





CALL: 01766 810810 **WWW.HARLECH.CO.UK**











TRUST OUR PEOPLE. TRUST OUR PRICES. TRUST OUR BUTCHERS.

Harlech Foodservice has been serving independents like yours for more than 50 years. As a family-owned business ourselves, we understand the demands on you as an owner - so we're on your side with prices you can trust.

- Comparing our prices
 We do the price comparison so you don't have to
- Honest price lists you can trust
 We don't have over-inflated price lists
- Prices locked in until June 16th
 We won't sneak prices up



Today's customers demand more from their ingredients. When you choose Harlech, you can be sure you're putting only quality meat on your menu.





As well as our low prices, we're committed to providing the best customer service to make ordering as easy as possible.

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PICKSTOCK OUR PARTNER FOR PRIME BEEF

Just like us, Pickstock is a family-run business with a proud heritage in their industry – and a reputation built on the quality of their 100% British beef. Their steaks, joints, burgers, mince and more are trusted by foodservice providers across the UK, with two unique brands to cover every price point and type of business.



PGI-approved cattle, born, bred and matured for up to 48 months in the lush Welsh landscape.



36-month matured beef sourced less than 200 miles from the Pickstock facility.



Reign supreme in the world of beef with PGI Welsh Beef, the jewel of Welsh agriculture. Traditionally raised cattle graze on lush pastures for up to 48 months, maturing on the bone for an incredibly deep, consistent flavour. This extended time outdoors isn't just for show - it's the secret behind the unparalleled taste and melt-in-your-mouth tenderness of PGI Welsh Beef.



WELSH

COUNTRY



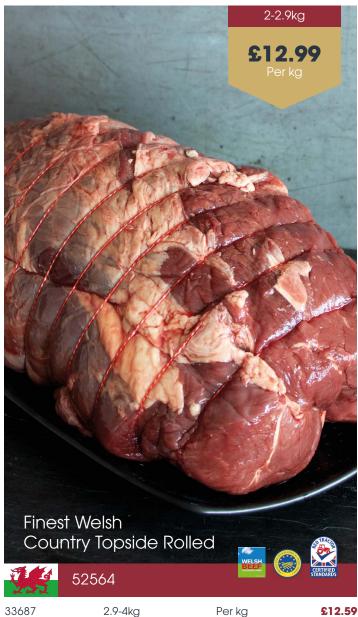




37178 10x10oz **£60.79** Per Steak **£6.08** 34519 10x10oz **£42.89** Per Steak **£4.29**



The prestigious PGI mark guarantees the highest quality and traceability from farm to fork, ensuring ethical sourcing and peace of mind. Elevate your culinary creations with a taste of Wales unlike any other. Steaks are expertly aged for 21 days, while joints are matured for 7 days to achieve peak flavour.



WELSH

COUNTRY



9 542

54276 Diced Beef 98vl

2x1.5kg **£34.49**

Per kg

£11.50



One species, one origin - that's the secret to deeper flavour and succulent texture. Origin 36-month matured cattle live longer on a rich grass-fed diet, filling every cut with pure, natural goodness. This bestselling range covers a wide variety of products including joints, burgers, and steaks - all guaranteeing the highest standards, plate after plate.









32746 10x10oz **£52.89** Per Steak **£5.29** 71621 10x10oz **£37.29** Per Steak **£3.73**



The joints are expertly matured for 7 days, and the steaks are aged for 14 days to further enhance their flavour. The cattle are sourced from trusted Red Tractor quality-assured farmers for complete peace of mind.







