and pecking through the grass. They are truly **'free range'**! The dark feather stubs on the skin are a feature of the traditional bronze turkey, giving tender white and dark meat so full of flavour. They are hand reared using the highest welfare standards on a specially formulated diet free of growth promoters. In December the turkeys are dry plucked by hand and game hung to produce a fuller flavour and succulent texture. Your turkey will be oven ready, carefully wrapped in greaseproof paper and neatly placed in a box with a sprig of fresh rosemary and vacuum-packed giblets to make a delicious gravy.

To assist you with cooking your Walters Turkey a pop-up timer, cooking instructions and leaflet full of mouthwatering recipes will be included. You will not buy a better turkey anywhere!



Walters Free Range Bronze Turkeys

4.5 Kg	Serves 8	£91.00
5 – 5.5 Kg	Serves 10	£105.00
6 – 6.5 Kg	Serves 12	£112.00
7 – 7.5 Kg	Serves 14	£130.00
8 – 8.5 Kg	Serves 16	£148.00
9 – 9.5 Kg	Serves 18	£165.00

Walters Organic Bronze Turkeys

5Kg +	Serves 10	£135.00
6Kg +	Serves 12	£148.00
7Kg+	Serves 14	£170.00

Walters Free Range Turkey Crown (Bone-In)

3 - 3.99 Kg	Serves 9 – 12	£95.00
4 - 4.99Kg	Serves 12 - 15	£120.00
5 - 5.99Kg	Serves 15 - 18	£145.00

Walters Free Range Boneless Breasts

1.5 – 2.24 Kg	Serves 6 - 9	£60.00
2.25 – 2.99 Kg	Serves 9 -12	£80.00
3 – 3.75 Kg	Serves 12 -15	£105.00



FRESH FROM
OUR FARM ON
THE BERKSHIRE
DOWNS



Other Poultry



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

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

1Kg	Serves 4	£19.00
2Kg	Serves 8	£38.00
3Kg	Serves 12	£57.00
4Kg	Serves 16	£76.00

Packington Free Range Cockerels (Capons) – The best capons ever, order early!

Packington produce the best Free-Range cockerels that money can buy. Often referred to as Capons, these are the larger version of a free-range chicken and ideal if catering for 6 or more guests round the Christmas table. We sold out of these very quickly last year and the feedback from customers was outstanding!

3 – 4 Kg	Serves 6-8	£52.00
4 – 5 Kg	Serves 8-10	£69.00

Packington Free Range Chicken

In our opinion the best Free-Range Chickens in the country. Approx 2.2Kg (5Lb) in weight, ideal for the smaller gathering! We only have a small number available so please order early.

2.2Kg	Serves 5	£28.00
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British Grade A Chickens

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

1.4Kg	Serves 4	£7.90
1.8Kg	Serves 4-5	£10.50
2.25Kg	Serves 5-6	£13.50

Free Range Geese – A premium traditional Christmas bird

4 – 5Kg	Serves 5-7	£85.00
5 – 6Kg	Serves 6 -8	£95.00
6 – 7Kg	Serves 7-9	£110.00

Fresh Duck

Ave Weight 2.3Kg	Serves 4	£32.00
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Duck Breast (Sold Frozen)

Sold in singles	Serves 1	£6.00 each
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Pheasants (Sold Frozen) – From selected estates in the Scottish Highlands

Sold in singles	Serves 2	£7.50 each
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Stuffings & Chipolatas



Stuffings – All handmade on the premises

All 450g – 500g Serves 4+ £1.35 per 100g

Choose from:

Sage & Onion	Haggis & Drambuie
Pork & Chestnut	Pork & Cranberry
Pork & Apple	Pork & Garlic
Pork Sausagemeat	Beef Sausagemeat



