KNOW YOUR CUTS

LAMB
Full of flavour and a great versatile meat

- Curries
- Roasts
- Mini Roasts
- Mince
- Casseroles
- Noisette
- Chops
- Steaks
- Roasts
- Shanks

Neck · *Best End* · *Middle Neck* · *Loin* · *Chump* · *Leg* · *Shoulder* · *Breast*
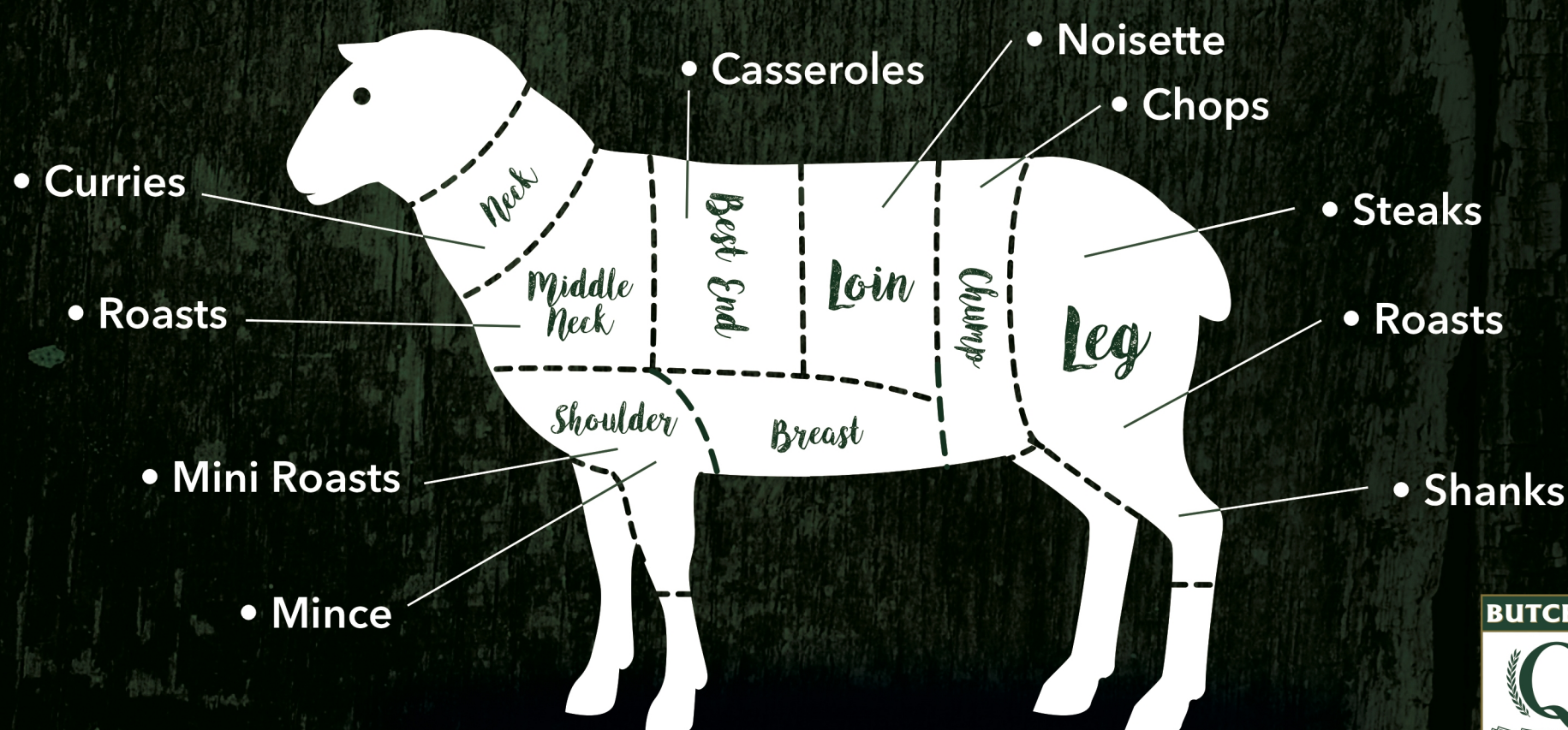
For cooking instructions and more information on your lamb cuts visit our website www.qguild.co.uk

