Essington Farm

CHRISTMAS

2026

CHRISTMAS WITH THE SIMKIN FAMILY

2026

Christmas Day in the Simkin household is all about family, togetherness and tradition. The children are up bright and early, full of excitement for the day ahead.

The celebrations begin with a hearty full Essington breakfast, featuring our award-winning free-range pork sausages and bacon, freshly baked bread and a glass of Bucks Fizz to toast the season.

Lunch is served at around 2pm, with beautifully roasted free-range turkey and a joint of our own free-range pork loin, accompanied by crispy roast potatoes, seasonal vegetables and all the traditional trimmings.

Of course, no Simkin family Christmas would be complete without our home-grown sprouts, freshly picked on the stem!

Boxing Day is a more relaxed affair, with a magnificent rib of our own Hereford beef taking centre stage, carved generously and shared around the table as the festivities continue.

Merry Christmas & Happy New Year

From Will, Penny, Richard, Mary, Edward, Thomas
and all the team at Essington Farm.

BREAKFAST

A delicious start to Christmas Day

Start Christmas morning with something truly special.
For a generous full English breakfast, choose local free-range eggs, our award-winning sausages and bacon, and freshly baked bread from the Essington bakery. From classic sourdough and soft white bloomers to our balanced low-GI loaf, there's something freshly baked for every kind of Christmas breakfast.

Oakley Farm's fresh milk is available from the vending machine just outside our Farm Shop, and adds a deliciously creamy touch to porridge, granola or that all-important first cup of tea.

For something bright and refreshing, pick up freshly squeezed orange juice from our self-service machine in the shop.

Prefer a lighter start? Choose from buttery croissants, pains au chocolat, pains aux raisins and apricot Danish pastries, alongside fresh fruit, yoghurt, wholesome porridge and crunchy granola.

For a little extra indulgence, serve smoked salmon with creamy scrambled local eggs on warm, crusty bread. Or create the ultimate bacon sandwich with thick slices of our white bloomer, piled high with crispy rashers of Essington's own free-range bacon.

Popping the cork early?
We've chilled the Prosecco - all that's left to do is raise a glass.

Whatever your Christmas morning looks like, we've got breakfast wrapped up - with plenty of flavour and just the right amount of indulgence.

Bakery

FROM OUR OVEN to your celebration

At Christmas, good bread belongs at the heart of the table.

From the distinctive tang of sourdough and the pillowy softness of a white bloomer, to the wholesome flavour of our small low-GI loaf. Every loaf is crafted with care using traditional methods and honest ingredients.

Serve crusty cobs alongside steaming winter soups, or pile thick slices of bloomer with turkey, stuffing and cranberry for the ultimate Boxing Day sandwich. Great bread has a place at every festive table.

When the celebrations begin, reach for our golden tear-and-share breads. Soft, delicious and perfect for placing in the middle of the table, they're ideal with festive nibbles, comforting pasta suppers or simply passed around with a glass of mulled wine.

Made with care. Baked for sharing.

THE FINEST CUTS FOR YOUR CHRISTMAS TABLE

At Essington Farm, we take pride in offering the finest cuts of meat, expertly prepared by our award-winning team of butchers. From magnificent roasting joints to speciality cuts, everything is carefully selected and prepared to bring exceptional flavour and quality to your festive table.

Throughout December, our butchers work tirelessly to ensure every order is prepared just as it should be and ready for you to enjoy. Whether you're planning a traditional Christmas dinner, a Boxing Day feast or something a little different, our team is always happy to offer advice and help you choose the perfect cut.

In 2025, our butchery was named **Best Large Butchery in the Midlands** at the National Butcher Awards - a proud recognition of the skill, care and dedication that goes into everything we do.

Let us take care of the centrepiece, while you enjoy Christmas with those you love.

BRITISH BUTCHERY AWARDS WINNER 2025

Butchery

Christmas Day & Boxing Day

FROM OUR BUTCHERS to Your Festive Feast

From traditional turkey to magnificent roasting joints, our butchers will help you choose the perfect centrepiece for every festive gathering.

Essington Pedigree Hereford Beef

Matured for at least 28 days for beautifully tender, full-flavoured beef. Choose from French-trimmed ribs, whole fillets and classic Beef Wellingtons- impressive centrepieces for Christmas Day or Boxing Day.

Essington Free-Range Pork

Our own free-range pork makes a delicious alternative to turkey. Choose from succulent roasting joints, gammon, sausages and bacon, all produced from pigs raised here at Essington Farm for complete quality and traceability.
There is no need to pre-order.