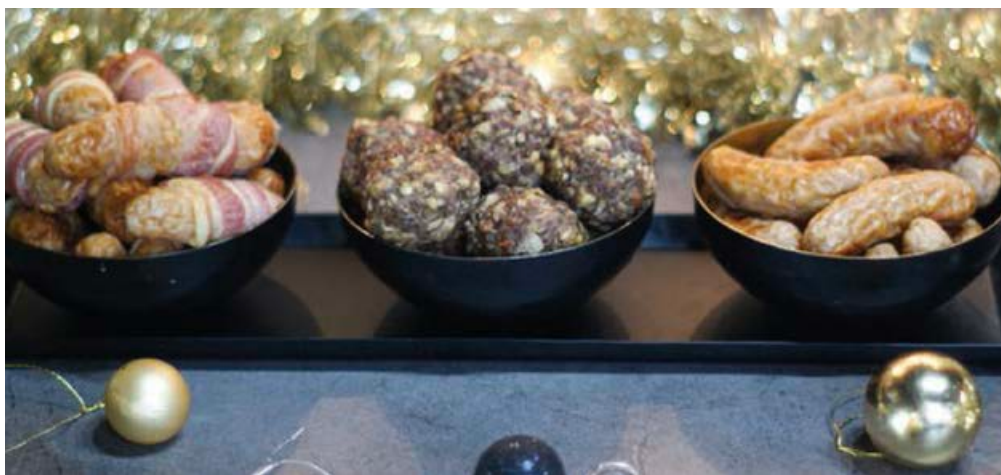
Chipolata Sausages – Three Time Scottish Champion!

Pork Chipolatas	£1.35 per 100g
Kilted Chipolatas 400g box	£6.95 each



Party Specials

Award Winning Potted Hough (250g tub)	£2.50 each
Mini Scotch Pies (6)	£5.80
Mini Steak Pies (6)	£8.80
Mini Sausage Rolls (6)	£4.20



Steaks, Roasts & Pies



Black Gold Steaks

Fillet Steak	170g, 225g, 280g	£7.20 per 100g
Sirloin Steak	170g, 225g, 280g	£4.70 per 100g
Rib-Eye Steak	170g, 225g, 280g	£4.70 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



Black Gold Roasts

Fillet Roast (Chateaubriand)	£72.00 per Kg
Rolled Sirloin	£47.00 per Kg
Rib-Roast (Boneless)	£47.00 per Kg
Rib-Roast (Bone-In) – The King of Roasts!	£38.00 per Kg
T-Bone Roast	£38.00 per Kg
Rolled Brisket	£18.50 per Kg
Salmon Cut Silverside	£21.50 per Kg
Topside	£21.50 per Kg



Gold Award Steak Pies

Multi Award Winning 50 year-old family recipe.
We sell thousands every year!

3/4lb	Serves 2	£12.50
1lb	Serves 3-4	£15.50
2lb	Serves 4-6	£25.00



Beef Wellington (Sold Frozen)

We sold 100’s of these in 2024!
Black Gold Fillet Steak, smothered in pate and mushrooms and wrapped in delicious butter puff pastry. Prices held at 2024 level!

1 Portion	£15.00
2 Portion	£30.00
4 Portion	£60.00
6 Portion	£90.00
8 Portion	£120.00



Peppered Beef Roasting Joint

Our ever-popular Black Gold Salmon Cut Silverside
Roasting Joints coated in cracked black peppercorns.

1Kg joint	Serves 4	£21.50
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Scottish Venison

Pave Steak (340g Pack)	£12.95 each
Diced Venison (454g Pack)	£11.95 each
Haunch Roasting Joint	£25.95 per Kg
Saddle (Loin) – Steaks or Joints	£42.00 per Kg



Scotch Lamb

Leg of Lamb	(Bone-In)	£19.50 per Kg
	(Boneless)	£24.00 per Kg
Shoulder Lamb	(Bone-In)	£17.50 per Kg
	(Boneless)	£18.50 per Kg
Rack of Lamb	(Min 550g – Serves 2)	£24.00 each

