

# B R I T I S H P R E M I U M M E A T S



*Meat Suppliers to the Catering Trade*

## PRODUCT PROFILE

### UK LAMB

0 6 9 1 food  
mls

Lamb is an important ingredient on all caterers' menus and **Forge Farm** can provide excellent lamb throughout the year. Situated in Southborough; just south of the busy market town of **Tonbridge**, the natural rolling hills of Kent provide the grass, the free range lambs are fed on.

The lamb's welfare is very important to Forge Farm and therefore the lambs procured by the farm tend to be from local farmers in the area. This plays an important role in ensuring stress levels are kept to a minimum when the lamb is transported.

There are many breeds that pass through the farm which include, **Texel**, **Romney Marsh** (Kent x Southdown), **Suffolk Black Face** and the **Welsh Beulah Speckled Face**.

BPM prefer to buy whole lambs that are ideally weighing between 18-20kg and are 6-8 months old. This we have found provides the best yield for the needs of BPM and its customers.



Forge Farms "Romney Marsh" Lambs, a Kent and Southdown cross



Forge Farm Rack of Lamb



Weston Wright (BPM), Tony & Steve (Forge Farm) with a Texel Lamb



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