

'TIS THE SEASON

Your guide to the most premium products this festive season

BUILDING ON THE FUTURE

How we are putting sustainability at the forefront

DISCOVERING ROOTS

We take a quickbite with Rafael Cagali, Da Terra



WOODS

SUSTAINABLE FOODSERVICE



2024
AUTUMN/WINTER

02

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INTRO

As Summer winds down, we can't wait for cosy dining, delicious Christmas feasts and spicy mulled wine. This edition is our biggest yet. Expect to gain incredible festive menu inspiration, featuring the finest produce and standout seasonal products. Additionally, we reflect on the wonderful year we've had and eagerly anticipate the exciting year ahead.

Building on the success of the Bristol-hub depot, we have experienced a thriving expansion into the South-West this year. We are delighted to work with some incredible customers in the region, and we are extremely proud to be able to offer them our service and high-quality products.

One of the standout moments of this year was our immersive Market Day event. Our team collaborated seamlessly to make this event a success. The day featured 25 suppliers showcasing fantastic produce, four outstanding culinary demonstrations on the Woods Market stage, a variety of street food, and a complimentary bar. We are looking forward to next year's event already!

We are also thrilled to announce that we received two awards this year in the Staff Canteen Members' Choice Awards: one for Best Dry Store Supplier and another for Best Fresh Produce Supplier. A heartfelt thank you to everyone who voted for us.

As we look forward to the new year, our team has been diligently working on implementing operational and technical efficiencies, driving exciting new product innovation, and maintaining sustainability at the heart of everything we do, we would like to take this opportunity to thank our customers and suppliers for your ongoing support and loyalty. We hope you enjoy this edition as much as we enjoyed creating it for you and we look forward to the busy festive period!

Lana Bhikha
Joint Managing Director

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A SPREAD****46**

We take a look at what makes the perfect cheeseboard to complete a festive menu



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‘TIS THE SEASON

At Woods, we are dedicated to locally sourcing our fresh produce to ensure you receive seasonal, high-quality ingredients. We take great pride in our produce and collaborate with passionate producers and growers who share our love for exceptional food.

Explore our seasonal fresh produce calendar to aid you in your menu planning and spark some inspiration this festive season.



FRUIT

- Golden Delicious Apples
- Apples Bramley
- Apples Braeburn
- Granny Smith Apples
- Lemons
- Limes
- Lychees
- Mandarins
- Red Grapes
- Apple Cox
- Bergamot
- Blackberries
- Blueberries
- Raspberries
- Strawberries
- Oranges
- Figs
- Cranberries
- Clementine
- Clementine leafy
- Edible Viola Flowers
- Cherries
- Pomegranate
- Honeydew Melon
- Ginger
- Rhubarb
- Pears

VEGETABLES

- Artichoke Jerusalem
- Artichoke Russets
- Aubergine
- Beetroot baby candy bunch
- Beetroot baby golden bunch
- Butternut Squash
- Castelfranco
- Purple Carrots
- Yellow Carrots
- Celeriac
- Chicory
- Chicory Red
- Beetroot baby red bunch
- Black garlic
- Purple Broccoli
- Brussel sprouts
- Savoy Cabbage
- Chantenay Carrots
- Chevril Root
- Corn on the cob in the husk
- Red Kale
- Green Kale
- Leeks
- Cauliflower





THE FINESSE OF THE FEAST

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A LOOK AHEAD

As 2025 approaches, the culinary world is eagerly anticipating the upcoming food trends that look to shape our future dining experiences. From art to politics, food has always been a reflection of culture including ever-evolving customer preferences. So, let's find out what's predicted to be on the cards for 2025...



PLANT BASED

The surge in plant-based eating has become one of the most influential food trends of the past decade, and it shows no signs of waning as we move into 2025. Plant-based eating is not only a response to the growing desire for healthier food options, but also the increasing demand for sustainable and environmentally friendly culinary experiences.

Customers are progressively seeking out tasty yet sustainable options that align with their personal values. This includes plant-based meat alternatives, dairy-free cheeses, and egg substitutes. As a result, we can expect to see menus, and more innovative plant-based products come into play, to adapt to appeal to a growing audience of flexitarians, vegetarians, and vegans.

LOCALLY SOURCED

Chefs are continuously placing importance on sourcing their produce and ingredients more locally, and we anticipate this trend to only accelerate in 2025. This trend not only ticks the sustainability box by reducing carbon footprint, it also in turn supports and benefits local farmers and producers. We can expect farmers markets and community supported agriculture programs to continue to flourish, directly linking consumers with local producers.



WOODS FEATURE

GLOBAL FUSION

A testament to our interconnected world, fusion cuisine brings together the finest elements of various cultures onto a single plate. Fusion Cuisine can be expected to take off in 2025, blending flavours and techniques from different parts of the world to create exciting and unique dishes. Whether it's sushi burritos, a ramen burger, or a chicken tikka pizza, expect your taste buds to embark on a global culinary experience.

CLEAN EATING

The universal focus on clean eating and overall health and wellness is set to shape food trends in 2025. Restaurants can be predicted to increase transparency with nutritional information for customers that are health conscious. Not only this, but we can expect to see a stronger focus on nutrient-dense superfoods, gut-healthy probiotics, and dishes designed to boost immunity.



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INTRODUCING CONSULTANT O'CONNELL

At Woods, we understand the daily challenges that restaurants and chefs face. As a dedicated supplier, we aim to support our clients not only with our high-quality products but also in every aspect of life in the kitchen. We would like to introduce our new in-house consultant chef Richard O'Connell, who will be available to offer his expertise in everything from menu development and kitchen projects to recruitment and accounting.



MEET RICHARD

Richard was born in rural Ireland, where he studied and first trained as a chef. He moved to England in 1992, following his passion and aspiration to experience London's thriving hospitality scene. His first role began at the iconic Landmark Hotel, where he was mentored by Michelin Star chef, Andrew McLeish. From there his love for food grew, and Richard went on to work at some of London's most respected restaurants, such as Indigo at One Aldwych and The Famous Groucho Club in Dean Street, Soho. He also launched and ran ETM groups, Chiswell Street Dining Rooms and The Jugged Hare, gaining further knowledge in key aspects of running hospitality businesses.

In 2014 Richard became Executive Chef of Tom's Kitchen, falling in love with Tom Aikens 'field-to fork' ethos and the concept of Tom's Kitchen, and instantly knew that he could help grow it. "I believe that building enduring relationships with high-quality suppliers is one of the most important aspects of my job" says Richard. "It is the only way to drive quality and consistency in everything we do at Tom's" and this is fundamental to Tom's unique and individual style.

After 25 years in the industry, Richard now offers his expertise and skills as a consultant chef.



FIND OUT MORE

For more information on our Chef Consultancy service please contact your business development manager

RICHARD'S SERVICES

Kitchen Design

From concept to delivery, bringing you a kitchen fit for purpose. Whether you are looking for practicality or dynamism; design never comes over substance. Richard can ensure kitchens strike that difficult balance between versatility and efficiency, ensuring the smooth running of your operation at less than you would expect to pay.

Kitchen Concept

Planning a menu that can be delivered consistently and cost-efficiently is critical to any restaurant's success. Richard can help you create a menu that is gastronomically and operationally perfected for you. Recipe templates, stock control and supply management process are just a few ways to optimise margin and ensure quality control.

Accounting

Monthly reporting, balance sheets, food margin - we expect more and more of our chefs to drive down costs and increase efficiency. Richard provides the tools, process and methodology to keep on track with minimal effort.

Recruitment

With a large social network of close industry followers and a finger firmly on the pulse of the London hospitality scene, Richard is able to swiftly anticipate and connect chefs, looking to make their next move, with upcoming opportunities before they reach the market.

Procurement

True collaboration with suppliers is how to get the best from one another. Richard's network of trusted business partners - experts in their respective fields - have been established over years in the industry.



O'CONNELL'S FESTIVE FAVOURS

With the busy festive season fast approaching we caught up with Richard to uncover his best tips for a seamless and stress-free Christmas.

Menu Planning with Crossover Ingredients

When creating your Christmas menus, ensure there is some crossover in ingredients and recipes between your regular menu and your party menus. This not only streamlines your kitchen operations but also helps in managing inventory effectively.

Collaborate with Key Suppliers

Work closely with your key suppliers to assist with prep work. For instance, curing your own salmon can be rewarding but challenging in terms of consistency, waste, and yield. By collaborating with a supplier like Celtic Fish and Game, who cure our salmon to perfection to our recipe and just for us, we save a significant amount of time, effort, and stress—especially during peak times when we use up to 20-30 sides a week.

Advance Mise en Place

Each year, when planning our Christmas menus, we identify components that can be prepared in advance, such as turkey stuffing or sauces. We schedule these prep tasks well ahead of December so that when the festive parties begin, we are fully prepared with the most time-consuming elements already taken care of. This ensures that you get off to a good start and saves on the stress and grey hairs.

Hiring Self-Employed Chefs

Instead of relying on expensive agencies for temporary staff during Christmas, consider hiring self-employed chefs. By advertising part-time positions and committing to the entire busy period you can find that self-employed chefs will gravitate towards you rather than agencies. If you can offer competitive pay that's lower than agency rates but higher than what agencies pay them, this will save you money and ensure better commitment from the chefs.