Turkey

Choose from free-range bronze turkeys or our convenient boneless turkey crowns.

Our turkey crowns offer more meat for your money, feed more people and go further. They also take up less space in the fridge than a whole turkey. Each crown comes with a cooking bag and easy-to-follow cooking instructions. Available plain, topped with Essington bacon, filled with stuffing, or with both bacon and stuffing - choose the combination that best suits your festive feast.
Cockerels, geese and ducks are also available.

Pigs in Blankets

No Christmas dinner is complete without them.
Our homemade pigs in blankets and chipolatas are freshly prepared by our butchers, with gluten-free options also available.
There is no need to pre-order.

Call the Butchery Counter on 01902 735724, extension 008, to place your order.

10% Farm Shop voucher with every poultry order, redeemable in January 2027, min order £30.

Christmas collections:
Available from
21st–24th December 2026
(Please note: We close at 1pm on Thursday 24th December)

Christmas Day • Boxing Day • New Year

Desserts MADE FOR CELEBRATING

Traditional Christmas puddings and cakes to indulgent gateaux, roulades, fruit pies and cheesecakes, our bakery has something delicious for every festive celebration.

Decadent Desserts
Freshly made to order.

Cheesecake Serves 10–12. £32.99
(Cheesecake available undecorated.)
Chocolate Yule Log Serves 8. £21.99
Apple Pie Serves 8–10. £19.99
(Sugar-free Apple Pie available.)
Lemon Roulade Serves 6–8. £21.99
Black Forest Gateau Serves 6–8. £16.99

Christmas orders:
Pre-order by Wednesday 16th December 2026

Christmas collections:
Available from 12pm on Sunday 20th December 2026

New Year's Eve orders:
Pre-order by Sunday 27th December 2026

ENTERTAINING Made Effortless

Fill the table with something delicious from the Deli.

Prepared here in our farmhouse kitchen, our festive selection brings together hand-raised pork pies, freshly baked sausage rolls, golden quiches, Scotch eggs and Essington Farm cooked meats, alongside carefully chosen cheeses, pickles and freshly prepared sides.

Whether you're planning festive drinks with friends, a relaxed Boxing Day gathering or a New Year's Eve party, you'll find plenty to serve, share and enjoy, without having to make everything from scratch.

Choose a few favourites for drinks and nibbles, or create a generous spread for the whole gathering. Freshly prepared, full of flavour and ready to serve, it's festive food you'll be proud to put on the table.

Consider the festive table taken care of.

Made at Essington Farm · Made for Sharing

THE PORK PIES
Everyone Wants a Slice Of

Prepared in our farmhouse kitchen using pork from our own free-range pigs, our traditional hand-raised pork pies are an Essington favourite, and have been awarded Gold at the National Prime Stock Show.

Our Deli is always filled with our classic plain Essington pork pies. Throughout December, you'll also find a tempting selection of speciality flavours ready to take home.

Speciality Pork Pies

Plain · Cranberry · Mustard
Egg · Caramelised Onion
Turkey & Ham · Black Pudding
Stilton · Apple

For larger gatherings, choose one of our 3lb gala pork pies in Pork, Pork & Egg or Turkey & Ham, or a round slicing pie in Pork, Turkey & Ham or Game, available in sizes from 7 to 11 inches.

Perfect for festive buffets, Boxing Day tables and New Year's Eve gatherings.

Christmas orders:
Pre-order speciality, gala and round slicing pork pies by Friday 11th December 2026. To order, call 01902 735724 and select option 4.

FESTIVE
FIG & PORT
CHUTNEY

Deli

For Gifting · Gathering · Grazing

A CHEESEBOARD Chosen by You

Our speciality cheeseboards are created with five cheeses chosen by you, accompanied by speciality crackers and farmhouse pickle, then carefully arranged and beautifully gift-wrapped.

Choose the flavours you know your family and guests will enjoy, from creamy favourites to mature cheeses with plenty of character.

Speciality Cheeseboard
£23.95

Planning something larger or more intimate?
Bespoke cheeseboards are also available on request. Simply tell our Deli team what you're looking for, how many people you're serving and the cheeses you enjoy, and we'll create a board to suit.

Pre-made cheeseboards will also be available from the Deli throughout December, ready to take home and enjoy.

Christmas orders:
Pre-order speciality cheeseboards by Friday 18th December 2026.

To order, call 01902 735724 and select option 4.

Deli

One for Santa · One for You

there's always room for

MINCE PIES

Filled with rich, spiced mincemeat and wrapped in delicate pastry, our handmade mince pies are a festive favourite.

