

Lamb is delivered fresh bagged and labled ready for home freezing.

If you would like to order a lamb just fill out the from and post this back to us. We will then contact you with delivery times and payment options. If you live nearby you can bring your order to the ticket hut in the afternoons.

Firewood is produced from the seasoned hardwood of wind-blown trees from the estate. It is best ordered by phone or email.

Please feel free to email us if you have any questions.

Look at www.killruddery.com to keep up to date with what is happening in Killruddery.



Local produce direct to your door



Tel 087 7729882

Email: farm@killruddery.com

Killruddery Farm
Killruddery
Bray
Co. Wicklow



Killruddery Farm is situated between Bray and Greystones. We operate an extensive farming system, with best practice animal welfare, using minimal artificial fertilizer, with an acre of grassland per every sheep. We produce quality produce without compromising the diversity of the ecology and environment. We sell lamb, beef and firewood directly.

Price List











- Whole Lamb €150
- Half Lamb €80
- Trailer Firewood €150
- Trailer Mulch €50

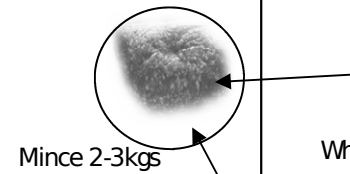
Trailer is approx 2m³ volume

Feel free to email us if you would like to join our mailing list and find out about other seasonal produce.






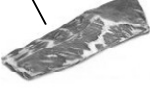
Ordering Lamb

You may order a whole lamb or a half. A whole lamb will take up about two well packed drawers of a standard freezer unit. Delivery takes approximately two weeks. Below are the different cut options for half a lamb. Simply circle one picture in each of the squares if you are ordering half a lamb. If you are ordering a whole lamb you should circle two pictures per square or the same picture twice if you want two cuts the same. One shoulder and a lap of lamb can be used to make approx 3 kg of mince. Do not hesitate to contact us if you have any questions or would like specialized cuts.

 <p>Whole leg</p>  <p>Shank end and fillet end</p>  <p>Leg De-boned and rolled</p>	 <p>Loin chop x8-12 half lamb x16-24 whole lamb</p>  <p>Double Loin chop x8-12 Whole lamb only</p>	 <p>Rack</p>  <p>Cutlets x9</p>	 <p>Gigots lamb chops 20ish</p>  <p>Rolled and deboned Shoulder</p>  <p>Whole shoulder</p>
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These cuts
Are optional

 <p>Fore Shank</p>	 <p>Neck</p>	 <p>Liver</p>	 <p>Heart</p>	 <p>Kidney</p>	 <p>Lap of lamb</p>
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Order details:

Whole Lamb Half Lamb

Please write your name, address, and telephone number and we will contact you to arrange payment and delivery.