

RUSSELL HUME

MEAT GAME & POULTRY SPECIALISTS

At Russell Hume we have spent years on developing our relationships with our suppliers in a bid to source the best products from around the world. One of these such products is the exclusive

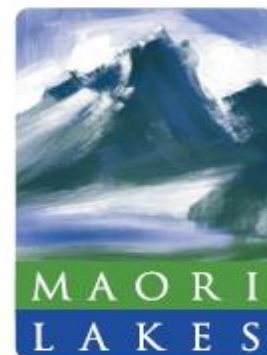
Maori Lakes New Zealand Chilled Spring Lamb.

Maori Lakes is one of the hidden treasures of the beautiful South Island of New Zealand. Fed by snowmelt, from the nearby Southern Alps, the sparkling lakes are named after the indigenous people who once fished them. Today, the Maori Lakes brand embodies the qualities of purity and naturalness; its premium lamb gracing the finest tables in the world.

Maori Lakes is chilled to maximise freshness and protect the nutritive value and eating quality of the meat. While it requires a little extra effort, delivering the product chilled undoubtedly results in a superior product for the consumer and one that is convenient and ready to use for the chef.

This product of superb quality and is available when the British Lamb is old season hoggets and of very questionable quality.

	Kilos	Pack
NZ Chilled Spring Lamb Rump Untrimmed (4x227-284g)		£ 15.00
NZ Chilled Spring Lamb Leg Carvery Cut	£ 9.22	
NZ Chilled Spring Lamb Leg Boneless	£ 10.80	
NZ Chilled Spring Lamb Shank	£ 7.70	
NZ Chilled Spring Lamb Shoulder Bone In	£ 7.87	
NZ Chilled Spring Lamb Shoulder Boneless	£ 10.08	
NZ Chilled Spring Lamb Saddle Bone In	£ 11.43	
NZ Chilled Spring Lamb Saddle Boneless	£ 20.42	
NZ Chilled Spring Lamb Barnsley Chop	£ 12.75	
NZ Chilled Spring Lamb Loin Chop	£ 12.75	
NZ Chilled Spring Lamb Cutlet French Trimmed	£ 20.58	
NZ Chilled Spring Lamb Rack French Trimmed 3-4 Bone	£ 21.16	
NZ Chilled Spring Lamb Rack French Trimmed 7-8 Bone	£ 21.16	



CALL 0845 688 0089 to Order