

We believe that quality is of the utmost importance and consequently our business has become renowned for a range of top quality, naturally produced venison products.



We pride ourselves on providing the best, naturally-reared, prime venison in the UK.



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## Venison and its benefits.

Meat from deer has been important in the human diet since prehistoric times but up until recently venison has been thought of as a meat only for the rich.

Well not anymore.....

Venison is the perfect meat and has become available to all. Demand for venison has been rocketing year on year due to its natural qualities as one of the healthiest meats available and we are perfectly placed to provide you with a constant supply of high quality venison. Venison contains, gram for gram, less fat than a skinless chicken breast and has the highest protein and lowest cholesterol content of any other major meat. It is also completely sustainable and always free-range.

## About us

Here at **Holme Farmed Venison** we have been farming and supplying consistent quality venison for over 20 years .

Our venison is produced from our own farm, and associated farms and parks around the UK, conforming to all the highest welfare standards.

We process our meat in our full throughput EU approved factory near York and supply the retail and catering industry as well as online customers. We carry a BRC Global A Certificate of Competence for our factory systems and procedures, and all our meat has full traceability and quality assurance.

All our venison is cut to order so we can ensure our customers get exactly the cut and size that they need.

## What can we provide?

### Catering and retail trade

Our farmed venison is available all year round which means we can deliver a constant and consistent supply to the catering and retail industry. We can also supply wild venison during its season.

As consumers become more concerned about where their food comes from and what's in it, our traditionally-reared, healthy, low-fat meat fits the bill perfectly. If you are going to serve or sell red meat, the healthiest option by far is venison.

As a catering or retail customer we can offer fast delivery and trade prices. Our team of in-house butchers cut all our venison to order allowing our customers to choose the size and specification they need.

### Mail order

As a family business we pride ourselves on being able to offer a personal service which can supply all our products fresh, right to your door, from our website. All our venison is sent out vacuumed packed to keep it air tight and then packed in ice and a protective polystyrene box to ensure optimum temperature. As our products are sent out fresh they are all suitable for home-freezing.

## Why buy venison from us?

Our venison is:

- high quality and cut to order by our team of specialist butchers
- fully traceable and quality assured (for both our wild and farmed venison)
- full of health benefits – low in fat and cholesterol, high in protein and essential vitamins
- versatile and packed full of flavour