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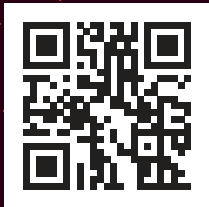
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ORIGINAL TASTE OF BELGIUM



64% OF
CONSUMERS
FIND CHOCOLATE
FLAVOURS
APPEALING IN
DESSERTS *



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FULL RECIPE

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PURE INDULGENCE

CHOCOLATE MINCE PIES

Filled with either a gooey praline or chocolate ganache centre, mince pies are transformed into an even more fabulous festive treat. This is an easy recipe to replicate that modernises a traditional Christmas pudding.

* CGA X Callebaut Bespoke Insights

Winter Spice

and all things
nice



Hazelnut



Cinnamon Roll



Caramel Sugar-Free



Pumpkin Spice



Gingerbread



Salted Caramel

**THE UK'S LEADING
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NATURAL FLAVOURINGS
VEGAN-FRIENDLY
LIMITLESS APPLICATIONS

MONIN®

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TANTALISING TIPPLES

As the festive season approaches, it's the perfect time to craft the perfect cocktail menu, capturing the essence of festive joy and sophistication. At the heart of every cocktail lies the art of selection, choosing the finest ingredients that will create a memorable experience. Let's dive into the garnishes and mixers that can elevate your festive cocktails to the next level.

Garnishes and Mixers

Enhance your cocktails and mocktails with bold, delicious flavours using our selection of garnishes and mixers:

Monin

Monin Fruit Purees and Cocktail Syrups offer a diverse range of flavours, from vibrant fruits to indulgent vanilla or caramel. These syrups are perfect for adding depth and sweetness to any cocktail. Whether you're creating a classic Margarita with a twist of mango puree or a luxurious Vanilla Espresso Martini, Monin's products ensure a balanced and flavourful drink.

Squish Cold Pressed Juice

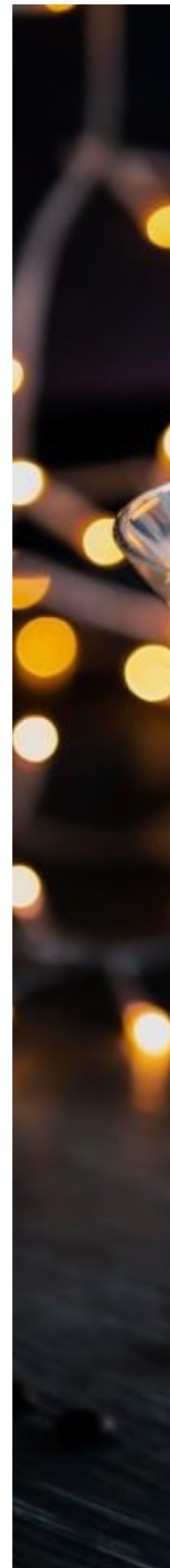
Squish juices are made from 100% fruits picked from farmers around the globe, ensuring reliable and delicious flavours throughout the seasons. These juices are ideal for cocktails that require a fresh, natural taste.

Kingsdown Sparkling Presse

Kingsdown Sparkling Presse is a handcrafted luxury soft drink made from a combination of carefully selected fruit juices and lightly sparkling spring water. Choose from flavours like Spanish Orange or British Rhubarb to add a sophisticated sparkle to your cocktails. These pressés are perfect for creating light and refreshing spritzers or as a refined mixer for spirits.

Edible Flowers

For a touch of elegance, edible flowers and herbs not only add visual appeal but also infuse drinks with subtle floral and herbal notes, turning every creation into a sensory delight. Garnish your cocktails with pansies, rose petals, or lavender sprigs for a visually stunning and aromatic finish.



THE SPIRIT COLLECTION

Our newly curated spirits range features some of the finest selections from around the world. From the uniquely crafted Japanese Roku Gin, known for its exquisite blend of traditional botanicals, to the smooth and versatile Patron Silver Tequila, our new collection promises to bring quality and sophistication to your cocktail bar menu. These premium spirits are perfect for creating classic and contemporary cocktails, ensuring that every drink you serve is a masterpiece.

The Vanilla Espresso Martini

Vodka
Kahlua Coffee Liqueur
Espresso
Monin Vanilla Syrup
Coffee beans.

Shake vodka, coffee liqueur, freshly brewed espresso, and a splash of Monin Vanilla Syrup with ice. Strain into a chilled Martini glass and garnish with coffee beans for a sophisticated and indulgent drink.



SEE OUR RANGE

Scan the QR code for our full spirits range.



DISCOVERING ROOTS

Nestled in the heart of Bethnal Green, Da Terra restaurant promises an unforgettable dining experience.

Chef Rafael Cagali has created a menu that is inspired by the flavours of his origins and the influences of his extensive culinary experience. Having opened Da Terra in January 2019, Rafael received his first Michelin star just eight months later before going on to win its second in the 2021 guide.

Recently crowned 7th top restaurant in the 2024 National Restaurant Awards, Da Terra stands out as a beacon of culinary excellence. We sat down with Rafael to discuss his journey as chef, his philosophy, and what drives him to continually push the boundaries of fine dining.

[INTERVIEW OVERLEAF >](#)





Can you tell us about your earliest memories of cooking and what inspired you to pursue a career as chef?

Half of my family are Italian, and the other half are Brazilian, food and cooking are part of our DNA and how we would socialise. My mother owned a restaurant named after the famous Brazilian singer Elis Regina and I grew up with cooking around me. I was inspired by all the love that surrounded food and how people reacted to a good meal. Although I didn't plan on becoming a chef, once I started cooking myself, everything slipped into place.

How did your journey lead you to the opening of Da Terra?

I began cooking at a cookery school in the UK before going to Italy to reconnect with my Italian roots. There I learned all about traditional Italian dishes and was inspired to travel more to learn about European flavours which were so different to Brazilian food I grew up with. I worked in Spain before returning back to the UK where I worked for a number of fine dining restaurants including The Fat Duck and Simon Rogan's Aulis.

What is the philosophy behind the cuisine at Da Terra, and how do you ensure it remains innovative?

Da Terra is the product of my heritage and my cooking experience. My Brazilian-Italian roots play a big role in Da Terra's ethos, as does my time working for chefs such as Simon Rogan and Heston Blumenthal. I work primarily with British and European ingredients which force me to adapt seasonally as well as geographically. My menu is always evolving as dishes get refined through practice and seasonal adaptability.

Da Terra has been awarded 2 Michelin stars, a remarkable achievement. How do you maintain such high standards and what motivates you to continue to strive for excellence?

The experience at Da Terra is a very personal one for me. The menu is served blind so that the guests don't arrive with preconceptions and are present in the moment. We strive to create an open, inviting atmosphere; one which ensures that our guests are comfortable and receptive to the experience. Ingredients at the peak of their seasonality are really important to us as is teamwork. We strive to be natural in everything that we do, from our approach to the food to the sourcing of our wines and interaction with our guests.

**What role does seasonality and local sourcing play in your menu planning?**

We work primarily with British and European ingredients. Not only does this guarantee optimal freshness, but it also makes the restaurant more sustainable. Of course, we import a few ingredients such as casava since these are integral Brazilian flavours, but overall, the aim of Da Terra is to work with local land.

What advice would you give to aspiring chefs who are looking to work in the hospitality industry?

Perseverance and good discipline are key. Time is also something that gets overlooked. Learning to appreciate time and use it wisely will be an asset to any aspiring chef.

What's one of your favourite ingredients from Woods and what dish is it used in?

Good basics are a cornerstone of any kitchen, so for me it would be Maldon Salt. It is a consistently great product which is in line with the values of our kitchen.

Name your favourite restaurant or one that you're hoping to try soon.

Endo Kazutoshi is due to reopen Endo at the Rotunda at the end of the summer. He is a third-generation sushi master, and his approach combines a great level of care with a personal approach.

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THE CHRISTMAS CATCH

John Ross Jr is known for its truly traditional Scottish smoked salmon. As an independent, family-run business, their passion lies in producing smoked salmon of the highest quality, a commitment that has resonated with customers worldwide.

John Ross smoked salmon is locally sourced from the cold, clear waters of sustainable farms in the Northwest Scottish Highlands where it is rugged and remote. The salmon are hand reared and fed by hand, which allows for close observation and meticulous attention to animal welfare.

Using red brick kilns dating back to the 19th century, the salmon is hung over smouldering fires of oak and beech chippings. This time-honoured and rarely used cold smoking method produces the most succulent flavour and tender textured smoked salmon.

Product code:

FISS32 Smoked Salmon Sliced John Ross 500g

22

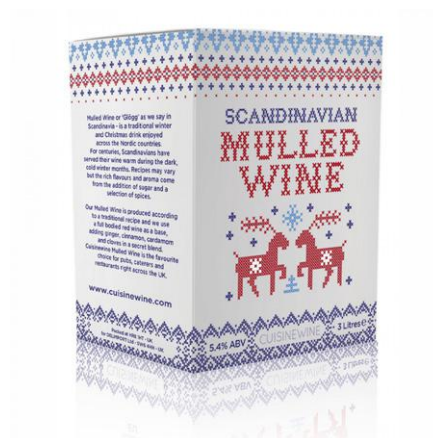


THAT WARM FEELING INSIDE

Mulled Wine or Glogg as it's called in Scandinavia is the main traditional Winter and Christmas drink across the Nordic countries. For centuries people in Scandinavia have spiced and served their wine warm during the long and cold winters. Recipes vary; however, Scandinavian Mulled Wine has always been based on certain spices, sugar and wine.

