

THE FINE ART OF FESTIVITY

12 products to perfect your Christmas offering

THE FUTURE ON YOUR PLATE

Meet some of our suppliers we partner with to build a more sustainable future

FROM MYKONOS TO THE METROPOLIS

We learn more about George Gkoregias and the Art of Umami

WOODS

SUSTAINABLE FOODSERVICE

2025
AUTUMN/WINTER

02

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INTRO

Welcome to your latest Woods Foodservice brochure! Inside, you'll discover all the exciting developments we've been working on to better serve you. We're proud to showcase the innovations that will bring even more value to your kitchen.

These past few months have certainly been eventful. Firstly, we've embarked on the journey to becoming certified B Corp. This process reinforces our commitment to high standards of social and environmental performance, transparency, and accountability.

Innovation remains at the heart of what we do, and we are incredibly excited to announce the upcoming launch of "Spence." This exclusive new brand of premium pantry essentials, eventually encompassing around 150 products, is designed to redefine your kitchen staples, starting with fundamental oils and rapidly expanding to a comprehensive range of dried goods, chutneys, and more. Spence embodies the very essence of a well-stocked kitchen, offering high-quality ingredients exclusively through Woods Foodservice.

Our presence in the culinary world continues to strengthen. We were immensely proud to be a headline sponsor at the prestigious National Restaurant Awards, celebrating the very best of the UK's restaurant scene. This event not only allowed us to connect with leading industry figures but also underscored our commitment to supporting the vibrant hospitality sector.

We're also looking ahead with enthusiasm to Market Day (16th September 2025), following the huge success of last year's event. The day promises to be a fantastic opportunity for you to engage directly with our suppliers, discover new products, and gain valuable insights into the latest food trends. Make sure to visit our website to secure your spot.

We're thrilled to announce an exciting exclusive partnership with HG Walter, a renowned name in butchery. This marks a significant milestone as we enter the fresh meat category for the first time, building on our fresh produce division's success. Initially, we'll offer premium sausages, streaky bacon, and burgers, with plans to expand into a full range of fresh cuts soon.

Thank you for your continued trust and partnership. We look forward to another Autumn & Winter of serving your culinary needs with the same passion and dedication you've come to expect from Woods Foodservice.

Darren Labbett
Managing Director, Woods Foodservice



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FEATURED

THE FINE ART OF FESTIVITY 20

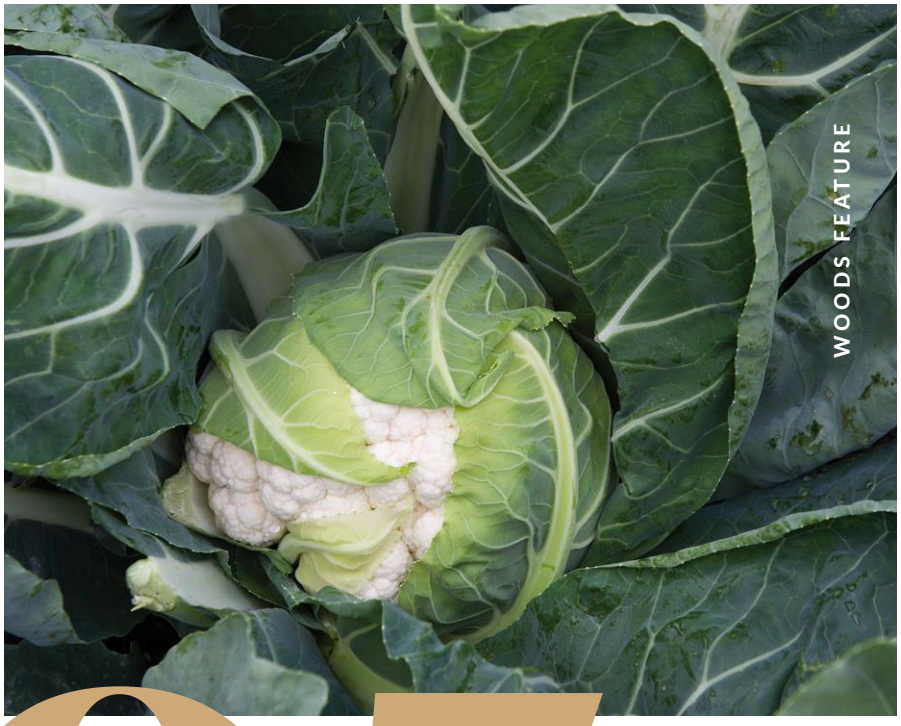
12 Products to perfect your Christmas offering











05



A TASTE OF WINTER

When the chill of winter sets in, the demand for hearty, flavourful, and high-quality seasonal produce becomes paramount for any establishment. At Woods Foodservice, we pride ourselves on being the premier partner for chefs looking to elevate their winter menus with the freshest, finest ingredients.

We understand that quality and seasonality are key to crafting exceptional dishes that delight your customers. That's why we've cultivated strong relationships with trusted growers, ensuring that the produce you receive is not only at its peak, but also sustainably sourced. Our commitment to excellence means you can rely on us for consistent delivery of the very best winter has to offer.



OUR WINTER WONDERS

Our carefully curated selection of winter produce is designed to inspire your culinary creativity. From comforting classics to vibrant additions, we have everything you need to bring the warmth and richness of the season to your plates.

Discover our range of winter stars, including:

- **Sprouts:** Perfect for classic accompaniments or innovative, modern dishes.
- **Root Vegetables:** A wide range of carrots, parsnips, and more, ideal for roasting, mashing, or incorporating into stews and purées.
- **King Cabbage:** A versatile and robust leafy green that adds texture and flavour to countless recipes.
- **Cranberries:** Tart and vibrant, these berries are perfect for sauces, desserts, or festive cocktails.
- **Cauliflowers:** A culinary chameleon, ideal for roasting whole, puréeing, or featuring in curries and gratin dishes.
- **Oranges and Leafy Clementines:** Bursting with zesty flavour and vibrant colour, these citrus gems are perfect for desserts, salads, or refreshing beverages.

At Woods Foodservice, we go beyond just delivering produce. We offer a partnership built on reliability, quality, and a deep understanding of your needs. Our dedicated team is committed to providing unparalleled service, ensuring your orders are accurate, on time, and handled with the utmost care.







Traiteur de Paris







High-quality individual patisseries and gourmet products with a unique creative signature, made with the respect and values of the French patisserie tradition.

For 28 years, Traiteur de Paris has delighted foodservice professionals around the world with exquisite creations that embody the very best of French culinary artistry. Our products are meticulously crafted in the spirit of traditional French patisserie, blending time-honoured techniques with innovative flair to deliver bold, balanced flavours and hand-finished touches.



10 CHRISTMAS TRADITIONS AROUND THE WORLD

The festive season is a time for joy, togetherness and, of course, incredible food. While traditions vary across the globe, one thing unites us all: a love for flavourful, comforting dishes that bring people together. From the crumbly blue cheeses of the UK to the sweet elegance of Denmark's risalamande, each country adds its own delicious touch to Christmas celebrations.

UK

Christmas just wouldn't be the same in the UK without exquisite cheese. The traditional festive classic is blue cheese, namely Stilton. But why is this? In the past, cheese production would have been limited to the warmer months. Stilton, made in late spring and early summer would be ripe just in time for Christmas.

Our 'CHSS30 Blue Stilton Wedge 160g' is perfect for your gourmet cheese plates this festive season.

FRANCE

Smoked salmon is a firm favourite in France during the season of Yule, particularly served over mini blinis. A touch of heavy cream and a thin slice of lemon provide the sumptuous finishing touches.

Why not try our 'FISS37 Smoked Salmon D-Cut Skin Off 500g Severn & Wye'





SWEDEN

The Swedish, as you may expect, tend to enjoy meatballs as a core element of their Christmas traditions. And who can blame them with such delicious tenderness in every bite.

Create your own with our 'FRZSM1 Simplicity Meatball 30g '.



DENMARK

This elegant Danish Christmas dessert, Risalamande, transforms humble rice pudding into a refined delicacy. This traditional Christmas dessert is made from rice pudding mixed with whipped cream, sugar, vanilla, and chopped almonds, served with cherry sauce.

Use our premium rice, cream, sugar, vanilla and almond products in this divine creation.

MEXICO

Elevate your holiday table with Tamales, Mexico's most cherished festive specialty, crafted to gourmet standards. Tamales are a traditional Mexican dish made from masa (corn dough) filled with various ingredients like meats, chilies, or beans, wrapped in corn husks and steamed.

Our 'FLOC07 James Brown Cornflour 3kg' is an essential ingredient in this recipe.

Melior



The Chef’s Egg.

Developed with leading chefs and nutritionists, Melior is a free-range egg created for the demands of professional kitchens. Every detail — from yolk colour to shell strength — is driven by performance, not compromise.



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UNWRAP THE MAGIC

The festive season calls for culinary excellence, a refined indulgence that captivates and delights. At Woods Foodservice, we understand this art. Our meticulously curated selection of premium ingredients is designed to empower hospitality providers in crafting truly magical gastronomic journeys for their esteemed clientele this Christmas.

THE ESSENCE OF FESTIVE LUXURY

Christmas indulgence isn't merely about rich flavours; it's about evoking nostalgia, sparking pure delight, and offering an unparalleled sense of luxury. From sophisticated starters to resplendent dessert finales, it's about those distinctive touches that transform a meal into a cherished memory.

ELEVATING YOUR CHRISTMAS OFFERING

As your dedicated partner, Woods Foodservice ensures unwavering quality, diverse selection, and impeccable service. This allows you to focus on creativity, confident in the superiority of your ingredients.



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FOIE NATURAL GRAS

SOURCED ETHICALLY

It is one of the most delicious foods on the planet, but has a reputation of coming at the price of force-feeding ducks and geese.

However, our foie gras revives ancient techniques to produce foie gras in harmony with nature. The operation follows the natural cycles of the animals, ensuring humane practices and minimal environmental impact. This respects the importance of considering animal welfare while producing a delicacy renowned for its flavour.


TRUEfoods
Flavourful, fresh stock...
TRUEfoods
GOLDEN CHICKEN STOCK
View the
Woods range



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MYKONOS TO THE METROPOLIS

George Gkoregias is the Executive Chef at Kioku by Endo, a Japanese restaurant located on the rooftop of The OWO in London. The restaurant is overseen by third-generation sushi master and culinary director Endo Kazutoshi, whilst George leads the kitchen team and is responsible for executing the restaurant's dishes.

He is noted for cooking using Japanese tradition with modern elements, incorporating umami, minimalism, and a sense of balance.

Kioku by Endo offers an à la carte menu with dishes such as cuttlefish nori pesto and elderflower, chashu pork ramen ravioli, and smoked yellowtail with green apple ponzu. The restaurant aims to provide an exquisite blend of traditional Japanese cuisine with innovative influences, reflecting Chef Endo's significant life experiences and memories.

Can you share the story of your journey as a chef so far?
My journey began in Mykonos, where I was raised in a kitchen thanks to my parents, who worked in both a bakery and a restaurant. Food was part of my daily life from a very young age, and being surrounded by the energy of the kitchen sparked my passion for cooking early on.

What would you consider the most defining moment of your career?
One of the most defining moments was moving abroad at a young age to work in some of the best restaurants under world-renowned chefs. It was a bold step, but it allowed me to learn, grow, and absorb as much knowledge as possible. That experience gave me the confidence to push boundaries and develop my own culinary style.





What is the most valuable advice you would give to someone just starting out in this industry?
Be humble and stay curious. The kitchen is a place of constant learning, and no task is too small. Focus on mastering the basics, show up early, ask questions, and don't be afraid to make mistakes. Passion, dedication, and perseverance will take you further than talent alone.

Have you had any mentors who have had a significant impact on your development as a chef? If so, how did they influence you?
Absolutely - my biggest mentors have always been my mum and dad. They taught me the value of hard work, resilience, and staying true to your goals. Their influence shaped not only my work ethic but also my deep respect for the kitchen and its culture.

What is one ingredient you always rely on for your festive dishes?
Citrus—especially orange zest or yuzu—is a staple in my festive cooking. It brings brightness and complexity to winter dishes and helps balance richer, deeper flavours. Whether it's in a glaze for duck or a citrus element in a salad, it always adds that perfect lift.

Could you share the recipe for one of your signature or favourite winter seasonal dishes?
One of my favourite winter dishes is a Scallops and Grilled Radicchio Salad. It features hand-dived scallops served with a warm onion and anchovy ragout, paired with grilled radicchio for bitterness. It's finished with smoked lemon oil ponzu, finger lime for bursts of acidity, ginger for warmth, and a touch of kinome for a refreshing, peppery note. It's a dish that balances richness, freshness, and umami beautifully.

What trends do you predict will shape the food industry in 2026?
I believe hyper-local sourcing will become even more prominent, with chefs working directly with micro-farmers and foragers. Technology, especially AI, will play a bigger role in reducing food waste and creating more personalized dining experiences. And plant-based cuisine will continue to evolve—shifting away from processed substitutes and focusing more on whole, seasonal ingredients.



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LambWeston®

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THE DUKES OF CHIPPINGDOM

Proper British Chips.
Distinctively Natural



LWF91 / The Dukes, Skin-off

- Extra thick and hand-cut appearance
- Uncoated, beautiful golden edges

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FINE ART OF FESTIVITY

The festive season is fast approaching, and with it, the opportunity to elevate your establishment's Christmas offerings. Selecting the right products can transform a good holiday experience into an unforgettable one. We've curated a list of 12 must-have Christmas products designed to help you delight your guests and maximise your festive success.







FESTIVE FRUITS

Plump, succulent dried fruits, offer a concentrated burst of sun-drenched sweetness to enrich your traditional puddings, mincemeat, and celebratory bakes.

FESTIVE VEGETABLES

An exquisite assortment of seasonal root vegetables and verdant greens, hand-picked for their vibrant colour and freshness, ensuring a magnificent accompaniment to any festive roast.

CHRISTMAS DESSERTS

A delectable array of artisanal confections, ranging from time-honoured Christmas puddings to contemporary delights, each crafted to provide a truly memorable and indulgent conclusion to your festive repast.

CANAPÉS, PASTRY & TART CASES

Masterfully prepared delicate pastry and tart cases, alongside sophisticated canapé bases, providing the perfect foundation for creating refined and exquisite miniature culinary creations to welcome your esteemed guests.

GRAVIES & STOCKS

Richly flavoured gravies and deeply aromatic stocks, meticulously prepared to imbue your festive roasts and accompaniments with an unparalleled depth of flavour, elevating every mouthful.