BUTCHERS Q GUILD

BEEF
Naturally rich in protein, it always tastes great

- Ox Tongue
- Stewing
- Braising Steak
- Braising
- Steaks
- Roasting
- Ox Tail
- Strips or Steaks
- Mince
- Mince
- Joints

Cheek · *Neck and Clod* · *Chuck and Blade* · *Fore Rib* · *Sirloin* · *Picanha* · *Topside Silverside* · *Rump* · *Thick Rib* · *Thin Rib* · *Thick Flank* · *Flank* · *Leg* · *Shin* · *Brisket*
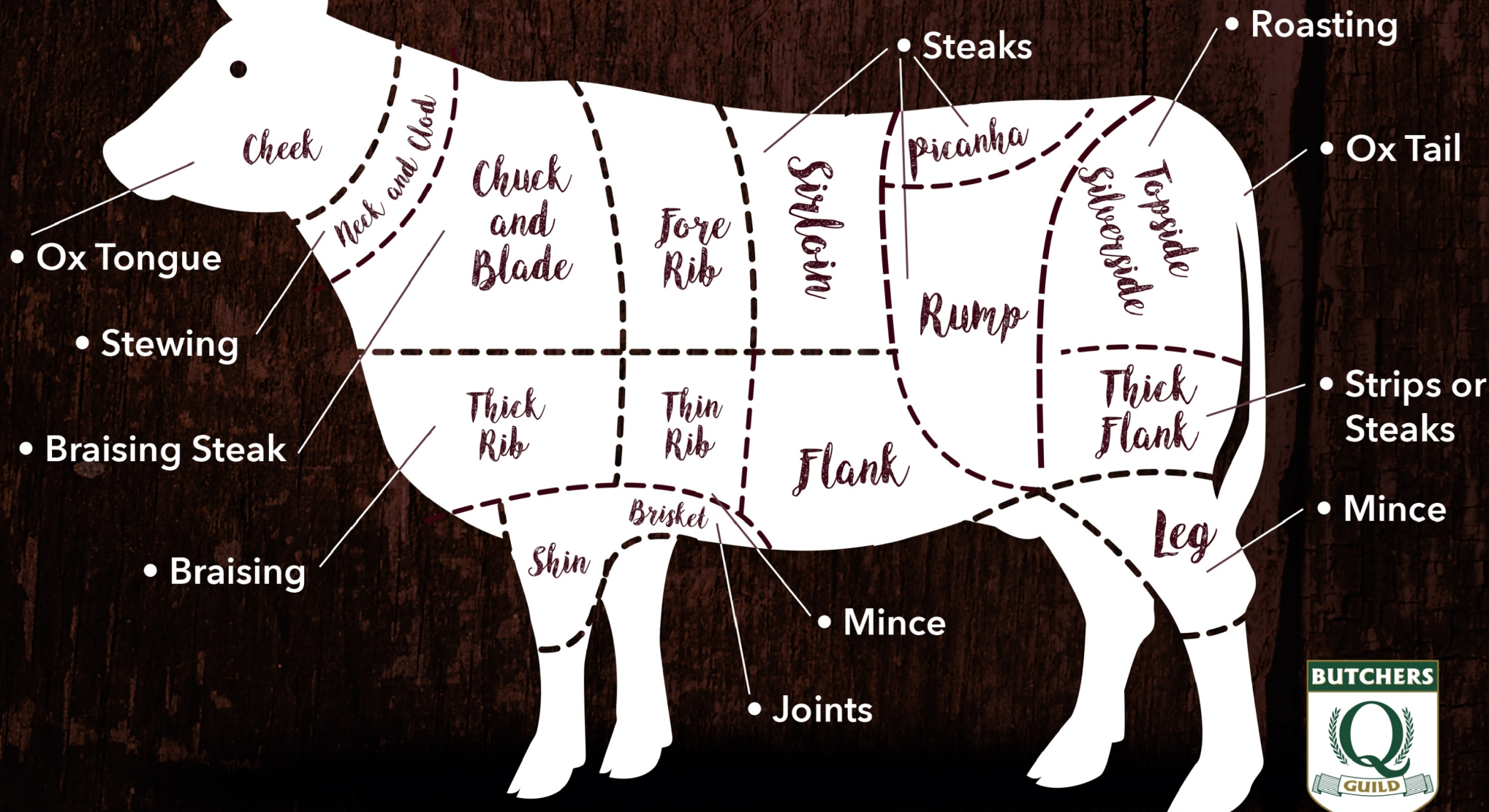
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BUTCHERS Q GUILD