Scotch Pork

Pork Rib-Eye Joint	(For Pulled Pork)	£12.00 per Kg
Loin Roasts	(Boneless)	£13.95 per Kg
Leg of Pork Joint	(Boneless)	£13.95 per Kg
Belly Pork Joint	(Boneless)	£12.80 per Kg

Christmas Hams

HAMS FROM ROBERTSON'S FINE FOODS

Taste the Ayrshire Tradition

Robertsons 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 Scotch 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		£16.50 per Kg
Whole Gammon (bone in or boneless)		
7 – 8Kg	Serves 20+	£15.50 per Kg
Half Gammon (bone-in or boneless)		
3.5 – 4Kg	Serves 10+	£15.50 per Kg



Cooked Hams	4Ptn	8Ptn
Treacle Luxury Loin Joint	£18.00	£36.00
Honey Luxury Loin Joint	£18.00	£36.00

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

Black Gold 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, 350FC, 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





STORAGE, PREPARATION AND COOKING

STORAGE

Tom Courts sell only Fresh Turkeys, Chickens, Capons, Ducks and Geese. As with all fresh poultry, the bird should be removed from the poly bag as soon as you get home. At this point remove the giblets and neck that may be inside the bird. Giblets are stored in the breast (neck) end, simply lift the flap of skin covering the breast and remove the bag containing the giblets. The neck will be stored in the leg (opposite) end and again is similarly easy to remove. The giblets and neck when simmered together with a carrot and onion, produce a lovely stock that can be used as a base for gravy.

The bird should then be placed on a plate and stored on the bottom shelf of the fridge. Walters Turkeys are wrapped in grease proof paper and may be stored in the fridge within their presentation box. Any cooked meats should be placed on the shelves above to avoid any cross contamination between the raw and cooked products in the fridge. The fridge temperature should be between 0 - 5°C at all times. Do not store your poultry in any place other than a working refrigerator. The bird should only be removed from the fridge immediately before preparation for cooking.

PREPARATION

If you are stuffing the bird, only stuff the breast (neck) end. On no account should you place stuffing inside the body cavity as it takes too long to cook there and the body cavity may harbour bacteria. The preferred method is to make stuffing balls and cook these separately from the turkey.

COOKING

The bird's internal temperature needs to reach at least 76°C and be maintained for at least 15 seconds. 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. Walters Turkeys are supplied with a special cooking timer which when used in accordance with the accompanying instructions, acts as a guide to cooking time.



THE BURNTISLAND BANGER!



In May, every two years, the Scottish Meat Trades Fair takes place in Perth. The highlight of the day are the competitions to find the butcher who makes the best Haggis and Pork Sausages in the land. Tom had taken a break from entering competitions between 2020 and 2022 whilst he was President of Scottish Craft Butchers. He had landed the Haggis title in 2019, which was then the pinnacle of his career and indeed, he considered retiring from all competitions at that time!

However, in 2024, he couldn't resist having another go at the Pork Sausage Title, which he had won twice previously as well as runner-up twice. His record was already a record! Guess what, he lifted the title again, for an unprecedented third time. Make no mistake you can go your whole career in our industry and never get near winning either of these competitions. The Champion sausage meat used in our Pork Sausages is also used in our Chipolata Sausages and our Sausage Rolls. Not surprising that our sausage rolls have also won twice at the World Bakery Championship!

www.tomcourts.co.uk

Festive Opening Hours

FESTIVE OPENING HOURS

MONDAY 15th	8am – 4.45pm
TUESDAY 16th	8am – 4.45pm
WEDNESDAY 17th	8am – 4.45pm
THURSDAY 18th	8am – 4.45pm
FRIDAY 19th	8am – 4.45pm
SATURDAY 20th	8am – 4.00pm
SUNDAY 21st	CLOSED
MONDAY 22nd	8am – 4.00pm
TUESDAY 23rd	7am – 4.00pm
WEDNESDAY 24th	7am – 2.00pm
THURSDAY 25th	CLOSED
FRIDAY 26th	CLOSED
SATURDAY 27th	8am – 4.00pm
SUNDAY 28th	CLOSED
MONDAY 29th	8am – 4.45pm
TUESDAY 30th	7am – 4.00pm
WEDNESDAY 31st	7am – 1.00pm
THURSDAY 1st	CLOSED
FRIDAY 2nd	CLOSED
SATURDAY 3rd	8am – 4.00pm
SUNDAY 4th	CLOSED
MONDAY 5th	8am – 4.45pm