Cuisine Wine's Scandinavian Mulled Wine is produced according to a recipe from the early 1900s, using a full-bodied red wine as base and then spicing it with ginger, cardamom, clove and some secret spices. Available from September every year it's the perfect Mulled Wine for any busy restaurant, pub or bar!

Product code: WINM13 Mulled Wine Cuisine Wine 3ltr



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A SUSTAINABLE PARTNERSHIP

Les Vergers Boiron is a key supplier for Woods Foodservice, providing us with a wide range of premium fruit purees.

For over 80 years, Les Vergers Boiron has dedicated its efforts and expertise to creating fruit solutions that unleash the creative potential of chefs, pastry chefs, and mixologists worldwide. In 1976, they introduced the first frozen fruit puree, leveraging a unique approach: meticulously selecting the finest varieties from top regions, using controlled blending techniques for consistent taste throughout the seasons, and tailoring processes to preserve each fruit's organoleptic properties.

We are delighted to collaborate with a brand that shares our values, emphasising sustainability while providing meticulously crafted, premium products for our high-end customers.





AT THE HEART

At the heart of our partnership with Boiron is Zak Elrhzari, the Key Account Manager for Boiron in the UK & Ireland.

Tell us about yourself and your role at Les Vergers Boiron

I have been in the foodservice industry for a little under 14 years working mainly with Premium French Brands, settled, or trying to settle in the UK & Ireland. I have been at Boiron for the last 2 years as a Sales Area Manager for the UK and Irish markets. My role is to maintain and develop LVB's Business, Partnerships, and Relations with all our stakeholders especially distribution like Woods. By far this is the best experience I have had in my career. LVB is a values-based company, and you can feel the family ethos in all we do.

What makes Boiron a unique and special brand?

Where do I start? LVB is a truly authentic brand of which there aren't many. A company that stands for the right values throughout its value chain. From product quality to sustainable sourcing and social responsibility, it goes beyond to pioneer in every aspect. In fact, Boiron was the first company to launch such products in the market, thus creating this commercial segment as an answer to the demand of Pastry chefs.

Tell us about some of your key products.

All our products are key products, every care is put in the development of every concept. We work on the best fruit profiles and the right blends of varieties to achieve a perfect consistency. We believe that every customer who purchases any flavour, best sellers or others, must receive our best work. Obviously, there are flavours that sell more than others like Passion Fruit, Strawberry, Mango, and Raspberry... My personal favourite is the PGI Sicilian Blood Orange which we are launching soon with Woods!

Why do you work with Woods?

Woods Foodservice for us is a no brainer! It is a company that shares our values and aspirations for a better more sustainable product and service. Woods has great values, ethics, and quality, and is one of the best distributors in our fine food segment, it all screams closer partnership!

What are you most looking forward to about continuing with/ growing your partnership with Woods?

I think growing our relationship with Woods is paramount to our plans in the UK. Woods is a business that reflects the true value of the products they distribute beyond just the utility; it is the story behind it, and I think that our partnership must revolve around our stories and aspirations.



FESTIVE FOCUS

Meet Thibault Marchand, Boiron's Pastry Global Corporate Chef, boasts an impressive career, highlighted by his victory in Bake Off: The Professionals in 2019. He is undoubtedly a valuable source of pastry expertise.

Tell us a bit about your role at Boiron

It's been two years since I've joined Les vergers Boiron as corporate chef. I'm in charge of developing recipes with our products, but also tasting our products with our R&D team to make sure they have the quality we are expecting. I also work on developing new purées with our innovation team too, trying them, and testing them.

I'm also doing masterclasses and demonstrations around the world in school or for special events. Presenting our products, how to use them, but also talking about Fruitology, that we created 5 years ago, and how to pair our fruits purées in different applications.

What are some core products that make up your brand and make them unique?

Our top four purees, Mango, Passionfruit, Strawberry, and Raspberry reflect our uniqueness and make up our brand, with the consistency of product that we have been producing all year long for more than 80 years.

Our mango fruit puree is absolutely unique. We choose to blend two varieties of mango, Alphonso and Kesar to reach a perfect balance between aromatic richness and sweetness of the fruit. Fun fact, some Indian customers once tried our mango at a trade show and told us that it reminds them of the Mango they used to pick from the trees in their garden when they were children. What a compliment!

What are your personal favourite Boiron products to use?

I love to use the blackcurrant purée; it is so powerful and acidic. Using it as a sorbet or a Cremieux as I do, is so good because it perfectly balances your creation. Recently, I did a Pear and blackcurrant Pavlova, and it was really good!

What makes Boiron stand out as a premium brand?

Let's start with the fact that we are a family-owned company, we are committed to supporting supply chains that preserve territories, people, and biodiversity. It all begins with the meticulous work of our ingredient sourcing, we identify the best terroirs and the finest varieties of fruits from around the world.

Once the fruits are classified according to their properties, our experts assemble several batches of different varieties, harvests, or origins. The result is fruit purees with consistent taste, quality, and texture. To respect the organoleptic properties and intensity of the fruit flavours, each fruit undergoes a specific pasteurization process. Furthermore, with our expertise in Fruitology®, and as a prescriber of a fruity and committed gastronomy, we embody a precious ingredient. We are proud of this humble contribution to the taste of goodness, the taste of others, and the taste of conviviality.



EXCLUSIVE RECIPE

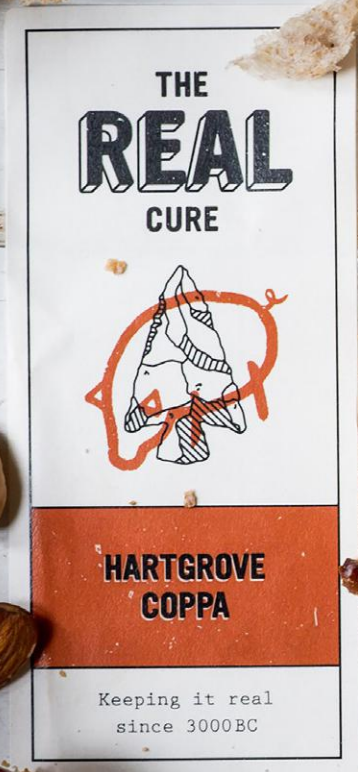
Check out our exclusive festive recipe created for us by Thibault Marchand.



LES VERGERS
boiron

LES VERGERS
boiron
Thibault Marchand

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BEST OF BRITISH CHARCUTERIE

Established in 2014 by James Smart, The Real Cure is a pioneer of the British charcuterie movement. The company's bespoke processes have been refined over many years, enabling them to create consistently outstanding British charcuterie.

The Real Cure salami, chorizo and air-dried hams are made using traditional artisan processes of smoking, fermenting, curing and air drying. The drying chambers contain a uniquely curated blend of natural moulds which add unrivalled depth of flavour during the ageing process.

The business ensures everything it uses is responsibly sourced, which means wild deer and free-range pork as well as locally sourced ingredients and suppliers where possible - such as local Dorset cider and cheese.

We are delighted to launch The Real Cure at Woods Foodservice.



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ENDLESS POSSIBILITIES

Granny Gothards is an artisan ice cream and sorbet producer, based in the heart of Devon and renowned for supplying to leading chefs, both in the UK and internationally. The company's passion for excellence, expertise in sourcing and unlimited creativity with bespoke flavours makes them every chef's secret ingredient in their freezer. The Granny Gothards range consists of 207 flavours in total as well as a bespoke flavour development service to offer something totally unique to chefs.

We are thrilled to announce that we will be expanding our range with Granny Gothards and introducing a bespoke "made to order" service. This will allow chefs to have their own flavours curated specifically for their menus.

THE HEART & SOUL

Meet Amanda, the owner. Her passion for what she does always shines through, making her the heart and soul of the business.

What is the story behind Granny Gothards?

We started off in 2012. Me and my best friend Jean, we planned to make ice cream during the week and then to sell it at festivals, and we did that to find a way to legitimately spend time together! However, we soon found that this was not the place for us to be, with such amazing product. So, we started to sell to chefs and people that make ice cream themselves and who wanted a different product to put on their dessert offering.

The business then started growing from there to where we are today, where we work with amazing distributors like Woods. We sell across the world to the Middle East, to Singapore and we just started to work in China. It's a really amazing story, how we got from where we started with just six flavours, to where we are now with 207 flavours and more in our heads!

Why do you work with Woods?

We really enjoy working with Woods, and I think the main reason is that they understand quality. The markets that they operate in are purely on that sort of high-end, where chefs understand the products they are buying and the ingredients that are being used to make those products. Therefore, they have a real appreciation of what we do and it's great to work with like-minded people.

What are you most looking forward to about your partnership with Woods?

We've been working with Woods for a few years now, and what we can see is that their business is growing. As Woods grows, and starts opening new sites in Bristol and Manchester, we can see that growth within what we're offering to Woods. I think the desire now for Woods to not just have the standard ice cream flavours, but to offer those unique flavours to their customers, makes us extremely excited to come along on that journey with them.



