

SMALL PLATE REVOLUTION

Investigating the trend that isn't just about eating less; but tasting more.

RAISING THE STANDARD

Woods Achieves B Corp

WELCOME JOHN MOWER & CO

John Mower & Co joins the Woods family

WOODS

SUSTAINABLE FOODSERVICE

2026
SPRING/SUMMER

INTRODUCTION

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INTRO

As we look to Spring/Summer and beyond, I'm delighted to welcome you to our latest brochure and to thank you for your continued support and loyalty.

This year marks a significant milestone for our business with the recent acquisition of John Mower & Co, a renowned foodservice company specialising in high-quality ambient goods. This strategic step allows us to broaden our offer even further and means Woods will become one of the UK's largest premium hospitality suppliers. By combining our strengths, we can now provide a wider variety of high-quality products, greater choice, and even stronger support for our customers. You'll find further details about this exciting development later in the brochure.

In a further exciting development, we have recently achieved B Corp certification, with a fantastic score of 90.6. This highlights our commitment to high standards of social and environmental performance, accountability and transparency. Our journey to B Corp was led by our Compliance Director, Felicidade Lopes, and reinforces our belief that responsible business and long-term success go hand in hand.

We are also proud to have recently launched our Spence range. Created to redefine kitchen staples without compromise, Spence represents our commitment to quality, consistency, and value. And this is just the beginning, as the range will continue to grow throughout 2026 as we introduce new products designed to meet the evolving needs of professional kitchens.

I would also like to extend a sincere thank you to all the customers and suppliers who joined us at our Market Day in 2025. It was fantastic to bring the industry together once again, to share ideas, showcase great products, and celebrate the partnerships that make our business what it is. We look forward to another innovative Market Day event in 2026!

Supporting culinary excellence remains central to who we are. We are incredibly proud to have become a Culinary Partner of Bocuse d'Or Team UK, and we wish Team UK every success as they compete on the world stage. We look forward to continuing to give them our full support. Alongside this, we are delighted to continue our sponsorship of the Royal Academy of Culinary Arts, supporting both their Annual Awards of Excellence and the Master of Culinary Arts. Encouraging and nurturing the next generation of culinary talent is something we are truly passionate about.

Thank you, as always, for being part of our journey. We look forward to working with you throughout Spring/Summer 2026 and well into the future.

Darren Labbett
Managing Director, Woods Foodservice



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SMALL PLATE REVOLUTION

We investigate the trend of tasting more and eating less



04

SEASONALITY AT IT'S FINEST

We're proud to have recently won The Staff Canteen Members' Choice Award for Best Fruit & Veg Supplier.



MEMBERS' CHOICE
THE STAFF CANTEEN
2025
WINNER

A key reason for our success is that we believe that the finest dishes start with the finest produce. Our seasonal produce range is carefully curated to help professional kitchens create high-end, high-quality dishes that truly celebrate the best of each season. All of the following produce items are coming into season this Spring & Summer.

From British berries bursting with flavour to ripe peaches (blood, flat, yellow), nectarines (yellow and blood), and apricots, our fruit selection brings freshness and colour to every menu.

Juicy watermelon, seedless for ease of use, and a variety of melons, (Galia, cantaloupe, and honeydew, alongside honeyglow pineapple) provide vibrant options for both sweet and savoury creations.

Seasonal highlights also include yellow plums, cherries, and more. Ideal for pairing with chicken dishes.



Our vegetable range is equally impressive, featuring classic British staples like English asparagus, Jersey Royal potatoes (ware and mids), broad beans, fresh peas, and English spring onions.

Add depth and variety with Isle of Wight tomatoes, courgettes, aubergines, colourful peppers, and a selection of fresh salads including baby gem, rocket, baby spinach, and cos.

And for a particularly on-trend summer creation, why not introduce a strawberry salad to your menus.









By sourcing the best seasonal ingredients, kitchens can create dishes that are not only visually stunning but also packed with flavour and quality, whether it's a refined starter, a vibrant side, or a show-stopping dessert.

We make it easy for chefs to plan ahead and stay inspired. Each week, we send out our Fresh Produce Market Report email to customers, keeping all updated on what's in season and offering ideas for how to incorporate the freshest ingredients into menus.

View Our Seasonal Produce Here

SPENCE

Enhance Your Pantry Today, & Tomorrow

At Woods Foodservice, we're excited to introduce Spence, an exclusive new brand designed to redefine pantry staples.



Providing quality at a competitive price, Spence delivers essential ingredients that meet the evolving tastes and values of today's chefs – high quality, thoughtfully sourced, and in line with current & emerging food trends. Inspired by the traditional meaning of "larder" or "pantry," Spence embodies the essence of a well-stocked, modern kitchen, offering an extensive range of ingredients.



We're always looking ahead to support chefs with the ingredients that inspire creativity and deliver quality. That's why we're proud of our recently launched Spence range, our exclusive brand of quality pantry essentials, with some products already available and designed to redefine your kitchen staples for 2026 and beyond.

A Pantry Reimagined
Inspired by the traditional "larder" or pantry, Spence brings together quality essential ingredients at a competitive price. Whether you're creating plant-forward dishes, exploring global flavours, or embracing clean-label simplicity, Spence is built to support modern culinary lifestyles.

The Essentials, Now Available
The initial Spence range already offers a number of products carefully chosen to enhance your cooking:

- Nuts and seeds nuts – packed with nutrients and perfect for both sweet and savoury creations.
- Luxury mayonnaise – A superb texture and flavour, which allows chefs to create rich and creamy dishes
- Coconut chips - Perfect for garnishing desserts, granolas, and baked goods, or adding crunch and tropical aroma to savoury dishes.

Exciting Additions on the Way
And this is just the beginning. Spence will soon expand to include:

- Bouillons, herbs, and spices
- Panko breadcrumbs and flavourful condiments like mango chutney
- And much more...

These upcoming products are designed for chefs who want convenience without compromising on quality, ensuring your pantry is always ready to inspire.

Exclusively at Woods, Trusted by Chefs
Every Spence product features a distinctive logo, signalling authenticity and premium quality, available exclusively through Woods. This curated, trend-conscious selection ensures consistent performance while helping you stay ahead of 2026's culinary innovations.

Discover, Create, Inspire
Explore the products already available, and get ready for the exciting new additions coming soon to your kitchen. Your pantry has never been more dynamic. And with the range still in development, watch out for more products to come.

View Range:

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THE INTERLUDE

Jean Delport is the award-winning chef behind Interlude, the Michelin-starred restaurant at Leonardslee Gardens in West Sussex, celebrated for its refined, nature-led tasting menus built around wild, foraged and estate-sourced ingredients.

In 2025, Jean made history on Great British Menu as only the second chef to take two dishes to the final banquet, showcasing his true blend of technical finesse, storytelling and South African heritage. Since opening Interlude in 2018, Jean has earned a Michelin Star, a Michelin Green Star, 4 AA Rosettes and a Michelin Key for Leonardslee House. Sustainability, seasonality and provenance sit at the heart of his cuisine.

How do you maintain Michelin-level quality using estate-grown and foraged ingredients?
Leonardslee's 240-acre estate is our larder, inspiration and quality control. Because our ingredients are grown, reared or foraged on-site, we understand them intimately and only use them at their absolute peak. Gardeners, foragers and chefs work closely together, and if something isn't perfect that day, it doesn't make the menu. That discipline is how we maintain both our Michelin Star and Green Star.

What daily practices make the biggest sustainability impact?
Sustainability is built into every decision we make. We use whole ingredients, compost green waste, grow our own herbs and flowers, and avoid unnecessary importing. Anything left becomes a ferment, stock, oil or powder. We also reduce water use, energy consumption and waste through smart systems. It's not a project – it's second nature.

What do you look for in a supplier?
We work with suppliers who understand their product from soil to plate. Traceability, seasonality and ethical practices are non-negotiable. We value partners who innovate responsibly, whether through regenerative farming, reduced packaging or animal welfare. They must feel like an extension of our estate team.

How does your South African heritage influence your cooking?
I grew up with fire cooking, bold flavours and storytelling through food. At Interlude, you'll find subtle nods to braai culture, smoke, fermentation and spice blended with Sussex produce. It's not about recreating South African dishes, but expressing their emotion through the landscape of Leonardslee.

How do you manage constant seasonal change?
Our kitchen works like a creative studio. We run regular R&D sessions, foraging walks and tastings so the team understands both the why and the how behind every dish. Strong communication ensures the same story is told in the kitchen, front of house and across our Michelin Key hotel experience.

Where do you align with Woods Foodservice?
Like us, Woods treats sustainability seriously without compromising on creativity or excellence. Their focus on responsible sourcing, ethical partnerships and low-impact logistics mirrors our estate-led approach. Together, we show that exceptional food and environmental responsibility go hand in hand.

Find out more about Interlude here - www.restaurant-interlude.co.uk









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HOW WOODS EMPOWERS CHEFS

CULINARY TRENDS 2026

As dining evolves, 2026 brings a fusion of health, creativity, and global inspiration to restaurant menus. From gut-friendly foods to bold international flavours, chefs are challenged to craft experiences that delight the senses. With our versatile product range, we can provide the essential ingredients to bring these trends to life with ease and sophistication.



Gut-Health and Soil-to-Gut Cuisine

Well-being drives dining choices, with a focus on fibre-rich vegetables, whole grains, and fermented accompaniments. Our fresh produce, pantry staples, and pickled products allow chefs to create dishes that are both nourishing and flavourful.

Inclusive and Global Flavours

Plant-forward menus, alternative proteins, and culturally inspired dishes are now central to modern dining. Our frozen plant-based options, global spices, and fresh herbs enable chefs to craft vibrant, international plates with confidence.

Small Plates and Shared Dining

Social dining thrives through shareable, small-plate formats. Our artisanal cheeses, charcuterie, prepared produce, and specialty snacks make it easy to build grazing boards and visually stunning spreads.

Emerging Flavours and Sensory Experiences

Bold global tastes, fermented sauces, and inventive textures captivate diners. Our international pantry items, specialty frozen bases, and seasoning blends allow chefs to craft playful, flavour-forward plates and snacks.

