



About Us

Stockings Farm is a mixed arable and livestock family farm of approximately one

hundred and thirty acres set in the beautiful countryside of the Chiltern Hills.

The farm consists of small fields surrounded by hedges and woodland. Fertilisers and sprays are only used when there is no reasonable alternative with maximum priority being given to the protection of the wildlife.

We have a flock of Hebridean and Suffolk sheep and a mixed herd of traditional breed pigs.

All our livestock are traditionally reared and fed natural diets free from antibiotics, artificial hormones, and growth promoters.

Both the pigs and the lambs take time to mature and this is where the succulence and the flavour come from.

We also have our own shoot, which provides in season game together with venison, rabbit and pigeon, which is sourced locally throughout the year.

Where to find us

Ascot Farmers Market
Silver Ring High Street
3rd Sunday monthly

Maidenhead
Farmers Market
Grove Road Car Park
2nd Sunday monthly

Blackheath Farmers Market
Station Car Park
Sunday Weekly

Windsor Farmers Market,
St. Leonards Road
1st Saturday monthly

Wendover Farmers Market
Market Place
3rd Saturday monthly

Prestwood
Farmers Market
Hildreths Garden Centre
Prestwood
Friday Weekly

Swiss Cottage Farmers Market
Eaton Avenue
Swiss Cottage
Wednesday Weekly

Tring Farmers Market
Old Cattle Market
Saturday fortnightly

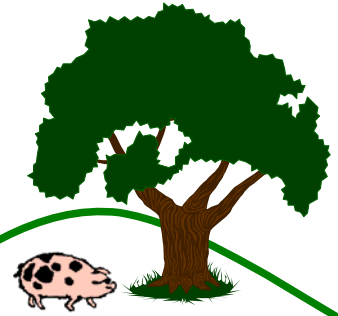
Beaconsfield
Farmers Market
Windsor End,
Old Beaconsfield
4th Saturday monthly

Little Chalfont Farmers Market
Village Hall Car park
2nd Saturday monthly

Keith and Elizabeth Bennett

Stockings Farm,
Bottrells Lane,
Coleshill, Amersham
Bucks. HP7 0JX

01494 729418
07773088154



Chiltern Farm Food

Traditional Breeds
Pork and Bacon

Traditionally Reared Lamb

Speciality Sausages

Rabbit, Pigeon and Game
In Season



Locally produced in Coleshill,
Bucks

What we sell



Price List – April 2009

(All prices per kilo unless stated otherwise)

Lamb

Leg	£11.55
Shoulder	£7.95
Breast	£5.35
Rack	£12.55
Loin Chops	£12.55
Cutlets	£12.55
Steaks	£13.75
Neck	£5.35
Fillet	£13.75
Mince	£7.95
Liver	£5.35
Kidneys	£5.35
Heart	£5.35

Pork

Leg	£7.15
Shoulder	£6.15
Hand	£5.95
Belly	£4.95
Loin	£7.15
Loin chops	£7.15
Steaks	£8.25
Fillet	£13.75
Mince	£5.95
Liver	£5.35
Kidney	£5.35

Sausages

Traditional pork (gluten free)	£7.95
Pork and leek	£7.95
Pork sage and pepper	£7.95
Pork honey and mustard	£7.95
Pork chipolatas	£7.95
Pork, bacon and tomato	£7.95
Lamb and mint	£7.95
Lamb and rosemary	£7.95
Merguez(spicy lamb)	£7.95
Venison and redcurrant	£7.95
Duck orange and apricot	£7.95
Wild boar and apple	£7.95
Guinea fowl and ginger	£7.95

Cured pork products

Dry cured back bacon	£13.75
Dry cured streaky bacon	£9.35
Dry cured bacon pieces	£9.35
Dry cured bacon joint	£7.15
Dry cured gammon joint	£8.25

Burgers (priced per pack of 2)

Pork and apple	£1.95
Lamb and mint	£1.95
Venison and herb	£1.95

Game

Pigeon breasts	£13.75/kg
Venison steaks	£15.95/kg
Diced venison	£11.35/kg
Wild Rabbit	£3.50 each

(Items below are seasonal or need special order)

Woodpigeon	£3.50 brace
Partridge	£6.00 brace
(Available mid September to mid Feb)	
Pheasant	£3.50 each
(Available mid October to mid February)	
Pheasant breasts	£5 (pack of 4)
Pheasant thighs	£3 (pack of 4)
Mallard duck	£4.50 each
(Available mid September to mid Feb)	
Quail	POA
Grouse	POA
(Available mid August to mid December)	
Venison leg	£9.35/kg
Venison shoulder	£7.35/kg
Wild Hare	£10 each

Kebabs

Lamb and mint	£11.55
Lamb rosemary and garlic	£11.55
Smokey BBQ Pork	£9.35
Honey and ginger Pork	£9.35