11389	1.7-1.9kg	£11.49
25239	2.9-4kg	£10.99
45020 Prime Whole	Ava 8ka	£7.99





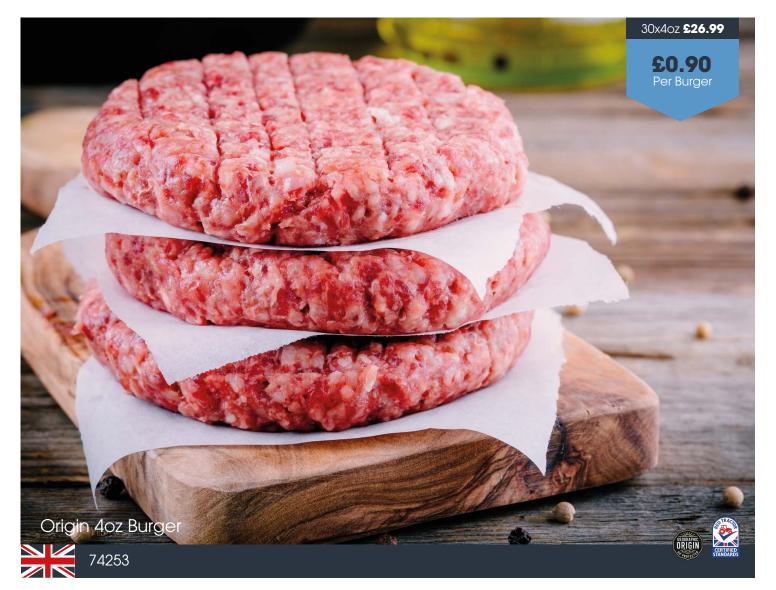


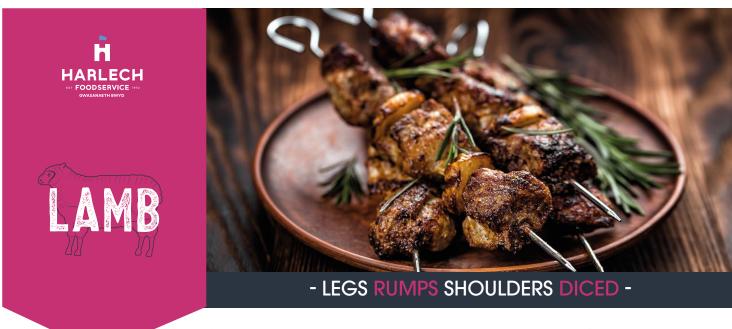












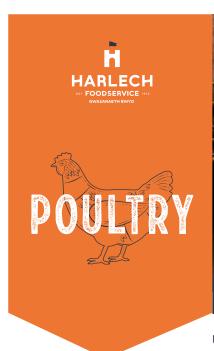
Sourced with care, served with confidence: our lamb collection. Our meticulously sourced lamb offers a variety of options to elevate your menu. Choose from our PGI Welsh Lamb, renowned for its exceptional flavour and tenderness, or explore our other high-quality lamb cuts. Impress with luxurious taste and visual appeal for show-stopping dishes that keep them coming back. Explore classic favourites and bold creations – our lamb collection empowers your culinary journey.

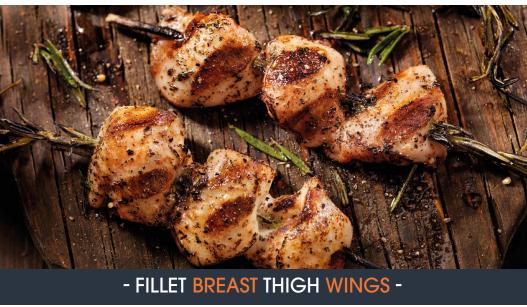












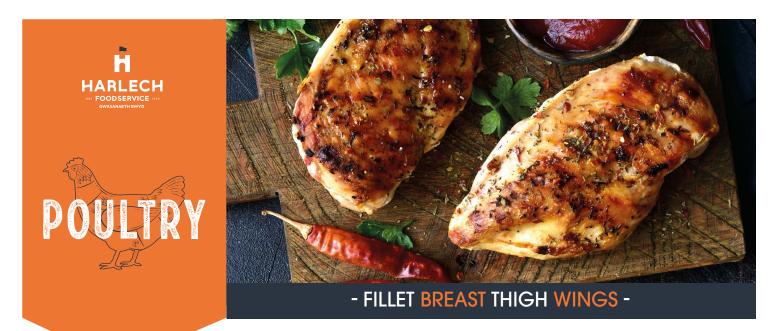
Unlock poultry powerhouse efficiency and flavour. Enhance your poultry dishes with our meticulously sourced birds, offering a range of popular cuts perfect for any kitchen and any menu. Our focus on natural quality ensures minimal water content, maximising the inherent flavour and texture throughout cooking whilst minimising shrinkage.