Comfort, Nostalgia, and Seasonal Artistry

Diners seek familiar favourites reimagined with seasonal and artisanal ingredients. Woods' frozen bases, pastries, and specialty dairy enable chefs to create elevated comfort dishes and sophisticated seasonal menus.

Empowering Chefs for 2026

With an unrivalled breadth of fresh, chilled, frozen, dry store, and beverage products, we enable chefs to translate 2026's trends into inspiring, memorable menus, from gut-friendly bowls and plant-forward creations to indulgent, textural delights.









Mamma Mia!

Kick off your Spring / Summer Menu with some of our light and bright salad recipes. We're using Edesia's Cold Pressed Extra Virgin Italian Olive Oil from the heart of Puglia, to bring a golden hue to your sides and small plates.



edesia

Shop the growing Edesia selection via the website today



Tuna Nicoise Salad

Ingredients

350g fresh tuna steak
450g small variety potatoes
1 cup green beans, trimmed
4 large eggs
1 cup cherry tomatoes, halved
1/2 cup pitted Baby Kalamata olives
4 cups mixed salad greens
1/4 cup thinly sliced red onion
2 tbsp Edesia Cold Pressed Extra Virgin Olive Oil
1 tbsp capers
1 tbsp Dijon mustard
1 tbsp red wine vinegar
1 tsp lemon juice
1 garlic clove, minced
Salt and freshly ground black pepper

Instructions

1. Boil potatoes in salted water until tender, about 15 minutes; drain and slice.
2. Hard boil the eggs for 10 minutes; cool, peel, and slice.
3. Blanch green beans in boiling water for 3 minutes, then drain and shock in ice water.
4. Heat 1 tablespoon olive oil in a pan over medium-high heat.
5. Season tuna with salt and pepper, sear 2 minutes per side for medium-rare; remove and let rest, then slice.
6. Whisk together remaining olive oil, Dijon mustard, red wine vinegar, lemon juice, garlic, salt, and pepper to make the vinaigrette.
7. In a large bowl, combine salad greens, potatoes, green beans, cherry tomatoes, olives, red onion and capers
8. Drizzle vinaigrette over salad and toss gently to coat.
9. Arrange sliced tuna and egg quarters on top before serving.



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PLANT-BASED PIONEERS

With the rise of plant-based dining, we have carefully selected a range of vegan-friendly suppliers to help chefs and caterers create delicious and innovative menus. We provide everything from plant-based dairy alternatives to high-quality proteins, making vegan cooking easier and more versatile. Veganuary comes and goes, but at Woods we're committed to supporting vegan catering all year round.

JULIENNE BRUNO

Julienne Bruno's artisan plant-based cheeses give chefs refined flavour, texture and versatility without compromise. Naturally fermented and free from artificial additives, the award-winning range delivers elegant dairy-free alternatives for salads, pasta, pizzas and sharing plates, helping chefs meet growing vegan and free-from demand while maintaining a high-end, creative menu offer.

BOIRON

Boiron is renowned for its premium fruit purees. Ideal for vegan desserts, sauces, smoothies, and cocktails, these purees deliver natural colour, intense flavour, and texture without the need for dairy, making them a go-to ingredient for creative kitchens.

SYMPLICITY

Symplicity produces high-quality plant-based meat alternatives, including burgers, sausages, mince, and meatballs. Designed to provide rich flavour and satisfying texture, these products help chefs create standout vegan mains and menu components.

EDESIA

Edesia offers a curated selection of authentic Mediterranean ingredients that provide premium menus with depth, provenance, and refined flavour. With a broad range of olive oils, vinegars, marinated vegetables, sauces, truffles, and more, (many of which are vegan) chefs gain versatile pantry essentials that deliver rich taste and creative flexibility while meeting growing vegan and free-from demand.







WHY THESE STAND OUT

Together, these brands are able to provide a complete toolkit for vegan cooking, from foundational pantry ingredients to innovative proteins and flavour-enhancing purees. With our carefully curated selection, professional kitchens can confidently create plant-based dishes that are both delicious and satisfying.



We're Jude's and we make ice cream.

For over twenty years we've been dreaming up new flavours, working with Britain's top chefs, and doing our best to knock your socks off (and we've won over 130 Great Taste Awards along the way).

We believe in business as a force for good, so we've committed to reducing our carbon intensity by 43% by 2030. We're already over halfway there!

Jude's

Lip-smackingly good ice cream

great taste PRODUCER

Certified B Corporation

CARBON CUTTING FOR THE PLANET


alain milliat
JUS DE DEGUSTATION
Alain Milliat elevates fruit to a tasting experience.
Fruit juices, nectars and extra fruit jams—crafted
in France with uncompromising fruit selection,
with no added flavours and no preservatives.
Taste the fruit, nothing else.
am
alain milliat
JUS DE DEGUSTATION
JUS
POIRE
PASSE CRASSANE
PASSE CRASSANE
PEAR
JUICE
FRANCE
1000 ml 33.8 fl oz
alain milliat
FIGUE
VIOLETTE
300 g 10.5 oz



20

ONE OF A KIND

Located in Marylebone, London, KOL Restaurant is a Michelin starred modern Mexican dining destination. Founded by Santiago Lastra, the kitchen reinterprets traditional Mexican flavours using seasonal British ingredients, delivering inventive tasting menus that combine bold flavours, creativity, and sustainability.

Rey Lopez, born in San Francisco and steeped in Mexican culinary traditions, honed his craft in New York's top kitchens, including a key role at the three Michelin starred Eleven Madison Park. As Head Chef at KOL, Rey blends heritage flavours with modern techniques, leading bold, seasonally driven tasting menus that celebrate both innovation and authenticity.





What first inspired you to become a chef, and how did your Mexican roots and upbringing influence your early culinary journey?
Simple. It would be my mom who inspired this wild career choice. Growing up she would cook for my siblings and I every day and they wouldn't just be 20 minute meals, there was some serious mise en place happening in the kitchen.

Having worked in globally recognised kitchens like Eleven Madison Park, what key lessons or philosophies have you carried with you into your role at KOL?
Sense of urgency and make it nice or do it twice.

KOL blends Mexican flavours with British seasonal produce - how do you approach honouring authenticity while embracing local ingredients?
We strive to look for anything that can give us high acidity or tropical notes. For example, rather than limes we use Sea buckthorn juice to provide acidity to our langoustine taco… We also like to play with seasonal produce and combine them to create flavours like those you could get in Mexico. Pineapple weed (tropical fruits), fig leaf (coconut), gorse flower (coconut), sea arrowgrass (coriander) all have similar flavours to traditional Mexican produce.

What makes KOL unique in London's dining scene, and how do you define its identity and purpose as Head Chef?
KOL is singular in the London food scene. You cannot find another fine dining restaurant that serves Mexican food. As the head chef I like to inspire my team to create the best food they can in a serious, yet exciting work environment. I like for my team to feel like they have agency in this restaurant and therefore we can define it together.

Looking ahead, what is your vision for KOL's future - creatively, culinarily and culturally?
I think, having been in the industry for many years, that KOL must pioneer craft over show/performance. It is difficult to be completely original in our current industry, so we must focus on making delicious food that will bring guest back time and again.

Can you share what you like most about Woods Foodservice as a supplier, both professionally and personally, and how they support the demands of a high-performing kitchen like KOL's?
The genuine human connection. Its always great to work closely with our suppliers, even more when they offer to make our lives in the purchasing world a bit easier.



MEET THE TEAM

WAYNE GREGORY

Transport Manager

Wayne Gregory has been a key part of Woods for several years and has recently taken on the role of Transport Manager. Passionate about efficiency and solving challenges, Wayne ensures that every delivery runs smoothly, every route is optimised, and every vehicle is loaded to its full potential while trying to ensure we honour customers' delivery windows, with service being our main focus.





As Transport Manager, what does a typical day look like for you at Woods?
A typical day is never the same. I combine data-driven analysis with hands-on problem solving, facing different challenges every day. I focus on making sure every route is as efficient as possible and that vehicle loads are maximised.

What do you enjoy most about leading the transport function?
I really enjoy the variety and challenges the role brings. No two days are alike, and I love the opportunity to solve problems and continually improve our service.

How has Woods supported your development as you've moved through different roles?
I've felt very supported throughout my career at Woods. From one-to-one mentoring with the owner, to on-the-job training and professional courses, I've benefited from constructive feedback and guidance that has helped me grow into my current role.

From your perspective, why is transport such a crucial part of delivering great service to our customers?
Transport is the face of the business. Our drivers are the first and last point of contact with our customers, receiving feedback directly. While every department is important, I believe our drivers are critical to maintaining our reputation for reliability and excellent service.

If you had to describe Woods in three words, what would they be?
Innovative, sustainable, supportive.

What do you enjoy doing when you're not managing the Transport department at Woods?
Outside of work, I enjoy racing, building with Lego, eating out, discovering new innovations at conferences, exploring technology, and travelling.

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authentic juices and mixers

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9 x 250ML JUICES IN CASES OF 12

make the time

Everything we make is 100% natural, with no artifical flavours, preservatives, sweeteners or anything else



Peach



Cranberry



Elderflower



Mango



Pear



Pink lemonade



Pineapple

La «belle huile»

A spark of tasty emotion for daily use

Abel 1898

THE BRAND OF A CHARACTERFUL OIL:

For 125 years, oil has been at the heart of our craft. Our purpose, our expertise, and our passion for the product are more than just words. At the Huilerie de Lapalisse, we draw on our roots, our generosity, and our love of sharing to preserve our gastronomic identity.



- stands for premium quality oil
- Large variety of flavours for each cuisine
- French artisan expertise for remarkable cooking

huilerie de lapalisse

Our partner

ÉCOLE DUCASSE

https://woodsfoodservice.co.uk/brand/lapalisse





GG

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!

Our MILK is pasture to pot in 24hrs, lashings of double CREAM, and rich egg YOLK.

Only the very best ingredients.

WHAT MAKES US SPECIAL?

