

THE SMOKE FOLK

SMOKED FOOD SPECIALISTS



CHRISTMAS ORDER FORM 2024

The Smoke Folk is an artisan Smokery and social enterprise based in Beckington, Somerset. All our food is lovingly hand smoked in small batches over a range of sustainably sourced woods - from oak to alder, hickory to mesquite. Order from us and enjoy the finest quality smoked food whilst also supporting a local business.

PRODUCT	PRICE PER PACK	QUANTITY	ORDER VALUE (for admin use)
CHEESE – DELICIOUSLY MATURE SOMERSET CHEDDAR AND SILKY SMOOTH DUTCH EDAM, ADDING INTEREST TO THE BOARD			
Cherry & Chestnut smoked mature Somerset cheddar (200g) <i>* Great Taste Award Winner 2020</i>	£5		
Alder & Pecan smoked Edam (220g)	£5		
NUTS – SMOKY, SALTED OR SPICED – PERFECT COMPANION TO A GLASS OF FIZZ!			
Hickory Smoked Almonds (110g)	£4.50		
Cardamom & Tea Smoked Cashews (110g) <i>*Great Taste Award Winner 2019</i>	£4.50		
Pecan & Honey Smoked Almonds with Rosemary (110g) <i>*Great Taste Award Winner 2022</i>	£4.50		
Mesquite Smoked Spiced Mixed Nuts (110g)	£4.50		
Oak smoked hazelnuts with sage and onion	£4.50		
Hickory Smoked Pumpkin Seeds (60g)	£2.50		
The Smoke Folk Xmas gift box includes four nuts, presented in artisan box with black ribbon	£20.00		
SALT – BEAUTIFUL HAND-HARVESTED DORSET SEA SALT CRYSTALS & VIETNAMESE PEPPERCORNS SMOKED OVER OAK			
Oak Smoked Sea Salt (120g)	£6		
Oak Smoked Peppercorns (120g)	£7		
		Sub total	
		TOTAL	£