Equally passionate is Susie, the Business Development Manager. Susie takes immense pride in her work, and together with Amanda, they truly make a dream team.

What sets Granny Gothards apart from other ice cream brands?

What sets Granny Gothards apart from other ice cream brands is primarily the provenance of the ingredients that we use. We get the milk from the very first milking of the cows of the local dairy, we use real Devon double cream, Somerset egg yolk and only the finest, locally sourced ingredients. We take great pride and care in our sourcing. Every single one of our ice creams and sorbets have got their own recipe and are made from scratch.

I think another thing that really makes us different is our creativity, and our ability to create bespoke flavours for chefs. So, currently in our epicurean range of recipes we've got over 250 different flavours. From the much-loved Vanilla and Chocolate to the weird and wonderful. If a chef comes to us and wants to create something wholly bespoke, we can absolutely offer that, and I think that's something that sets us apart and makes us unique.

What are some of your most unique flavours?

I think some of the most unique flavours we've done recently, are our beautiful Tarragon ice cream, that came as a request from a chef, and he served that with a smoked chicken salad! So, taking an ice cream and serving it as more of a savoury dish, really starts to challenge the perceptions of ice cream.

One of my personal favourites is our salted liquorice ice cream, which is just heavenly! Another chef actually served it with a beef shin casserole!

Why do you work with Woods?

So, we love working with Woods! We really feel that we have very similar values, and ethos in terms of everything that we stand for. We are all about working with quality ingredients, working with chefs that really love the different ingredients and are looking for something new. Also, sharing that passion for keeping abreast of what's happening in the market, what products are new into the market, and I guess at our end we then look at how we can incorporate that into our ice creams.



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BUILDING ON THE FUTURE

Sustainability is at the heart of what we do, and we are passionate about minimising our environmental impact. We have been Carbon Neutral since 2021 but are now going further with a renewed mission, to become the UK's leading Net Zero Contributor foodservice company by 2030.

ACTIONS

With the support of Greenly, we are currently reducing our Carbon Footprint through the following:

- Food sustainability: Where possible, we source our products from local suppliers with transparent business practices and environmental strategies.
- Digital enablement: Our investment in technology and user experience has reduced our paper usage by 50%.
- Vehicle efficiencies: By leveraging larger capacity vehicles and developing smarter routes, providing electric car benefits and ensuring all company cars are electric, we are leading the industry in using clean transport.
- Sustainability practices: Our purchasing team works closely with suppliers to ensure the following ethical supply chain guidelines are adhered to.
- Green supply chain: Emphasising the environmental standards and any other impacts on business' operations and the operations of its suppliers could have on the planet.
- Ethical supply chain: Some people use the term "ethical supply chain" interchangeably with "sustainable" or "responsible supply chain" terms. This term suggests an emphasis on managing the social impacts and working conditions within the supply chain. We follow the CIPS Ethical Code of Conduct.
- Responsible supply chain: Ensuring a holistic approach to supply chain management is activated where organisations actively source and procure.



THE NEXT STEPS

Through comprehensive analysis and data collection of our carbon footprint and emission offsets, Greenly will provide us with a customised action plan to progress towards our goal of achieving net-zero. Throughout this process, we will receive continuous support and advice from Greenly on how to implement specific changes.

We are also continuously educating our employees about the importance of reducing our carbon footprint. As a result, we have implemented initiatives such as Meat-Free Mondays, Cycle-to-Work schemes, Electric Car programs, and investments in technology.



FIND OUT MORE

To find out more about our partnership with Greenly and the long-term plan we are working towards, take a look through our 5-year business plan.

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OUTSTANDING OPERATIONS

Our operations team at Woods Foodservice forms the foundation of our business, and we are incredibly fortunate and grateful to have such a wonderful team. At the heart of this team is an exceptional leader, Ricardo, a highly valued member of the Woods community. Ricardo began his journey with us as a Night Picker and has since risen to the position of Warehouse Manager.

Hear Ricardo as he shares his journey and why he loves working at Woods.





*“What I love about Woods is
that everyone is like family”*

Tell us about your journey with Woods.

I remember this like it was yesterday, I was made redundant from my last job, I was working at Turnmills nightclub at the weekends, then that closed. I was at home for a while and then I went on Gumtree and found a Night Picker ad for Woods Foodservice in Park Royal. As it was close to home I applied. I started as a Night Picker, slowly working my way through the business into my new role.

Tell us a little bit about your current role.

My current role is Warehouse Manager. This is a role I'm still learning to be honest, although as I've been at Woods for the best part of 14 years, I know the high standards Woods operates and I'm happy to be part of this. Currently I oversee eleven staff across two warehouse facilities.

What are you most excited about in your new role?

I get to see and learn what goes on behind the scenes, and as I have been part of the warehouse team for many years, I'm excited about being able to lead and progress the department along with the rest of the business.

What do you love about working at Woods?

What I love about Woods is that everyone is like family, everyone gets on well no matter what department you are in. A very good example of this was Market Day - the entire team worked tirelessly to make it the success it was.

What is your favourite dish to eat?

I don't have a favourite dish as such, I try any and have everything I like to eat.



“The Ops team have formed an unbreakable bond and team spirit”

TESTIMONIALS

“Ricardo is an exceptional individual. I have had the privilege of collaborating with him over a span of 12 years, and I anticipate many more fruitful years ahead.

He is an individual that I can genuinely rely on, both within and outside of the professional setting.

Ricardo is someone who has strong emotional intelligence and a deep sense of enthusiasm. I am greatly indebted to Ricardo for his unwavering support, as it has played a pivotal role in my advancements at Woods Foodservice. I believe that my current position would not have been possible without his influence.”

Wayne Gregory, Transport Manager

“I know Ricardo is very proud to be working at Woods which says it all for me!

Ricardo started at Woods as a night picker over a decade ago and quickly became part of an extremely strong part of the operational core. He gradually worked his way up to Warehouse Manager, now overseeing the complex operations of two separate sites and numerous staff.

The Ops team have formed an unbreakable bond and team spirit - hard working with a smile on their faces. Ricardo is a big reason for this.

An imposing man who believes in discipline but with a warm personality! His staff are loyal to him and work hard for him as a result.

Personally, I adore him! Really grateful to have him.” –

Darren Labbett, Managing Director

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*Aggregated UK wholesaler value sales 52 w/e 18th February 2024

GASTROPUB GURU

We caught up with Ben Tish one of the UK's leading chefs and barbecue restaurateur.

Can you share your journey of becoming a chef? What inspired you to pursue a career in the hospitality.

I grew up in a foodie family, though my parents, being busy, didn't cook much themselves. After finishing school, I decided to try my hand at cooking and landed a job at a local hotel, where I had the opportunity to work with a young Jason Atherton. His inspiration and encouragement led me to move to London.

In London, I started at The Ritz, thanks to a connection, but was massively under qualified, I got through the 2 years by the skin of my teeth! From there, I worked at Coast Restaurant for Stephen Terry, followed by L'Oranger with Marcus Wareing.

Next, I returned to work for Jason Atherton at Frith Street restaurant before taking a detour to work at an Italian restaurant called Al Duca. It was at Al Duca that my passion for cooking truly developed. After that, I spent some time in Scotland and helped set up the Salt Yard Group in London, where I served as chef and director for 13 years. During this time, I began writing and developed a deep interest in Mediterranean food culture.

In 2019, I opened Norma, and in 2022, I became the chef and director for Cubitt House. Since then, we have refurbished the existing portfolio of pubs and are continuing to expand further in central London.





What have been some of the defining moments in your career that have shaped your cooking style and philosophy?

Working at Al Duca sparked my passion for Italian cuisine and cooking. At the Salt Yard Group, I honed my skills both as a chef and an operator, managing five locations and fully immersing myself in Mediterranean cooking.

My time at Crinan Restaurant in Scotland taught me the true meaning of sourcing locally. In this remote location, I had no choice but to work directly with local farmers and fishermen, using primal cuts of meat and whole fish. This experience deepened my appreciation for fresh, locally-sourced ingredients.

What are some of the biggest challenges you've faced in your career?

Navigating COVID was a huge challenge for me. I had recently opened Norma with great success, only to then have to suddenly close. I had to manage the fallout from that with my teams, making hard decisions along the way. We also launched an at-home delivery service, like many other restaurants. In the beginning, it was chaotic as no one knew what they were doing, but we were determined to stay relevant and make money. This period will undoubtedly be remembered as one of the biggest challenges for many operators.

Have you had any mentors who have significantly influenced you as a chef and how?

Certainly! Stephen Terry who I worked with for years had a huge influence on my food philosophy and also management style. Jason Atherton also taught me a great deal about the

hospitality world and his drive is infectious.

I'm currently enjoying working with Sam and Georgie Pearman at Cubitt House. Their vast experience and clear vision in hospitality are incredibly inspiring, and I am constantly learning new things from them. Working with them is truly a breath of fresh air.

What trends do you see emerging in the gastropub scene, and how do you incorporate them into your cooking?

I believe we are seeing a second generation of food-led pubs, following the initial gastropub boom. Once again, pubs are becoming an excellent choice for dining out due to their affordability, spontaneity, accessibility, and warm, friendly atmosphere. Whether you're dining alone or with a group, pubs offer a welcoming environment. The gastropub food styles reflect that of restaurants, you can find pubs specialising in Indian cuisine, traditional British chop houses, Mediterranean, or grill-focused menus.