- PRIDE ourselves on sourcing only the finest and most local ingredients
- UPSCALING an artisan product
- 100% natural = 100% powerful flavours
- CHALLENGING perceptions of ice cream Making the 'ordinary' EXTRAORDINARY

www.grannygothards.co.uk







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FENNEL & GRAPE FOCACCIA WITH CORNISH SEA SALT

Crafted for chefs who appreciate balance and texture, Fennel and Grape Focaccia with Cornish Sea Salt delivers a bold yet elegant flavour profile. The fragrant depth of toasted fennel seeds and the natural sweetness of roasted black grapes work in harmony, while Cornish Sea Salt Crystals finish the bake with a distinctive crunch and clean mineral note. Ideal for menu development serve it warm with small plates, as a base for composed sandwiches, or sliced alongside artisan cheeses and charcuterie.



RECIPE

Ingredients

500g strong white bread flour
7g sachet easy bake yeast
1 tbsp caster sugar, plus 1/4 tsp
2 tsp Cornish Sea Salt Crystals
1 1/2 tbsp fennel seeds, plus extra for sprinkling
2 tbsp olive oil, plus extra for drizzling
200g seedless black grapes, halved

Makes 12-6 sandwiches

Method

1. Combine the flour, yeast and 1 tbsp sugar in a large bowl. Scrunch 1 tsp Cornish Sea Salt Crystals between your fingers and add to the bowl with 1 tbsp fennel seeds. Stir 1 tbsp olive oil into 300ml warm water then add to the dry ingredients and knead until soft and springy. Around 8 - 10 minutes if using a stand mixer.
2. Shape the dough into a tight ball and transfer to an oiled boil. Cover and leave to rise until doubled in size. This should take between 1-2 hours. Alternatively, prove in the fridge overnight.
3. Toss the grapes in a bowl with the remaining 1/2 tbsp fennel seeds, 1 tsp Cornish Sea Salt Crystals and 1/4 tsp sugar and 1 tbsp oil. Set aside.
4. When the dough has risen, knock it back and transfer to an oiled baking tray around 20 x 30cm. Cover and leave to prove for 45 mins - 1 hour until doubled in size again (it may take longer if using dough from the fridge). Around 15 mins before the dough is ready, get the oven preheated to 200˚C fan/ Gas 7.
5. Press the grapes into the dough. Spread the fennel seeds over the top too.
6. Bake for 15 mins, then reduce the heat to 180˚C fan/ Gas 6 and cook for another 10-15 mins until risen and golden. Cool completely on a wire rack before cutting
7. into pieces. You can drizzle with a little more oil and salt before serving, if you like.
8. Add Cornish Sea Salt Crystals to your delicious dishes and enjoy the authentic taste of Cornwall's sea, perfect complementing your festive dishes.



WHY YOU'LL LOVE IT

- Layered flavour complexity: Sweet roasted grapes meet aromatic fennel and crisp sea salt for a surprising, balanced palette.
- Exceptional texture and structure: A light, open crumb with a golden crust finished in high-quality olive oil and Cornish Sea Salt.
- Menu versatility: Works across service as a table bread, or a standout addition to seasonal sharing boards.

Tip - To make a sandwich, slice the focaccia into larger squares approximately 10x10cm. We filled ours with mayo, roast chicken, lettuce, cucumber, and a pinch of Cornish Sea Salt Really Garlicky, but you could grate a small garlic clove and mix it with the mayo if you prefer. This loaf will make 6 sandwiches.

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Sauces For Food Lovers

100% INTRODUCING OUR NEW

RECYCLABLE SACHETS

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3151 ★★★★★ REVIEWS* MADE IN SUFFOLK, ENGLAND

*Based on 3328 total reviews



2025 Suffolk Carbon Charter GOLD

Recyclable back of house catering tubs, ideal for use in the kitchen.

Fully recyclable squeezy table sauce range of award winning sauces.

60% of our products are registered with the vegan society.

SCAN ME TO VIEW THE FULL RANGE!

Certified B Corporation

LES VERGERS boiron®

NEW PRODUCT



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Frozen **Red rhubarb** puree

- Fruit grown in **open fields in Poland and France**
- **Intense pink** colour
- **Authentic** texture, **thick** and **slightly fibrous**
- **Vegetal** notes with a **lightly stewed character**

Let's cultivate fruit excellence

NO ADDED SUGAR*



FLAVOUR
COUPE DU MONDE DE LA PÂTISSERIE



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MARKET DAY 2025

A FEAST FOR THE SENSES AND THE SOUL OF HOSPITALITY

On 16 September 2025, we welcomed chefs to an unforgettable celebration of food, creativity and collaboration at Market Day 2025. The event was a true showcase of what Woods is all about: outstanding ingredients, trusted partnerships and a genuine passion for supporting hospitality.

Held at the Woods warehouse, which was transformed into a lively food festival for the day, Market Day brought together the Woods team, chefs and suppliers in a vibrant, relaxed setting. Around 30 suppliers exhibited, giving chefs the chance to explore new products, meet producers face to face and be inspired by the breadth and quality of the Woods range.



Food and drink were at the heart of the day and were enjoyed by all — completely free of charge. Guests sampled premium meat from HG Walter, indulged in delicious scoops from Jude's ice cream, and enjoyed expertly mixed cocktails and mocktails made with Monin. Fresh, vibrant salads from Brucan Pubs completed the offering, perfectly reflecting the balance of quality, flavour and freshness that Woods champions.

The event was packed with engaging experiences. A London-themed mini golf course added a playful edge, while a Covent Garden Market-style showcase celebrated fresh produce and echoed the spirit of London's iconic food markets.

A major highlight was the series of live cooking demonstrations, including from award-winning chefs Chetan Sharma and Tom Brown (of whom we'll hear from later in the article).

Guests were also invited behind the scenes with warehouse tours, offering a closer look at how Woods operates and delivers excellence day in, day out. A Woods-themed photobooth captured plenty of smiles, while a distinctive









bus bar kept guests refreshed with a range of soft and alcoholic drinks.

Market Day 2025 was thoroughly enjoyed by everyone who attended. It celebrated the chef community, highlighted the strength of Woods' supplier partnerships and brought to life the values that define Woods Foodservice. A true success — and a proud demonstration of what Woods is all about.

Make sure to look out for our next Market Day, of which the date is to be confirmed. We wouldn't want you to miss it!



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MARKET DAY CHEFS

At the heart of the day was the Woods Market Kitchen stage, featuring live cooking demos from Michelin-awarded chefs — including Chetan Sharma (BiBi) and Tom Brown who showcased their signature dishes and culinary flair throughout the event.

Attendees immersed themselves in a day of discovery and inspiration:

- Connected with some of the industry's leading suppliers.
- Discovered innovative ingredients and exceptional produce.
- Explored emerging trends shaping the future of food.
- Met like-minded professionals who share a true passion for great cooking.







CHET SHARMA

Chetan Sharma, known for his critically acclaimed contemporary Indian cuisine at BiBi, demonstrated a recipe from his upcoming debut book. Sharma's approach is rooted in sustainability, zero-waste practices, and a deep connection to his heritage. "My dishes are always full of flavour, drawing on memories I have from the Indian subcontinent, both firsthand and shared," he explains. Sharma hoped to impart the message that "ethnic food can put ingredients on a pedestal in the same way that European food is so famed for," and encourages the next generation of chefs to travel and experience food in its native environment.

"My dishes are always full of flavour, drawing on memories I have from the Indian subcontinent, both firsthand and shared,"

ADAM BYATT

Adam was 'delighted the audience got a chance to taste our dishes'. He explained that 'one dish celebrated seasonality and gave an insight into my cookery and why I look at food the way I do, and the second dish allowed me to show how classical cookery can be elegant, light and very up to date.'



TOM BROWN

"Market Day excited me because it's a great chance to meet and hopefully innovate new people that haven't seen you cook first hand," says Tom Brown. Brown's culinary philosophy, centred on "craveable deliciousness," is a direct result of his upbringing in Cornwall and his time working with chefs like Nathan Outlaw. He adds, "The main takeaway would be that food is about enjoyment!"

Market Day 2025 came alive on the Woods Market Kitchen stage, where the chefs brought their passion, creativity, and energy straight to the crowd. Their demos weren't just about cooking, they were about sharing stories, sparking ideas, and showing what makes food so special. The atmosphere was electric, filled with laughter, inspiration, and plenty of incredible flavours.

For us at Woods Food Service, that's what Market Day is all about - bringing chefs, suppliers, and food lovers together to connect, collaborate, and celebrate the craft we all love.

The Tableware Your Creation Deserves...

Designed for busy environments, our extensive tableware range includes brand leading Tabletop collections in Tableware, Glassware and Cutlery through to back of house essentials.



Our range features the latest trend-led designs combined with high-performance materials. Scan the QR code to find out more.


Serenity
Cast Iron Effect
Mosaic
WOODS
Tableware



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RAISING THE STANDARD

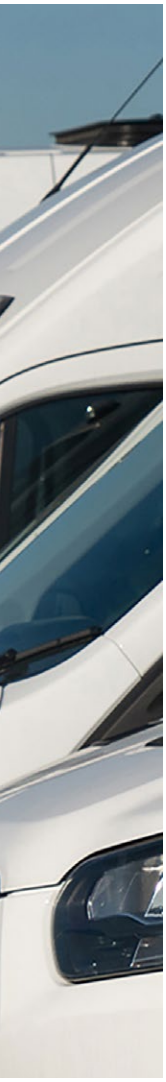
WOODS ACHIEVES B CORP

We are incredibly proud to announce that Woods Foodservice is now a certified B Corp, marking a major milestone in our journey as a responsible and purpose-driven business.

B Corp certification is awarded to companies that meet the highest verified standards of social and environmental performance, transparency, and accountability. To achieve certification, businesses must score a minimum of 80 points in the rigorous B Impact Assessment. We are delighted to have achieved a score of 90.6, placing us well above the required threshold and reflecting the strength of our long-term commitment to doing business the right way.

This achievement is something we have been working towards for a long time. Becoming a B Corp was not a single project, but the result of years of careful consideration, continuous improvement, and a shared belief that commercial success and positive impact should go hand in hand.

