

TRADE SUPPLY

Wholesale

Trade prices are approximately **30% below** recommended retail pricing, with custom cuts available on request. Minimum order quantities apply.

AVAILABLE TO

- ✓ Restaurants
- ✓ Hotels
- ✓ Farm Shops
- ✓ Caterers
- ✓ Independents
- ✓ Retailers



WEIGHED & LABELLED TO TRADE STANDARD

5

FSA FOOD HYGIENE RATING
VERY GOOD

AIMS

ASSOCIATION OF INDEPENDENT
MEAT SUPPLIERS — MEMBER



SEE THE QUALITY — PREMIUM VENISON LOIN



SCAN FOR THE FULL RANGE

www.knightsvenison.co.uk
Trade accounts & enquiries welcome

IN THEIR WORDS

What Our Customers Say

★★★★★

"The finest wild venison we've worked with."

CHEF CHARLIE LAMBO — PORSCHE EXPERIENCE CENTRE, SILVERSTONE

★★★★★

"Incredible consistency and service."

CHEF NICO BAKER — FORAGER'S FIRE

★★★★★

"Trusted for Wyld Dining, Deer & Beer and the Wyld Venison Box."

WYLD GROUP

★★★★★

"Excellent quality, as always. Mince pack flavoured with juniper and dill, cooked in red wine — a lovely family meal."

LORNA J. — WYLD VENISON BOX

★★★★★

"Delicious — I will be ordering again."

JULIE H. — WYLD VENISON BOX

Thank you for supporting local, ethical and sustainable.

GET IN TOUCH

☎ 07584 605443

✉ peteknight1979@gmail.com

🌐 www.knightsvenison.co.uk

📍 Oakley, Bedfordshire
Delivering across Bedfordshire, Buckinghamshire & Northamptonshire

📷 @knightsvenison



KNIGHT'S
— VENISON —

— ESTABLISHED 2020 —

ETHICAL · SUSTAINABLE · EXCEPTIONAL

Wild venison from Bedfordshire, Buckinghamshire & Northamptonshire

"The finest wild venison we've worked with."

FROM FOREST TO FORK

Why Knight's Venison

All our venison is locally sourced by professional, trained hunters and sold locally in Bedfordshire, Buckinghamshire and Northamptonshire. We work directly with landowners and deer managers to uphold the highest standards of animal welfare, food safety and quality.

Wild, natural and free — our venison is ethically harvested and expertly prepared for exceptional flavour, texture and quality you can trust.



Pete Knight

FOUNDER · 30+ YEARS IN THE MEAT TRADE

LOCALLY SOURCED	WILD & NATURAL
ETHICAL	FOOD SAFETY ASSURED
FULLY TRACEABLE	SUPPORTING LOCAL
SUSTAINABLE	PRO. BUTCHERED



FIND OUT MORE
www.knightsvenison.co.uk

FOREST TO FORK

Our Products

Premium cuts and artisan burgers, professionally prepared for chefs, farm shops and food lovers.

Premium Cuts

- Loins
- Fillets
- Silverside
- Topside

BBQ Selection

- Rump Steaks
- Kebab Cubes
- Loin Steaks

Signature Burgers

- Premium Steak Burger with Sea Salt & Crushed Black Pepper
- Black Pudding Burger
- Marmite Burger
- Black Bomber Cheddar & Chilli Burger
- Walnut & Stilton Burger



ON THE PLATE — VENISON, SHALLOT & ROOT VEGETABLES

Custom specifications · Restaurant portioning · Vacuum packed · Fresh or frozen · Wholesale pricing



FOR TRADE & CHEFS

Why Chefs Choose Knight's Venison

- CONSISTENT QUALITY**
Professionally butchered to exact specifications for consistent quality every time.
- LOCAL PROVENANCE**
All venison is locally sourced by professional, trained hunters and sold locally in Bedfordshire, Buckinghamshire and Northamptonshire.
- SUSTAINABLE**
Helping balance woodland ecosystems through responsible deer management.
- RELIABLE SERVICE**
Reliable supply, flexible ordering and dedicated customer care.



HANDS-ON BUTCHERY CLASS



PREMIUM CUT

PETER KNIGHT: HACCP Level 3 · Food Hygiene 1&2 · Large Game Handling Licence · Animal Welfare & WATOK · AIMS Member

TRUSTED BY

- Wyld Group** — Wyld Dining, Deer & Beer, Wyld Venison Boxes
- Porsche Experience Centre** — Silverstone
- Forager's Fire** — Chef Nico Baker
- In Cucina Con Sofia** — Chef Sofia Gallo
- Nonna's** — Woburn Sands
- Pasture Farm** — Yardley