MEATS

Premium cuts of succulent meats, including tender turkey, exquisite gammon, and finely marbled beef joints, sourced for their exceptional quality and promising a magnificent centrepiece for your Christmas feast.









CHEESEBOARD ITEMS

A distinguished collection of artisan cheeses, accompanied by crisp, refined crackers and delightful chutneys, offering a sophisticated interlude to your festive dining experience.

NUTS & DRIED FRUIT

Premium nuts and naturally sweet dried fruit are ideal for snacking, enhancing festive bakes, or gracing an elegant festive spread.

SAUCES & CHUTNEYS

Quintessential festive sauces, including tart cranberry and creamy bread sauce, alongside a medley of fine chutneys, can perfectly complement your holiday dishes.

CHOCOLATE

Premium chocolate, from rich baking varieties to exquisite couverture, are perfect for crafting luxurious desserts, decadent beverages, or simply savouring as a sophisticated treat.

HERBS & SPICES

The finest herbs and exotic spices can infuse your festive cuisine with enchanting fragrance and complex flavour, from savoury roasts to warm, spiced beverages.

ICE CREAM & SORBET

Smooth ice creams and vibrant sorbets can offer a delicate counterpoint and a palate-cleansing finish to the richness of your festive desserts.

OUR PATH TO B CORP CERTIFICATION

Becoming a Certified B Corporation means more than just meeting standards—it's a commitment and goal for us for business as a force for good. Certified by the non-profit B Corps meet rigorous benchmarks for social and environmental performance, accountability, and transparency.

WHY ARE WE PURSUING B CORP CERTIFICATION?

Becoming a Certified B Corporation means more than just meeting standards—it's a commitment and goal for us for business as a force for good. Certified by the non-profit B Corps meet rigorous benchmarks for social and environmental performance, accountability, and transparency.

Our mission has always been to be the preferred premium foodservice partner for top-tier hospitality, both in London and nationally. We're dedicated to providing the finest products and service to chefs and restaurants that share our passion for excellence.

However, as we continue to grow, we recognise that our responsibility extends beyond just the quality of our offerings. Our vision is to become the UK's most sustainable foodservice company, loved by chefs and admired for our ethical practices. Pursuing B Corp certification is the natural next step in our journey to align our business with our values, and here's why:

- We're committed to going beyond industry norms—minimising our environmental footprint through waste reduction, sustainable sourcing, and energy-efficient operations.
- B Corp certification assures our partners and clients that we uphold the same high ethical standards they expect—across every aspect of our business.
- We want to work with people and partners who share our passion for making a positive impact.
- B Corp framework guides us in measuring, celebrating, and continuously improving our social and environmental impact.
- We're proud to stand alongside businesses worldwide that put purpose at the heart of what they do.

OUR B CORP JOURNEY—WHERE WE STAND

In March, we submitted our B Impact Assessment and achieved an impressive score of 120.6— well above the minimum requirement. We're now awaiting the final review from B Lab, with certification expected by the end of the year.

OUR KEY OBJECTIVES

We want to enhance social

- Enhance Social & Environmental Impact: Continuously improve practices that benefit the environment, communities, and society.
- Strengthen Governance: Adopt transparent, ethical, and accountable structures
- Improve Employee Well-being: Foster a culture of inclusivity, development, and well-being.
- Deepen Community Relationships: Build trust through meaningful engagement and responsible procurement.
- Demonstrate Transparency: Regularly report on our impact and progress.
- Meet Certification Standards: Achieve and maintain the high standards required for B Corp certification.

LOOKING AHEAD

Becoming a B Corp isn't just a milestone for us—it's a mindset. It's about embedding purpose into everything we do, driving continuous improvement, and building a company that's sustainable, resilient, and trusted for the long term.

We're excited to take this next step, and we look forward to sharing our progress with you as we help shape a better future for our industry and our world.



Elevate Your Christmas Dining

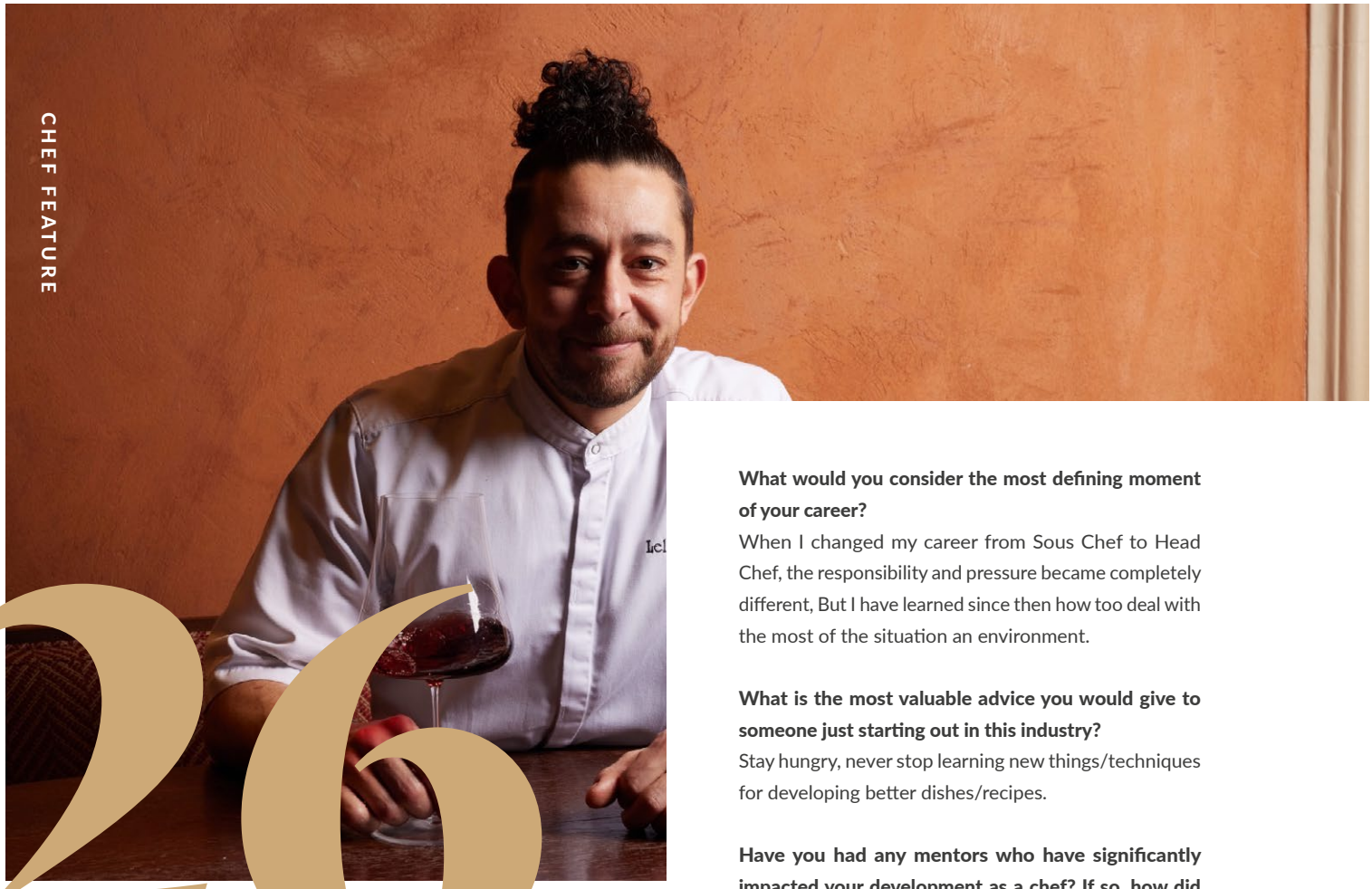
with our tableware collection

Make this Christmas truly special for your guests with our tableware collection. It offers:

1. **Elegant Design:** Its timeless look beautifully complements any festive decor, making your dishes shine.
2. **Built to Last:** Crafted for durability, it stands up to the busiest holiday service, reducing chips and breakages.
3. **Versatile Use:** From appetisers to desserts, there's a piece for every course, ensuring a cohesive presentation.
4. **Premium Feel:** The quality weight and finish enhance the dining experience, impressing your guests.
5. **Easy to Clean:** Non-porous and simple to maintain, perfect for high-volume operations.

Choosing our tableware collection means investing in style, resilience and an unforgettable festive experience for your customers.

View the range here:



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SARDINIAN SOUL, LONDON HEART

Born in Sassari, Sardinia, Antonio Favuzzi (known as 'Lello') learned to cook in his parents' kitchen. He worked at top hotels and restaurants in Italy before opening Santini in Milan with a small team of chefs. In 2003, he began working as sous chef at Alan Yau's Anda in Marylebone and worked at several London establishments before moving to L'Anima in 2008, where he was part of the opening team and subsequently became executive chef at L'Anima Café.

In March 2019, Lello became head chef at Mortimer House Kitchen in Fitzrovia, creating a menu that celebrates the bold flavours of Italy, with inspiration from the Middle East.In 2022, he took over Macellaio as Executive Chef (7 restaurants) before starting a new venture in Holland Park as Executive Chef in the beautiful Belvedere restaurant (opened by Marco Pierre White) where he works today.

What would you consider the most defining moment of your career?
When I changed my career from Sous Chef to Head Chef, the responsibility and pressure became completely different, But I have learned since then how too deal with the most of the situation an environment.

What is the most valuable advice you would give to someone just starting out in this industry?
Stay hungry, never stop learning new things/techniques for developing better dishes/recipes.

Have you had any mentors who have significantly impacted your development as a chef? If so, how did they influence you?
The mentors who have significantly impacted my development as a chef would be my teacher from school, Franco Alba, who afterwards became my Head Chef for a few seasonal jobs as a chef in Sardinia. He taught me the initial approach to the kitchen with humility and passion, and over the years I have kept all his teachings with me and I transmit them to others.

What is one ingredient you always rely on for your festive dishes?
I love anchovies, to be precise, from the Cantabrian Sea off the coast of Spain. Such a great product! I love them with just bread and butter, and a glass of white wine, but they can be served in many other ways, of course!

What trends do you predict will shape the food industry in 2026?
I think in 2026 the food industry will be shaped by trends emphasising sustainability, alongside healthy food, new food technology, and a focus on global flavours.

One of Lello's favourite Winter recipes...

HAND-MADE MALLOREDDUS WITH LAMB RAGOUT

Serves 6



For the malloreddus

(little -dumplings- shaped pasta)

- 250ml lukewarm water
- Large pinch saffron strands
- 500g fine semolina, plus extra to dust

For the sauce

- 50ml extra-virgin olive oil
- 1kg Lamb mince
- 1 large onion, finely chopped
- 3 celery sticks, finely chopped
- 2 carrots, finely chopped
- 2 garlic cloves, finely chopped
- 3 rosemary sprigs
- 4 thyme sprigs
- 2 bay leaves
- ½ tsp juniper berries, roughly crushed
- 1.5 litres (2 bottles) red wine
- 400g tin chopped tomatoes
- Finely grated grana padano and/or pecorino (ideally Sardinian) to serve
- Finely chopped parsley to serve

Special kit

- Gnocchi wooden board

Method

- Mix 200ml of the water and the saffron in a mixing bowl. Add the semolina, then start working into a dough. Add splashes of the remaining 50ml water until a dough forms (you may not need all the water). Tip the dough out onto a work surface, then knead for 5 minutes until smooth. Cover and leave to rest at room temperature for 2 hours.
- Meanwhile, make the sauce. Pour most of the olive oil into a large saucepan over a medium heat. Add the mince and cook, stirring and breaking it up with a wooden spoon, until deeply browned all over. Remove with a slotted spoon and set aside.
- In the same pan, add the remaining olive oil, then tip in the onion, celery, carrots, garlic, rosemary, thyme, bay and juniper with a pinch of salt. Cook, stirring, for 8 minutes or until the vegetables are soft. Tip the meat back in, stir to combine, then pour in the red wine. Bring to a simmer, cook for 2 minutes to evaporate the alcohol, then add the tomatoes. Bring to a gentle simmer and leave to cook uncovered for 4-5 hours.
- While the sauce simmers, cut off a piece of pasta dough and roll it out into a thin cylinder (about 1cm in diameter). Cut the cylinder into 1cm pieces. Using a gnocchi board (or a su ciuliri for the full Sardinian effect!), push a piece into the ridges with your thumb and drag it down so it curls in on itself. They should resemble fat little bulls. Keep the rolled malloreddus on a tray dusted with semolina. Repeat until all the dough is used up.
- When the sauce is nearly finished, bring a large pan of salted water to the boil. Tip in the malloreddus and cook for 2-3 minutes (or, if using ready-made, according to the packet instructions). Use a slotted spoon to lift the dumplings out of the water and into the sauce. Cook the pasta and sauce together for 2-3 minutes, then season to taste with salt and pepper and divide among bowls. Finish with the grated cheeses and parsley.

FIVE STAR FOODSERVICE

2,333 reviews in total, 93.4% are five star, average 4.9 star.

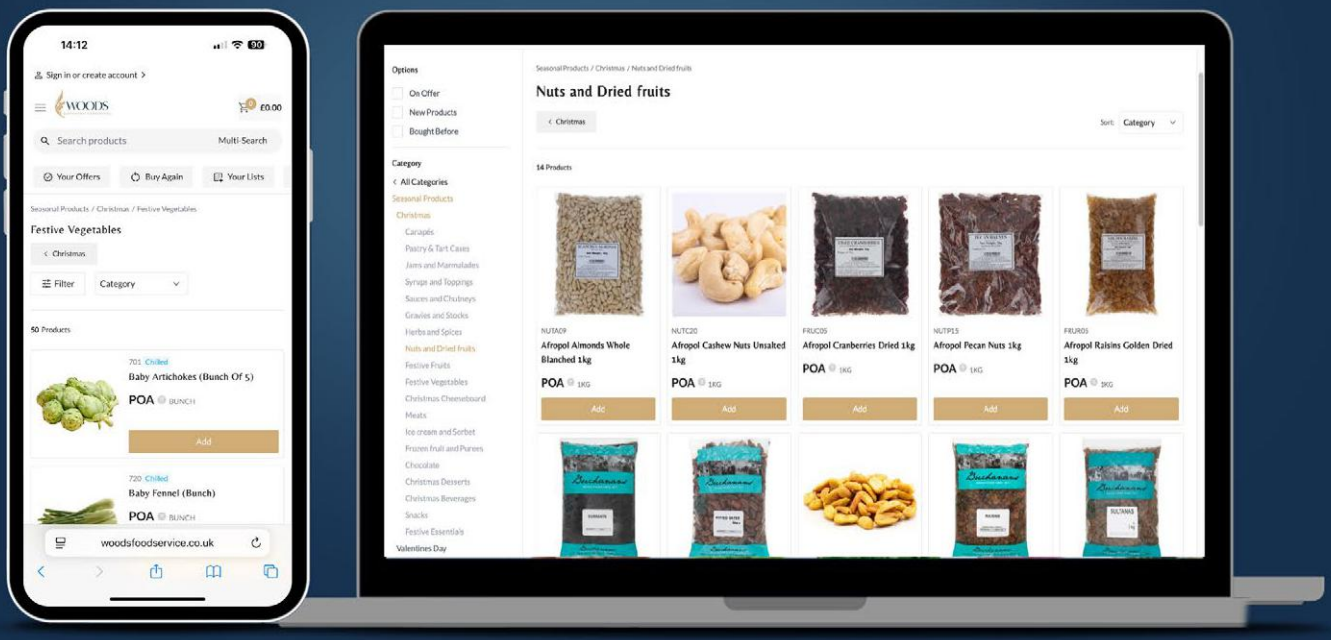
Scan QR code to download on device

At Woods Foodservice, we know that chefs and hospitality professionals need a seamless ordering experience, whether they're in the kitchen or on the go. Our website and mobile app make it easier than ever to browse our premium ingredients, place orders, and manage your account—all at your fingertips.