Certified B Corporation



Our drive to B Corp certification was led by our Compliance Director, Felicidade Lopes, whose leadership, expertise, and determination were instrumental throughout the process. This was truly a company-wide effort, with teams across Woods working together to assess, refine, and strengthen the way we operate. The certification reflects the collective commitment of everyone in the business.

We are also proud that this step brings us even closer to many of our suppliers, several of whom are already B Corp certified. Sharing these values across our supply chain is incredibly important to us, and joining the B Corp community reinforces our belief in collaboration, transparency, and shared responsibility for the future of our industry.

Sustainability has always been central to who we are. It's embedded in our logo strapline, "Sustainable Foodservice", and in the decisions we make every day. Achieving B Corp certification is a powerful endorsement of that commitment and provides a strong framework for continuing to improve as we look to the future.

While we are extremely proud of this milestone, we also see it as a foundation rather than a finish line. B Corp certification challenges us to keep raising standards, measuring our impact, and ensuring that we continue to deliver value not just commercially, but socially and environmentally too.

Felicidade Lopes, our Compliance Director, was instrumental in our drive to achieving B Corp certification. With a wealth of experience in quality assurance, technical and compliance across some renowned names in the industry, Fe deserves huge credit for this achievement.

We sat down with Fe to ask a few questions.

What does this achievement say about Woods?
Achieving B Corp certification demonstrates that we are committed to operating responsibly and ethically, balancing commercial success with positive social and environmental impact. It confirms that sustainability, transparency, and accountability are embedded in how we do business.



Break down what was involved in achieving B Corp certification?
B Corp certification required a detailed assessment across governance, workers, community, environment, and customers. The process involved cross-functional collaboration, including Senior Leadership, the Compliance team, our Operations Manager, HR, Finance, and Supply Chain teams. Evidence-based documentation, policy development, and performance measurement were key to achieving certification.

What were the biggest challenges we had to overcome?
One of the biggest challenges was collecting, validating, and formalising evidence across the business to demonstrate consistent practices. Translating day-to-day activities into measurable impacts and ensuring alignment across departments required significant coordination and commitment.

How will we look to increase our B Corp score even further in the future?
We view B Corp as a continuous improvement journey. To increase our score, we will focus on further reducing our environmental impact, strengthening data monitoring, expanding employee wellbeing and engagement initiatives with the community, enforcing and enhancing supplier sustainability requirements, and setting measurable ESG targets.

Opies
SINCE 1880

The FLAVOUR TWIST your salad didn't know it NEEDED



Shop the Opie's Range



Serving Suggestion: Caramelised Pear and Pickled Walnut Salad

Opies
SINCE 1880





Shop the Opie's Range

Serving Suggestion: Gourmet Cheese Burger with perfectly pickled sliced gherkins

The CRUNCHY, punchy PICKLE your burger DEMANDS



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SUMMER COCKTAILS YOU NEED TO EXPLORE

Adding summer cocktails to your menu is a brilliant way to bring the season's energy into your restaurant. It's an opportunity to take the same care and creativity you put into your dishes and express them through refreshing, beautifully balanced drinks. A well-crafted cocktail can capture the essence of summer fresh, vibrant, and full of character while complementing the flavours of your food. It's also a simple way to surprise and delight your guests, encouraging them to linger a little longer and fully immerse themselves in the dining experience you've created.

PICCADILLY CITRUS 0% ABV

A bright and zesty syrup that perfectly captures the essence of homemade lemonade, blending tart lemons with a hint of sweetness for a refreshing, balanced taste. Its naturally cloudy appearance and vibrant citrus flavour add a nostalgic summer charm to any drink, whether you're crafting a simple spritzer or an inventive cocktail. Inspired by the lively spirit of Piccadilly Circus, this citrus-forward mocktail combines PURE by MONIN Pink Grapefruit and MONIN Cloudy Lemonade Concentrate, mixed with still water and finished with Opies Lemon Slices for a crisp, invigorating serve.



SPITALFIELDS SPICED BELLINI 0% ABV

Inspired by Spitalfields' rich spice and fruit heritage, this sparkling delight blends PURE by MONIN Spiced Red Berry with MONIN Raspberry Fruit Mix, topped with prosecco or a sparkling alternative. Finished elegantly with Opies Maraschino Flavoured Cocktail Cherries.



DOCKLANDS SUNSET SOUR

A bold and aromatic cocktail that captures the Docklands' history of imported citrus. This tangy sour combines Aperol and Fino Sherry with MONIN Vanilla Syrup and fresh lemon, elevated with PARAGON Labdanum Cordial and a striking mandarin cold foam finish.







PADDINGTON PENICILLIN

A smoky, honeyed serve celebrating Paddington's historic discovery of penicillin in 1928. Featuring MONIN Ginger Concentrate, MONIN Honey Syrup, and PARAGON Palo Santo, brightened with lemon and topped with sparkling water. Add Monkey Shoulder Scotch for a spirited kick and garnish it with Opies Crystallised Ginger.



SOHO ESPRESSO

Pay homage to the iconic Espresso Martini with this rich, nitro-charged twist. A smooth blend of MONIN Cold Brew Concentrate and MONIN Toasted Marshmallow Syrup, shaken with vanilla vodka, chocolate bitters, and just a hint of salt for depth.

SCAN TO SHOP OUR FULL RANGE:



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PARTNERS IN EXCELLENCE

We were immensely proud to support the Bocuse d'Or President's Gala Dinner at Claridge's, providing ingredients in our capacity as an official Culinary Partner. Held in one of London's most iconic dining rooms, the gala brought together an extraordinary community of chefs and industry leaders to celebrate culinary excellence and champion the future of British gastronomy.

As part of the evening, two members of our team attended the awards, proudly representing Woods and our commitment to supplying chefs with ingredients they can rely on at the very highest level.



WORKING WITH EXCEPTIONAL TALENT

A highlight of the evening was seeing our ingredients brought to life by Daniel Stucki, Head Chef of The Lecture Room & Library at Sketch. Daniel crafted a beautifully considered starter for the gala (pictured), showcasing precision, creativity, and respect for produce, values we share deeply at Woods.

We were also delighted to provide ingredients to Kim Ratcharoen, Chef de Cuisine at the world-renowned Restaurant Gordon Ramsay. Supporting chefs of this calibre is a privilege, and moments like these reinforce why provenance, consistency, and quality matter so much in what we do.

BACKING TEAM UK ON THE ROAD TO 2026

Beyond the gala itself, our involvement reflects a wider commitment to the competition and its future. We are proud to put our support behind Bocuse d'Or and, in particular, Team UK, who we are confident will go far as preparations build towards Bocuse d'Or 2026.

Events such as the President's Gala Dinner are vital in celebrating talent, fostering collaboration, and shining a light on the dedication required to compete at the very highest international level. We are honoured to play a small part in that journey by supplying ingredients that help chefs express their vision on the plate.

At Woods, supporting British chefs and the wider culinary industry is at the heart of everything we do. Being part of such a prestigious evening at Claridge's was a proud moment for our team, and one we look forward to building on as Team UK continues its journey towards Bocuse d'Or 2026.



INSIDE THE INGREDIENT

A JOURNEY FROM THE LAND TO YOUR KITCHEN

At Woods, every ingredient begins with a place, a producer and a purpose. Long before it reaches the kitchen pass, it has been shaped by soil, climate, craft and care. Our Spring/Summer 2026 range celebrates these journeys, from field, farm and shore, through our supply chain, and into the hands of chefs who value provenance as much as flavour.



SUN-RIPENED HERITAGE TOMATOES

From coastal fields to centre plate

Grown in the fertile soils and mild climate of the Isle of Wight, our heritage tomatoes are cultivated for flavour first. Extended daylight hours and sea air encourage slow ripening, resulting in fruit with natural sweetness, gentle acidity and deep colour.

Harvested at peak maturity, they are carefully packed and swiftly transported to maintain freshness and integrity. By the time they arrive in your kitchen, their character is intact, ready to be showcased rather than masked.

Kitchen inspiration: Serve simply with olive oil and fresh herbs, or roast low and slow to concentrate their natural richness.



RAINBOW CHARD

Vibrancy rooted in the soil

Rainbow chard brings both beauty and balance to seasonal menus. Grown by specialist producers who understand the rhythms of the crop, each leaf and stem is harvested at just the right moment to preserve tenderness and flavour.

Handled gently from field to delivery, the chard arrives crisp, colourful and versatile. A reminder that vegetables, when respected, can take centre stage.

Kitchen inspiration: Sauté lightly for a refined garnish, or use stems and leaves separately to add texture and contrast to modern plates.

BRITISH DAIRY

Craft, care and consistency

Our dairy selection reflects a commitment to farms where animal welfare and traditional methods remain central. From fresh milk to cultured butter and carefully matured cheeses, each product is chosen for its depth of flavour and reliability in professional kitchens.

Temperature-controlled handling throughout the supply chain ensures that what leaves the farm arrives exactly as intended. Clean, fresh and full of character.

Kitchen inspiration: Let quality butter speak for itself in sauces and pastry, or finish dishes with a dairy note that adds richness without heaviness.

COLD-PRESSED JUICES

Pure fruit, simply captured

Our cold-pressed juices, such as our range from Squish, begin with carefully selected fruit, harvested at peak ripeness and processed with minimal intervention. This gentle approach preserves natural flavour, colour and freshness, delivering a product that tastes as close to freshly squeezed as possible.

Ideal for both front- and back-of-house use, they bring brightness and balance to drinks,

Kitchen inspiration: A refreshing beverage for Summer menus.



CORNISH SEASALT

Harvested by wind, sun and sea

Drawn from the clear Atlantic waters off the Cornish coast, Cornish Sea Salt is crafted using traditional methods that rely on time, tide and weather. The result is a clean, bright salt with delicate flakes that dissolve beautifully and enhance rather than dominate.

Carefully dried and packed close to the source, it arrives in kitchens as pure as the waters it comes from.

Kitchen inspiration: Use as a finishing salt for fish, vegetables or desserts, adding subtle crunch and clarity of seasoning.