Personally, one of my priorities is to strengthen our relationships with suppliers and gain a deeper understanding of our supply farms. This year, we aim to go down an organic and regenerative approach route in our sourcing.

Can you share one of your signature/ favourite winter seasonal dish and recipe?

[FULL RECIPE OVERLEAF >](#)



SHERRY GLAZED- OVERNIGHT SHORTRIB OF BEEF, BLACKENED ONIONS WITH YOGURT AND ZAATAR

Short ribs need to be cooked long and slow to tenderise the meat. Cooking them over night in stock and sweet PX sherry not only tenderises but also produces a sweet, sticky glaze full of meaty goodness from the short rib bones. The blackened-bitter onions are a great contrast to the cooling, fresh yogurt.

Zaatar is the name for either a type of thyme grown in the Middle East or the name for a spice mix used in Middle Eastern cuisine - it contains hyssop, sumac, sesame seeds and salt - for this recipe it's the spice mix that's needed. Zaatar is now widely available from delis - it's a great thing to have in the larder for finishing dishes to add spicy crunch.

Serves 4

6 thick, meaty beef short ribs
 ½ bottle of red wine
 500ml PX sherry
 1.5 Lite beef stock- home made or fresh bought
 1 tablespoon tomato puree
 1 head of garlic cut in half horizontally
 Sea salt, olive and black pepper for cooking
 1 small bunch flat leaf parsley, finely chopped
 1 bunch of garden onions
 200ml thick yogurt
 2 tsp of Zaatar spice mix

- Heat an oven to 130oc
- Heat a large oven tray or lidded casserole over a medium heat
- Add a lug of oil and when hot brown off the short ribs, in batches
- When the ribs are ready nestle the garlic in the bottom of the pan and add the tomato paste. Cook for 2 minutes and then transfer all the ribs into the pan
- Pour in the wine and PX sherry, bring to the boil and then reduce by a half
- Now add the stock, bring to the boil and turn to a very low simmer
- Place the lid on or cover with foil and place in the oven for 6-7 hours
- Leave the ribs to cool down in the liquor
- Heat and oven to 220oc, toss the onions with oil and seasoning, transfer to a roasting tray and cook until tender and charred, about 20 minutes
- When ready to serve slowly heat the ribs back up in the casserole or tray, add a splash of stock or water to help the process if the sauce is too thick
- Spoon the yogurt onto a plate and top with the onions. Serve the ribs family style at the table and sprinkle over the Zaatar

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CULINARY CREATIVITY

One of the fastest restaurants to ascend to three-star status, and once voted Best Restaurant by the World's 50 Best, The Fat Duck is legendary for its exceptional creativity.

We caught up with Head Chef, Karl Jaques to find out more about the man at the creative core!



Tell us about your journey as a chef.

I started as KP in a local pub, found my passion for food from there, studied at catering college, worked in a few local restaurants before going to London for a few years, I then came to work at the Fat Duck in 2018 as a chef de partie, working my way through the ranks to Head chef over the years.

Who or what influences your cooking style the most?

Heston has always been a huge influence for me growing up, it's a dream come true to work The Fat Duck, something that I really live and breathe now is Heston's motto 'question everything', this now influences my decisions daily when it comes to development or even how we run the kitchen.

Why do you work with Woods?

“Woods have delivered outstanding service time and time again. The people are great to work with and prepared to go the extra mile to ensure excellence.”



What are your favourite festive ingredients/ produce to use?

For me it's all about the warming seasonal spices, just what you need in a British winter. Something like a spiced red cabbage screams Christmas to me.

How do you create your festive dishes?

At The Fat Duck, Heston is all about Christmas, we have developed a unique experience that has been continuously tweaked over the last 14 years to deliver the most exciting Christmas influenced menu, dishes like the edible bauble, chicken liver parfait dipped in Christmas red or Short rib of beef, lardo di colonnata and dried fruits with crème frachie and a dollop of caviar served with a golden carrot made from a sherry and beef consommé, we will revisit and revise a lot of these dishes over the years, constantly improving and developing them.

Can you share a memorable cooking experience or story?

I have some amazing experiences working at The Fat Duck. I would say my most memorable was the Bocuse d'Or event, where all the three stars in the UK came together for a one-off menu, was amazing to work alongside all those talented chefs, this was definitely a highlight for my career.

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PROOF IS IN THE PUDDING

Matthew Walker has a rich heritage that dates back to 1899. As the world's oldest Christmas pudding maker, Matthew Walker has perfected the art of creating the quintessential Christmas dessert, blending tradition with exceptional quality.

Finest Ingredients

Each Matthew Walker Christmas Pudding is made using the finest ingredients. The selection includes succulent vine fruits, rich and flavourful dark sugars, and premium nuts, all combined with the perfect blend of spices. This choice of ingredients ensures a pudding that is not only delicious but also rich in texture and taste.

Traditional Recipes and Craftsmanship

The recipes used by Matthew Walker have been handed down through generations, preserving the authentic flavours that have delighted families for over a century. The puddings are steamed slowly for hours, allowing the ingredients to meld together and develop a deep, sumptuous flavour. This traditional method of preparation is key to achieving the perfect Christmas pudding.

Product Codes

PAZX19 MINI XMAS PUDDING G/F M WALKERS
100G

PAZX20 MINI XMAS PUDDINGS M WALKERS
100G

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PUT ON A SPREAD



As the festive season approaches, a well-crafted Christmas cheese board can be the highlight of any celebration. This year, impress your guests with a selection of the world's finest cheeses. We've brought together exceptional varieties from France, Britain, Italy, Spain, Switzerland, and the Netherlands to help you create an unforgettable dining experience this Winter.

THE ALLURE OF FRANCE

Brie Montsalvy - Originating from the Île-de-France region, Brie Montsalvy is a creamy, rich cheese with a slightly nutty flavour. This artisanal brie is produced using traditional methods, ensuring its distinct, velvety texture. Perfect for spreading on freshly baked baguettes, Brie Montsalvy is a staple for cheeseboards.

Camembert - Hailing from Normandy, Camembert is one of France's most famous cheeses. Known for its smooth, buttery texture and earthy flavour, this cheese is aged for several weeks to develop its characteristic bloomy rind.

Roquefort - Often referred to as the "King of Blue Cheeses," Roquefort is produced in the south of France, in the caves

of Roquefort-sur-Soulzon. This cheese is made from sheep's milk and aged in natural limestone caves, which impart a creamy, tangy, and intensely flavourful profile. Roquefort pairs wonderfully with sweet fruits and honey.

Bleu D'Auvergne - From the Auvergne region, Bleu D'Auvergne is known for its moist, creamy texture and bold, spicy flavour. This blue cheese is made from cow's milk and is less salty than Roquefort, making it a favourite for those who enjoy blue cheeses with a bit of a kick.

Comté - Produced in the Jura mountains of eastern France, Comté is a firm cheese with a nutty, slightly sweet flavour. Aged for several months to years, this cheese develops a complex profile with hints of caramel and butter.



BEST OF BRITISH

Vintage Organic Cheddar - This aged cheddar comes from the rolling hills of Somerset, England. Made from organic cow's milk, it boasts a sharp, tangy flavour and a crumbly texture. Perfect for those who appreciate a robust cheese, Vintage Organic Cheddar is a must-have.

Texford & Tebbutt Stilton - Known as the "King of English Cheeses," is produced in the counties of Derbyshire, Leicestershire, and Nottinghamshire. Texford & Tebbutt Stilton is a classic blue cheese with a rich, creamy texture and a strong, pungent flavour. Ideal for pairing with port wine, Stilton is a highlight of any festive spread.

Wensleydale & Cranberries - Originating from the picturesque Yorkshire Dales, Wensleydale cheese has a mild, creamy flavour and a crumbly texture. The addition of cranberries adds a tart sweetness, making this cheese both festive and delicious. It's perfect for the holiday season.



TASTE OF ITALY

Gorgonzola - This renowned blue cheese comes from the regions of Piedmont and Lombardy in Italy. Gorgonzola is available in two varieties: Dolce (sweet) and Piccante (spicy). Known for its creamy texture and distinctive, bold flavour, Gorgonzola melts beautifully and pairs well with figs and walnuts.

Taleggio - From the Lombardy region, is known for its strong aroma and smooth, creamy texture. This washed-rind cheese offers a rich, tangy flavour that complements crusty bread and fresh fruit.

Provolone - A versatile Italian cheese made from cow's milk, originating from the southern regions of Italy, such as Campania. With its firm texture and mild, slightly tangy flavour, Provolone is perfect for slicing and melting, and it's a staple in Italian cuisine.



SPANISH DELIGHTS

Manchego - Produced in the La Mancha region of Spain, made from the milk of Manchega sheep. This cheese has a firm, buttery texture and a nutty, slightly sweet flavour.

SWISS CLASSICS

Gruyère - From the region of Gruyères in Switzerland, this classic cheese has a nutty, slightly sweet flavour and a dense, firm texture. Gruyère is aged for several months to develop its characteristic taste and is ideal for melting or enjoying on its own.

