



Marshwood
Farm

Stockist:



Clarence Court

SINCE 1928



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FABULOUS EGGS BY FABULOUS BIRDS



WE PROVIDE THE
MOST ESTEEMED EGGS
SINCE FABERGÉ

When you see the Clarence Court crown you know it's from our exclusive line of traditional breed birds. Roaming free on acres of England's green and pleasant land, our birds graze on the best maize enriched diet from dawn until dusk.

In today's modern world it's never been more important to demonstrate exemplary food credentials. Our personal touch and dedication to excellence means you never need to compromise on quality.

OUR HISTORY

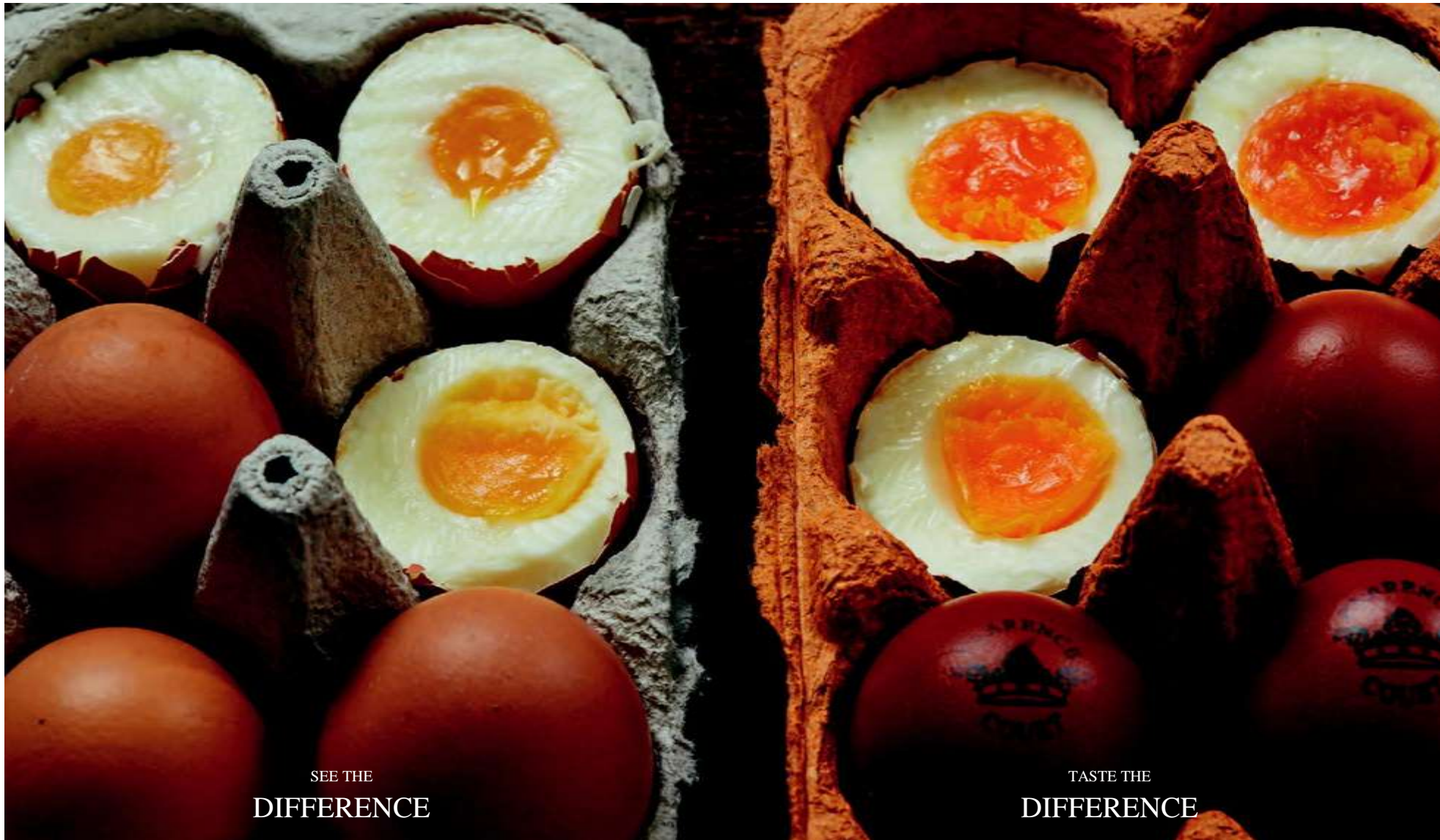
In 1928 Clarence Elliott brought our first birds from Patagonia to Gloucestershire. These rare birds were cross bred to create the pedigree hens we love today. With over 90 years of caring, Clarence Court eggs are a reminder of an earlier era, when taste and wellness came naturally.



OUR BIRDS

Our hens are fed on the finest natural vegetarian diet with a generous helping of sun-drenched corn.





SEE THE
DIFFERENCE

TASTE THE
DIFFERENCE

GENERIC FREE
RANGE EGGS

*Pale into insignificance when compared
to Clarence Court eggs.*



CLARENCE COURT EGGS

*Their hard, deep bronze shells protect a
rich creamy, golden yolk.*





BEST SELLERS



BURFORD BROWNS

Our supremely satisfying, deep bronze Burford Browns have a gorgeous, glossy, hard shell that's perfect for keeping in their just-off-the-farm fabulousness when boiled.



BEST SELLERS



OLD COTSWOLD LEGBAR

The faultless allure of the Old Cotswold Legbar. The utterly elegant blue shell protects their rich, creamy yolks with a decadent, dense flavour making them wonderfully delicious when poached.





BEST SELLERS



LEGHORN WHITES

The beautiful bright white shells of Leghorn Whites protect the deep golden yolk with a fabulously creamy flavour, reminiscent of the eggs of yesteryear.



MORE CHOICE



BURFORD BUFF

With a lighter brown shell, our Burford Buffs still
enjoy a glorious, golden yolk.





MORE CHOICE



QUAIL

FREE TO FLY
IN SHELLS & PEELED

The delicate, small speckled shell of a quail's egg holds an adorable, little egg with a pale yolk. Taking just 30 seconds to soft boil, they make the most exquisite appetiser.

Beautifully bite-sized our ready-to-eat cooked quail eggs are convenient in both preparation and presentation. These delicate eggs arrive super fresh in our chilled vans. Simply a delicious delight.





[MORE CHOICE](#)

BRADDOCK WHITES

With their translucent, ivory white eggshells and light, creamy yolks, our duck eggs make for exceptionally light baking and an indulgent breakfast treat.



MORE CHOICE

EXOTIC RARE BREEDS

Each with their own charming, charismatic shell and filled with fabulous flavour, emu, goose, guinea fowl and ostrich eggs are an exciting, exotic treat.



SEASONAL TREATS

With striking, sophisticated coloured shells, our cornish blue duck eggs, bantam, turkey, pheasant and reha eggs are a luxurious, seasonal treat and will add a new dimension to your spring menus.



Our own fleet of vans, with specialist chilled areas for quail, chauffeur our fabulous eggs throughout the country and deliver to London five days a week to the best hotels, restaurants and eateries the capital has to offer.



OUR CLIENTS

Try on the Clarence Court crown and you'll be in glittering company.



Waitrose



FORTNUM & MASON
EST. 1767



You might already be part of the Clarence Court family by receiving our eggs from one of our third-party suppliers – if so, it's wonderful to have you.

If not, why not give Clarence Court a try. We know they'll be the crown of your kitchen.

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