THE WOODS DIFFERENCE

From source to service

Every ingredient in our range is backed by careful sourcing, rigorous quality checks and trusted supplier relationships. From the moment it leaves the field, farm or shore, it is handled with precision and respect, so that when it reaches your kitchen, it performs exactly as it should.

Because great cooking begins long before the first service.

HANDMADE PANEER

ALL THE AUNTIES

HANDMADE PANEER



Firm/soft available

Handmade

23g protein/100g

100% British



*Don't tell Uncle



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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GOLDEN YOLK PERFECTION

At Woods Foodservice, we are proud to stock Mayfield Eggs premium Melior eggs produced with care, integrity and an unwavering commitment to quality. Mayfield Eggs represent the very best of British farming, where animal welfare, sustainability and exceptional taste come first. By partnering with producers who share our values, we ensure our customers receive eggs they can trust, from a source they can believe in.





IN CONVERSATION WITH JAMES LYALL

To better understand what sets Melior eggs apart and why they matter in professional kitchens we spoke directly with James Lyall, free-range egg farmer and founder of Mayfield Eggs. Drawing on generations of farming heritage alongside modern nutritional and culinary insight, James shared how Melior was developed with chefs in mind: from feed formulation and hen welfare through to consistency, flavour and performance on the pass.

How do Mayfield Eggs achieve their distinctive golden yolk colour?
Yolk colour starts with nutrition. Working closely with poultry nutritionists, Mayfield has developed a bespoke, barley-free feed enriched with natural marigold and paprika extracts. These natural pigments deliver a vibrant yolk colour without relying on synthetic additives or biscuit waste. The result is a clean, health-led diet that not only enhances appearance but also supports antioxidant levels and maintains egg quality throughout shelf life.

Why is feed such a central focus for the Mayfield approach?
Feed underpins everything from hen health to consistency on the plate. The Mayfield team carefully balances grains, natural colourants and omega-3 sources to support gut health, shell strength and reliable laying. A well-designed ration produces eggs with predictable behaviour in the kitchen whether whisked into emulsions, baked into pastry or showcased at the centre of the plate.

What does hen welfare look like on the farm?
Welfare is built into the system. Hens are kept in small flocks within mobile housing, which is regularly rotated across fresh pasture. This allows birds to forage, scratch and express natural behaviours. Calm considered handling and long-term plans to rehome birds after laying reflect a responsible, respectful approach one that directly supports egg quality and integrity.



How were chefs involved in shaping the Melior egg?
Melior was developed collaboratively with chefs, academics, veterinarians and feed specialists. Extensive trialling focused on flavour, yolk colour and consistency under professional kitchen conditions. Feedback from chefs helped refine the egg's performance across a wide range of applications from poaching and brunch service to sauces, pastry and final finishing.

What performance can chefs expect in service?
Chefs consistently highlight deep yolk colour, clean flavour and dependable consistency—critical attributes when eggs are the hero ingredient. Strong shells and stable yolks reduce wastage and provide confidence when preparing eggs at scale, whether for breakfast service, banqueting or tasting menus.

Why does Melior appeal to health-conscious diners?
Melior is produced using an omega-3 enriched diet, supporting the growing demand for nutrient-dense, "better-for-you" animal products. The inclusion of natural marigold and paprika extracts not only enhances yolk colour but is also linked to improved antioxidant capacity and egg quality over time delivering benefits that go beyond appearance.

Why is Melior such a strong fit for professional kitchens?
Melior has been developed specifically for premium restaurant and hospitality environments, giving chefs a clear story around quality, welfare and provenance that is easy to communicate on menus and at the table. For those looking for a dependable "hero egg", Melior combines consistent performance with responsible farming opted in a modern operation guided by traditional values.

Mayfield Eggs is the result of that unique journey: a forward-thinking farm built on traditional values, where welfare, quality and integrity come together to produce truly exceptional eggs. It's this philosophy that makes Mayfield Eggs a perfect fit for Woods Foodservice and for customers who care about where their food comes from.

HG WALTER

EXCEPTIONAL MEAT SINCE 1972

QUALITY & CONSISTENCY

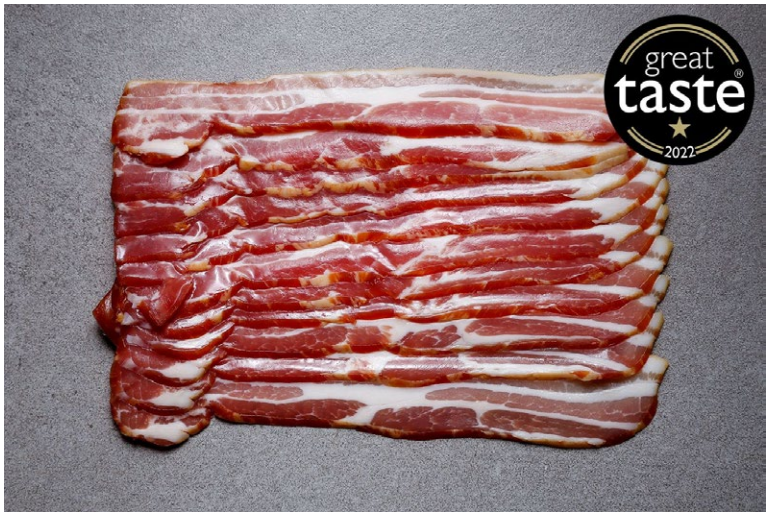
HERITAGE & PROVENANCE

KNOWLEDGE & EXPERTISE

WHOLE CARCASS BUTCHERY





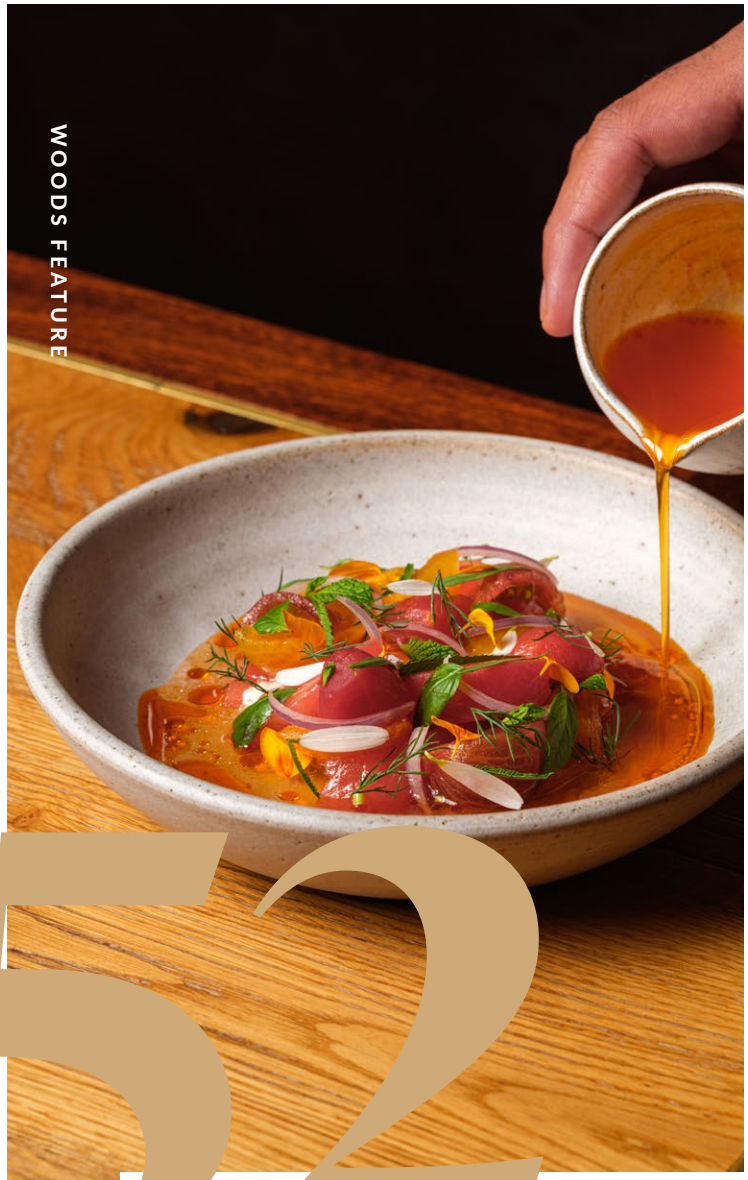






HG Walter is an independent family-run butcher committed to selecting the highest-quality produce for chefs, restaurants and loyal customers. Founded in 1972, we have become one of the UK's most respected butchers. Our mission is to give every professional chef and home cook an exceptional product and service, with provenance, welfare and flavour at the heart of everything we do.

VIEW OUR RANGE



A TASTE OF INSPIRATION AT MARKET DAY!

At our September 2025 Market Day, award-winning chef Chetan Sharma wowed attendees with a live demonstration of his vibrant Tomato Salaad, a dish that perfectly balances freshness, spice, and artistry. Guests witnessed how the finest ingredients, combined with expert technique, can transform simple tomatoes into a show-stopping dish.

Chef Sharma's recipe features heritage West Sussex tomatoes, spiced sheep's ricotta, demisec datterini tomatoes, and a medley of fresh herbs and edible flowers, all enhanced with his signature Pav Bhaji oil and tomato dressing. The result is a salad that's as visually stunning as it is delicious, perfect taking any menu to the next level.

Here's Chef Sharma's Tomato Salaad recipe:

INGREDIENTS **(serves 4)**

For the pav bhaji oil
115g Pav Bhaji Masala
375g Tomato Oil

Put the pav bhaji masala and tomato oil in a saucepan and heat the mixture to 100°C over a medium-high heat. Cook for 30 minutes at 100°C, then take off the heat and pass the mixture through a fine chinois lined with a muslin cloth. Store the oil in an airtight container in the refrigerator for up to 1 month.

For the tomato dressing
250g Tomato Water
75g dashi vinegar
20g mirin
6.75g kosher salt

Mix all the ingredients together with a hand blender. Store in a fine-tipped squeezy bottle in the refrigerator for up to 5 days.