Signing up is quick and easy. Download the Woods Foodservice App today and experience hassle-free ordering built for chefs!

- **Convenience:** Browse products and place orders on the go!
- **Full product information:** Access full product specifications including allergen, dietary requirements and nutritional data.
- **Live chat box:** Speak directly to one of our team members regarding a product or order.
- **Easy Account Management:** View past orders and download invoices and credit notes in just a few taps.
- **Quick Reordering:** Save time by reordering your favourite products in seconds.
- **Stay Updated:** Receive the latest industry insights, seasonal product highlights, and chef-focused content right in the app.

"Always straightforward, just how a chef wants it!"





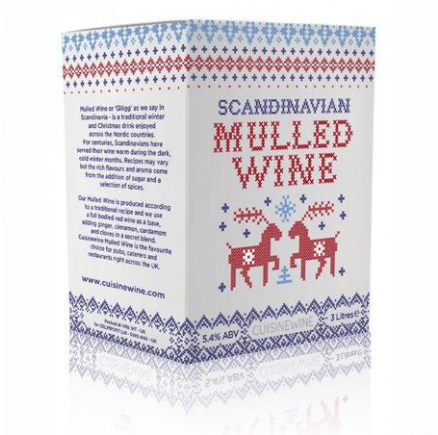
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THAT WARM FEELING INSIDE

Mulled Wine, known as Glogg in Scandinavia, is the quintessential traditional winter and Christmas beverage throughout the Nordic countries. For centuries, people in this region have warmed and spiced their wine to combat the long, cold winters. Although recipes differ, Scandinavian Mulled Wine consistently features a blend of specific spices, sugar, and wine.

Cuisine Wine's Scandinavian Mulled Wine follows a recipe dating back to the early 1900s, using a full-bodied red wine as its base, enhanced with ginger, cardamom, clove, and some secret spices. Available from September each year, it is an ideal mulled wine choice for busy restaurants, pubs, or bars

Product code: WINM13 Mulled Wine Cuisine Wine 3ltr





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FESTIVE SEACUTERIE WREATH

A Show-Stopping Centrepiece for Your Winter Gatherings

Bring a taste of the Cornish coast to your winter celebrations with a spectacular Seacuterie Wreath. This vibrant seafood platter is perfect for sharing, it's a fresh twist on the classic charcuterie board—crafted with the finest Cornish Sea Salt Co products and your favourite seasonal seafood.



WHY YOU'LL LOVE IT

- Eye-catching and festive, ideal for holiday parties and gatherings
- Easily adaptable to include your preferred seafood and accompaniments
- Bursting with fresh flavours and a hint of zesty citrus

INGREDIENTS

For the Herb Cream Cheese

- 10g chives, finely chopped
- 10g parsley, finely chopped
- 10g dill, finely chopped
- 150g plain cream cheese
- Juice and zest of ½ lemon
- 1 tsp Cornish Sea Salt Co crystals

For the Prawns

- 2 tsp olive oil
- 250g raw king prawns, peeled
- Juice of ½ lemon
- ½ tsp Cornish Sea Salt Co Salt & Peppery

To Assemble the Wreath

- 100g smoked salmon
- 75g radishes, thinly sliced
- 100g cucumber, cut into ribbons
- 75g caperberries

Optional: Extra lemon wedges, fresh herbs, and crackers for serving

METHOD

Prepare the Herb Cream Cheese

Finely chop the chives, parsley, and dill. In a bowl, combine with the cream cheese, lemon juice, and zest. Season with Cornish Sea Salt Co crystals to taste.

Cook the Prawns

Heat olive oil in a frying pan. Add the prawns and cook for 3–5 minutes until pink and cooked through. Finish with a squeeze of lemon juice and Salt & Peppery seasoning. Set aside to cool slightly.

Assemble Your Wreath

On a large round platter (about 30cm in diameter), spread the herb cream cheese around the edge. Arrange the cooked prawns, smoked salmon, radishes, cucumber ribbons, and caperberries in a wreath shape.

Finish and Serve

Garnish with extra lemon wedges, fresh herbs, and crackers if desired. Serve immediately and enjoy the festive flavours of the sea.

Add Cornish Sea Salt Crystals to your winter celebrations and enjoy the authentic taste of Cornwall's sea, perfectly complementing your festive dishes and creating unforgettable culinary moments.

SEVERN & WYE SMOKERY



Smoked Salmon Canapes Platter

Rich in flavour, perfect for the festive season...

Scan to get yours



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REDEFINING THE EVENT PLATE

As the Group Head Chef at Blue Strawberry, a name synonymous with luxury event catering, Mike is a driving force behind unforgettable culinary experiences. With a dedication to the art of fine dining, he meticulously oversees the creation of exquisite menus for a wide range of prestigious events, from grand corporate functions to intimate private celebrations and elegant weddings.

His commitment to sourcing the highest quality ingredients, in addition to his innovative approach to flavour and presentation, ensures that every dish served by Blue Strawberry is a testament to their high standards of excellence. Mike's leadership and creative vision are fundamental to maintaining Blue Strawberry's position as a leader in the world of high-end catering.

We sat down with Mike to find out more about his journey, influences, and favourite dishes...

INTERVIEW OVERLEAF >





Can you share the story of your journey as a chef so far?
My journey into the world of professional kitchens began in 1997, fresh out of school, when I landed my first role on the larder section at The Pilgrims Rest in Dorking. That's where I caught the culinary bug — captivated by the rhythm of service, the camaraderie, and the satisfaction of a well-executed plate. A few years later, I found myself at Wentworth Golf Club. I joined as a temp, but two and a half years later, I was still there — immersed in the world of high-end dining, learning discipline, precision, and finesse on a whole new level. Since then, I've honed my craft across a variety of kitchens, developing a style that champions seasonal ingredients, simple execution, and clean, honest flavours.

What would you consider the most defining moment of your career?
That moment came in 2017 when I first stepped into the vibrant world of London's events scene — and instantly felt at home. The buzz, the creativity, the challenge of designing and delivering incredible food experiences in unexpected spaces… it just lit a fire in me. Since then, I've had the privilege of working in some extraordinary venues — from cathedrals and palaces to private residences where the kitchen might be a laundry room! No two days are ever the same, and I love the energy, innovation, and collaboration that events work demands. It's where I truly found my niche.

What is the most valuable advice you would give to someone just starting out in this industry?
Take your time. Don't be in a rush to climb the ladder too quickly. There's real value in listening, observing, and quietly soaking up everything around you. Some of the most talented chefs I know built their foundations by doing just that. Ask thoughtful questions, stay curious, and respect the process — the skills, confidence, and speed will come in time.

Have you had any mentors who have had a significant impact on your development as a chef? If so, how did they influence you?
Without a doubt, my biggest influence has been my father. I grew up sitting on the butcher's block in his kitchen, watching the magic unfold — from prep to service. Those early experiences embedded in me a deep respect for the craft, the discipline, and the culture of the kitchen. Along the way, I've also learned from some truly inspiring chefs, planners, and managers. Each has left a mark, whether through their leadership, technical mastery, or ability to stay calm when everything's on the line.

What is one ingredient you always rely on for your festive dishes?
Controversially… sprouts! I'm a huge fan. Done right, they can be absolutely glorious. My go-to is to blanch them first, then sauté with bacon, shallots, and a touch of thyme — finishing with a drizzle of honey for balance. It's a dish that always earns a place at the table and often wins over the sceptics.

Could you share the recipe for one of your signature or favourite winter seasonal dishes?
This season I'm developing a venison pithivier — a beautifully indulgent winter centrepiece. The filling combines rich wild mushroom duxelles, wilted Swiss chard, and tender venison, all encased in golden, flaky puff pastry. It's served with a pickled blackberry jus that adds a sharp, fruity contrast to the dish's earthy depth. It's hearty, elegant, and feels like winter on a plate.

What trends do you predict will shape the food industry in 2026?
I think we'll see a real shift towards maximising value and reducing waste — not just for sustainability, but out of necessity as costs continue to rise. That means more creativity around using the whole ingredient, from root to leaf or nose to tail. Preserving, fermenting, and reimagining trims will become essential tools in a chef's repertoire. It's an exciting challenge — cooking smarter, more resourcefully, without compromising on flavour or storytelling.



Challenging the Perception of Ice cream

Here at Granny Gothards we produce supreme quality ARTISAN ice cream and sorbet in the heart of Devon using only the very FINEST, fresh and local ingredients. With over 200 flavours in our range and a CHEF LED flavour development service, we guarantee you unforgettable LUXURY in every spoonful!

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WHAT MAKES US SPECIAL?

- PRIDE ourselves on sourcing only the finest and most local ingredients
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- CHALLENGING perceptions of ice cream Making the 'ordinary' EXTRAORDINARY

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Winter menus to life...

Squish



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60 MICHELIN STARS

CHRISTMAS CHAI IRISH COFFEE

This festive drink is the perfect cosy treat for the festive season. Combining rich double cream, smooth Jameson Irish whiskey, and aromatic freshly brewed coffee, it's comfortable in a cup.

The addition of chai spiced syrup infuses the drink with warming spices like cinnamon and cardamom—classic holiday flavours that evoke memories of Christmas markets and winter evenings by the fire.

Finished with a dusting of nutmeg and cocoa, this indulgent cocktail is both luxurious and inviting, making it an ideal choice for sharing with friends and family or unwinding after a long day of holiday festivities.

METHOD

Brew the Coffee
Brew 25 g of your chosen coffee with 75 ml hot water. The coffee should be strong and aromatic.

Mix the Base
In a heatproof glass or mug, combine the hot coffee, Jameson whiskey, and chai spiced syrup. Stir gently to blend.

Whip the Cream
Lightly whip the double cream until it's just thickened but still pourable.

Layer the Cream
Slowly pour the whipped cream over the back of a spoon so it floats on top of the coffee mixture.

Festive Finish
Dust the top with a pinch of ground nutmeg and cocoa powder for warmth and a festive look.

Garnish (Optional)
Add a cinnamon stick or a star anise for an extra Christmas aroma.

Serve immediately, ideally in a pre-warmed glass. The layered cream on top keeps the drink warm and gives a luxurious texture with every sip.

INGREDIENTS

- 50 ml Double Cream (Wells Farm)
- 50 ml Jameson Irish Whiskey (40%)
- 25 g Freshly Brewed Coffee (The Daily OR Market Blend)
- 75 ml Hot Water (Tap)
- 15 ml Chai Spiced Syrup
- Pinch of Ground Nutmeg (Greenfields)
- Pinch of Cocoa Powder (20/22 Atlas)
- Optional: Cinnamon stick or star anise for garnish



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You can purchase Caravan coffee beans directly from us by scanning the QR code for instant access.



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ELEVATING THE CULINARY EXPERIENCE

WOODS FOODSERVICE TABLEWARE

In the hospitality world, first impressions are everything. Woods Foodservice offers an exquisite collection of tableware that transforms dining for restaurants, hotels, contract caterers, and gastropubs.





A BLEND OF STYLE AND FUNCTIONALITY

Our tableware blends style and functionality, catering to a wide range of requirements:

- Restaurants find the perfect backdrop for culinary creations, enhancing visual appeal.
- Hotels deliver a sense of luxury and consistency across all dining experiences.
- Contract Caterers benefit from robust, visually appealing, and easily transportable options.
- Gastropubs achieve a refined yet comfortable aesthetic, elevating their offerings.



THEN WOODS ADVANTAGE

What sets our tableware apart?

- **Uncompromising Quality:** Crafted from premium materials, each piece is durable and built for commercial use, reducing replacement costs
- **Exquisite Design:** Sophisticated designs, from timeless classics to contemporary pieces, enhance any table setting.
- **Thoughtful Curation:** Every item is carefully selected for its aesthetic merit and practical utility.
- **Exceptional Durability:** Designed to withstand constant handling and washing, resisting chips and scratches for a long lifespan.
- **Enhanced Guest Experience:** Beautifully presented food on elegant tableware communicates professionalism and care, leaving a lasting positive impression.

BRIDOR

"...it's never too early for a Christmas treat"



Bun'n'Roll

Almond Croissant

Scan me to discover our Bun'n'Roll use guide

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THE BAKERY CULTURES OF THE WORLD

Clarence Court

Elevate your festive menu with unparalleled quality and flavour.







PROOF IS IN THE PUDDING

MATTHEW WALKER CHRISTMAS PUDDINGS

Step into a legacy dating back to 1899 with Matthew Walker, the world's oldest Christmas pudding maker. They've spent over a century perfecting this beloved festive dessert, where timeless tradition meets unparalleled quality.

Every Matthew Walker Christmas Pudding begins with the finest ingredients: plump vine fruits, decadent dark sugars, and premium nuts, all infused with a harmonious blend of spices. These are meticulously slow-steamed for hours, a cherished technique that allows the ingredients to deeply intertwine, creating a sumptuous pudding rich in both aroma and flavour. It's this dedication to traditional recipes and meticulous craftsmanship, passed down through generations, that delivers the authentic taste that has been treasured for over a century.

