

ADVERTISING
FEATURE



Happy Turkeys mean a Happy Christmas



Nothing quite beats a perfectly cooked turkey at Christmas. And The Happy Turkey Company think that keeping their turkeys happy all year round will make you even happier on your big day.

Turkey at Christmas is a British tradition more popular than ever. A recent poll even showed that 87% of you think Christmas just wouldn't be the same without your roast turkey.

The Happy Turkey Company believes that turkey should remain the centrepiece of any Christmas lunch. But they also want to ensure that every turkey lives a happy life, full of fresh air and space to roam.

Founded in 2015 by Daisy and Jonathan Smith, The Happy Turkey Company is now Britain's largest independent supplier of free-range turkeys. Working across three sites, their team of farmers rear each turkey slowly on a diet of rolled wheat, oats and grass seed heads. This gives your turkey its succulent, great taste. Even better, you know it was reared to the highest standards of animal welfare by dedicated, UK-licensed farmers.

The Happy Turkey Company is the perfect place to buy your Christmas turkey. And for the month of October, if you order either their Bronze or White turkeys, you'll get 10% off.



Daisy's top tips for a great Christmas turkey

1. Use a suitable roasting tin and have lots of foil ready.
2. Don't stuff your turkey as it won't cook evenly. Cook any stuffing separately.
3. Let your turkey get to room temperature for at least 1 hour before cooking.
4. Try not to open the oven door too often while your turkey cooks. It just slows everything down.
5. Let your turkey rest for about 30 minutes after it's cooked. It'll be well worth the wait!



The Happy
Turkey Company

Place your order today

Call 0121 8723 990

Visit thehappyturkeycompany.co.uk