

Elwy Valley



Welsh Mutton

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AS SUPPLIED TO TOP LONDON RESTAURANTS.

Mouth watering mutton from family run hill farms in the heart of North Wales, bred to give you a most wonderful eating experience.

Reared up to 1000ft, in the view of the Snowdonia mountain range and are nurtured by clean westerly winds, rain and sun.

Our sheep are raised to both animal welfare and environmentally friendly standards.

This is a premium product, specially selected to go straight from the farm to your fork.



*Elwy Valley boys getting ready for the ladies!
Note the double muscle on the legs. These rams produce the
highest quality meat to bone ratio giving that extra large,
succulent rib-eye meat*



THE VIEW FROM OUR FARM

FROM PASTURE TO PLATE

The sheep are specially bred for a unique texture and quality of meat.

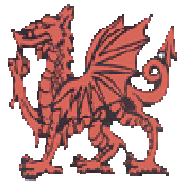
Our stock are produced by breeding from our foundation Beulah Hill ewes to retain flavour and hardiness to Blue Faced Leicesters to improve length, prolificacy and lactation. The resulting Mules are bred to Texels and Beltex to give the end product of high lean meat to bone and fat ratio that makes our high quality product.

The Mutton is usually hung for maturation for 15 - 22 days to ensure that extra succulent flavour that makes for the very best eating experience.



*David the farmer with his dogs, fly
and her daughter wasp.*

***WE HAVE QUALITY WELSH
FOOD CERTIFICATION.***



QUALITY ENDORSEMENT

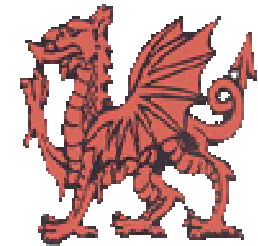
Elwy Valley Welsh Lamb came out on top in comparative tastings, “because it had a lovely robust flavour, wasn't too intense, and was tender with a really good texture” (BBC Good Food Magazine, October 2004, Page 77-84).

Bon appetite/Iechyd da

Elwy Valley



Welsh Mutton



Farm Assured No. 797



Elwy Valley Welsh Lamb & Mutton

Daphne & David Tilley

Gwern Elwy

Henllan

Denbigh

01745 813552