PORK
Provides 10 vitamins and minerals

- Ribs
- Pulled
- Steaks
- Chops
- Medallions
- Bacon
- Roasts
- Sausages
- Bacon
- Trotters

Spare Rib Roast · *Shoulder* · *Loin* · *Leg Ham* · *Cheeks* · *Hand* · *Belly* · *Hock*
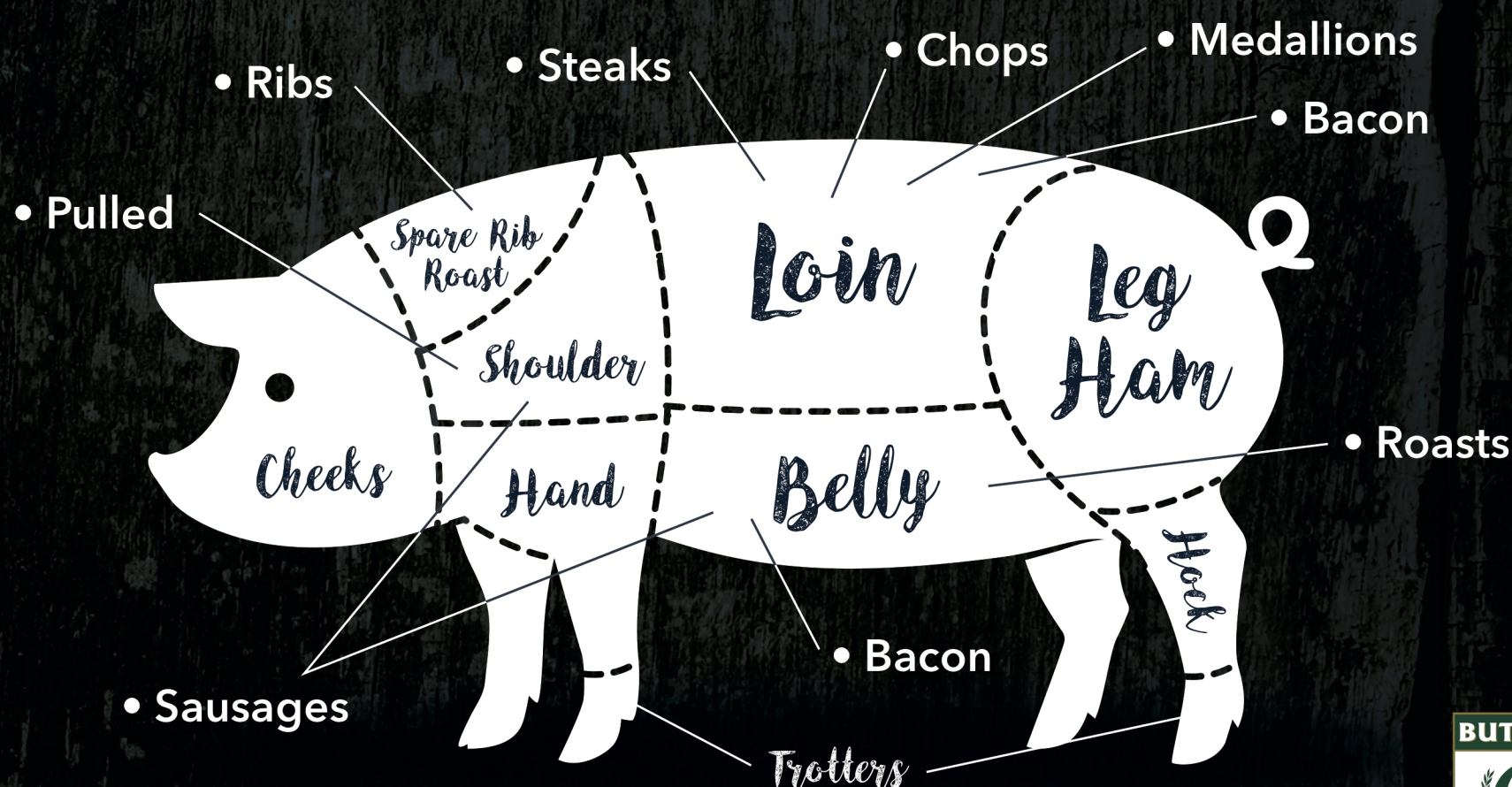
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BUTCHERS Q GUILD