For the demisec tomatoes
200g datterini tomatoes
2g kosher salt
2g icing sugar
4g Lemon Oil

Bring a pan of water to the boil. Score a small cross in the base of each tomato. Blanch for 10 seconds, then transfer to iced water. Peel and discard the skins. Toss the tomatoes with salt, sugar and lemon oil. Dehydrate at 65°C for 2 hours, ensuring they don't touch. Cool, then store in an airtight container in the fridge for up to 3 days.

Pav Bhaji Masala - Makes 213g
30g coriander seeds
6g black cardamom seeds
30g cumin seeds
30g fennel seeds
15g black peppercorns
2g cloves
10g cinnamon stick
50g Kashmiri chilli powder
10g ground turmeric
30g amchoor

Blend all the spices to a fine powder in a spice or coffee grinder. Store in an airtight container at room temperature for up to 1 month.

Tomato Water - Makes 250g
1kg datterini tomatoes
10g kosher salt

Pulse the tomatoes with the salt in a Thermomix or food processor, just enough to break the tomatoes (do not blend smooth, otherwise the consommé won't be clear). Put the tomatoes in a superbag and leave to hang over a container in the refrigerator for 2 days. Set the pulp aside for another use. Simmer the tomato water until reduced by half. Chill immediately. Store in an airtight container in the refrigerator for up to 5 days.

Tomato Oil - Makes 400g
200g tomato pulp (leftover from the tomato water)
50g tomato purée
500g grapeseed oil

Blend all ingredients in Thermomix or processor until smooth, then heat in a pan at 100°C for 30 minutes. Strain through muslin, discard the pulp, and hang the liquid in a piping bag for 2 hours to separate. Release the water and sediment, then decant the clear oil into a bottle. Store airtight in the fridge for up to 1 month.

Indian Lemon Dressing - Makes 120g
100g Indian lemon juice
15g kosher salt
5g chaat masala
Mix all the ingredients together.

Lemon Oil - Makes 100g
Makes 100g
30g pared zest of unwaxed Amalfi lemons
100g grapeseed oil

Place the lemon zest and the oil in a container and cook at 70°C in a combination oven, water bath or dehydrator overnight. Pass through a fine chinois and store the oil in an airtight container in the refrigerator for up to 1 month

Green Curry Oil - Makes 300g
25g mint leaves
25g Thai basil leaves
25g basil leaves
100g coriander (leaves and stems)
10g lemongrass (15cm pieces), trimmed and thinly sliced
40g fresh peeled ginger, roughly chopped
8g garlic, roughly chopped
10g kosher salt
340g grapeseed oil

Wash herbs in iced water, then blend all ingredients in a Thermomix at 63–69°C until the mixture splits. Cool over ice, then refrigerate overnight to infuse. Strain through a superbag (or chinois + coffee filter) and hang the liquid in a piping bag for 2 hours in the fridge to separate. Release the water and sediment, then decant the clear green oil into a bottle. Store sealed in the fridge for up to 1 month.



For the spiced sheep's ricotta
6g nigella seeds
250g sheep's ricotta
25g Yoghurt Whey
4g kosher salt
5g dried mint

Toast the nigella seeds in a frying pan over a medium-high heat until fragrant. Place the seeds on a tray to cool down. Blend all the ingredients except the nigella seeds in a food processor until smooth. Fold in the toasted nigella seeds, place in an airtight container and keep in the refrigerator for up to 3 days.

To serve/assemble
2–3 medium heritage West Sussex tomatoes
8 demisec tomatoes
5g fresh peeled ginger, brunoised
5g green bird's eye chilli, brunoised
4g Green Curry Oil
20g Indian Lemon Dressing
Maldon salt, to taste
60g spiced sheep's ricotta
12g Indian onion, thinly sliced
Assorted herbs (apple marigold, Thai basil, mint and dill)
Assorted edible flowers (calendula and tagetes)
20g pav bhaji oil
60g tomato dressing

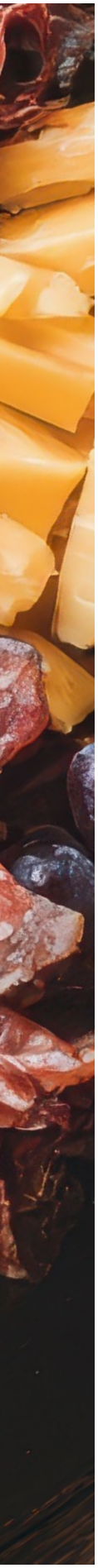
Cut the heritage tomatoes in uneven shapes of the same size. Put the cut tomatoes, demisec tomatoes, ginger, chilli, green curry oil and lemon dressing in a bowl. Mix and season with Maldon salt. Place the spiced ricotta in the middle of a bowl and shape into a circle with the back of a spoon. Top with the seasoned tomatoes and garnish with onion slices, herbs and flowers. In a jug, mix the pav bhaji oil with the tomato dressing. Pour the dressing on the side of the bowl to surround the salad.



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BUILD A SUMMER GRAZING BOARD

Summer is the perfect season to bring fresh, vibrant ingredients together on a grazing board, and Woods Foodservice has everything you need to make it effortless and elegant. Our range of high-quality products allows you to create boards that are visually stunning and full of flavour.



Cheese Selection

At Woods, we offer an exceptional selection of artisanal and UK cheeses. From creamy brie to tangy goats' cheese and sharp cheddar, our cheeses provide a variety of textures and flavours that form the centrepiece of any grazing board.

Charcuterie

Enhance your board with our premium charcuterie. Woods supplies thinly sliced Levoni salami, prosciutto, coppa, and other cured meats that complement our cheeses beautifully. These products add a savoury depth and allow for a visually appealing presentation.

Olives and Marinated Products

Bring a Mediterranean touch with our range of olives and marinated vegetables. Artichokes, sun-dried tomatoes, and roasted peppers from Edesia add colour, flavour, and variety, making every bite a delight.

Fresh Produce

Summer is the ideal time to incorporate seasonal fruits and herbs. Grapes, berries, figs, and fresh herbs from our produce range provide natural sweetness and freshness, enhancing both the taste and appearance of your grazing board.

Bread, Crackers, and Condiments

Complete your board with a selection of breads, crackers, and condiments from Woods. Our honey, chutneys, and tapenades provide the perfect accompaniment to mix and match with cheeses, charcuterie, and fruits.

Bringing It All Together

A well-balanced grazing board combines textures and flavours, from soft cheeses and crisp crackers to tender meats and juicy fruits. Woods Foodservice offers everything you need to create boards that are both sophisticated and inviting, perfect for summer entertaining.

With Woods, building a summer grazing board is simple, stylish, and delicious.









DON'T JUST TAKE OUR WORD FOR IT

We're proud to supply some of the most talented & accomplished chefs the industry has to offer. Here's what a selection have to say abut their experience of working with Woods.



"I love to use Woods because of the range of products they have & the quality they deliver on fresh plus dry goods, the list is endless! "

Josh Angus, Chef Director at HIDE in Mayfair



"Consistently dependable, quality-driven and forward-thinking, Woods' service, platform and sustainability standards make them a partner I trust on every project, and I especially value the breadth of range and quick turnaround, plus their ongoing investments in greener operations from an electric fleet to verified carbon reporting."

Maz Demir, Founder & Culinary Director, Skewd Kitchen (Fire & Ice Group)



"We've consistently been impressed with both the quality of the products and the high standard of service we receive from Woods. Their team is reliable, professional, and always a pleasure to work with."

John Sparks, Executive Chef, JKS Pubs



"Woods have always delivered exceptional quality and service. Their produce is consistently fresh, thoughtfully sourced, and reliably delivered, which allows our chefs to create food with genuine integrity and flavour. It's a pleasure working with a supplier whose passion for quality matches our own."

James Lyon-Shaw, Founder & Managing Director of Brucan Pubs



SEVERN & WYE SMOKERY

Severn & Wye smoked salmon

Fresh, delicate, and perfect for Spring & Summer menus.

View the range here:



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SMALL PLATES REVOLUTION

The way we dine is changing. Small plates — tapas-style, shareable, and lighter dishes — are taking centre stage in restaurants. Diners are more health-conscious, seeking variety and controlled portions, while chefs embrace creativity, seasonal produce, and reduced food waste. The trend isn't just about eating less; it's about tasting more.







WHY SMALL PLATES WORK

- **Health-conscious choices:** Smaller portions let diners enjoy multiple flavours while managing calories.
- **Social dining:** Sharing plates encourages interaction and a relaxed, communal experience.
- **Creative freedom:** Chefs can experiment with seasonal and specialty ingredients, offering fresh, diverse menus.
- **Business benefits:** Reduced waste, efficient kitchen use, and increased per-head spend make small plates profitable.