Serve them when friends call in, bring them out after dinner or enjoy one quietly with something warm. Keep a few ready for unexpected visitors, and don't forget to leave one out for Santa on Christmas Eve.

Delicious served just as they are or gently warmed.

Freshly made in our kitchens and available in the farm shop throughout the festive season.

Best enjoyed with a cup of tea or a warming glass of mulled wine.

Events

Come together THIS CHRISTMAS

Make Christmas extra special with delicious food,
memorable experiences, and festive family fun at Essington Farm.

Christmas Lunches · Festive Afternoon Teas · Private Parties ·
Christmas Evening Supper · Breakfast with Santa · Candy Canes & Creations

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CHRISTMAS TASTING DAY

Saturday 21st November 2026 10.30am–3pm

Experience the flavours of the season

Begin the festivities with a taste of Christmas at Essington Farm.
Sample handmade mince pies, perfectly seasoned pigs in blankets, Essington free-range pork pies, handmade sausage rolls, indulgent desserts and more, all prepared in our kitchens or carefully selected from trusted local producers.

Discover festive favourites and find delicious inspiration
for your own Christmas table. (No booking required.)

Events

PRIVATE HIRE
Christmas Parties

Celebrate together at Essington Farm

From intimate gatherings to larger celebrations, our 140-seat licensed restaurant and private rooms offer a welcoming setting for your Christmas party.

Choose a two or three course option from our Christmas menu.

View the full menu on our Christmas Lunch page.

Bookings for a minimum of 30 guests.

To discuss your celebration, call 01902 735724 and select option 7.

Events

From lunchtime gatherings...

Our Christmas Menu

Enjoy our delicious Christmas menu throughout December during lunch service, at our special Christmas Evening Supper, or when booking a private Christmas party at Essington Farm.

STARTERS

Home-made cream of Tomato soup (V) (VG*)
served with a home-made cottage roll
Pâté and Staffordshire Chutney
served with home-made sourdough
Pear, Date and Walnut Salad (V) (VG*)
with Essington home-made dressing

MAIN COURSES

Traditional Roast Turkey
Vegetable Parcel (V) (VG*)
Roasted Salmon with Sweet Chilli Jam
All served with pigs in blankets, roast potatoes, Essington home-grown sprouts & Essington bacon lardons, glazed carrots, stuffing, honey roasted parsnips & braised red cabbage. (meat not included in Vegetarian and Vegan options)

DESSERTS

Home-made Christmas Pudding
served with custard, cream or brandy sauce.
Warm Mince Pie served with Clotted Cream
Lemon Posset served with shortbread biscuit **(V)**
Chocolate and Raspberry Tart served with pouring cream **(V)**
Taste of Essington Farm Deli Cheeseboard
with crackers and chutney (£2.75 extra)
****Vegan desserts available on request****

TEA or COFFEE & MINTS

Events

...to festive evening celebrations.

Celebrate the Season with Us

Christmas Lunch

Available Monday - Saturday
From 1st December - 21st December
& 28th - 30th December 2026
Excludes Sundays
Bookings from 12pm - 3pm.

Christmas Evening Supper

Saturday 12th December 2026
No minimum number of guests,
bookings are welcome for
any group size.

Bookings from 6:30 - 8pm.

Child 2 courses: £22.95	Adult 2 courses: £34.95
Child 3 courses: £26.95	Adult 3 courses: £38.95

Pre-bookings only.

BOOK ONLINE

Pre-bookings only.

BOOK ONLINE

Events

A magical morning for the whole family

BREAKFAST With Santa

Breakfast, festive fun and
a special gift from Santa.

Adult Breakfast — £17.95
Essington Farmer's Breakfast
Award-winning Essington pork sausages, crispy Essington bacon, fried mushroom, grilled tomato, baked beans, hash brown, scrambled local eggs and toast.
Served with tea or coffee.

Children's Breakfast — £19.95
Mini Farmer's Breakfast
Award-winning Essington pork sausage, crispy Essington bacon, grilled tomato, scrambled local eggs, baked beans and toast. Served with milk or squash.
Includes a gift from Santa.

Toddler's Breakfast — £15.99
Essington sausage, scrambled local eggs, beans and a slice of toast, served with milk or squash.
Includes a gift from Santa.

Baby — £6.99
Gift from Santa only.

