

CREED

THE FOODSERVICE COMPANY

Wholesale Meat of the Highest Quality

CREED FAMILY BUTCHERS





Welcome to

CREED FAMILY BUTCHERS

With family values at our core, we are committed to providing high-quality, ethically sourced meat and poultry, all prepared in our fully accredited, on-site butchery facility. Our skilled team of butchers take great pride in their craft, ensuring that every cut is expertly prepared and meets the highest standards of quality and traceability.

At Creed, we're dedicated to offering our customers not only premium products but also peace of mind, knowing that every butchery product we provide has been sourced with care and prepared with expertise. From farm to fork, we're here to meet all your catering needs, delivering the best for your kitchen and customers.



"As Butchery Manager, I am incredibly proud to lead a team that shares my dedication to delivering the very best in quality meat. Each member of our team brings passion, skill, and care to every cut, ensuring that our customers receive the finest products, time and time again. We are all committed to providing exceptional service and the highest standards of meat, because at the end of the day, it's about our customers' satisfaction and the trust they place in us."

Nic Veale, Butchery Manager

We work closely with trusted UK farmers who share our commitment to animal welfare and sustainable farming practices



Accreditations

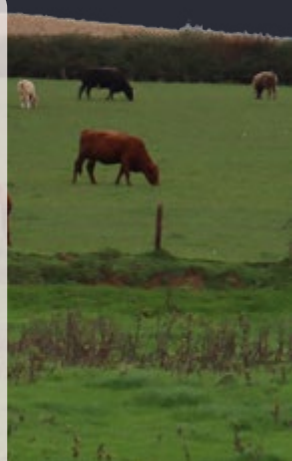
COMMITMENT TO QUALITY & WELFARE

Our dedication to delivering the highest quality meat is reflected in our industry accreditations and our relationships with carefully selected British farmers.

When you choose Creed Family Butchers, you're not just getting premium meat – you're supporting farmers and suppliers who share our passion for quality, ethical practices, and the well-being of their animals. Together, we're working to bring you meat you can trust.

RSCPA & RED TRACTOR

We are proud to hold RSCPA Assured and Red Tractor certifications, which are symbols of our dedication to animal welfare, traceability, and high-quality standards. These respected accreditations give our customers peace of mind, knowing that the meat we provide has been produced with the highest care and responsibility.





Farm to Fork

QUALITY EVERY STEP OF THE WAY

Great food starts with great produce. That's why we've carefully developed a transparent supply chain, ensuring that every cut of meat we provide has been handled with care at every stage.

By working closely with our farmers, abattoirs, and butchers, we ensure that every stage of the process is handled with the utmost care and commitment. From farm to fork, our focus is on delivering exceptional quality with honesty, traceability, and care you can count on.

1

FARMING

Behind every great butcher is a network of dedicated farmers. We work alongside some of the UK's most respected farmers and meat wholesalers, building strong relationships with like-minded individuals who share our values.

2

ABATTOIR

Welfare doesn't stop at the farm gate. Not only should animals be reared with care but should also experience a compassionate death. We maintain close relationships with the abattoirs in our supply chain, working collaboratively to ensure that welfare and quality are upheld at every step.

3

BUTCHERY

Our in-house butchery team of highly skilled professionals, ensure every cut is prepared to the highest standards, delivering the finest quality meat for our customers. From the moment the produce arrives at our fully accredited butchery, it's in the hands of our passionate experts.

4

DELIVERY

Once our butchery team has selected, prepared, and carefully packed hundreds of orders, our network of chilled lorries and vans takes over. Distributing throughout the day and night, we ensure that every order reaches customers across the UK, keeping our quality products fresh and ready to serve.

About the Team

THE HEART OF OUR BUTCHERY



At Creed Family Butchers, our team is at the heart of everything we do. With a wealth of knowledge, experience, and passion, each member of our skilled butchery team is committed to delivering the highest quality cuts, every time. We take great pride in the care and attention we put into every order, ensuring that each piece of meat is prepared with the utmost precision and care.

PASSIONATE ABOUT OUR COMMITMENT TO:



QUALITY



WELFARE



CUSTOMER
SATISFACTION



"I'm incredibly proud to be recognised for my dedication to the meat industry and winning the Meat Businesswoman of the Year award in 2024, but it's the support of my amazing team that truly makes this role special. At Creed Family Butchers, we work with a strong sense of camaraderie and family values, which are at the core of everything we do. The trust and collaboration within our team make all the difference, and I'm thrilled to be part of such a passionate and hardworking group of individuals."

Rachael Martin, Butchery Office Manager

EXPLORE THE WIDE VARIETY OF PREMIUM MEAT AND POULTRY
PRODUCTS WE OFFER TO SUIT YOUR CATERING NEEDS.



Simply scan the QR code to view our
full Creed Family Butchers range

CURIOUS TO SEE WHERE THE MAGIC HAPPENS?

We offer tours of our on-site, fully accredited butchery facility in Gloucestershire, where you can see first-hand the care, skill, and attention to detail that goes into every cut. Contact us today to arrange your tour and get an inside look at our commitment to quality.

Staverton Technology Park, Cheltenham Road, **Staverton**, Gloucester, GL51 6TQ

Manners Industrial Estate, Manners Avenue, **Ilkeston**, Derbyshire, DE7 8EF

Wooburn Industrial Park, Thomas Road, **High Wycombe**, Buckinghamshire, HP10 0PE

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