Product Codes

PAZX19	MINI XMAS PUDDING G/F MATTHEW WALKERS	100G	18
PAZX20	MINI CLASSIC XMAS PUDDINGS M/WALKERS	100G	36

Winter Spice

and all things **nice**





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LIMITLESS APPLICATIONS

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edesia

THE FINESSE OF THE FEAST







This Christmas, we're thrilled to announce the launch of Edesia's new olive range. Adding to their antipasti selection, you can find a full offering of all the components you need to create delicate appetisers or sumptuous mezze platters. Whether you prefer the punch of a chilli and garlic marinade or to create your own house mix, visit our website today to add some sunshine to your Winter menus.

Scan to view the range



Stokes Seasonal Favourites

2kg Cranberry Sauce 2kg Beer Chutney 2kg Spiced Plum Chutney 2kg Apple and Cider Brandy Chutney

ReRooted

DELIVERED IN GLASS BOTTLES

EIGHT DELICIOUS FLAVOURS

ReRooted is a Devon based fresh plantmilk company. Run on a circular model. We make, deliver, collect, clean and repeat, ensuring no need for waste.



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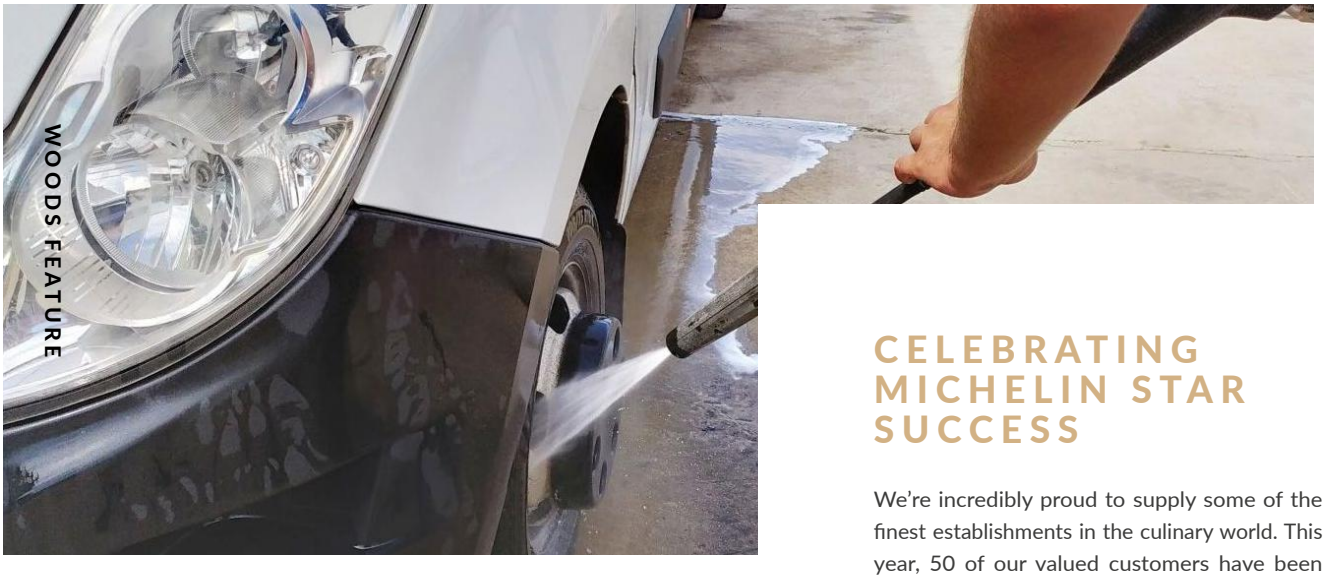
Finest fruit purees for exceptional *festive* creations

*Contains naturally occurring sugar

| 60 flavours
| No added sugar*
| Taste of fresh fruits
| Constant quality all year round



Let's cultivate fruit excellence



2025 SO FAR

Here's a roundup of what Woods Foodservice has been up to in 2025, highlighting our commitment to sustainability, efficiency, and growth:

- **Eco-Friendly Fleet Expansion:** We've boosted our electric vehicle fleet to 14 and are introducing larger lorries. This initiative aims to significantly reduce our carbon footprint and decrease the number of vehicles entering London, making our deliveries greener.
- **Smarter Operations:** We're constantly optimising our internal systems to make route planning as efficient as possible. This means quicker, more reliable deliveries for you.
- **Sustainable Practices:** We're now re-using rainwater through a sophisticated filtration system for all our vehicle cleaning, conserving valuable resources. Plus, we're transitioning from cardboard to reusable plastic crates, drastically cutting down on waste.
- **Warehouse Optimisation:** Our warehouse is undergoing a major reformat, splitting into dedicated bulk and small item sectors. This strategic change will optimise efficiency in our picking and packing processes.
- **Expanding Horizons:** We've acquired an additional warehouse unit on our estate, increasing both freezer and ambient storage capacity. This expansion is crucial as we work towards achieving nationwide coverage over the next few years.
- **Net Zero by 2030:** Our commitment to sustainability is unwavering, with a clear goal to achieve Net Zero emissions by 2030.
- **Exciting Range Expansion:** We're delighted to announce a significant category expansion to our product range, starting with high-quality meats, thanks to our new partnership with HG Walter.

CELEBRATING MICHELIN STAR SUCCESS

We're incredibly proud to supply some of the finest establishments in the culinary world. This year, 50 of our valued customers have been awarded prestigious Michelin Stars

Here's a breakdown of their well-deserved recognition:

3 Michelin Stars
The Fat Duck
The Ledbury

2 Michelin Stars
Bibendum
Da Terra
Gymkhana
Ikoyi
The Clove Club
Trivet
Kitchen Table
Humble Chicken
Hotel Café Royal
Story

1 Michelin Star
Anglothai
Behind
Hide
Humo
Interlude
Hinds Head
Luca
Pied à Terre
The Harwood Arms
The Ninth
Akoko
Angler
Aulis
Bohemia
Chishuru
Club Gascon
Endo at The Rotunda
Gravetye Manor
Jamavar
Kitchen W8
KOL
La Trompette
Lita
Masons Arms
Muse
Northcote
Olive Tree
OMA
Quilon
River Café
Row on 5
Sabor
Sollip
Starling
Taku
The Royal Oak
Trinity
Trishna



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A NEW ERA OF PREMIUM PANTRY ESSENTIALS

We're thrilled to announce the upcoming launch of "Spence," an exclusive new brand poised to redefine the standards of pantry staples. Deriving its name from the traditional meaning of "larder" or "pantry," Spence embodies the very essence of a well-stocked kitchen, offering an extensive range of high-quality ingredients for discerning chefs and culinary professionals.

The Spence brand is set to feature an impressive approximately 150 products in total, a comprehensive collection designed to meet a wide range of culinary needs. The initial rollout, anticipated for late July or early August 2025, will introduce fundamental kitchen essentials such as premium vegetable oil and exquisite olive oil. Following this, the range will rapidly expand to include an array of dried fruits and nuts, flavourful mango chutney, and panko breadcrumbs, among many other items crucial to a vibrant and efficient kitchen.

This dedication to excellence is visually reinforced by the brand's colour & style, which mirrors that of Woods Foodservice, signifying an integration of values and a shared promise of superior standards.

Each Spence product will bear its own distinctive logo, a mark of authenticity and a testament to its exclusive availability through Woods Foodservice. This exclusivity ensures that you can trust in the curated selection and the consistent quality that we have always delivered.



Mantuan Fennel Seed Sausage Roulades

4 people

30 minutes

Medium difficulty

Ingredients

2 Mantuan sausages with fennel seeds
12 slices of loin
40g grated pecorino cheese
White wine
Extra virgin olive oil
Salt and pepper
To serve
Mixed salad or steamed vegetables

Directions

1. Crush the sausages and quickly brown them off in a pan.
2. In a separate bowl, combine the sausage with pecorino cheese, mixing well.
3. Beat the meat slices with a meat tenderizer, protecting them with a sheet of baking paper or foil, and season with salt and pepper.
4. Place some of the sausage mixture in the center of each slice, roll into a roulade and tie with kitchen twine.
5. Pour a drizzle of oil into a nonstick frying pan, heat it slightly, add the roulades and brown them on all sides, turning them with the help of two spoons.
6. Drizzle with white wine and let it evaporate over a high flame. Continue cooking for a few more minutes, then serve with a green salad or steamed vegetables.

LEVONI®
ORGOGLIOSAMENTE BUONI



Casserole with Spicy Mantuan Sausage and Vegetables

4 people

60 minutes

Low difficulty

Ingredients

4 spicy Mantuan sausages
2 celery stalks
1 eggplant
1 red bell pepper
1 red onion
8 cherry tomatoes
White wine
Extra virgin olive oil
Thyme
Marjoram
Garlic
Salt and pepper

Directions

1. Cut the onion into thin rounds, remove the filaments from the celery, then cut it into rounds.
2. Peel the bell pepper and remove the seeds and inner white ribs and cut it into chunks.
3. Wash the eggplant and cut it into cubes and halve the cherry tomatoes.
4. Pour a drizzle of oil into the bottom of a saucepan, add the vegetables along with the chopped herbs.
5. Season with salt, pepper, and a drizzle of oil. Stir well, and add the sausages, pierced with a fork. Add a splash of wine, cover with a lid, and bake at **200° for 45 to 50 minutes**.

SHOP NOW
You can purchase Levoni products directly from us by scanning the QR code for instant access.

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LIFE AT WOODS

It's always exciting to welcome new talent to the Woods Foodservice family, and Dan Neale, on of our Business Relationship Managers, has certainly hit the ground running! In his few months with us, Dan has already become an invaluable asset, quickly fostering strong relationships with our customers. We sat down with Dan to chat about his experiences so far, what a typical day looks like for him, and what he enjoys most about his role.

What were you doing before you joined Woods?
After spending a few years working as an Account Manager in the construction industry I joined another food service company as a tele-salesman. The company predominantly focused on contract catering within the small independent sector. I quickly moved into field sales as their Independent Sales Consultant looking after their small client base of independent businesses across the country.

I learnt a lot about the industry, ingredients, and field sales in general during my time there and I'm very grateful for the opportunity they allowed me. However, when I saw an advertisement for Woods I knew that this is where I wanted to be. It was an obvious next step, and the right one.





What does a normal day look like for you?
One of my favourite parts about this role is that there is no normal day, every day has its own challenges and experiences and every day is different from the next.

The most normal day would be a day out in London in meetings. The thing I like about this industry is that a typical day of meetings always gives you opportunities to have a break. I could book a meeting in for 10am and then 2pm & after, and then do some walk ins around these times. The lunchtime period between 12pm-2pm is the perfect time to sit in a coffee shop and do some admin. I love cities, I love the business. Everybody in a rush around me always gives me a bit of extra motivation to work my hardest.

What do you enjoy most about the role?
The free coffee, always the free coffee! Honestly, I think it's the feeling of pride I get being part of this industry and being able to be proud of the company I work for within it. I used to want to be a chef but with an ADHD diagnosis I need more structure than the hours would allow so I had to choose my own sanity over that. With this role I still feel part of it all.

What is the most challenging part of your role?
I've never been in a role which keeps me so busy. Woods as a business has a lot going on all of the time, and then my customers give me a lot of work to do. The challenging part isn't knowing what to do but juggling all of these different things all together. It is highly rewarding though, and I wouldn't change it at all.

What's your favourite product sold by Woods, and why?
We have a lot of good products, a lot of really nice brands with really wonderful stories behind them, but right now, it is probably the range of Symplicity products. My biggest issue with meat alternative / plant-based products is how filled up they are with ingredients we can't read or let alone pronounce. I think in an effort to make vegan/vegetarian food more inclusive and tastier we moved away from falafel and mushroom based products and we moved into meat alternatives – these aren't sustainable or healthy products. What Neil Rankin has done with Symplicity is wonderful. He's made a plant based product that is actually good for you, tastes incredible and is unique on the market. I've been obsessed with the taste and textures of Symplicity since I first tried it.



What do you enjoy doing in your spare time?
Travelling is big on my list, I enjoy travelling and trying local foods. Except for apples, I don't have any parameters when it comes to food so I will eat anything which makes my time in different countries so much easier.

My love for travelling goes hand in hand with my love for hiking, there's not many greater experiences than when you get out in the mountains, a forest or the Boonies. I spent a few weeks hiking through the Swiss Alps a couple of years ago and that will definitely always be on the highlight reel.

Swimming is something I have been involved in since I was little as well, it has been a big part of my life. I've always loved the water whether that be in a pool or in the sea – well especially the sea. If I go to the beach I guarantee I'm the first one in and the last one out. There's just something so relaxing, so calm about the water.

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Step into the heart of London's best food markets for an industry event like no other. Join us as we bring together the UK's top growers, artisan producers, and a standout chef lineup on the Woods Market Kitchen stage.

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We can't wait to see you there. Scan the QR code to register your spot and keep updated with the latest announcements.

ReRooted · Granny Gothards · Savoursmiths · Levoni · Nippon Shokken · LambWeston · symplicity · Les Vergers Boiron



WOODS CHRISTMAS CHEESEBOARD

As the festive season approaches, hospitality establishments are presented with a unique opportunity to elevate their offerings and create memorable experiences for their guests. A thoughtfully curated Christmas cheeseboard, featuring an array of premium cheeses, can serve as a luxurious centrepiece for holiday menus. Woods Foodservice, renowned for its commitment to sustainable quality and exceptional service, offers a selection of cheeses that embody the essence of the season.

CRAFTING THE PERFECT CHEESEBOARD

A well-constructed cheeseboard is not merely a selection of cheeses; it is an artful arrangement that engages the senses and tells a story. Incorporating a variety of textures, flavours, and colours ensures a balanced and visually appealing presentation. Woods Foodservice's diverse range of cheeses provides the foundation for such a creation.





CHEESE SELECTION

Soft and Creamy

Begin with cheeses that offer a smooth and rich texture. A classic Brie, such as CHSB36 Brie Montsalvy 1kg or a tangy goat's cheese, such as our CHSG19 Ripened Goats Cheese Log 1KG Alphenaer, can serve as the perfect starting point. These cheeses not only provide a delightful contrast in texture but also pair beautifully with sweet accompaniments like pomegranates or fig jam.

Aged and Firm

Introduce depth with aged cheeses such as a mature Cheddar or a Gruyère (CHSG04 Carron Lodge Gruyere Swiss Cheese King Cut Block). These cheeses offer robust flavours that stand up well to savoury additions like cured meats or pickles.

Blue Veined

For those with a penchant for bold flavours, a blue cheese (CHSS52 Blue Stilton Wedge 160g) adds a distinctive touch. Its piquant profile can be complemented by sweet elements like pear slices or walnuts.

