



# FRESH MEAT

POULTRY · PORK · BEEF



## Introducing our extended fresh meat selection

Trust, consistency, quality and value are essential ingredients for a fresh meat supplier and we're serious about instilling these values across our range.

Our latest list features many butchery favourites, from lamb shanks to brisket, pork shoulder to horseshoe gammon, whole chicken to fillets, plus much more.



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### Whole Chicken

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Perfect for serving whole or breaking down into breast and bone meat for stews, street food and more. Excluding giblets.

UNCCHK003      1 x 1.55kg



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### Chicken Fillets

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Skinless and boneless with an inner fillet. No water injections. Gas flushed, Grade A chicken. Apx 24 fillets. Apx 200-230g.

UNCCHK001      1 x 5kg



Chicken Supreme BONE IN, SKIN ON

Boneless breast cut with one bone from the wing attached and the skin on. Ideal for roasts, barbecues and soups.

UNCCHK009      5 x 200/227g



Horseshoe Gammon Steak

Perfectly portioned, sweet, tender and juicy gammon steak. Simply serve grilled with free range eggs or pineapple.

GAMM12A	Horseshoe Gammon Steak	2 x 340g (pack)
GAMM10A	Horseshoe Gammon Steak	2 x 283g (pack)
GAMM8A	Horseshoe Gammon Steak	2 x 227g (pack)

D Cut Gammon Steak

Unsmoked and cut from the pork leg, these steaks are thick cut and keep their shape once cooked.

GAM3	D Cut Gammon Steak	5 x 227g (pack)
GAM4	D Cut Gammon Steak	5 x 284g (pack)
GAM5	D Cut Gammon Steak	5 x 170g (pack)



SIRLOIN STEAK



RIB EYE STEAK



### Sirloin Steak

Popular for being tender and lean, the sirloin is a hind quarter cut. The sirloin is covered with a layer of fat that, when cooked properly, melts into the meat making it juicy, tender, delicious and fantastically robust.

UNCCHK003     1 x 1.55kg



### Rib Eye Steak

Rib Eye steaks are marbled with tiny veins of fat, which far from being unpleasant, melt during the cooking process to give an absolutely delicious, rich and juicy flavour to the meat. Often described as the beefiest tasting of all the cuts of steaks available due to the muscle getting a lot of exercise during its life, rib eye is great grilled, fried or slow roasted to release all of its flavour.

UNCSTE0044     4 x 285g

### Rump Steak

Rump steak is the most economical of all the cuts, being comprised of the lean meat that comes from the powerful hindquarters of the animal. Juicy and flavourful when cooked carefully.

UNCSTE0144     4 x 227g



TOPSIDE



STRIPLOIN



### Topside

One of the best beef roasting joints and is ideally suited for a carvery. This generous cut is a whole muscle product, standard trimmed with a lean appearance, and holds well on a hot plate with minimal waste. Unlike many carvery joints, this beef contains no brine injections.

UNCBEE03      1 x 6-8 kg

### Rolled Topside

Taken from the hind, topside is a traditional roasting joint known for its leanness and soaking up the flavours of a simple marinade.

UNCBEE002      1 x 1.25-1.75kg

### Rolled Brisket

The rolled brisket is favoured for smoking, barbecuing and slow roasting. When cooked long and slow, the meat becomes perfectly tender and the gently rendered fat lends a rich beefy flavour to the joint.

UNCBEE09      1 x 2-3 kg

### Striploin

Mainly used for roasting, but can also be cut up to be used individually as steaks, our striploin comes retail trimmed and vacuum packed for freshness. It has a lean appearance and is a very popular cut of fabulous quality and texture.

UNCBEE01      1 x 7kg+

### Featherblade

From the shoulder, the feather blade breaks down and releases a complex blend of flavours when slow cooked or braised. This joint is also well suited to marinating and rubbing with spice and barbecuing whole. It's a much more forgiving cut than most; once rested, feather blade can be easily carved into portions.

UNCBEE005      1 x 2-3kg



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### Rolled Lamb Leg BONED

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An impressive centrepiece fit for any table and a Sunday lunch classic, our boned and rolled lamb leg makes for a versatile and easy to carve joint. Serve medium rare or slow roasted. Marinade, or barbecue for a delicious alternative on a classic cut.

