

Superb, locally made Ice Cream **in flavours that your customers will adore.**

Made on our farm with milk from our pedigree herd:

The pedigree cows on our farm at Salwarpe, Worcestershire, are milked three times a day which ensures we use only really fresh milk. This milk is then taken across the yard to our new dairy where it is pasteurised and made into fresh ice cream.

Clear, high quality provenance is to be of increasing importance to consumers, whilst the local factor always goes down well.

Superior taste, texture and balance:

With a much higher density than most and a carefully judged mix of milk, double cream and three types of sugar, Churchfields Farmhouse Ice Cream is more substantial (especially the chocolate!) and creamy without being too rich or cloying.

We are also proud to announce that in independent testing our "Churchfields Vanilla" was significantly preferred to Movenpick Vanilla.

Great tasting standard flavours:

Our year-round range of twenty "standard" flavours include traditional favourites such as Vanilla, Chocolate and Strawberry alongside some more unusual flavours like Seriously Stilton and our award winning Orange and Grand Marnier. A new addition to our dairy ice cream range is the "Farmhouse Dairy" pure dairy ice cream - a delicious accompaniment to any pudding. Also added are two mouth-watering sorbets – a refreshing dairy-free alternative. For a full list please see the back page.

Seasonal flavours:

Available at certain times of the year only, these flavours provide an easy way to introduce change, novelty and seasonality to your customers. Seasonal flavours include Lavender & Christmas Pudding.

Prompt deliveries:

Although we ask you to give us 48 hours notice, in most instances we can deliver within 24 hours, subject to delivery days in your area.

Tasting Days:

At Churchfields we believe it is very important to let your customers "try before they buy". For this reason we are very keen to come to your establishment and hold tasting days as, we feel, the proof of the quality of our ice cream is certainly in the eating!

Content and process details:

No preservatives

No artificial colours

Overall fat content: 9.6%

Double cream: 15%

Fresh whole milk: 64%

Glucose syrup used to create a well rounded texture.

Manufacturing HACCP controlled.

Pasteurisation process verified by Eclipse Scientific.

Fully traceable

Churchfields			
	100	500	4
Churchfields Vanilla	*	*	*
Rich Chocolate	*	*	*
Summer Strawberry	*	*	*
Midnight Mint	*	*	*
Butterscotch Burst	*	*	*
Rum & Raisin	*	*	*
Just Ginger	*	*	*
Orange & Grand Marnier	*	*	*
Completely Coconut		*	*
Walnut & Maple Syrup		*	*
Ground Coffee		*	*
Honeycomb Heaven		*	*
Caffe Latte w' Irish Cream Liqueur			*
Tiramisu		*	*
Cinnamon		*	*
Kirsch Cherry		*	*
White Chocolate		*	*
Christmas Pudding (Seasonal)		*	*
Farmhouse Dairy		1 litre	*
Lively Lemon Sorbet	*	*	*
Orange Sorbet		*	*
Blackcurrant Sorbet	*		*
Seriously Stilton Ice Cream	*	*	2 Litres

Churchfields Ice Cream and Sorbets:

100ml: £0.72 + vat RRP: £1.20

500ml: £2.52 + vat RRP: £3.95

4 litres: £12.77 + vat

Farmhouse Dairy: (Pure Dairy Ice Cream with no added flavours)

1 litre: £3.24 + vat RRP: £5.50

4 Litres: £9.60 + vat

Seriously Stilton:

500ml £3.10 + vat RRP: £4.75

2 Litres £7.60 + vat

**To order or to talk about your own requirements,
please call or e-mail Christina Sellers or Gillian Kerton.**