ACCOMPANIMENTS

No cheeseboard is complete without thoughtful accompaniments that enhance and contrast the cheeses. Consider incorporating a selection of crackers, crusty breads, and fresh fruits. Nuts, such as almonds, add a delightful crunch, while chutneys and preserves introduce layers of flavour that harmonise with the cheeses.

PRESENTATION

The visual appeal of the cheeseboard is paramount. Utilise wooden boards or slate platters to create a rustic yet elegant presentation. Arrange the cheeses in a circular pattern, allowing guests to easily access each selection. Garnish with sprigs of fresh herbs or edible flowers to add a festive touch.

CONCLUSION

A Christmas cheeseboard crafted with care and attention to detail can transform a simple gathering into a luxurious celebration. By selecting premium cheeses from Woods Foodservice and thoughtfully pairing them with complementary accompaniments, hospitality establishments can offer their guests a memorable and indulgent experience that captures the spirit of the season.

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WHOLE CARCASS BUTCHERY

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A SHARED PASSION FOR QUALITY

NOW IN PARTNERSHIP WITH WOODS







HG Walter is a family-run butcher established in 1972, known for supplying premium British meat to top chefs and discerning customers. Combining traditional skills with a commitment to sustainability and quality, HG Walter delivers exceptional, ethically sourced products with a focus on flavour and provenance.

View Our Range



60

THE FUTURE ON YOUR PLATE

We're committed to sustainability in every aspect of our business, from how we source our ingredients to how we deliver our products to you. That's why we're proud to partner with suppliers who share our values, working together to build a more sustainable future for the food industry.

We carefully select our partners based on their dedication to environmentally friendly practices, ethical sourcing, and innovative approaches to reducing waste. We're thrilled to shine a spotlight on a few of these exceptional suppliers who are making a real difference. They demonstrate that it's possible to produce delicious, high-quality food while also prioritising the health of our planet.



ReRooted

Rerooted offers organic, dairy-free plant milks. Their sustainability is rooted in a circular economy model: they deliver in reusable glass bottles collected for washing and refilling. They use 100% organic ingredients, sourced from ethical co-operatives, and power their production and electric delivery vans with renewable energy. Rerooted also donates 1% of turnover to environmental organisations.



MAÎTRE ANDRÉ

Maître André is known for its fresh, never-frozen puff pastry doughs, offering a longer shelf life (up to six weeks) and immediate usability. This focus on freshness inherently reduces food waste. Their commitment to “freshest and most qualitative ingredients” reveals a focus on quality aligned with responsible production.



symplicity.

Symplicity Foods creates delicious, unprocessed plant-based meat alternatives from fermented vegetables. Their core sustainability ethos is “zero-waste” production, transforming natural waste into new products like N’duja and ragu. They also prioritise sustainable and local agriculture with a “low air mile” approach, aiming to offer flavour without costing the earth.



PRODUCTS MADE WITH HAND-KNEADED SOURDOUGH

Since **1932**, our family has celebrated the magic of Christmas and Easter through the art of leavened sweets. In Castelfranco Veneto, in the heart of Northeast Italy, we began crafting panettoni and pandori using time-honored traditional methods passed down through generations. For over ninety years, we have nurtured this passion, offering far more than just a dessert: **an experience that embodies the joy of the holidays, cherished childhood memories, and the pleasure of gathering together.** Tradition and innovation seamlessly merge to deliver the authentic Taste of the Holidays, with an unwavering commitment to quality and the pride of being the world's **first producer of Organic Panettone.**

PASTICCERIA
FRACCARO
1932

The Traditional Flavor of Christmas



Autumn/Winter 2025

PRODUCT LIST

NEW PRODUCTS

CARAVAN COFFEE

CODE	DESCRIPTION	SIZE	PACK
COFID2	DECAF BEANS CARAVAN COFFEE	1KG	1
COFID3	DECAF GROUND CARAVAN COFFEE	1KG	1
COFIM1	MARKET BLEND BEANS CARAVAN COFFEE	1KG	1
COFIN1	NO BOUNDARIES BEANS CARAVAN COFFEE	1KG	1
COFIN2	NO BOUNDARIES GROUND CARAVAN COFFEE	1KG	1
COFID1	THE DAILY BLEND BEANS CARAVAN COFFEE	1KG	1

LAMB WESTON

CODE	DESCRIPTION	SIZE	PACK
CHIP21	STEALTH FRENZY FRIES LAMB WESTON	2.5KG	1

JUDES

CODE	DESCRIPTION	SIZE	PACK
FRZIV1	VERY VANILLA ICE CREAM JUDE'S	4LTR	1
FRZVV1	VERY VANILLA ICE CREAM PORTIONS JUDE'S	100ML	24
FRZSCI1	SALTED CARAMEL ICE CREAM JUDE'S	4LTR	1
FRZIS1	STRAWBERRIES & CREAM ICE CREAM PORTIONS JUDE'S	100ML	24
FRZST1	STRAWBERRIES & CREAM ICE CREAM JUDE'S	4LTR	1
FRZTC1	TRULY CHOCOLATE ICE CREAM JUDE'S	4LTR	1
FRZIC1	TRULY CHOCOLATE ICE CREAM PORTIONS JUDE'S	100ML	24
FRZVC3	VANILLA CLOTTED CREAM ICE CREAM JUDE'S	4LTR	1
FRZHI1	HONEYCOMB ICE CREAM JUDE'S	4LTR	1
FRZML1	MILK LOLLIES JUDE'S	35ML	72
FRZFL1	FRUIT ROCKET LOLLIES JUDE'S	55ML	24
FRZCI1	COFFEE ICE CREAM JUDE'S	4LTR	1

LEVONI

CODE	DESCRIPTION	SIZE	PACK
CHAS19	SAUSAGE MANTOVANA TRADITIONAL LEVONI	1KG	1
CHAS20	SPECK HAM SLICED 80G LEVONI	80G	1
CHAP10	ROASTED PORCHETTA LEVONI 3.5KG	3.5KG	1
CHAP12	MORTADELLA SLICED LEVONI 300G	300G	1
CHAM10	MORTADELLA ORO PISTACHIO LEVONI	2.5KG	1
CHAG01	GUANCIALE WITH BLACK PEPPER LEVONI 900G	900G	1

ALL THE AUNTIES

CODE	DESCRIPTION	SIZE	PACK
PANE01	PREMIUM PANEER BLOCK ALL THE AUNTIES	1KG	1









SYMPLICITY

CODE	DESCRIPTION	SIZE	PACK
FRZBO1	SYMPLICITY 'BEEF' AND ONION MIX	2KG	3
FRZSB01	SYMPLICITY BURGER 115G	115G	42
FRZCM1	SYMPLICITY CHORIZO MINCE 1KG	1KG	6
FRZSC1	SYMPLICITY CHORIZO SAUSAGE 50G	50G	100
FRZSS1	SYMPLICITY CUMBERLAND SAUSAGE	50G	100
FRZSCM1	SYMPLICITY CUMIN MINCE 1KG	1KG	6
FRZFM1	SYMPLICITY FENNEL MINCE 1KG	1KG	6
FRZSM1	SYMPLICITY MEATBALL 30G	30G	200
FRZMI01	SYMPLICITY MINCE 2KG	2KG	3
FRZSN1	SYMPLICITY N'DUJA	1KG	1
FRZSR1	SYMPLICITY RAGU 2KG	2KG	3
FRZSB1	SYMPLICITY SMASH BURGER 80G	80G	72

LSM PARMESAN PRODUCTS

CODE	DESCRIPTION	SIZE	PACK
CHSGP1	GRANA PADANO PARMESAN 1/32 BLOCK	1KG	1
CHSGP2	GRANA PADANO PARMESAN GRATED 1KG	1KG	1

REROOTED

CODE	DESCRIPTION	SIZE	PACK
ORGA01	REROOTED ORGANIC ALMOND MILK	1LTR	1
ORGC1	REROOTED ORGANIC CASHEW MILK	1LTR	1
ORGC01	REROOTED ORGANIC COCONUT MILK	1LTR	1
ORGH01	REROOTED ORGANIC HAZELNUT MILK	1LTR	1
ORGOB1	REROOTED ORGANIC OAT BARISTA MILK	1LTR	1
ORGO01	REROOTED ORGANIC OAT MILK	1LTR	1

HONEY & GREENS RANGE

CODE	DESCRIPTION	SIZE	PACK
PREH52	HONEY WITH CEYLON CINNAMON	131G	1
PREH54	HONEY WITH GINGER (BRITISH)	131G	1
PREH56	HONEY WITH LEMON (BRITISH()	131G	1
PREH58	HONEY WILDFLOWER (BRITISH)	131G	1
PREH60	HONEY APPLE ORCHARD (BRITISH)	131G	1
PREH50	HONEY WITH BLACKCURRANT (BRITISH)	131G	1

HG WALTER

CODE	DESCRIPTION	SIZE	PACK
HGBA01	SMOKED STREAKY BACON HG WALTER	1.5KG	1
HGBA02	UNSMOKED STREAKY BACON HG WALTER	1.5KG	1
HGBU01	CLASSIC BEEF BURGERS HG WALTER	1.8KG	1
HGSA01	PORK COUNTRY STYLE SAUSAGES HG WALTER	2.1KG	1
HGSA02	CUMBERLAND SAUSAGES HG WALTER	2.1KG	1
HGSA03	CHIPOLATA PORK SAUSAGES HG WALTER	2.1KG	1

SEASONAL PRODUCE

VEGETABLES

CODE	DESCRIPTION	SIZE	PACK
1004	SWEDE (1KG)	12	12
1005	SWISS CHARD (APPROX 1KG)	BUNCH	1
1006	SWISS CHARD - RAINBOW (500G)	6	6
1007	TARO ROOT	EACH	18
1008	TURNIP	5KG	1
1022	CAULIFLOWER - PURPLE	8	8
1046	PUMPKIN - PROVENCE (FRENCH) (APPROX 5KG)	3	3
1051	PUMPKIN - DELICA (APPROX 1KG)	6	6
1052	CAULIFLOWER - YELLOW	8	8
1504	POTATOES - AGRIA	20KG	1
1508	POTATOES - LOVERS (1KG)	1KG	20
1511	POTATOES - WASHED MARIS PIPER (1KG)	25	25
1514	POTATOES - SWEET (1KG)	6	6
1520	POTATO - KING EDWARD (1KG)	1KG	25
1712	CHICORY - RED (500G)	6	6
1713	CHICORY - WHITE (500G)	10	10
1731	RADICCHIO	9	9
1913	HORSERADISH	15	15
538	CHESTNUTS - FRESH (1KG)	5	5
703	BABY RED BEETROOT	BUNCH	1
704	BABY CANDY BEETROOT	BUNCH	1
705	BABY GOLDEN BEETROOT	BUNCH	1
710	BABY ORANGE CARROT	BUNCH	1
711	BABY PURPLE CARROT	BUNCH	1
712	BABY WHITE CARROT	BUNCH	1
713	BABY YELLOW CARROT	BUNCH	1
729	BABY TURNIP	BUNCH	1
9093	FRESH GREEN ALMONDS	5KG	1
911	BEETROOT - RAW (500G)	20	20
912	BEETROOT - CANDY (1KG)	5	5
913	BEETROOT - GOLDEN (1KG)	5	5
914	BEETROOT - CHELTENHAM (CRAPAUDINE) (1KG)	5	5
915	BEETROOT - WHITE (500G)	10	10
916	BEETROOT - COOKED (PRE-PACKED) 250G	1	18
918	BROCCOLI	10	10
920	BROCCOLI - TENDERSTEM	500G	4









SEASONAL PRODUCE

VEGETABLES

CODE	DESCRIPTION	SIZE	PACK
936	CAULIFLOWER	8	8
952	FENNEL (500G)	8	8
962	CURLY KALE - GREEN (200G)	10	10
974	ONIONS - RED (1KG)	10	10
975	ONIONS - WHITE (ITALIAN) (1KG)	10	10
976	ONIONS - ENGLISH (1KG)	20	20
983	PARSNIP (500G)	10	10
985	PEAS - FRESH	3.5KG	1
999	SHALLOTS - BANANA	4KG	1
1027	BRUSSEL SPROUTS - PREPPED	5KG	1
1024	BRUSSEL SPROUTS	9KG	1
1050	BRUSSEL TOPS	9KG	1
921	BUTTERNUT SQUASH (APPROX 1KG)	9	9
922	CABBAGE - HISPI	12	12
1030	CABBAGE - JANUARY KING	8	8
923	CABBAGE - SAVOY	8	8
924	CABBAGE - RED	EACH	8
925	CABBAGE - WHITE	EACH	8
933	CARROTS - CHANTENAY	5KG	1
934	CARROTS - MIX CHANTENAY	5KG	1
930	CARROTS - PURPLE (1KG)	5	5
927	CARROTS - PREMIER (1KG)	10	10
932	CARROTS - WHITE (500G)	10	10
931	CARROTS - YELLOW (500G)	10	10
929	CARROTS - WITH TOPS	12	12
935	CARROTS - SAND GROWN (250G)	20	20
928	CARROTS -DONKEY (1KG)	10	10
984	PARSLEY ROOT (1KG)	5	5
1042	PUMPKIN - CROWN PRINCE (APPROX 1KG)	10	10
1051	PUMPKIN - DELICA (APPROX 1KG)	6	6
1040	SQUASH - HARLEQUIN (APPROX 1.5KG)	6	6
1044	SQUASH - MIXED (APPROX 1KG)	10	10
1045	PUMPKIN - MUNCHKIN (500G)	10	10
1041	SQUASH - ONION (POTTIMORON) (APPROX 1.5KG)	6	6
1043	SQUASH - SPAGHETTI (APPROX 1KG)	10	10

SEASONAL PRODUCE

FRUIT

CODE	DESCRIPTION	SIZE	PACK
302	APPLES - BRAMLEY COOKING	32	32
310	AVOCADO - HASS READY TO EAT	BOX	18
316	APPLE - BRAEBURN	74	74
320	CHERRIES	2KG	1
322	CLEMENTINES	80	80
326	DATES - MEDJOOL (500G)	10	10
327	FIGS	18	18
329	APPLE - ROYAL GALA	74	74
331	APPLE - GOLDEN DELICIOUS	74	74
334	APPLE - GRANNY SMITH	12KG	1
338	APPLES - PINK LADY	12KG	1
339	KIWI FRUIT	33	33
340	LEMONS	100	100
341	LEMONS - LEAFY	14	14
344	NECTARINE - YELLOW	18	18
346	ORANGES - LARGE	42	42
347	ORANGES - JUICING (MEDIUM)	15KG	1
356	PEARS - CONFERENCE	70	70
357	PEARS - NASHI	28	36
358	GRAPEFRUIT - PINK	40	40
363	QUINCE	8	8
366	REDCURRANTS	125G	12
367	APPLE - RED DELICIOUS	74	74
377	PEARS	48	48
392	RHUBARB - WYE VALLEY	12	12
517	KUMQUAT (200G)	10	10