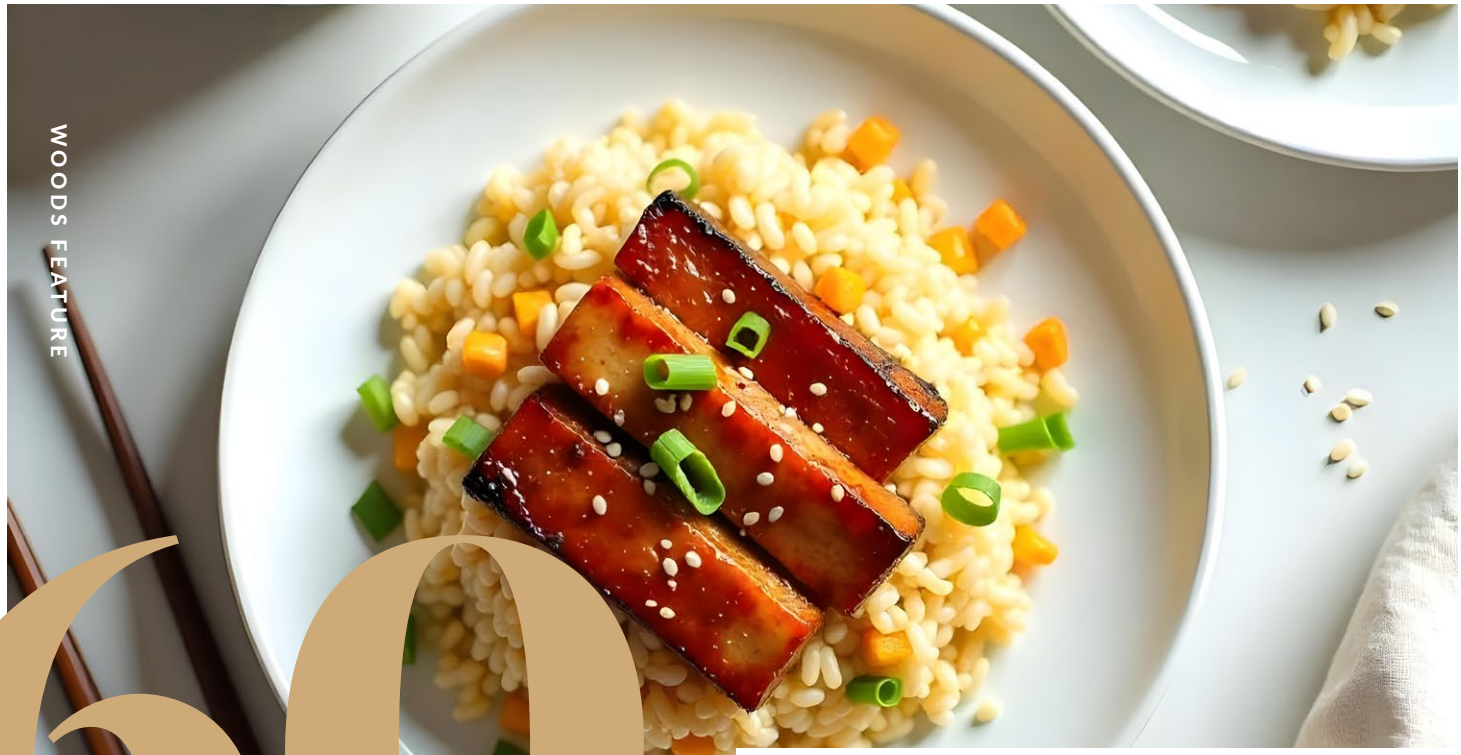
With Woods, chefs can create inventive, health-conscious, and shareable small plates that meet diners' evolving tastes. All with the support of a trusted supplier.

Small Plates. Big Opportunity. Woods provides the ingredients, inspiration, and service to help your restaurant shine this Spring/Summer 2026.

HOW WOODS FOOD-SERVICE SUPPORTS THE TREND

Woods Foodservice provides the ingredients and support restaurants need to succeed with small plates:

- **Wide-ranging ingredients:** Fresh, frozen, chilled, dry goods, and specialty items to create diverse menus.
- **Flexible sourcing:** Seasonal or unique ingredients can be supplied on demand.
- **Planning support:** Woods' consultation service helps chefs design dishes, plan menus, and optimise portion sizes.
- **Reliable delivery:** Fast, flexible service ensures kitchens stay stocked and agile.
- **Sustainable sourcing:** Woods' commitment to responsible supply aligns with modern, eco-conscious dining.



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PERFECT PAIRINGS

In 2026, food pairings are becoming more daring and experimental, driven by a desire for novel sensory experiences, global flavours, and a balance of comfort and wellness.

Here are five dynamic duos redefining taste this year — perfect for menus that surprise, inspire, and delight.

Honey + Miso Sweet meets savoury in this tender fusion of nature and umami. Silky honey softens miso's depth, creating a flavour that works beautifully in glazes, dressings, or slow-roasted vegetables. It's the pairing that bridges tradition and innovation.

Fish Sauce + Caramel Contradictory yet harmonious — the rich salt of fish sauce cuts through velvety caramel, unlocking layers of complexity. A drizzle over pork belly or roasted pineapple turns the familiar into the extraordinary.



Chilli + Mango Vibrant, sun-soaked, and joyfully addictive. This duo brings heat and sweetness into perfect rhythm a balance that electrifies marinades, cocktails, and desserts alike.

Dark Chocolate + Citrus Peel Bitterness meets brightness in a timeless dance. The earthy depth of dark chocolate paired with zesty peel creates a sophisticated finish ideal for patisserie, snacking innovation, or indulgent drinks.

Black Sesame + Tahini Two seeds, one story of pure harmony. Nutty, earthy, and luxuriously smooth, this combination celebrates minimalism and depth in equal measure perfect for modern pastries, ice creams, or plant-based creations.



VALENTINE'S DAY SPECIAL

Love is in the air and what better way to celebrate than with desserts and drinks that speak from the heart? Valentine's Day is the perfect time to add a touch of indulgence to your menu and make the occasion one to remember for your guests.

Desserts have always held a special place in our hearts (and stomachs) as the perfect finale to a meal or a simple pleasure to savour any time of day. More than ever, diners are looking for treats that taste amazing and make them feel good – whether that's through quality ingredients, clever flavour pairings, or beautiful presentation. This Valentine's, think beyond the traditional and surprise your customers with creations that delight every sense. From rich chocolates to refreshing fruit purées and elegant edible flowers these premium products will help you craft desserts and drinks that truly captivate.



Callebaut
When it comes to chocolate, Callebaut is a name that inspires trust and indulgence. Made from the finest cocoa beans, its smooth, balanced flavour profile is perfect for everything from classic fondants to heart-shaped pralines or glossy hot chocolates. Elevate your Valentine's offering with chocolate that oozes luxury and love in every bite.

Les Vergers Boiron
For a lighter, fruitier touch, Les Vergers Boiron offers exceptional fruit purées that burst with natural flavour and colour. Use them to craft vibrant coulis, playful layered desserts, or romantic cocktails with a fresh twist. Their purity and consistency let you create show-stopping dishes that taste as good as they look.

Article continues overleaf

Nurtured in Norfolk

Flowers are the universal language of love – and with Nurtured in Norfolk's beautiful range of edible blooms, you can bring that romantic touch straight to the plate. From delicate, fragrant petals to bold blossoms with a peppery bite, these edible flowers add a pop of colour and sophistication to your dishes and drinks. Perfect for decorating desserts, adorning cocktails, or topping salads with style.



Elevate your Valentine's offering with exquisite dishes that delight the senses and leave a lasting impression.

To discover more products, we recommend making your Valentine's Day menus shine at your restaurants, cafés, and hotels. Scan the QR code to see more.

RADNOR
It's in our nature.
RADNORHILLS.CO.UK



Request FREE trade samples

ZERO TO LANDFILL SINCE 2018 | 25% OF OUR ANNUAL ELECTRICITY IS SOLAR POWERED | 100% OF OUR BOTTLES ARE RECYCLABLE



SUSTAINABILITY BY NUMBERS

- 2025 was the **9th** year in a row we have been accredited AA in BRC
- In our most recent Greenly Greenhouse Gas Emissions report, we saved **13.6k** tonnes in carbon emissions in one year
- This is the equivalent carbon as of **7.9k** round trips between New York & London
- We increased the number of our electric delivery vehicles to **12**
- **Two** modern, fully insulated warehouses that are bespoke-designed for maximum efficiency.
- We partner with Engie who provide **100%** renewable electricity.
- We aim to be the UK's leading Net Zero Contributor foodservice company by **2030**.
- In partnership with Arrow Oils, **4,500** litres of our customers' used cooking oil was recycled in 2024-2025 to produce sustainable bio-fuels and bio-diesel.

BEYOND THE NUMBERS

Not all sustainability progress can be measured in figures, but it still matters.

We've installed solar window film to improve energy efficiency and maintain comfort.

We are replacing single-use cardboard with reusable recycling crates to cut waste.

Our Supplier Code of Conduct Policy ensures that ethical practices and responsible sourcing extend across our entire supply chain.

These initiatives show that sustainability is about long-term responsibility and doing the right thing at every level, not just the numbers.

Scan here to view our Greenly certificate:

greenly

mowers
FOOD SERVICE



WOODS WELCOME JOHN MOWER & CO TO THE FAMILY

We are delighted to announce that Woods Foodservice has acquired John Mower & Co, a renowned foodservice supplier, with a proud history spanning nearly 80 years. This exciting development represents a significant step forward in our mission to provide the finest produce, exceptional service and highest levels of sustainability to our customers across the UK.

John Mower has built a strong reputation for reliability, quality, and outstanding customer service. Like Woods, it is a family company with deep roots and a shared commitment to maintaining the highest standards.. This now positions us to become one of the UK's largest premium hospitality suppliers.

Both Woods and John Mower are driven by a commitment to quality, service, and strong family principles. Together, we will continue to uphold these standards while exploring new ways to innovate and support our customers.

As we integrate our operations and continue to grow, we will share updates and developments with our customers, ensuring a seamless experience and access to an even wider range of premium products. We look forward to this new chapter.



"John Mower is an industry icon. It's core values align strongly with Woods Foodservice. We both put our customers above all else. That principle has fuelled our success."



"We're a careful business, this acquisition is a thoughtful step to deliver measured growth, whilst remaining profitable and continuing to deliver excellence.

The opportunity for growth over the next five years is huge and this deal will put Woods Foodservice and John Mower at the heart of fine dining across London and other major cities."

Darren Labbett, Managing Director of Woods Foodservice



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CELEBRATING COMMUNITY SPIRIT

WITH ST. MARY'S CATHOLIC PRIMARY SCHOOL

At Woods, supporting our local community is at the heart of what we do. Recently, we were delighted to contribute to the festive cheer at St. Mary's Catholic Primary School in Uxbridge by providing food and drink for their Christmas Fayre.

Schools like St. Mary's play such an important role in bringing people together, and being able to give back to the community in a small but meaningful way is something we truly value. We were thrilled to hear the Fayre was a wonderful success and were especially touched by the kind words from the PTA:

"Thanks so much Woods Foodservice for spreading the Christmas joy and cheer, making Christmas at St Mary's truly special."

Moments like these remind us why supporting our local community matters. Whether it's through donations, participation in local events, or simply being there to help, we love being part of initiatives that bring people together, and we look forward to many more opportunities to do so in the future.

