



CROOTS

FARM SHOP

CHRISTMAS IS SERVED!



INDULGE IN A BIT OF LUXURY AT CROOTS THIS CHRISTMAS
FOOD | DRINKS | HAMPERS | GIFTS



Order online at www.croots.co.uk or in store
Duffield, Derbyshire



CROOTS
FARM SHOP

WELCOME

I'm sure, like us, you are looking forward to gathering together and celebrating this Christmas with family and friends.

Our Christmas brochure has been created to help you plan the perfect festive feast and all your Christmas celebrations.

At Croots, we continue to celebrate all things British and to champion our local suppliers and farmers. We are proud to be part of our local community and we look forward to welcoming many of you to Croots, in the run up to this Christmas.

MERRY CHRISTMAS & A HAPPY NEW YEAR

from Kay and all the team at Croots



CHRISTMAS PRIZE DRAW

Place your Christmas order quoting the code XMAS22 and you'll be entered into our prize draw to WIN Croots vouchers worth £100!



CHOOSING YOUR CENTREPIECE

If you are cooking for a crowd, a classic whole turkey is ideal, but for a smaller group of 6 to 10, a turkey crown, with the legs and wings removed or an easy carve boneless turkey joint stuffed and wrapped in bacon are both great options, particularly if you know your guests prefer the white meat. If you fancy something different, we have other fantastic festive birds such as goose, duck and cockerel. Or for a showstopper pick a centrepiece of Hazelwood Hall Farms rib of beef.

MEET OUR TURKEY FARMER

Our free range white and bronze turkeys come from Robert Scragg at Dale Bank Farm, Freehay, Staffordshire. His family are one of the oldest turkey farmers in the country and we've had turkeys from them for the last nine years. Their turkeys are fed on the highest quality corn to ensure maximum flavour and they have access to large grassy areas which provides the ideal environment for the birds to mature and develop a great depth of flavour.





WINNOTHDALE FREE RANGE BRONZE TURKEY

Black feathered, slowly reared outdoor on grass pasture. Succulent and full of flavour, the perfect solution for your centrepiece.

WINNOTHDALE FREE RANGE WHITE TURKEY

Also reared in small groups outdoor on grass pasture. This slow growing turkey is popular for its superb taste and succulent meat. Reared locally in Staffordshire.

BONELESS TURKEY BREAST FILLET

Locally sourced, easy to carve, boneless joint, topped with streaky bacon. Also available stuffed with traditional sage and onion sausage meat.

FREE RANGE PACKINGTON COCKEREL

Locally reared by the Mercer family in Barton-under-Needwood, Staffordshire. Full of flavour and a great alternative to a traditional turkey.

AGED RIB OF BEEF

From Hazelwood Hall Farm, just 10 minutes away, this Limousin rib of beef makes a fantastic centrepiece for any Christmas table.

MARKS PERFECT MATCH!

Our rib of beef calls for red wines with bolder tannins to compliment the deep meaty and rich fat flavours of the meat. Our Gougenheim Malbec from Argentina has rich and strong aromas of ripe fruits, plums, black cherry, blackcurrant, chocolate and violets.

A perfect match!



**FREE RANGE GEESE AND DUCKS,
LOCALLY REARED LAMB AND FREE RANGE
PORK AND GAMMON ALSO AVAILABLE.**

PLUS: A wide range of trimmings available including pigs in blankets, sausagemeat and stuffing balls!



KELVINS ULTIMATE SPICED RED CABBAGE

Serves 8 people as a side dish.

Pre-heat oven to 160°C. Finely slice a red onion and about 900g of red cabbage.

Place in an oven proof dish with 70g soft light brown sugar, 70ml red wine vinegar, 150ml red wine, 1 tsp redcurrant jelly, 2 cloves, a bay leaf and the seeds from a cardamom pod. Stir, cover and braise in oven for 4 hours or until tender. Strain the liquid into a large pan. Bring to the boil and thicken with cornflour. Return cabbage mix to the pan, stir in 50g of sultanas and serve.





CHEESES & DELI

Visit our cheese counter where we celebrate the best of local, regional and British cheeses. Our knowledgeable team will be happy to advise you on and to suggest delicious pairings and accompaniments including crackers from Artisan Biscuits, made in Ashbourne or your favourite Mr Pitchforks pickle from Nottingham.