FRESH HERBS & HERB OILS

CODE	DESCRIPTION	SIZE	PACK
1914	LOVAGE - 100G	BUNCH	1
1915	MARJORAM - 100G	BUNCH	1
1916	MINT - 100G	BUNCH	1
1917	OREGANO - 100G	BUNCH	1
1918	ROSEMARY - 100G	BUNCH	1
1919	SAGE - 100G	BUNCH	1
1920	SORREL - 100G	BUNCH	1
1921	TARRAGON - 100G	BUNCH	1
1923	THYME - 100G	BUNCH	1







SEASONAL PRODUCE

FRESH HERBS & HERB OILS

CODE	DESCRIPTION	SIZE	PACK
2156	PURPLE SORREL DUST (10G) - 1 DAY PRE-ORDER	POT	1
2157	PEPPERMINT DUST (10G) - 1 DAY PRE-ORDER	POT	1
2158	SHISO DUST (10G) - 1 DAY PRE-ORDER	POT	1
2159	VERBENA DUST 10G - 1 DAY PRE-ORDER	POT	1
2160	ROSE DUST (10G) - 1 DAY PRE-ORDER	POT	1
2161	LEMON BALM DUST (10G) - 1 DAY PRE-ORDER	POT	1
2162	APPLE MARIGOLD DUST (10G) - 1 DAY PRE-ORDER	POT	1
2163	CALENDULA DUST (10G) - 1 DAY PRE-ORDER	POT	1
2169	TARRAGON OIL - 1 DAY PREORDER	100ML	1
2170	BASIL OIL - 1 DAY PREORDER	100ML	1
2171	CHIVE OIL - 1 DAY PREORDER	100ML	1
2172	CORIANDER OIL - 1 DAY PREORDER	100ML	1
2173	DILL OIL - 1 DAY PREORDER	100ML	1
2174	MINT OIL - 1 DAY PREORDER	100ML	1
2175	LOVAGE OIL - 1 DAY PREORDER	100ML	1
2176	LEMON VERBENA OIL - 1DAY PREORDER	100ML	1
2177	NASTURTIUM OIL - 1 DAY PREORDER	100ML	1
2178	PARSLEY OIL - 1 DAY PREORDER	100ML	1



PREPPED FRESH PRODUCE

CODE	DESCRIPTION	SIZE	PACK
2702	BATON CARROT (PREPPED) - ORDER BY 10PM	1KG	1
2708	BATON PARSNIP (PREPPED) - ORDER BY 10PM	1KG	1
2709	BROCCOLI FLORETS (PREPPED) - ORDER BY 10PM	1KG	1
2712	BATON SWEDE (PREPPED) - ORDER BY 10PM	1KG	1
2715	PEELED CARROT (PREPPED) - ORDER BY 10PM	1KG	1
2716	CAULIFLOWER FLORETS (PREPPED) - ORDER BY 10PM	1KG	1
2717	CRISPY CUT ROAST POTATO (PREPPED) - ORDER BY 10PM	1KG	1
2720	CUT ROAST POTATO (PREPPED) - ORDER BY 10PM	1KG	1
2801	BRAMLEY APPLE PEELED & CORED - ORDER BY 10PM	1KG	1
2802	BRAMLEY APPLE PEELED & DICED 20MM - ORDER BY 10PM	1KG	1
2803	GRANNY SMITH APPLE PEELED&CORED - ORDER BY 10PM	1KG	1
2804	GRANNY SMITH APPLE PEELED & DICED - ORDER BY 10PM	1KG	1
2821	FONDANT POTATO (EACH) (PREPPED) - ORDER BY 10PM	EACH	1
2822	PEELED LOVERS POTATO (PREPPED) ORDER BY 10PM	1KG	1
2823	PEELED MARIS PIPER POTATO (PREPPED) ORDER BY 10PM	1KG	1
2824	CUT ROAST MARIS PIPER POTATO LARGE - ORDER BY 10PM	1KG	1

BEVERAGES

SOFT DRINKS

CODE	DESCRIPTION	SIZE	PACK
MINW02	SPARKLING WATER 12PK GLASS BTLS KINGSDOWN	750ML	1
MINW03	STILL WATER 12PK GLASS BTLS KINGSDOWN	750ML	1
BEVE01	ELDERFLOWER SPARKLE PRESSÉ 12PK KINGSDOWN	330ML	1
BEVR04	RHUBARB SPARKLE PRESSÉ 12PK KINGSDOWN	330ML	1
BEVO01	ORANGE SPARKLE PRESSÉ 12PK KINGSDOWN	330ML	1
BEVA01	APPLE SPARKLE PRESSÉ 12PK KINGSDOWN	330ML	1
BEVG13	GINGER SPARKLE PRESSÉ 12PK KINGSDOWN	330ML	1
BEVH03	CADBURYS DRINKING CHOCOLATE (ADD MILK) 2KG	2KG	1
BEVH10	CHOC DE SALON MONBANA HOT CHOCOLATE	1KG	1

SPIRITS

CODE	DESCRIPTION	SIZE	PACK
WINP29	COCKBURNS FINE RUBY PORT 19% 75CL	75CL	1
WINM05	BLANDYS DUKE OF CLARENCE RICH MADEIRA 19% 75CL	75CL	1
WINS11	HARVEY'S BRISTOL CREAM SHERRY 17.5% 75CL	75CL	1
WINW08	JACK DANIELS OLD NO.7 TENNESSEE WHISKY 40% 70CL	70CL	1
WINW05	JOHNNIE WALKER BLACK LABEL 12YO WHISKY 40% 70CL	70CL	1
WINR17	BACARDI CARTA BIANCA WHITE RUM 37.5% 70CL	70CL	1
WINR27	CAPTAIN MORGAN SPICED GOLD RUM 35% 70CL	70CL	1
WINR25	CAPTAIN MORGAN DARK RUM 40% 70CL	70CL	1
WING02	GORDON'S LONDON DRY GIN 37.5% 70CL	70CL	1
WINB10	JULES CLAIRON FRENCH BRANDY VSOP 36% 70CL	70CL	1
WINV20	SMIRNOFF RED VODKA 37.5% 70CL	70CL	1
WINN10	NOILLY PRATT ORIGINAL DRY VERMOUTH 18% 75CL	75CL	1
WINV12	MARTINI BIANCO VERMOUTH 15% 75CL	75CL	1
WINB00	BAILEYS IRISH CREAM 17% 70CL	70CL	1
WIND01	DISARONNO AMARETTO 28% 70CL	70CL	1
WING10	GRAND MARNIER 40% 70CL	70CL	1



SYRUPS & PUREES

CODE	DESCRIPTION	SIZE	PACK
FLAMC10	CARAMEL SYRUP MONIN	1L	1
FLAML01	CLOUDY LEMONADE MONIN	1L	1
FLAMG02	GINGER MONIN CONCENTRATE 70CL	70CL	1
WING21	GRENADINE SYRUP MONIN	1L	1
FLAMF04	MANGO LE FRUIT DE MONIN	1L	1
FLAMF02	PASSION FRUIT LE FRUIT DE MONIN	1L	1
FLAMF03	RASPBERRY LE FRUIT DE MONIN	1L	1
FLAMRB1	SPICED RED BERRIES MONIN 70CL	70CL	1
FLAMF01	STRAWBERRY LE FRUIT DE MONIN	1L	1
FLAMT01	TANGERINE SYRUP MONIN	70CL	1
FLAMV10	VANILLA SYRUP MONIN	1L	1





FESTIVE ESSENTIALS

FRESH HERBS & HERB OILS

CODE	DESCRIPTION	SIZE	PACK
SCEM60	MINT SAUCE 2.25L COLMANS	2.25LTR	1
SCEM61	MINT SAUCE (GLASS) 8/165G COLMANS	165G	1
SCER16	REDCURRANT JELLY 1.5L SCHWARTZ	1.5LTR	1
MSTE10	ENGLISH MUSTARD GLASS JAR 100G COLMANS	100G	1
MSTE52	STOKES CLASSIC ENGLISH MUSTARD 2KG	2KG	1
MSTD15	DIJON MUSTARD EXTRA STRONG SMALL	1KG	1
MSTD05	DIJON MUSTARD (GLASS) 6/215G MAILLE	215G	1
PAZX19	MINI XMAS PUDDING G/F MATTHEW WALKERS	100G	18
PAZX20	MINI CLASSIC XMAS PUDDINGS M/WALKERS	100G	36
SCEC34	STOKES CRANBERRY SAUCE 2KG	2KG	1
WINP31	PORT (RUBY) COOKING CUISINE WINES	3LTR	1
WINB05	BRANDY COOKING CUISINE WINE 20%	1LTR	1
PABF03	FEUILLE DE BRIK JP	30CM	10
PABP05	PUFF PASTRY ROLL TRADITIONAL 4.25KG MAITRE-ANDRE	4.25KG	1
PABP04	PUFF PASTRY ROLL VEGAN 4.25KG MAITRE-ANDRE	4.25KG	1
PABS02	SHORTCRUST PASTRY ROLL 4.25KG MAITRE-ANDRE	4.25KG	1
FATD15	COOKS & CO DUCK FAT 1KG	1KG	1
FATD50	FRESH DUCK FAT 5KG	5KG	1
CHEC03	CHESTNUT PUREE CLEMENT FAUGIER	870G	1
CHEC01	CHESTNUTS VAC PAC ROGER DESCOURS	1KG	1
DESC12	CUSTARD (R.T.U) KERRYMAID	1LTR	1
PATF10	FONDANT	1KG	1
PATM06	MARZIPAN 33% WHITE RANSON	1KG	1



CANAPES

CODE	DESCRIPTION	SIZE	PACK
PABC15	CANAPE CUPS RAGOUT COCKTAIL 640 PACK CENTUAR	4CM	1
PABC20	CANAPE SPOONS (AMUSETTES-PIDY) 84 PACK	7.5CM	1
PABM10	MINI CANAPE CONES NEUTRAL 112 PACK PIDY	7.5CM	1
PABV01	VOL AU VENTS MINI ZAKOUSKI 96 PACK PIDY	3.5CM	1
PABB16	GOURMET MINI BLINIS 16/135G MARINE	135G	1
FISS32	SMOKED SALMON (SLICED) JOHN ROSS	500G	1
CHSP06	PHILADELPHIA ORIGINAL SOFT CHEESE	1.65KG	1

CHARCUTERIE

CODE	DESCRIPTION	SIZE	PACK
CHAB10	BRESAOLA PUNTA D'ANCA SLICED 80G LEVONI	80G	1
CHAC15	COPPA SLICED 80G LEVONI	80G	1
CHAP25	MATURED SEASONED LARD SLICED 80G LEVONI	80G	1
CHAM08	MIXED CURED MEATS SLICED 120G LEVONI	120G	1
CHAM10	MORTADELLA ORO PISTACHIO LEVONI	2.5KG	1
CHAP12	MORTADELLA SLICED LEVONI	300G	1
CHAP16	PROSCIUTTO CRUDO 16 MONTHS SLICED LEVONI	300G	1
CHAP20	PROSCIUTTO PARMA HAM SLICED 70G LEVONI	70G	1
CHAP27	PROSCIUTTO SAN DANIELE HAM SLICED 70G LEVONI	70G	1
CHAP10	ROASTED PORCHETTA LEVONI	3.5KG	1
CHAS17	SALAMI HUNGARIAN SLICED 80G LEVONI	80G	1
CHAS27	SALAMI MILANO SLICED 80G LEVONI	80G	1
CHAS15	SALAMI NAPOLI SLICED LEVONI	80G	1
CHAS25	SALAMI NOSTRANO SLICED 80G LEVONI	80G	1
CHAS23	SALAMI VENETA WITH GARLIC SLICED 80G LEVONI	80G	1
CHAS19	SAUSAGE MANTOVANA TRADITIONAL LEVONI	1KG	1
CHAS20	SPECK HAM SLICED 80G LEVONI	80G	1
CHAP18	SPICY N'DUJA 400G LEVONI	400G	1
MARP11	EDESIA CHARGRILLED PEPPERS IN OIL 1.4KG	1.4KG	1
MARA25	EDESIA CHARGRILLED AUBERGINES IN OIL 1.4KG	1.4KG	1
MARC11	EDESIA CHARGRILLED COURGETTES IN OIL 1.4KG	1.4KG	1
MARA02	EDESIA CHARGRILLED ROMAN STYLE ARTICHOKES W/STEM	1.5KG	1
MARA04	EDESIA CHARGRILLED ARTICHOKES HEARTS IN OIL 1.5KG	1.5KG	1
MART05	EDESIA SUNDRIED TOMATOES IN SUNFLOWER OIL 2.9KG	2.9KG	1
DRYT41	EDESIA SUNDRIED TOMATOES BAG 1KG	1KG	1
MART05	EDESIA SUNDRIED TOMATOES IN SUNFLOWER OIL 2.9KG	2.9KG	1
SCEP07	EDESIA PESTO RED 950G	950G	1
SCEP12	EDESIA MIXED VEGETABLE PESTO WITH CHILLI 950G	950G	1
VINB31	EDESIA BALSAMIC VINEGAR OF MODENA PGI 250ML	250ML	1
CHAS08	SLICED SERRANO HAM	500G	1
CHAC39	SLICED LOIN (LOMO) FILLET 100G BEHER	100G	1
CHAS35	SLICED BELLOTA HAM HAND CUT 90G PLATE BEHER	90G	1
CHAC37	SLICED BELLOTA DRIED SAUSAGE 100G BEHER	100G	1
CHAS09	SERRANO HAM - GRAN BOSCO	500G	1









SMOKED SALMON

CODE	DESCRIPTION	SIZE	PACK
FISS60	SMOKED SALMON CANAPES PLATTER (MIX) FRZ	150G	1
FISS37	SMOKED SALMON D-CUT SKIN OFF 500G SEVERN & WYE	500G	1
FISS33	SMOKED SALMON D-CUT SKIN ON 1KG SEVERN & WYE	1KG	1
FISS36	SMOKED SALMON JULIENNE TRIMMINGS SEVERN & WYE	500G	1
FISS35	SMOKED SALMON LONG SLICED SKIN ON 1KG SEVERN &	1KG	1
FISS34	SMOKED SALMON LONG SLICED SKIN OFF SEVERN & WYE	500G	1