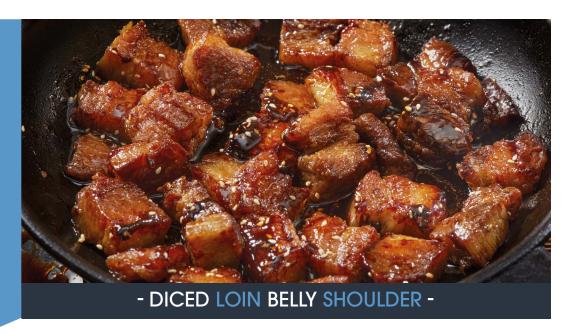
Attention to detail ensures consistently sized birds, allowing you to standardise portion control, minimise prep time and reduce waste. Impress diners with exceptional flavour and tenderness – our poultry is guaranteed to keep them coming back for more. Plus, explore our range of halal options for even greater menu flexibility. Choose poultry powerhouse – the key to efficient, delicious, and profitable poultry every time.











Unlock endless pork possibilities with our curated selection of flavourful, perfect cuts. Explore luxurious tenderloin, robust shoulder cuts and more within a range that's renowned for exceptional flavour and consistent quality. From our perfectly cut pork belly to carvery favourite gammon, the versatility of pork will allow you to add value to your menu, minimising cost whilst maximising margin.



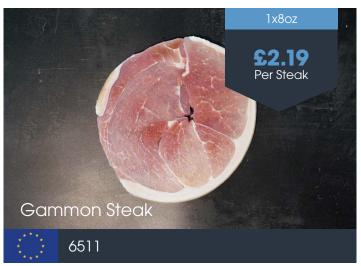








Don't forget our perfectly marbled pork joints for guaranteed juicy results. And for a touch of savoury magic, transform any dish with our gammon, boasting the perfect salt content. Choose our pork – the key to endless menu possibilities.



6071 1443	1x10oz	£2.59
	1x12oz	
9459	1x16oz	£3.79





88019	1x8oz	£2.19
3926	1x10oz	£2.59
40130	1x12oz	£2.99









Amplify your menu with the irresistible sizzle of our expertly cured bacon. We offer a variety of options, all renowned for their superior crispness, even texture, and unparalleled flavour. Carefully sourced and cured, our bacon boasts the perfect savoury taste without being too salty. And with minimal shrinkage, you'll serve consistently delicious portions. Sizzle and savour: unforgettable bacon for unforgettable dishes.



68141 Smoked Streaky Bacon Rindless 1x2.27kg £15.99





5931	Smoked Rindless Back Bacon	1x2.25kg	£14.99
72287	Natural Smoked Rindless Back Bacon	1x2.27kg	£13.99
3516	Unsmoked Thicker Cut Back Bacon	1x2.25ka	£15.99



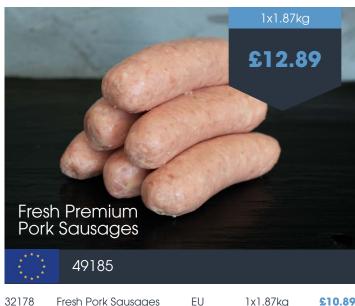




Expand your menu's potential with a diverse range of delicious and dependable sausages from our partners at Cottom Foods. The range offers exceptional texture and flavour with no splitting or shrinkage - perfect for everything from breakfast creations to hearty main courses. And for those extra special dishes, the premium option boasts 70% high-quality meat for an unforgettable burst of juicy goodness and a satisfying snap.











HEAD OFFICE

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