Served from 8:30am
Saturday 5th December 2026
Sunday 6th December 2026
Saturday 12th December 2026
Sunday 13th December 2026
Saturday 19th December 2026
Sunday 20th December 2026

BOOK ONLINE

Events

Crafts, treats and festive fun

CANDY CANES And Creations

Monday 21st December 2026 3–5pm

A joyful Christmas afternoon where children can get creative, enjoy something delicious and meet Santa himself.

A freshly baked, handmade Essington sausage roll, sweet biscuit and a drink.

A chance to meet Santa himself and receive a special gift to treasure.

Time to create, play and let little imaginations bring the magic of Christmas to life.

£19.95 per child

Maximum two adults per booking.
Advance booking essential.
All children must be accompanied by an adult.

BOOK ONLINE

Events

A festive afternoon made for sharing

Festive AFTERNOON TEA

Take time together over a beautifully prepared afternoon tea, filled with seasonal sandwiches, freshly baked treats and Christmas favourites.

1st–20th December 2026 & 27th–30th December 2026

Adult £27.95 | Child £11.35 (ages 6+) | Toddler £6.95 (under 6)
Served daily from 3pm.

Raise a glass to Christmas

Add a glass of mulled wine or Prosecco for £5.

BOOK ONLINE

Pre-booking required. The cut off time for booking is 2:30pm the day before arrival.

For the food lovers on your list

Let them choose

Essington Farm Gift Vouchers are ideal for those who know exactly what they like. Available in £10 and £20 values, they can be spent throughout our Farm Shop on something delicious of their choice.

Give the gift of Afternoon Tea

More than a present, it's time set aside for something delicious.
Treat someone special to an Essington Afternoon Tea Voucher this Christmas.

Hampers, made just for them

Filled with carefully chosen favourites and beautifully presented, our bespoke hampers are created to suit the person, and your budget.
Simply tell us a little about who you're buying for and we'll take care of the rest.

At Home

The first sign of Christmas

FIND YOUR PERFECT CHRISTMAS TREE

Choose from our beautiful selection of non-shed firs and potted trees, available in a range of sizes to suit your space.

For cut trees, water-holding stands and buckets are also available to help keep yours looking fresh throughout the festivities.

Complimentary Netting Service Available

Keep It Looking Its Best

Place your cut tree in a water-holding stand and top up the water regularly. Position it away from radiators and direct heat to keep it fresh for longer.

Available From Saturday 21st November 2026

At Home

A festive favourite, grown here

Christmas RECIPE

AIR-FRYER ESSINGTON HOME-GROWN SPROUTS

500g small sprouts, trimmed and halved
180g ready-to-eat chestnuts, halved
1 tbsp olive oil
100g pancetta cubes
Sea salt and freshly ground black pepper

Directions

Preheat
Set your air fryer to 180°C.

Prepare
Toss the sprouts and chestnuts with the olive oil. Season generously with salt and freshly ground black pepper, then stir through the pancetta.

Air-fry
Spread the mixture in a single layer in the air-fryer basket. Cook for 18–20 minutes, turning halfway through, until the sprouts are tender inside and crisp at the edges, and the pancetta is golden.

Grown here. Sold here. Food miles don't come much lower.
Our home-grown sprouts loose or on the stem.

At Home

Roasties everyone makes room for

Christmas RECIPE

FINEST FESTIVE ROAST POTATOES

1kg potatoes.
Approximately 100g goose fat, depending on the size of your roasting tin.
Salt.

Directions

- Peel the potatoes and cut into evenly sized chunks. Keep them in cold water until needed.
- Place the potatoes in a saucepan and cover with boiling water. Return to the boil, then simmer for 10 minutes.
- Meanwhile, place the goose fat in a solid roasting tin and heat in a hot oven at 220°C / Gas Mark 7.
- Drain the potatoes thoroughly, season with salt and gently shake them in the saucepan to create rough, fluffy edges.
- Carefully transfer the potatoes to the sizzling goose fat. Turn to coat each one, then arrange them in a single layer with plenty of space between them. Roast on the top shelf for approximately 45 minutes, turning during cooking, until beautifully golden and crisp.

Fluffy in the middle, beautifully golden and irresistibly crisp - the roast potatoes every Christmas dinner deserves.

A festive favourite, grown here

Christmas RECIPE

PENNY SIMKIN'S PERFECTLY BRAISED RED CABBAGE

Sweet, tangy and buttery, the perfect accompaniment to roast meats and festive dishes.

450g red cabbage, finely sliced
25g butter
1 medium onion, thinly sliced
1 tart cooking apple, peeled, cored and diced
1 tbsp red wine vinegar
1 tsp granulated sugar
Salt and ground black pepper

Directions

Melt half the butter in a pan and gently soften the onion over a low heat until translucent. In a buttered, ovenproof dish, layer the cabbage, apple and softened onion.