UNCLAM005     1 x 2-2.5kg



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### Lamb Shanks

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Generously meaty and cut from the hindquarter, lamb shanks are irresistibly tender and juicy when slow cooked or braised. The bone is left in for flavour and for a classic presentation; the meat flakes wonderfully from the bone.

UNCLAM009     2 x 400/500g



PORK LOIN



#### Pork Belly BONED, SKINLESS

Melt-in-the-mouth tender pork belly which crisps up beautifully when barbecued, roasted or grilled. With no preperation needed other than seasoning and marinating, and with little to no waste, our pork belly offers more meat for your money.

UNCPOR004 1 x 2.3/2.5kg

#### Pork Leg BONED, TIED

Often underrated, this pork leg is lean and tender and has been deboned to make for easier carving. The good layer of fat prevents the joint from drying out during cooking.

UNCPOR006 1 x 5kg

#### Pork Loin BONED

Ideal for roasting whole or cutting into steaks. Boneless, easy to cut and carve, good cooking yield, skin removed but fat left on top for flavour.

UNCPOR001 1 x 4kg

#### Rolled Pork Loin BONED, RED TRACTOR

Succulent, tender and lean, this pork loin is boned and rolled for ease of cooking and carving. Comes with crackling.

UNCPOR001 1 x 4-5kg



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### Rolled Pork Shoulder BONED

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Our rolled pork shoulder is a butcher's favourite; it can either be braised or roasted low and slow for succulent pulled pork. When scored and rubbed with sea salt, the skin makes for the ultimate crispy crackling.

UNCPOR008     1 x 6-8kg



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### Pork Collar BONED

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A wonderfully versatile cut from the shoulder that's ideal for roasting, portioning into steaks or making into charcuterie such as coppa. The meat is marbled with natural fat throughout, adding flavour and moisture.

UNCPOR009     1 x 1.5-3kg



#### Whole Gammon BONED, RIND ON

Our uncooked and unsmoked gammon joint doesn't require soaking and can be boiled or roasted immediately on delivery. Full of flavour and beautifully tender, this whole gammon will serve a large number of diners.

GAM1 1 x 5-6kg

#### Turkey Butterfly

Butterflied turkey breast joint of all muscle meat enables the entire product to be used with no wastage, accurate portion control and quick to serve for large numbers. Comes prepared ready for roasting.

UNCTUR001 1 x 4kg-6kg



### Mince Beef

Our juicy beef mince is full of flavour and protein, and is easily portionable so wastage is kept to a minimum.

UNCBEM004	Mince Beef 90 vL	1 x 2.5kg
UNCBEM005	Mince Beef 95 vL	1 x 2.5kg
UNCBEM002	Red Tractor Mince Beef 95 vL	1 x 2kg



### Diced Beef

Our fresh diced beef is the perfect base ingredient for casseroles, curries, kebabs and more. Very lean, tender and machine diced.

UNCBED03	1 x 2.5kg
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### Hand Diced Chuck Steak RED TRACTOR

Perfect for curries, casseroles and more. Our hand diced chuck steak has a fantastic marbling which keeps the beef moist as it cooks.

UNCBEE007	1 x 1kg
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CUMBERLAND SAUSAGES



### Pork Sausages

80% Fresh pork sausages, gas flushed for freshness.  
Each 1.36kg box holds approximately 27 sausages.

UNCSAU001    1 x 1.36kg

### Cumberland Sausages

Our cumberland sausages are an English classic and are finished with flavours of thyme, nutmeg, pepper and sage.

UNCSAU007    1 x 1.36kg

### Lincolnshire Sausages

Our traditional, hearty Lincolnshire pork sausages are rich, meaty and seasoned to perfection.

UNCSAU008    1 x 1.36kg

### Back Bacon

Our back bacon is prepared from the center-cut pork loin and is perfect for breakfasts, sandwiches, and more.

BACON	Rindless Back Bacon	1 x 2.25kg
BACON2	Smoked Rindless Back Bacon	1 x 2.25kg



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