Emmental - Known for its characteristic holes, Emmental cheese comes from the Emmental valley in Switzerland. This cheese has a mild, slightly nutty taste and a smooth, firm texture. Emmental is a favourite for sandwiches and fondues, bringing a touch of Swiss tradition to your table.

DUTCH FAVOURITES

Gouda - Gouda cheese hails from the Netherlands and is available in various ages, from young and creamy to aged and crumbly. This versatile cheese has a rich, caramel-like flavour that intensifies with age, making it irresistible on any cheeseboard.

Edam - With its mild, slightly salty flavour and smooth texture, Edam cheese is another Dutch classic. Known for its distinctive red wax coating, Edam is a crowd-pleaser that pairs well with apples and pears, adding a touch of colour and flavour to your selection.

PERFECT PAIRINGS

To fully appreciate the flavours of these cheeses, consider pairing them with complementary accompaniments:

Fresh and Dried Fruits: Grapes, figs, and apricots add sweetness and balance.

Nuts: Almonds, walnuts, and hazelnuts provide a satisfying crunch.

Honey and Jams: Enhance the flavours with a touch of sweetness.

Artisanal Crackers and Bread: A variety of textures to complement each cheese.

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WHAT'S NEW AT WOODS?

As an ever-evolving business, here at Woods we are constantly analysing and developing our processes in each department to be the best we can possibly be. It is imperative for us to continuously advance our mission and vision by implementing new efficiencies, sustainable initiatives, and innovative products, ideas, and partnerships.

AUTOMATION & EFFICIENCY

To implement automation and efficiency in our processes, we are partnering with Cerve. Cerve shares our vision of making our business more efficient, collaborative and digitally enabled.

The work we are doing with Cerve will result in increased order accuracy, stock updates, and communication for our customers. We are using advanced automation technology to receive orders our customers send to us in their preferred format, and integrate onto our system, leaving minimal margin for error. Through working with the information, we currently receive from the customer, there is no requirement for them to change their mode of ordering in order to reap the benefit of these increased efficiencies.

Our work with Cerve also extends into our internal operations, as they are supporting us with projects to streamline our own buying processes and communication with our suppliers, as well as facilitating new efficiencies in our credit control team to maximise efficiencies.

"We anticipate that the outcomes of this project will be a substantial progression towards increased service levels, which we pride ourselves on ensuring, however possible."

– **Rosie Labbett, Supplier Relationship Manager**

VOICE PICKING

There are also plenty of developments we are making within our operations department, including the implementation of voice picking.

We are currently getting all Fresh Produce pickers cross trained on voice picking in ambient, all should complete training by end of August. We are working on software amendments to make sure all requirements for Fresh Produce picking are met; hopefully all work will be completed by end of the year so we can move to voice picking in January.

"Implementing voice picking will significantly increase my team's efficiency and reduce our paper usage by

approximately 50%. We continuously seek out the latest technologies to enhance efficiency, accuracy, and overall operational performance." – **Anna Olszanska, Nights Manager**

CRATES

We are transitioning from using cardboard boxes to reusable crates for our deliveries. This change will significantly reduce our carbon footprint, as the crates will be reused continuously. Customers will keep the crates safe until their next delivery, at which point our drivers will collect them.

Additionally, we have invested in a T400 machine, a single-lane continuous washing machine that ensures our crates always remain clean. Specifically designed for various food-related businesses, this machine features a recirculated hot water detergent wash and a final freshwater rinse.

"The implementation of reusable crates into our delivery process is a fantastic sustainable transition and will have a significant effect on our internal efficiencies." – **Felicidade Lopes, Compliance Director**

EPOD

Our new electronic proof of delivery (ePOD) process enhances internal efficiencies and improves communication with our customers regarding their deliveries. We have upgraded our ePOD units, enabling us to record videos and take higher-quality photos. Additionally, these units allow us to conduct thorough checks of all our vehicles.

The ePOD system also provides live tracking of our deliveries, allowing us to offer customers an estimated time of arrival (ETA) for their orders.

"I'm really looking forward to being able to access live tracking, live ETA's and an updated proof of delivery process. This will greatly benefit our customers as well as our internal team here at Woods." – **Wayne Gregory, Transport Manager**

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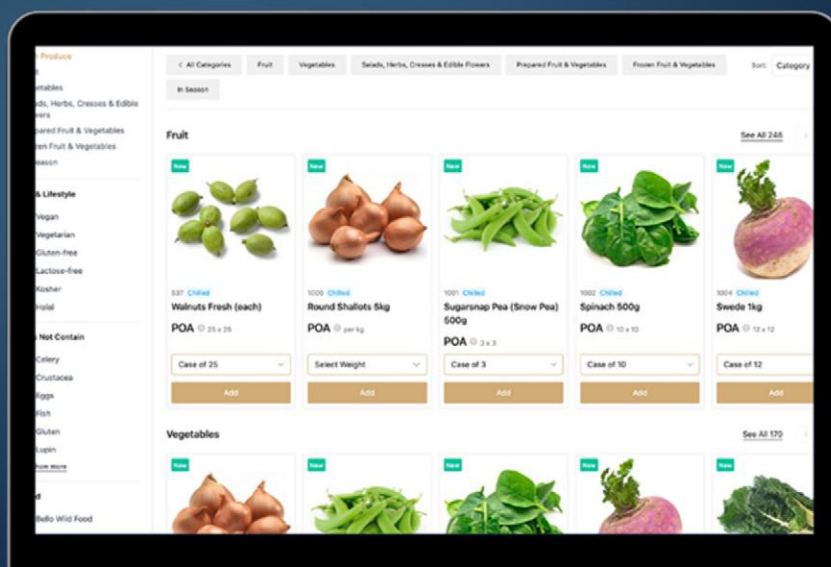
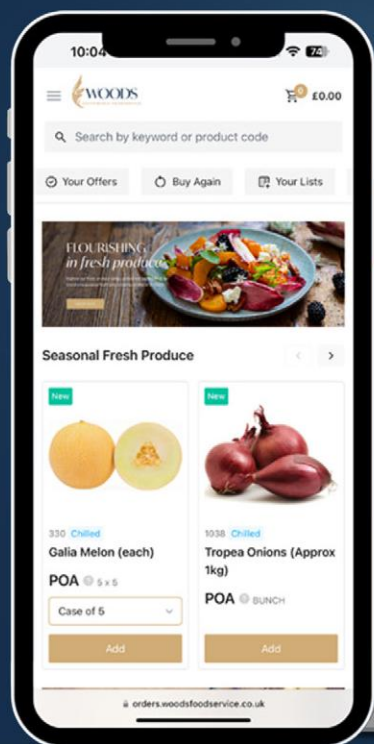
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- **Instant access to your documents:** Download invoices, credit notes and statements instantly for improved financial management.
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- **Mobile App:** Launching soon, our brand-new app will provide instant access on both iOS and Android devices.



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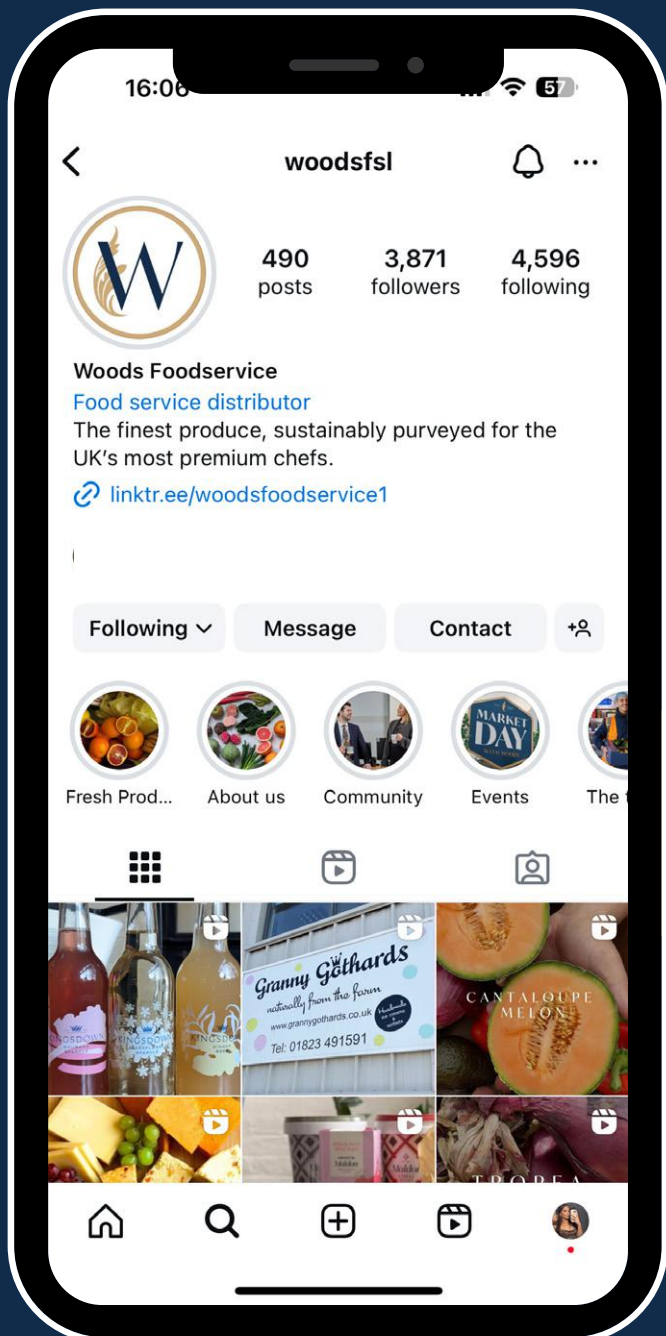
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THE QUEEN
OF CUPS

Meet Chef Ayesha Kalaji, the head chef and owner of Queen of Cups in Glastonbury. Drawing inspiration from her Jordanian heritage, as well as her experiences in Wales and London, Ayesha has developed a unique and exciting culinary style. She serves her own interpretation of Middle Eastern dishes, incorporating French techniques to create a truly distinctive dining experience.