All our pork pies, sausage rolls and quiches are made by hand, here at Croots, using the locally sourced meats from our Butchery. Our bakers take great pride in everything they create. Look out for our new Christmas lines such as a cranberry & rosemary sausage roll, chicken, pork and apricot stuffing pie and salmon and dill quiche. Kelvin's honey roast ham is sure to impress at any party along with our new antipasti and pate ranges.



FESTIVE HOMEMADE BAKES

Our cake range boasts of our award winning mince pies alongside Luke Evans Bakery Christmas cakes. New treats this year include a Biscoff Billionaire slice, Chocolate Peppermint cake and Toblerone Tiffin. Our neW cake counter features a range. For dessert treats, our new cake counter features a range of cheesecakes and sweet tarts as well as old favourites like the Buxton Christmas Pudding and, of course, our very own Bakewell Tart.






CROOTS
FARM SHOP
GIFT CARD



CELEBRATORY DRINKS

We have an extensive range of local wine, fizz, spirits, beers and ciders, to be enjoyed with family and friends. They also make perfect gifts with many available in gift boxes, such as our local beers from Shiny Ales, Tollgate Brewery and Peak Ales. Gin remains popular with a wide selection within this years range including Shining Cliff dry gin from Ambergate, a sloe gin from Yorkshire based Sloemotion and our own Steve Croot's gin, distilled with botanicals sourced from around the farm. Splash out on Chesterfield based Renishaw Hall Sparkling wine and a wide range of wines from Weavers Wines of Nottingham.



CHRISTMAS HAMPERS

What could be better than receiving a beautiful parcel of foodie treats? Our hamper range starts from £20 up to £250 and each one contains a range of exciting and tasty treats which showcase the best of local and regional artisan foods. They have been carefully designed to include Croots best sellers and are available in a bespoke Croots gift box. All are handpicked by a member of the team and hand tied with ribbon and a message card. To create your own bespoke hamper, please call or pop in and a member of the shop team will be happy to help.



CROOTS GIFT CARDS

Still stuck for ideas?

One of our gift cards may well be the ideal solution. They can be pre-loaded with any amount and used throughout our shop or the café.
(they can't be used on-line).
Available to buy online or in store.



TASTE OF CROOTS £35

There is something for everyone here to tickle the tastebuds.
Carefully packaged and beautifully presented in a Croots hamper box.

- Choc Affair Milk Chocolate Bar 90g
- Cotswold Traditional Butter Fudge 150g
 - Croot's homemade Bakewell Tart
- Croot's flavoured Lemon Oil 250ml
- Millers Elements Ale Biscuits 100g
- Mr Filberts Mixed Salted Nuts 100g
- Mr Fitzpatrick's Rhubarb & Rosehip Cordial 500ml
- Mr Pitchforks Caramelised Red Onion Chutney 280g
- Mrs Darlington's Lemon Curd 340g





CLASSIC CROOTS £45

From scrumptious biscuits and cake to tasty preserves,
this hamper makes the perfect celebration gift.

- Choc Affair Dark Chocolate Bar 90g
- Croot's Homemade Bakewell Tart
- Croot's flavoured Lemon Oil 250ml
 - Croot's Shire Ale 500ml
 - Derbyshire Honey 340g
 - Elegant & English Strawberries & Cream Biscuits 140g
- Mr Filberts Mixed Salted Nuts 100g
 - Mr Pitchforks Caramelised Red Onion Chutney 280g
 - Peter's Yard Rosemary & Sea Salt Sourdough Crackers 90g
 - Peak Ales Chatsworth Gold Ale 500ml



CROOTS AFTERNOON TEA £40

Let the afternoon flow with this delicious Afternoon Tea hamper.

- Bothams Ginger Parkin 400g
- Croot's homemade Lemon Drizzle Cake
- Elegant & English Lemon & Ginger Biscuits 140g
- Franks White Chocolate & Raspberry Dipped Oaties 250g
- London Tea Company Earl Grey Tea 50g
- Luke Evans Fruit Cake Slab
- Mrs Darlington's Lemon Curd 340g
- Mrs Darlington's Strawberry Jam 340g
- Roastworks Ground Rwanda Coffee 200g





CROOTS LOVE LOCAL £65

This fantastic hamper offers a veritable feast of treats from local artisan suppliers together with homemade goodies.