Drizzle with red wine vinegar and sprinkle over the sugar, a generous pinch of salt and a good grind of black pepper. Add 1–2 tablespoons of water.

Cover the dish tightly with a lid or foil and bake in a preheated oven at 160°C (Gas Mark 3) for around 1½ hours, stirring occasionally. Add a splash more water if it begins to dry out. Just before serving, stir in the remaining butter for a glossy finish.

At Home

A feast that runs like clockwork

Christmas TURKEY & TRIMMINGS TIMETABLE

COOKING THE TURKEY

3.5 – 4.5kg Whole Turkey	6.75 – 9kg Whole Turkey
Roast 30 mins at 220°C / Gas Mark 7	Roast 45 mins at 220°C / Gas Mark 7
Then 2.5 – 3 hrs at 170°C / Gas Mark 3	Then 4 – 5 hrs at 170°C / Gas Mark 3
Finally 30 mins uncovered at 200°C / Gas Mark 6 for a golden finish	Finish uncovered for 30 mins at 200°C / Gas Mark 6

Tip To check your turkey is fully cooked, pierce the thickest part of the leg with a skewer – juices should run clear, with no hint of pink

CHRISTMAS DAY SCHEDULE (6.5kg Turkey, Lunch at 2pm)

7:45am: Preheat oven to 220°C / Gas Mark 7

8:15am: Place stuffed turkey in the oven (40 mins at high heat) | Peel potatoes, cover with cold water. | Arrange pigs in blankets on a tray, refrigerate until later

8:55am: Lower oven to 170°C / Gas Mark 3

Time to enjoy stockings, presents & a glass of fizz!

12:30pm: Raise oven to 200°C / Gas Mark 6 | Remove foil from turkey, baste generously. | Roast for 30–45 mins to achieve a rich golden finish.

12:45pm: Parboil potatoes for 10 mins, drain and roughen edges ready for roasting.

1:00pm: Parboil parsnips for 10 mins, then baste with hot oil & butter

1:15pm: Remove turkey, check thoroughly cooked | Rest on a warm platter under foil (will keep hot for up to 50 mins) | Increase oven to 230°C / Gas Mark 8

Place potatoes (top shelf), parsnips (middle), pigs in blankets (bottom) | Prepare the rich giblet gravy

1:30pm: Check potatoes, parsnips & pigs in blankets – turning golden & crisp

1:45pm: Steam sprouts until tender and vibrant green

2:00pm: Carve the turkey, pour the gravy, gather your loved ones…

Christmas lunch is ready!

New This Year · Christmas Eve

BREAKFAST
Before The Big Day

Essington Farm Restaurant
Open Christmas Eve 6am - 12pm

Make collecting your Christmas order part of the occasion.

Book a table, bring the family and enjoy a freshly cooked breakfast together before heading home for the festivities.

Scan HERE to book your table →

Essington Farm

Christmas OPENING HOURS

	Farm Shop	Restaurant
Monday 21st December 2026	9am - 5pm	8:30am - 4:30pm
Tuesday 22nd December 2026	6am - 5pm	Closed
Wednesday 23rd December 2026	6am - 5pm	Closed
Thursday 24th December 2026	6am - 1pm	6am -12pm ★
Friday 25th December 2026	Closed	Closed
Saturday 26th December 2026	Closed	Closed
Sunday 27th December 2026	9am - 5pm	8:30am - 4:30pm
Monday 28th December 2026	9am - 5pm	8:30am - 4:30pm
Tuesday 29th December 2026	9am - 5pm	8:30am - 4:30pm
Wednesday 30th December 2026	9am - 5pm	8:30am - 4:30pm
Thursday 31st December 2026	9am - 3pm	8:30am - 1pm ★
Friday 1st January 2027	Closed	Closed
Saturday 2nd January 2027	9am - 5pm	8:30am - 4:30pm

★ **Breakfast Menu Only**

Stay in the know this festive season.

Follow @essingtonfarm for the latest seasonal offers, exclusive treats, and upcoming events.

For a complete Essington Farm Christmas Guide, including event booking and cooking tips.

Scan HERE.

NEW THIS YEAR

Breakfast in the Restaurant on Christmas Eve, served 6am–12pm, with the full breakfast menu available.

SCAN TO BOOK YOUR TABLE

Bognop Road, Essington, Wolverhampton, WV11 2AZ | 01902 735724
info@essingtonfarm.co.uk