What inspired you to become a chef?

I never really considered being a chef until I was older and realised a desk job wasn't for me. I had done my degree, but none of my prospects excited me. However, food excited me! I love food. I adore cooking it, eating it, everything about it. In hindsight it was the obvious choice!



**What is the story behind the Queen of Cups?**

Queen of Cups was born from two friends with a passion for food who wanted to make a go of it! I was at a stage in my career where I wanted to spread my wings and do my own thing, but it wasn't a viable option in London where I lived at the time. Not without winning the lottery anyway! I wanted total creative freedom and the chance to create my own restaurant. If I was going to do this, it had to be on my terms. So, I hopped on a train to Glastonbury in April 2021 and opened Queen of Cups in May!

Why do you work with Woods?

I work with Woods because I adore the reliability, the quality of ingredients, the amazing selection and range and the support from the team. Also, my favourite rep works for them. Shout out to Gav! I've worked with plenty of suppliers over the years, and I have never been so well looked after. Chefs want reliable service and good quality ingredients, and that's what Woods provides by the bucket.

What are your favourite ingredients or produce to use over the festive season?

I love the festive season! I know most chefs dread it, but I adore all things Christmassy. On December 1st I will start listening to Feliz Navidad on a daily basis. The festive ingredients I love the most are definitely the citrus fruits and chestnuts. I adore all things dessert as it is, and there is some seriously delicious and decadent stuff at Christmas. Not just Christmas cakes! Satsumas, clementines, brandy butter, nuts galore, trifle, bûche de Noël, mince pies. I love it all. Also, I LOVE a Brussel sprout. Much maligned, but absolutely delicious when cooked properly.

How do you curate your festive menus?

I start thinking about my Christmas menu the second Christmas is over! I spend the first six months of the year looking at what worked last year, what didn't, what people loved, and how I can make my menu unlike anything people have regularly. As Queen of Cups does sharing style menus, I like to think about a Christmas menu that has a dramatic impact when it goes to the table. I want people to go "ooooh!" Christmas is about joy and excitement so I try to really consider what will make grown adults smile like little kids again. But of course, with an Ayesha spin.



AUBERGINE BROWNIE WITH TAHINI BUTTERSCOTCH & ICE CREAM

Aubergine Brownie

220g plain flour	120ml vegetable oil
2 burnt aubergines.	20g baking powder.
90g cocoa powder	350g high quality dark chocolate
300g caster sugar	300ml milk

1. Burn the aubergines thoroughly. We want them fully charred. Peel off the skin and cut them up and press as much liquid out as possible. I like to hang them over a colander.
2. Line a tray with baking parchment. Melt chocolate, oil, and milk in a Bain Marie.
3. In a separate bowl, mix baking powder, flour, cocoa, and sugar.
4. Combine all together with a metal spoon and pour into the baking tin. Bake for 30 to 45 min at 175. Testing with a skewer to ensure gooey but cooked through.

Tahini ice cream

500ml double cream	300ml liquid glucose
1L milk	200g sugar
200g egg yolk	4 black cardamom.
1 burnt aubergine, peeled.	4 green cardamom.
250g tahini	

1. Bruise and toast the cardamom seeds. Add them to the milk and cream and infuse. Make a crème anglaise with the egg, sugar and glucose.
2. Strain the cardamom out and blend in the tahini and burnt aubergine. Pass through a chinois and tub for use in a paco or put in an ice-cream machine. We want to be smoky and not overly sweet.

Tahini Butterscotch

300g caster sugar	180g double cream
150ml water	120g tahini
150g butter – cubed	1st of Maldon

1. Heat sugar and water in a pan to make a caramel. When it has turned a terracotta colour, take off the heat and add the butter, whisking in constantly.
2. Add the double cream straight after. Whisk till formed a smooth caramel and add the tahini.
3. Add Maldon to taste I like mine highly seasoned to counteract the sweetness.



Autumn/Winter 2024

PRODUCT LIST

SEASONAL 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





CODE	DESCRIPTION	SIZE	PACK
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

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
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



CODE	DESCRIPTION	SIZE	PACK
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 PRE-ORDER	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 PRE-ORDER	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

SPIRITS

CODE	DESCRIPTION	SIZE	PACK
WINW20	BUFFALO TRACE KENTUCKY BOURBON WHISKY 40% 70CL	70CL	1
WINW16	GLENMORANGIE 10YO SINGLE MALT 40% 70CL	70CL	1
WINW06	HIGHLAND PARK 12YO SINGLE MALT 40% 70CL	70CL	1
WINW14	LAPHROAIG 10YO SINGLE MALT 40% 70CL	70CL	1
WINW08	JACK DANIELS OLD NO.7 TENNESSEE WHISKY 40% 70CL	70CL	1
WINW05	JOHNNIE WALKER BLACK LABEL 12YO WHISKY 40% 70CL	70CL	1
WINW12	MAKER'S MARK KENTUCKY BOURBON WHISKY 45% 70CL	70CL	1
WINW18	MONKEY SHOULDER BLENDED MALT WHISKY 40% 70CL	70CL	1
WINW03	WILD TURKEY '101' BOURBON WHISKY 50.5% 70CL	70CL	1
WINR17	BACARDI CARTA BIANCA WHITE RUM 37.5% 70CL	70CL	1
WINR07	BUMBU RUM 40% 70CL	70CL	1
WINR27	CAPTAIN MORGAN SPICED GOLD RUM 35% 70CL	70CL	1
WINR15	DON PAPA RUM 40% 70CL	70CL	1
WINR02	KOKO KANU COCONUT RUM LIQUEUR 37.5% 70CL	70CL	1
WINM08	MALIBU COCONUT RUM 18% 70CL	70CL	1
WINR25	CAPTAIN MORGAN DARK RUM 40% 70CL	70CL	1
WING09	ROKU JAPANESE GIN 43% 70CL	70CL	1
WING07	TANQUERAY NO. TEN GIN 47.3% 70CL	70CL	1
WING13	HENDRICK'S GIN 41.4% 70CL	70CL	1
WING02	GORDON'S LONDON DRY GIN 37.5% 70CL	70CL	1
WING05	GORDON'S PREMIUM PINK GIN 37.5% 70CL	70CL	1
WINV20	SMIRNOFF RED VODKA 37.5% 70CL	70CL	1
WINV25	GREY GOOSE PREMIUM FRENCH VODKA 40% 70CL	70CL	1
WINV06	BELVEDERE PURE VODKA 40% 70CL	70CL	1
WINB02	HENNESSEY VERY SPECIAL COGNAC 40% 70CL	70CL	1
WINB10	JULES CLAIRON FRENCH BRANDY VSOP 36% 70CL	70CL	1
WINT06	1800 SILVER TEQUILA 38% 70CL	70CL	1
WINT02	PATRON SILVER TEQUILA 40% 70CL	70CL	1
WINB13	REMY MARTIN VSOP FINE CHAMPAGNE COGNAC 40% 70CL	70CL	1
WINV12	MARTINI BIANCO VERMOUTH 15% 75CL	75CL	1
WINL02	CAMPARI 25% 70CL	70CL	1
WINL20	CHAMBORD RASPBERRY LIQUEUR 16.5% 70CL	70CL	1
WIND01	DISARONNO AMARETTO 28% 70CL	70CL	1
WING10	GRAND MARNIER 40% 70CL	70CL	1
WINC16	KAHLUA COFFEE LIQUEUR 20% 70CL	70CL	1
WINL03	PALLINI LIMONCELLO LIQUEUR 26% 50CL	50CL	1
WINP15	PERNOD ANISEED LIQUEUR 40% 70CL	70CL	1
WINB00	BAILEYS IRISH CREAM 17% 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

BEVERAGES

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 PRESSE 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	CADBURY'S DRINKING CHOCOLATE (ADD MILK) 2KG	2KG	1
BEVH10	CHOC DE SALON MONBANA HOT CHOCOLATE	1KG	1



CANAPES

CODE	DESCRIPTION	SIZE	PACK
PABC15	CANAPE CUPS RAGOUT COCKTAIL 640 PACK CENTUAR	4CM	1
PABC20	CANAPE SPOONS (AMU- SETTES-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



FESTIVE ESSENTIALS

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
FATD14	DUCK FAT 850G COOKS & CO	850G	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