ORDER DEADLINE

The last date for both Xmas and New Year orders is **SATURDAY 13th December at 4.00pm**

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

ORDER COLLECTION

Orders can be collected from our Burntisland shop

XMAS

Mon 22nd	8am – 4.00pm
Tue 23rd	7am – 4.00pm
Wed 24th	7am – 2.00pm

NEW YEAR

Mon 29th	8am – 4.45pm
Tue 30th	7am – 4.00pm
Wed 31st	7am – 1.00pm

ORDER DELIVERY

We will be offering a local delivery service in Burntisland, only on 22nd and 30th December this year. We do not have the staff numbers to provide a wider service this year. The service will be reserved for elderly customers and those that are unable to queue. Our shop collection system by time slot works very well and last year waiting times were kept to a maximum of 15 minutes. With most of our staff concentrated in the shop on collection days we are confident of achieving this again.





FESTIVE SEASON ORDER FORM

Name:	
Address:	
Postcode:	
Mobile:	
Email:	

Date Required:	Christmas	New Year
	Monday 22 Dec <input type="checkbox"/>	Monday 29 Dec <input type="checkbox"/>
	Tuesday 23 Dec <input type="checkbox"/>	Tuesday 30 Dec <input type="checkbox"/>
	Wednesday 24 Dec <input type="checkbox"/>	Wednesday 31 Dec <input type="checkbox"/>

Christmas Order	Weight	Qty	New Year Order	Weight	Qty



Tom Courts

MAJOR AWARDS



- 2025 • SCOTTISH PORK SAUSAGE CHAMPION (*Record 3rd Time*)
- 2023 • SCOTTISH RETAIL AWARDS — HIGHLY COMMENDED
- 2020 • SCOTTISH SAUSAGE ROLL CHAMPION
- 2019–22 • SCOTTISH HAGGIS CHAMPION — *The 'Holy Grail' of Awards*
- 2019 • WORLD SCOTCH PIE CHAMPIONSHIP RUNNER UP
- 2018 • WORLD SCOTCH PIE CHAMPIONSHIP RUNNER UP
- 2017 • BRITAIN'S BEST NEW BUTCHERS BUSINESS
- 2017 • SCOTTISH SAUSAGE ROLL CHAMPION
- 2017 • EAT SAFE AWARD
- 2015 • SCOTTISH RESERVE HAGGIS CHAMPION
- 2015 • SCOTTISH CHAMPION SAVOURY MAKER
- 2015 • SCOTTISH SAUSAGE ROLL CHAMPION
- 2013–15 • SCOTTISH PORK SAUSAGE CHAMPION
- 2013 • SCOTTISH STEAK PIE EVALUATION GOLD AWARD
- 2013 • GOLD AWARD BEEF SAUSAGE
- 2012–13 • SCOTTISH SPECIALITY BURGER CHAMPION
- 2012 • SCOTTISH STEAK BRIDIE CHAMPION
- 2011 • SCOTTISH STEAK PIE EVALUATION GOLD AWARD
- 2011–12 • SCOTTISH PORK SAUSAGE CHAMPION
- 2010 • EAT SAFE AWARD (*First Butcher in Scotland to receive this award*)
- 2009 • WORLD SCOTCH PIE CHAMPIONSHIP RUNNER UP
- 2009/10 • SCOTTISH RESERVE PORK SAUSAGE CHAMPION
- 2008 • EAST OF SCOTLAND POTTED HOUGH CHAMPION

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www.tomcourts.co.uk