CHEESEBOARD

CODE	DESCRIPTION	SIZE	PACK
BISB12	BISCUITS FOR CHEESE TUB JACOBS	800G	1
BISC05	BISCUITS CHEESE MELT CARRS	150G	1
BISC03	WATER BISCUITS CARRS	125G	1
BISO02	OATCAKES B/PEPPER & S/OIL PATERSONS	250G	1
BISW10	MILLER DAMSELS CHARCOAL/WHITE WAFERS MIX	125G	12
CHED001	CHEDDAR VINTAGE DELUXE 200G BLACK COW	200G	1
CHED10	SMOKED CHEDDAR 1/2 WHEEL 1.5KG APPLEWOOD	1.5KG	1
CHED31	CHEDDAR MATURE 1/8 APRX.2.5KG QUICKES	APPX 2.5KG	1
CHED62	SMOKED CHEDDAR BLOCK APRX 1KG	APRX 1KG	1
CHED40	VINTAGE ORGANIC CHEDDAR 1KG GODMINSTER	1KG	1
CHED15	CHEDDAR MATURE 1/8 APRX.2.5KG MONTGOMERY	APRX 2.5KG	1
CHSG29	PROVOLONE PICCANTE APRX 2KG	APRX 2KG	1
CHSS30	BLUE STILTON 1/4'S APRX 2KG LONG CLAWSON	APRX 2KG	1
CHSC06	CASHEL BLUE CHEESE APRX 1.5KG	APRX 1.5KG	1
CHSL20	RED LEICESTER CHEESE APRX 2.5KG BROCKMOOR	APRX 2.5KG	1
CHSS40	SHROPSHIRE BLUE 1/4 MOON APRX 2KG	APRX 2KG	1
CHSS35	STILTON 1/4'S APRX 2.2KG TUXFORD & TEBBUTT	APRX 2.2KG	1
CHSS37	STILTON BLUE WEDGE 160G TEXFORD & TEBBUTT	160G	1
CHST10	TUNWORTH SOFT CHEESE 250G	250G	1
CHSW05	WENSLEYDALE & CRANBERRIES APRX 1KG MILL FARM	APRX 1KG	1
CHSW10	WENSLEYDALE 1/4 WHEEL APRX 1KG	APRX 1KG	1
CHSW15	WENSLEYDALE BLOCK APRX 2.5KG	APRX 2.5KG	1
CHSS28	WHITE STILTON WITH APRICOT APRX 1.1KG	APRX 1.1KG	1
CHSB36	BRIE 1KG MONTSALVY	1KG	1
CHSB30	BLEU D'AUVERGNE APRX 1.2KG	APRX 1.2KG	1
CHSC10	CAMEMBERT	250G	1
CHSC18	COMTE BLOCK APRX 2.5KG	APRX 2.5KG	1
CHSE16	EMMENTAL FRENCH APRX 2KG	APRX 2KG	1
CHSG01	GOAT'S CHEESE LOG 1KG CHEVRE	1KG	1
CHSB32	RACLETTE CHEESE APRX 1.8KG	APRX 1.8KG	1





CHEESEBOARD

CODE	DESCRIPTION	SIZE	PACK
CHSB47	ROQUEFORT APRX 1.4KG	APRX 1.4KG	1
CHSB60	WHOLE BRIE 60% APRX 3KG LE MAUBERT	APRX 3KG	1
CHSG16	GORGONZOLA APRX-1.5KG DOLCE	APRX 1.5KG	1
CHST01	TALEGGIO APRX-2.2KG	APRX 2.2KG	1
CHSC15	CAMBOZOLA APRX 2.2KG	APRX 2.2KG	1
CHSB28	DANISH BLUE CHEESE APRX-3.1KG CASTELLO DANABLU	APRX 3.1KG	1
CHSE18	EDAM BALL 1.9KG FRICO	1.9KG	1
CHSG40	GOUDA APRX 4KG FRISCO	APRX 4KG	1
CHSG04	GRUYERE SWISS CHEESE KING CUT APRX1.5KG	APRX 1.5KG	1
JELD00	DAMSON PLUM JELLY GLOBAL HARVEST	500G	1
JELQ10	QUINCE JELLY GLOBAL HARVEST	500G	1
JELQ15	QUINCE JELLY (MEMBRILLO) EMILY	800G	1
SCEC18	STOKES CHILLI JAM 2.4KG	2.4KG	1
SCEC20	SMOKED CHILLI JELLY (JAM) F/O	1.4KG	1
PICP17	STOKES PICCALILLI 2KG	2KG	1
CHUC10	CIDER APPLE & ONION CHUTNEY 6/1.2KG HOGS BOTTOM	1.2KG	1
CHUG10	TRACKLEMENTS GREEN TOMATO CHUTNEY 1.3KG	1.3KG	1
CHUC07	PLOUGHMANS PLUM CHUTNEY TIPTREE	210G	1
CHUO13	STOKES RED ONION MARMALADE 2.4KG	2.4KG	1
CHUC06	RED ONION CHUTNEY TIPTREE	220G	1
CHUT10	TOMATO & SMOKED GARLIC CHUTNEY 1.2KG HOGS BOTTOM	1.2KG	1
CHUC05	TOMATO CHUTNEY TIPTREE	210G	1
PICC20	CORNICHONS (GHERKINS) LEFKTRO	2.05KG	1
PICC16	CORNICHONS (GHERKINS) DELICIAS	1.65KG	1
PICO02	PICKLED SILVERSKIN ONIONS OPIE'S	2.2KG	1
PICW11	PICKLED WALNUTS OPIES	390G	1
CHAC39	SLICED LOIN (LOMO) FILLET 100G BEHER	100G	1
CHAS35	SLICED BELLOTA HAM HAND CUT 90G PLATE BEHER	90G	1
CHAC37	SLICED BELLOTA DRIED SAUSAGE 100G BEHER	100G	1
CHAS09	SERRANO HAM - GRAN BOSCO	500G	1

BRIDOR BREAD & PASTRIES

CODE	DESCRIPTION	SIZE	PACK
BREF01	BAGUETTE PART BAKED 25PCS FRZ BRIDOR	280G	1
BREF20	BATARD LOAF PART BAKED 14PCS FRZ BRIDOR	540G	1
BREF04	CIABATTA LOAF PART BAKED 50PCS FRZ BRIDOR	140G	1
BREF00	GRAND PARISIEN LOAF PART BAKED 10PCS FRZ BRIDOR	1.1KG	1
BREF07	HALF-BAGUETTE PLAIN PART BAKED 25PCS FRZ BRIDOR	140G	1
BREF03	PAIN POCHON SOURDOUGH PART-BAKED 16PCS FRZ BRIDOR	450G	1
BREF10	ROLL PLAIN PART-BAKED 70PCS FRZ BRIDOR	55G	1
BREF22	SPELT COB LOAF PART-BAKED 18PCS FRZ BRIDOR	450G	1
PATF02	CROISSANTS PART-BAKED 60PCS FRZ BRIDOR	70G	1
PATF06	PAIN AU CHOCOLAT 70PCS FRZ BRIDOR	75G	1
PATF04	PAIN AUX RAISINS 60PCS FRZ BRIDOR	110G	1



STOCKS & GRAVIES

CODE	DESCRIPTION	SIZE	PACK
STKC80	CHICKEN STOCK GOLDEN 2.5KG TRUE FOODS	2.5KG	1
STKL80	LAMB STOCK 2.5KG TRUE FOODS	2.5KG	1
STKB80	BEEF STOCK 2.5KG TRUE FOODS	2.5KG	1
STKV80	VEAL STOCK 2.5KG TRUE FOODS	2.5KG	1
STKVR80	VEAL STOCK REDUCED 2.5KG TRUE FOODS	2.5KG	1
STKC05	SIGNATURE CHICKEN STOCK REDUCTION 1L ESS/CUISINE	1LTR	1
STKR01	PREMIER RED WINE JUS ESSENTIAL CUISINE	1.2KG	1
STKB01	SIGNATURE BEEF JUS 1LTR ESSENTIAL CUISINE	1LTR	1
STKV02	PREMIER VEAL JUS 1KG ESSENTIAL CUISINE	1KG	1
STKR00	SIGNATURE RED WINE JUS 1L ESSENTIAL CUISINE	1LTR	1
GRVG05	CHICKEN GRAVY GRANULES 1.5KG ESSENTIAL CUISINE	1.5KG	1
BOUC12	CHICKEN BOUILLON STOCK MIX 800G ESSENTIAL CUISINE	800G	1
BOUV14	VEGETABLE BOUILLON STOCK 800G ESSENTIAL CUISINE	800G	1
BOUB12	BEEF BOUILLON STOCK MIX 800G ESSENTIAL CUISINE	800G	1
SMXD11	DEMI-GLACE MIX 1.5KG ESSENTIAL CUISINE	1.5KG	1
BOUB10	BEEF BOUILLON PASTE G/F 1KG KNORR	1KG	1
BOUC08	CHICKEN BOUILLON PASTE G/F 1KG KNORR	1KG	1
STKS06	VEGETABLE STOCK CUBES 60/10G KNORR	10G	60
GRVG04	GRAVY GRANULES G/F KNORR	1.88KG	1
BOUF14	FISH BOUILLON PASTE G/F 1KG KNORR	1KG	1
BOUL18	LAMB BOUILLON PASTE G/F 1KG KNORR	1KG	1
BOUV12	VEG BOUILLON PASTE G/F 1KG KNORR	1KG	1





DRIED FRUIT & NUTS

NUTS

CODE	DESCRIPTION	SIZE	PACK
CHEC03	CHESTNUT PUREE CLEMENT FAUGIER	870G	1
CHEC01	CHESTNUTS VAC PAC ROGER DESCOURS	1KG	1
NUTW10	WALNUT PIECES WGB	1KG	1
NUTP11	PEANUTS BLANCHED AFROPOL	1KG	1
NUTA03	ALMOND FLAKES AFROPOL	1KG	1
NUTA05	ALMONDS GROUND AFROPOL	1KG	1
NUTA21	ALMOND NIBBED AFROPOL	1KG	1
NUTA12	ALMONDS SALTED MARCONA (GRADE 16) BRINDISA	1KG	1
NUTA11	ALMONDS SLIVERED BATONS RANSON (CRACKED)	1KG	1
NUTA10	ALMONDS WHOLE SKIN ON DESSERT AFROPOL	1KG	1
NUTA09	ALMONDS WHOLE BLANCHED AFROPOL	1KG	1
NUTH24	BLANCHED HAZELNUTS WGB	1KG	1
NUTB10	BRAZIL NUTS AFROPOL	1KG	1
NUTC20	CASHEW NUTS UNSALTED AFROPOL	1KG	1
NUTC50	COCONUT CHIPS (FLAKES) TOASTED AFROPOL (SHAVINGS)	1KG	1
NUTC42	COCONUT FINE DESICCATED JB	1KG	1
NUTH27	HAZELNUTS FLAKED NATURAL	1KG	1
NUTH23	HAZELNUTS GROUND AFROPOL	1KG	1
NUTH01	HAZELNUTS WITH SKIN RAW AFROPOL	1KG	1
NUTM12	MACADAMIA NUTS HALVES AFROPOL	1KG	1
SNTP12	PEANUTS ROASTED SALTED WGB	1KG	1
NUTP15	PECAN NUTS AFROPOL	1KG	1
NUTP35	PISTACHIO NUTS WITH SKIN (RAW) AFROPOL	1KG	1
NUTW03	WALNUT LIGHT HALVES WGB	1KG	1

DRIED FRUIT

CODE	DESCRIPTION	SIZE	PACK
FRUC03	CHERRIES SOUR AFROPOL	1KG	1
FRUA04	APRICOTS DRIED WGB	2KG	1
FRUP10	PEELED CANDIED ORANGE F.MORENA	1KG	1
FRUC04	+CHERRIES GLACE IN SYRUP 6/1KG CURTIS	1KG	6
FRUC06	CHERRIES GLACE IN SYRUP WGB	1KG	1
FRUC05	CRANBERRIES DRIED AFROPOL	1KG	1
FRUC20	CURRANTS DRIED WGB	3KG	1
FRUP07	CUT MIXED PEEL WGB	1KG	1
FRUD25	DATES PITTED DRIED WGB	3KG	1
FRUF07	FIGS DRIED CENTUAR	1KG	1
FRUP21	PEEL CANDIED LEMON STRIPS	1KG	1
FRUP04	PRUNES PITTED WGB	3KG	1
FRUR05	RAISINS GOLDEN DRIED AFROPOL	1KG	1
FRUR12	RAISINS DRIED SEEDLESS WGB	3KG	1
FRUS10	SULTANAS DRIED WGB	3KG	1