CHARCUTERIE

CODE	DESCRIPTION	SIZE	PACK
CHAC01	CHORIZO SAUSAGE SLICED 300G CAMPOFRIO	300G	1
ASSO01	ITALIAN ANTIPASTO SELECTION 120G FIORUCCI	120G	1
CHAP01	PROSCIUTTO SLICED CURED 500G FIORUCCI	500G	1
CHAS01	SALAMI SLICED MILANO 250G FIORUCCI	250G	1
CHAC03	SLICED COPPA 250G AOSTE	250G	1
CHAS02	SLICED SERRANO HAM 300G CAMPOFRIO	300G	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
TRUS16	EDESIA SLICED SUMMER TRUFFLE IN SUNFLOWER OIL 500G	500G	1
TRUS12	EDESIA SLICED SUMMER TRUFFLE IN SUNFLOWER OIL 180G	180G	1
TRUG11	EDESIA SUMMER GROUND TRUFFLE IN SUNFLOWER OIL 180G	180G	1
TRUT14	EDESIA WHOLE SUMMER TRUFFLES 50G	50G	1



THE REAL CURE

CODE	DESCRIPTION	SIZE	PACK
CHAS14	BLACK TRUFFLE SALAMI 200G	200G	1
CHAS12	DORSET BLUE VINNY & FIG SALAMI 200G	200G	1
CHAC08	DORSET CHORIZO PICANTE 200G	200G	1
CHAS10	FENNEL & WHITE PEPPER SALAMI 200G	200G	1
CHAM03	MIXED SLICED CHARCUTERIE PLATTER 200G	200G	1
CHAC10	HARTGROVE COPPA 200G	200G	1
CHAB01	DORSET BRESAOLA 200G	200G	1
CHAM01	MIXED SLICED CHARCUTERIE PLATTER 300G	300G	1
CHAS16	PINK PEPPERCORN & CIDER SALAMI 200G	200G	1
CHAS18	SLOE & GARLIC WILD VENISON SALAMI 200G	200G	1
CHAP06	WILD VENISON PEPPERONI 200G	200G	1
CHAC12	WILD VENISON CHORIZO 200G	200G	1



CHEESEBOARD

CODE	DESCRIPTION	SIZE	PACK
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





CODE	DESCRIPTION	SIZE	PACK
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 TEFORD & 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
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 DANA-BLU	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

CHEESEBOARD CONT.

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
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

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
STKB02	100% BEEF STOCK CHEF	10LTR	1
STKB03	100% BEEF STOCK 6/1LTR CHEF	1LTR	6
STKV09	100% VEAL STOCK 6/1LTR CHEF	1LTR	6
STKC06	100% CHICKEN STOCK CHEF	10LTR	1
STKC07	100% CHICKEN STOCK 6/1LTR CHEF	1LTR	6
GRVG02	SUNDAY ROAST BEEF GRAVY 3.0KG CHEF	3.0KG	1
STKB04	BEEF LIQUID CONCENTRATE 4/1LTR CHEF	1LTR	1
STKM00	MUSHROOM LIQUID CONCENTRATE 4/980ML CHEF	980ML	4
STKR02	RED & PORT WINE REDUCTION 6/580G CHEF	580G	6
SMXD12	BEEF DEMI GLACE 6/1LTR CHEF	1LTR	6

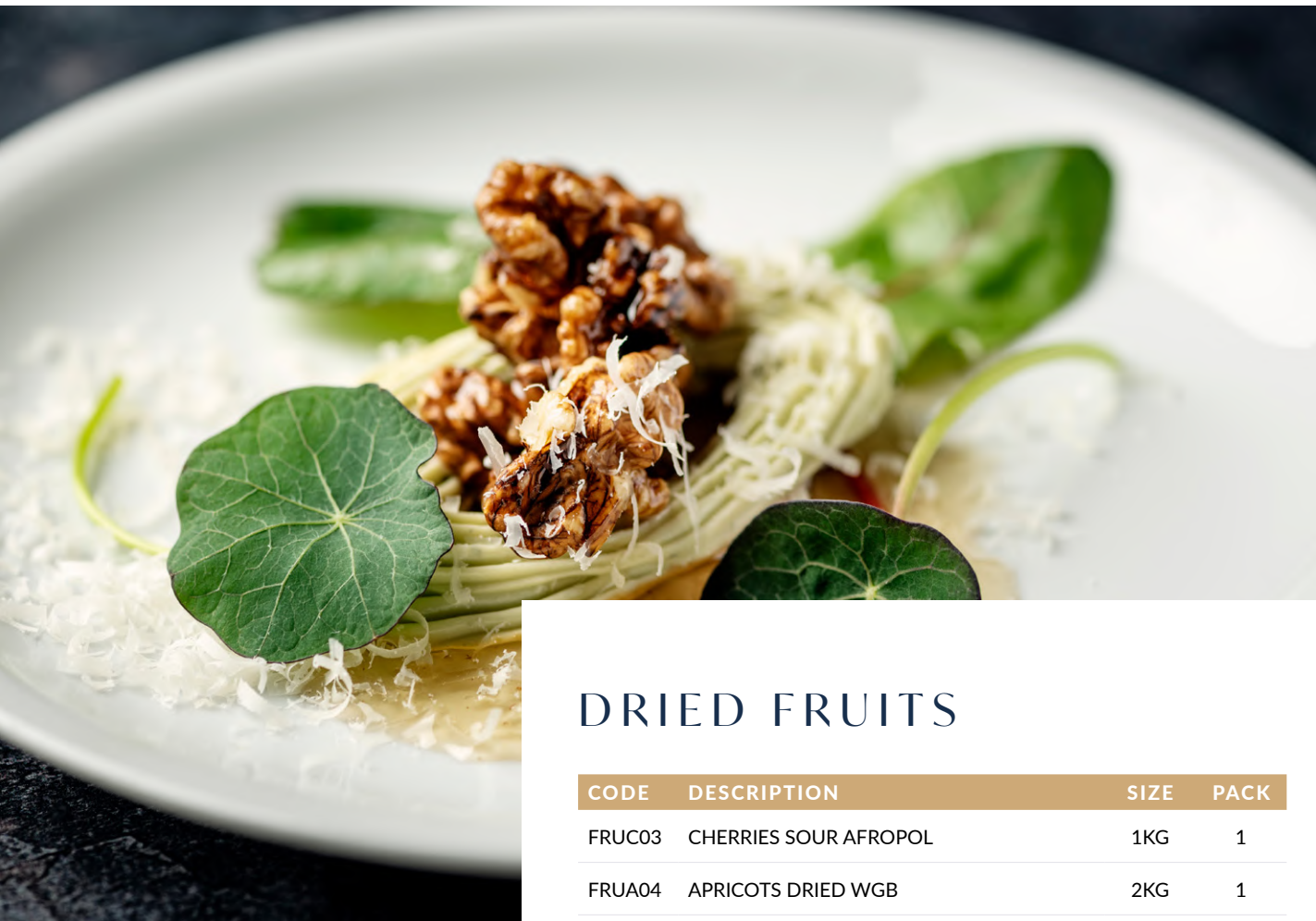




CODE	DESCRIPTION	SIZE	PACK
STKC05	SIGNATURE CHICKEN STOCK REDUCTION 1L ESS/CUISINE	1LTR	1
STKR01	PREMIER RED WINE JUS ESSENTIAL CUISINE	1.2KG	1
STKB01	SIGNATURE BEEF JUS 1LTR ESSENTIAL CUISINE	1LTR	1
STKV02	PREMIER VEAL JUS 1KG ESSENTIAL CUISINE	1KG	1
STKR00	SIGNATURE RED WINE JUS 1L ESSENTIAL CUISINE	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

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 FRUITS

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	CURRENTS 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



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



CODE	DESCRIPTION	SIZE	PACK
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

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



CODE	DESCRIPTION	SIZE	PACK
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

DESSERTS CONT.

CODE	DESCRIPTION	SIZE	PACK
FRIC36	EPICUREAN HONEYCOMB ICE CREAM 5LTR GRANNY GOTHARDS	5LTR	1
FRIC40	EPICUREAN S.CARAMEL ICE CREAM 5LTR GRANNY GOTHARDS	5LTR	1
FRIC30	EPICUREAN VANILLA ICE CREAM 5LTR GRANNY GOTHARDS	5LTR	1
FRIV42	EPICUREAN VEGAN VANILLA ICE CREAM GRANNY GOTHARDS	5LTR	1
FRSG00	EPICUREAN BLOOD ORANGE SORBET 2.5L GRANNY GOTHARDS	2.5LTR	1
FRSG12	EPICUREAN LEMON SORBET 2.5LTR GRANNY GOTHARDS	2.5LTR	1
FRSG06	EPICUREAN PASSIONFRUIT SORBET 2.5L GRANNY GOTHARDS	2.5LTR	1



CODE	DESCRIPTION	SIZE	PACK
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
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



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CHRISTMAS DELIVERING SCHEDULE

Monday 23rd Dec: Open

(Last chance to place orders before Christmas)

Tuesday 24th Dec: Open

(any orders placed will be delivered on or after 27th December)

Wednesday 25th Dec: Closed

Thursday 26th Dec: Closed

(any orders placed will be processed for next day delivery)

Friday 27th Dec: Open

Saturday 28th Dec: Open

Sunday 29th Dec: Closed

Monday 30th Dec: Open

(Last chance to place orders before New years day)

Tuesday 31st Dec: Open

(any orders placed will be delivered on or after 2nd January)

Wednesday 1st Jan: Closed

Thursday 2nd Jan: Open

Friday 3rd Jan: Open

Saturday 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.



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