- Bittersweet Dark Chocolate Orange Thingymejigs 100g
- Croot's homemade Lemon Drizzle Cake
- Croot's flavoured Lemon Oil 250ml
 - Ecclesbourne Honey 340g
- Elegant & English Baked Apple Biscuits 140g
 - Luke Evans Fruit Cake Slab
- Millers Elements Water Biscuits 70g
- Mr Pitchfork's Caramelised Red Onion Chutney 280g
- Patricia's Damson Jam 190g
- Peak Ales Chatsworth Gold 500ml
 - Croot's London Gin 20cl
- Two Shires Selston Sip Cider 500ml





FOOD LOVERS £75

This hamper is the perfect indulgence for any special occasion. It comes jam-packed with a range of Croot's tried and tested treats plus a couple of cheeky tipples too!

- Croot's flavoured Garlic Oil 250ml
 - Derbyshire Honey 340g
- Drivers Pickled Shallots in Sweet Cider Vinegar 350g
- Farmhouse Biscuits Millionaires Shortbread 150g
 - Luke Evans Bakery Fruit Cake Slab
 - Miller Elements Ale Biscuits 100g
 - Mr Filberts Salted Mixed Nuts 100g
- Mr Fitzpatrick's Rhubarb & Rosehip Cordial 500ml
- Mr Pitchforks Caramelised Red Onion Chutney 280g
 - Mrs Darlington's Lemon Curd 340g
- Pato Torrente Merlot, Chile 75cl
- Peak Ale Chatsworth Gold Ale 500ml
- Roastworks Ground Rwanda Coffee 200g
- Tricklements Fruit Damson Cheese 100g
 - Two Shires Selston Sip Cider 500ml
- Whitakers Peppermint Creams 150g

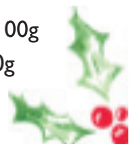




CROOTS DELICIOUSLY DECADENT £100

An indulgent treat – filled to the brim with delicious and tasty produce from a range of local and artisan suppliers.

- Bittersweet Dark Chocolate Dipped Honeycomb 100g
- Croot's Lemon Oil 250ml
- Derbyshire Honey 340g
- Franks Cherry Oaties 300g
- London Tea Company Peppermint Tea Bags 50g
- Luke Evans Fruit Cake Slab
- Millers Elements Ale Biscuits 100g
- Mr Filberts Salted Mixed Nuts 100g
- Mr Fitzpatrick's Rhubarb & Rosehip Cordial 500ml
- Mr Pitchforks Smokehouse Chutney 280g
- Mrs Darlingtons Medium Cut
- Orange Marmalade 340g
- Pato Torrente Chardonnay, Chile 75cl
- Pato Torrente Merlot, Chile 75cl
- Croot's London Gin 200ml
- Tracklements Fruit Damson Cheese 100g
- Whitakers Peppermint Creams 150g





EVENTS AT CROOTS



TASTE OF CHRISTMAS EVENING

Thursday 17th November, 5.30pm – 8.00pm Free Entry.

SWINGING FOREST

from Saturday 26th November – pop down to see us for local Christmas trees and wreaths.

SANTA EXPERIENCE IN COLLABORATION WITH JUMPING CLAY

Every Saturday and Sunday from Saturday 26th November until Sunday 18th December plus Friday 23rd December. £25 per child. Sittings available at 2.30pm and 4.30pm. Pre-booking essential. Please contact us at café@croots.co.uk for more information or to make a booking.

FESTIVE AFTERNOON TEAS

Available daily in our café from Saturday 26th November until Friday 23rd December.

£19 per person. Bookings available from 2.00pm. Pre-booking essential.

Please contact us at café@croots.co.uk for more information or to make a booking.



DATES FOR THE DIARY

Online Christmas Orders Open
Monday 24th October

Christmas Ranges Available In-Store
Monday 24th October

Last Date for Christmas Meat & Deli Orders
Wednesday 14th December

Last Date For Hamper Orders
Friday 18th December

Christmas Pre-Order Collection Dates
Thursday 22nd to Saturday 24th December

CHRISTMAS OPENING TIMES

Thursday 22nd December 8am to 5pm

Friday 23rd December 8am to 5pm

Saturday 24th December 7.30am to 3pm

Sunday 25th December to Tuesday 27th December
Closed

Re-open Wednesday 28th December 10am to 4pm

Thursday 29th December 10am to 4pm

Friday 30th December 10am to 4pm

Saturday 31st December 9am to 3pm

Sunday 1st January Closed

Re-open Monday 2nd January 10am to 4pm

Tuesday 3rd January 9am to 5pm

CONTACT US

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EMAIL orders@croots.co.uk

Website www.croots.co.uk

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