DESSERTS

CODE	DESCRIPTION	SIZE	PACK
MSSC02	CALLEBAUT MILK CHOCOLATE MOUSSE	800G	1
MSSC03	CALLEBAUT WHITE CHOCOLATE MOUSSE	800G	1
CHOC40	LEMON FLAVOURED CALLETS 4/2.5KG CALLEBAUT	2.5KG	4
CHOC55	CALLEBAUT RUBY CHOCOLATE CALLETS	2.5KG	1
CHOC42	ORANGE FLAVOURED CALLETS 4/2.5KG CALLEBAUT	2.5KG	4
CHOC47	CARAMEL FLAVOURED CALLETS 4/2.5KG CALLEBAUT	2.5KG	4
CHOC39	CALLEBAUT DAIRY FREE DARK CHOCOLATE CALLETS	2.5KG	1
CHOC41	CALLEBAUT DAIRY FREE MILK CHOCOLATE CALLETS	2.5KG	1
CHOC27	CALLEBAUT 100% COCOA NIBS	800G	1
MSSC01	CALLEBAUT DARK CHOCOLATE MOUSSE	800G	1
CHOC12	CALLEBAUT 54.5% DARK CHOCOLATE CALLETS	2.5KG	1
CHOC16	CALLEBAUT 70.5% DARK CHOCOLATE CALLETS	2.5KG	1
CHOC20	CALLEBAUT 28% WHITE CHOCOLATE CALLETS	2.5KG	1
CHOC50	CALLEBAUT GOLD WHITE CHOCOLATE W/CARAMEL CALLETS	2.5KG	1
CHOP26	MONA LISA DARK CHOCOLATE TRUFFLE SHELLS 504pc	1.36KG	1
CHOP28	MONA LISA WHITE CHOCOLATE TRUFFLE SHELLS	504	1
SCEC02	DARK CHOCOLATE SAUCE 6/1KG CALLEBAUT	1KG	6
SCER01	RASPBERRY RED FRUIT SAUCE 6/1KG CALLEBAUT	1KG	6
SCEC03	CARAMEL SAUCE 6/1KG CALLEBAUT	1KG	6
PABT13	JEAN DUCOURTIEUX 4.9CM SAVOURY TART CASES	4.9CM	240
PABT12	JEAN DUCOURTIEUX 8.5CM SWEET TART CASES	8.5CM	144
PABT11	TART CASES SAVOURY 11CM SHALLOW ROUND 48 PACK PIDY	11CM	1
PABT20	TART CASES SWEET AB ROUND 28CM 10 PACK PIDY	28CM	1
PABT04	TART CASES SWEET AB ROUND 4.5CM 180 PACK PIDY	4.5CM	1
PABT06	TART CASES SAVOURY 6.5CM CEPALOR	6.5CM	180
PABT05	TART CASES SWEET 6.5CM CEPALOR	6.5CM	180
FRPA10	APPLE GREEN PUREE BOIRON FROZEN	1KG	1
FRPR40	RED BERRY PUREE BOIRON FROZEN	1KG	1
FRPB14	BLACKBERRY PUREE BOIRON FROZEN	1KG	1
FRPB20	BLACKCURRANT PUREE BOIRON FROZEN	1KG	1
FRPC10	CHERRY BLACK PUREE BOIRON FROZEN	1KG	1
FRPC15	CHERRY MORELLO PUREE BOIRON FROZEN	1KG	1
FRCV50	CHESTNUT AND VANILLA PUREE BOIRON FROZEN	1KG	1





CODE	DESCRIPTION	SIZE	PACK
FRPC12	CLEMENTINE PUREE BOIRON FROZEN	1KG	1
FRPF10	FIG PUREE BOIRON FROZEN	1KG	1
FRPK21	KALAMANSI PUREE BOIRON FROZEN	1KG	1
FRPL03	LEMON PUREE BOIRON FROZEN	1KG	1
FRPO10	ORANGE BLOOD PUREE BOIRON FROZEN	1KG	1
FRPP07	PASSIONFRUIT PUREE BOIRON FROZEN	1KG	1
FRPP13	PEAR PUREE BOIRON FROZEN	1KG	1
FRPP18	PINK GRAPEFRUIT PUREE BOIRON FROZEN	1KG	1
FRPP41	PUMPKIN PUREE BOIRON FROZEN	1KG	1
FRPQ13	QUINCE PUREE BOIRON FROZEN	1KG	1
FRPR20	RASPBERRY PUREE BOIRON FROZEN	1KG	1
FRPR50	RHUBARB PUREE BOIRON FROZEN	1KG	1
FRPS10	STRAWBERRY PUREE BOIRON FROZEN	1KG	1
PAZX50	XMAS PUDDING FRZ	454G	1
FRIC70	BAILEYS ICE CREAM GRANNY GOTHARDS	5LTR	1
FRIC72	BRANDY ICE CREAM GRANNY GOTHARDS	5LTR	1
FRIC77	CINNAMON ICE CREAM GRANNY GOTHARDS	5LTR	1
FRIC79	DARK CHERRY ICE CREAM GRANNY GOTHARDS	5LTR	1
FRIC75	RUM & RAISIN ICE CREAM 5LTR GRANNY GOTHARDS	5LTR	1
FRZIV1	VERY VANILLA ICE CREAM JUDE S	4LTR	1
FRZTC1	TRULY CHOCOLATE ICE CREAM JUDE S	4LTR	1
FRZSCI1	SALTED CARAMEL ICE CREAM JUDE S	4LTR	1
FRZST1	STRAWBERRIES & CREAM ICE CREAM JUDE S	4LTR	1
FRZHI1	HONEYCOMB ICE CREAM JUDE S	4LTR	1
FRZRS1	RASPBERRY SORBET JUDE S	4LTR	1
FRZLS1	LEMON SORBET JUDE S	4LTR	1
FRZMS1	MANGO SORBET JUDE S	4LTR	1
FRZVV3	VEGAN VANILLA ICE CREAM JUDE S	4LTR	1
FRZVV1	VERY VANILLA ICE CREAM PORTIONS JUDE S	100ML	24
FRZIS1	STRAWBERRIES & CREAM ICE CREAM PORTIONS JUDE S	100ML	24
FRZVC1	VEGAN COCONUT ICE CREAM JUDE S	4LTR	1
FRZVS1	VEGAN STRAWBERRY ICE CREAM JUDE S	4LTR	1
FRZVC3	VANILLA CLOTTED CREAM ICE CREAM JUDE S	4LTR	1
FRZRR1	RUM AND RAISIN ICE CREAM JUDE S	4LTR	1
FRZIC1	TRULY CHOCOLATE ICE CREAM PORTIONS JUDE S	100ML	24
FRZIVS1	VEGAN SALTED CARAMEL ICE CREAM PORTIONS JUDE S	100ML	24
FRZMP1	MANGO SORBET PORTIONS JUDE S	100ML	24

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HERBS & SPICES

CODE	DESCRIPTION	SIZE	PACK
HBSM17	MINT DRIED GREENFIELDS	150G	1
HBSP17	PARSLEY GREENFIELDS	350G	1
HBSR90	ROSEMARY GREENFIELDS	220G	1
HBSS10	SAGE GREENFIELDS	150G	1
HBST37	THYME GREENFIELDS	500G	1
SPIM20	BLACK MUSTARD SEEDS GREENFIELDS	500G	1
SPIC07	CARDAMOM PODS GREEN GREENFIELDS	400G	1
SPIC112	CINNAMON GROUND GREENFIELDS	500G	1
SPIC10	CINNAMON QUILLS (STICKS) GREENFIELDS	400G	1
SPIC12	CINNAMON STICK (BARK) BULK AFROPOL	1KG	1
SPIC148	CLOVES GROUND GREENFIELDS	500G	1
SPIC145	CLOVES WHOLE GREENFIELDS	350G	1
SPIC50	CUMIN SEEDS GREENFIELDS	500G	1
SPIG05	GARLIC POWDER GREENFIELDS	500G	1
SPIG15	GINGER GROUND GREENFIELDS	500G	1
SPIC066	GROUND CARDAMOM GREENFIELDS	500G	1
SPIS028	STAR ANISEED GROUND GREENFIELDS	350G	1
SPIJ25	JUNIPER BERRIES GREENFIELDS	400G	1
SPIV09	GOURMET MADAGASCAN VANILLA PODS GREENFIELD	100G	1
SPIM03	MIXED SPICE GREENFIELDS	500G	1
SPIN01	NUTMEG GROUND GREENFIELDS	500G	1
SPIN05	NUTMEG WHOLE GREENFIELDS	500G	1
SPIS05	SAFFRON FILAMENTS IRANIAN AFROPOL	10G	1
SPIS03	SAFFRON POWDER SACHETS ISO1 50/0.125G GOMO	125G	50
SPIS11	STEM GINGER IN SYRUP OPIES	1.8KG	1
SPIS025	STAR ANISEED WHOLE GREENFIELDS	200G	1
SPIM15	MUSTARD SEEDS YELLOW GREENFIELDS	500G	1
SLTS19	SEA SALT FLAKES TUB MALDON	1.4KG	1
SLTS05	+ITALIAN FINE SEA SALT 12/1KG	1KG	12
SLTSF25	SALT FINE BULK ESCO	25KG	1
SLTS08	SEA SALT FLAKES 12/250G MALDON	250G	12
SLTT07	TABLE SALT TUB 6KG CORE	6KG	1
PEPBG18	GROUND BLACK PEPPER	500G	1
PEPB045	BLACK CRACKED PEPPER (1800 MSH) GREENFIELDS	500G	1
PEPB60	BLACK PEPPERCORNS GREENFIELDS	500G	1







TERRINE & PATE

CODE	DESCRIPTION	SIZE	PACK
FRZT01	CHICKEN AND PANCETTA TERRINE FRZ 1.2KG	1.2KG	1
FRZP05	CHICKEN LIVER AND MUSHROOM PATE FRZ 500G	500G	1
FRZP04	CHICKEN LIVER PATE 500G FRZ	500G	1
FRZP09	DUCK LIVER AND ORANGE PATE 500G FRZ	500G	1
FRZP06	DUCK LIVER AND PORT PATE 1.1KG FRZ	1.1KG	1
FRZT03	GAME TERRINE WITH PRUNES 500G FRZ	500G	1
FRZT05	HAM HOCK TERRINE 500G FRZ	500G	1
FRZM01	MARBLED CHICKEN & DUCK TERRINE 500G FRZ	500G	1
FRZC02	SMOKED CHICKEN BREAST SKIN ON APRX 240G FRZ	APRX 2	1
FRZD01	SMOKED DUCK BREAST SKIN ON APRX 240G FRZ	APRX 2	1
FRZP08	VENISON AND PORT PATE 500G FRZ	500G	1



SEEKING PARTNERS WHO SHARE OUR VALUES

At Woods Foodservice, we're always on the lookout for new suppliers who share our core commitments: quality, sustainability, and innovation.

For over 50 years, we've built our reputation on providing exceptional produce and ingredients to London's top kitchens. We need partners who mirror our dedication to unwavering quality – from product to timely delivery.
Our focus on sustainability is paramount. We're committed to minimising our environmental impact and promoting ethical practices, and we seek suppliers who share this vision.

Finally, innovation drives us. We're constantly exploring new ideas and solutions, and we want forward-thinking suppliers who can help us bring exciting new offerings to our customers.

If your company embodies these values, we want to hear from you. Let's explore how we can grow together.

Contact us on newenquiries@woodsfoodserviceco.uk or 0300 303 0112.

BECOME A CUSTOMER

Join Woods Foodservice today to experience the finest produce and service excellence.

Scan the QR code for more information or contact **newenquiries@woodsfoodservice.co.uk**

CONVENIENT ORDERING

Place orders with ease on our e-commerce site and App.

CLIENT SUPPORT

Dedicated to enhancing your business operations.

DEDICATED TEAM

Tailored solutions to ensure customer satisfaction.

LIVE DELIVERY TRACKING

Check the status of your order in real time.

PRODUCT RANGE

Access to over 2,500 premium-quality products.

NEXT DAY DELIVERY

Order before midnight for next day delivery.

CHRISTMAS DELIVERING SCHEDULE

Monday 22nd Dec: Open

Tuesday 23rd Dec: Open
(Last chance to place orders before Christmas)

Wednesday 24th Dec: Open
(any orders placed will be delivered on or after 27th December)

Thursday 25th Dec: Closed

Friday 26th Dec: Closed
(any orders placed will be processed for next day delivery)

Saturday 27th Dec: Open

Sunday 28th Dec: Closed

Monday 29th Dec: Open

Tuesday 30th Dec: Open
(Last chance to place orders before New years day)

Wednesday 31st Dec: Open
(any orders placed will be delivered on or after 2nd January)

Thursday 1st Jan: Closed

Friday 2nd Jan: Open

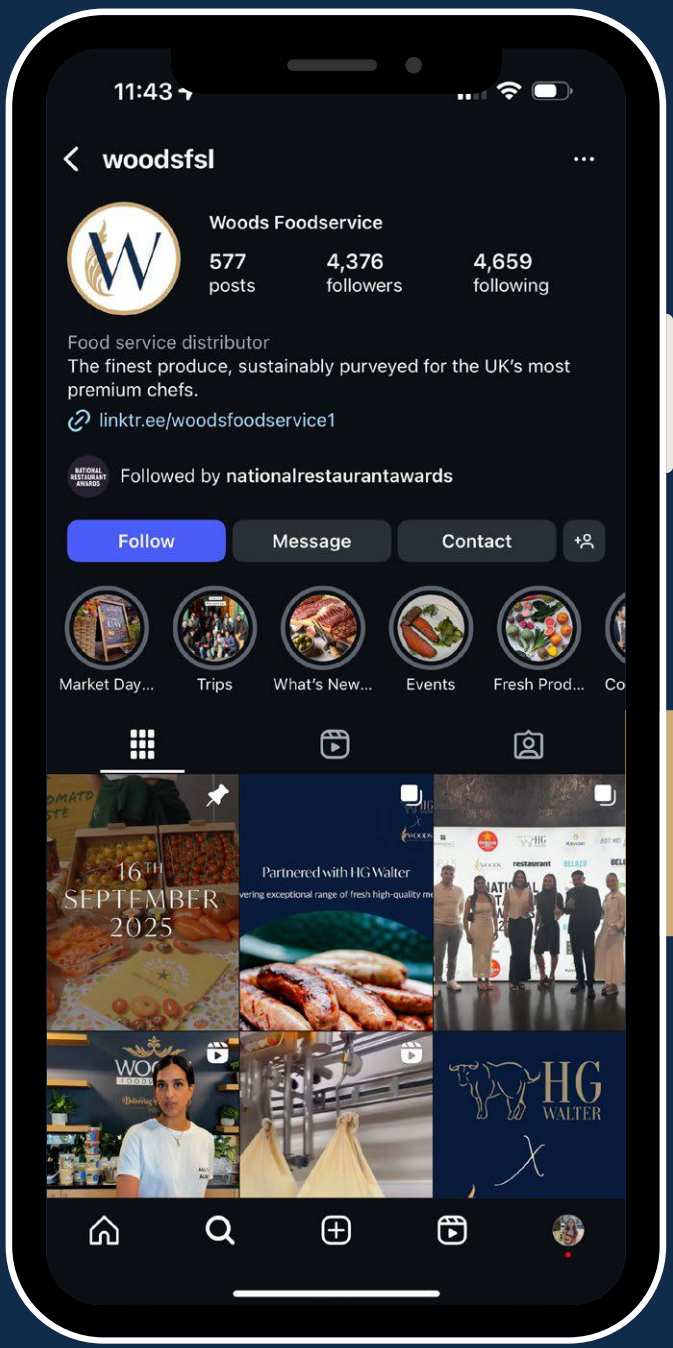
Saturday 3rd Jan: Open

Sunday 4th Jan: Open

Please note: fresh and prepped produce availability may be limited due to market closures over the Christmas and New Year bank holidays. Please order in advance where possible. Thank you in advance.

WOODS
SUSTAINABLE FOODSERVICE

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WHAT TO EXPECT

- Hear from our customers
- Get to know our suppliers
- Fresh Produce Market reports & Product updates

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