VENISON
Low in fat and cholesterol, full of flavour

- Casseroles
- Mince
- Sausages
- Steaks
- Kebabs
- Roasted
- Burgers

Neck · *Saddle, Rack, Striploin, Under-Fillet* · *Rump Topside Silverside Thick Flank Top Rump* · *Shoulder* · *Flank and Trim* · *Shank* · *Shank*
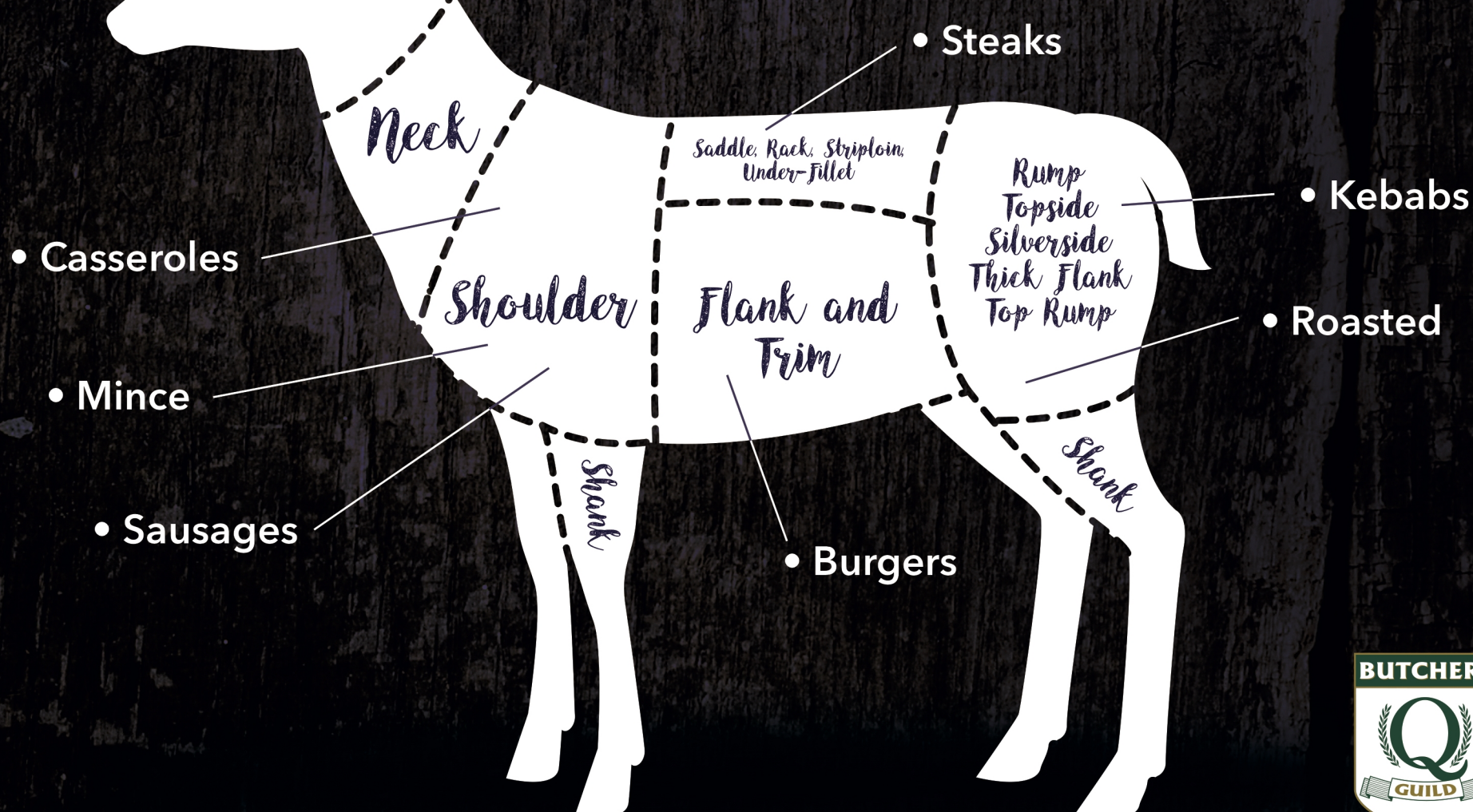
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