SUPER SALADS

ROAST SUMMER SQUASH, ANCIENT GRAINS, LENTILS & BROCCOLI, 'FETA', WALNUTS

Serves 6

Ingredients:

1 medium butternut or crown prince squash, diced into 2cm cubes

200g tenderstem broccoli, cut into bite-sized lengths

150g cooked lentils (green or Puy)

150g cooked ancient grains (spelt, barley or quinoa blend)

100g crumbled feta (or vegan alternative)

60g toasted walnuts, roughly chopped

1 small bunch parsley, chopped

1 lemon (zest and juice)

3 tbsp extra virgin olive oil

Sea salt & cracked black pepper

Method:

1. Toss the squash in olive oil, salt and pepper, then roast at 190°C for 25–30 minutes until caramelised and tender.
2. Blanch the broccoli briefly in boiling salted water, then refresh in cold water to retain colour and crunch.
3. In a large bowl, combine the roasted squash, cooked grains and lentils.
4. Fold through the broccoli, feta, walnuts and parsley.
5. Dress with lemon zest and juice, olive oil, salt and pepper to taste.
6. Serve warm or at room temperature for maximum flavour.





GRILLED BROCCOLI, CHILLI & FIVE SEED SALAD WITH CRISPY SHALLOTS (PB)

Serves 6

Ingredients:

2 heads broccoli, cut into long florets

1 red chilli, finely sliced

2 tbsp mixed seeds (pumpkin, sunflower, sesame, linseed, poppy)

3 shallots, finely sliced

2 tbsp cornflour

Neutral oil for frying

1 tbsp soy sauce

1 tbsp rice vinegar

1 tbsp maple syrup

1 tsp toasted sesame oil

Sea salt

Method:

1. Toss the shallots in cornflour and fry gently in hot oil until crisp and golden. Drain on kitchen paper and season lightly.
2. Chargrill or roast the broccoli until slightly blackened at the edges but still with bite.
3. Toast the seeds in a dry pan until fragrant.
4. Whisk together the soy, vinegar, maple syrup and sesame oil to make a dressing.
5. Toss the grilled broccoli and chilli with the dressing and seeds.
6. Finish with the crispy shallots just before serving.

GIVE YOUR MENU A CRISPY EDGE



FRENZY FRIES

A CUT ABOVE YOUR REGULAR FRY

LambWeston®

POSSIBILITIES IN POTATOES



19x19mm Triple Cooked Chunky Chips. Long-lasting crispiness, generous length and extended holding time. **Grown and made in the UK.**

Lamb Weston®
POSSIBILITIES IN POTATOES



TASTE ELEVATION

CHOCOLATE 'GOLDIE' WITH CRUNCHY PECANS MADE WITH SILKY GOLD



Scan QR code for the full recipe

Salted caramel has evolved from a trendy flavour to a near-staple in baking and confectionery. We've created this beautiful Callebaut Gold Chocolate 'Goldie' with crunchy pecans - easy to make but can be elevated with premium ingredients and personalised with different textural inclusions.

Brought to you by the Masters Of Taste.

woodsfoodservice.co.uk/brand/callebaut

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BELGIUM 1911



1,000 COVERS TO FIVE-STAR FINESSE

David Darnbrough is Executive Sous Chef at the Corinthia Hotel London, bringing over 18 years of experience across a wide range of kitchen environments. His career spans pubs, fine-dining restaurants, prestigious hotels, private members' clubs, and high-volume brasseries serving up to 1,000 covers.

Throughout his journey, David has had the privilege of working under some of the industry's most respected chefs. an experience that has shaped his culinary approach and professional standards. Deeply passionate about life in the kitchen, he thrives on staying busy, refining his skills, and embracing the ever-evolving nature of food, which he finds both addictive and endlessly inspiring.

Outside the kitchen, David enjoys spending time with his wife, Sofia, and their daughter, Melissa. When time allows, he also indulges his interests in tabletop gaming and reading.

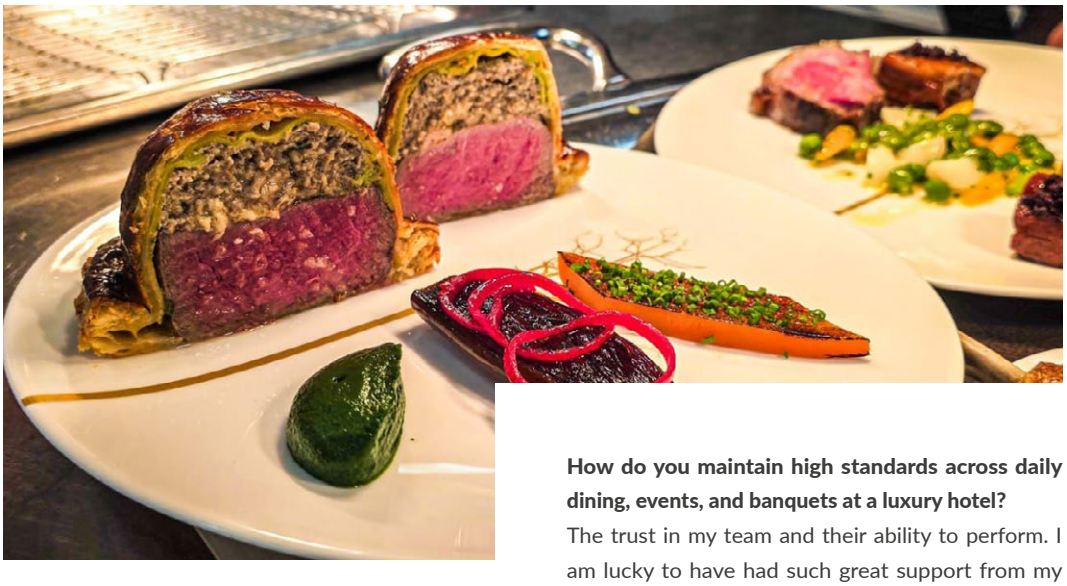
Corinthia London is a five-star luxury hotel located in the heart of Westminster. Renowned for its elegant surroundings, outstanding service and award-winning food and drink, the hotel blends historic grandeur with contemporary style. It is a leading destination for refined dining, wellness and hospitality in the capital.

Interview continues overleaf









Can you describe your journey to becoming Executive Sous Chef and Acting Head Chef at Corinthia London?
I joined the Corinthia hotel back in August 2023 under Andre Garett MCA, who was a great mentor and obviously the lead principle in the food offering at the hotel. It wasn't easy to navigate the operation at first due to it being spread across multiple outlets and floors and with both Covid and Brexit shrinking the talent pool as much as it has. We saw many successes together with Christmas and especially NYE being an absolute blast. Back in early 2025 Andre unfortunately left the Corinthia and I was asked to step up in the interim. Of course I wouldn't turn the opportunity to run a 5* luxury hotel down but I had a lot to learn and I hit the ground running. We made some minor changes to the menus but it was mostly about securing the business and ensuring we had consistency throughout this period.

How has stepping into the Acting Head Chef role changed your perspective in the kitchen?
Stepping into the Exec's shoes was very eye opening and manoeuvring through the hotel politics was beyond challenging. This experience has given me new perspective on managing an operation. Building trust in your colleagues and suppliers was key and ensuring the team is being looked after, as it would have been impossible for me to succeed without them.

How do you maintain high standards across daily dining, events, and banquets at a luxury hotel?
The trust in my team and their ability to perform. I am lucky to have had such great support from my senior team, the hotel head chef, banqueting chef and pastry chef. Having strong leaders has been essential to keeping the standards and I owe them a lot for all their hard work.

Where do you draw inspiration from when creating menus in a busy hotel kitchen?
Like most chefs I have a plethora of cookbooks from some of the greatest chefs and restaurants from around the world. Social media is a great resource also and my team's creativity.

What do you enjoy most about using Woods and how do their products influence your cooking?
Woods has an extensive range to choose from and are very reliable in getting what you need asap. From fresh to dry or frozen they pretty much have everything, including top quality products recognised around the industry.

What are your plans and ambitions for Corinthia London's culinary offerings over the next year or two?
The aim is to push for more seasonality and regular menu changes to keep up with demand in our Northall Bar. As for The Garden we have an exciting new change for the summer as with our new Italian restaurant opening. We now need to rethink our usual Mediterranean style that we have typically had in The Garden the past few years.



WHERE WOMEN GROW

Woods Foodservice has made the Top 200 Women-Powered UK Businesses 2025, compiled by J.P. Morgan and Beauhurst. It's a huge honour to be recognised among such impressive, high-growth companies led or powered by women.

Let's hear from three female employees here at Woods have to say about this:



"Having worked at Woods for nearly 11 years, I feel incredibly proud to be part of a team who shares a genuine passion for good food! Over the years, I've had the opportunity to grow and develop within the business, supported by inspiring female colleagues whose guidance and mentorship played a crucial role in shaping my career.

It's especially rewarding to now see so many women represented across the company, including in leadership roles. Being recognised as one of the UK's Top 200 Women-Powered Businesses is a proud milestone and highlights the progress we've made within a hospitality sector that remains largely male dominated. I'm excited to continue supporting and encouraging the next generation of women as they grow their careers at Woods."

Jade – Head of Sales



"It is an incredible achievement and testament to our core values at Woods Foodservice to have been recognised as a Top 200 Women-Powered UK Businesses 2025. My journey with Woods began 13 years ago as a young woman, not having decided what I wanted my career path to be. I was fortunate enough to have found myself in an environment where aspiring to be the best at what we do each day in the foodservice industry, gave me big drive personally. Being part of a business with this focus will always allow for new opportunities, which I was keen to challenge myself with over the years.

The nurturing and mentor driven practices at Woods provide for an exciting career where you are supported well but also encouraged to independently make your own decisions and contribute to the ongoing success and growth of the business.

It is great to see that we have made a positive impact on the demographic of leadership roles not just within our own industry, but nationwide. This achievement is something we should all be extremely proud of."



Lana – Associate Director

"Working for Woods Foodservice is a source of great pride and gratitude for me. The close-knit community we have at Woods is truly unique, and it is inspiring to be part of a team that consistently works together towards the same goals. After spending a year working closely with our customers in my role as a Business Relationship Manager, it is also evident that our customers genuinely value the service we provide, demonstrating this through their continued loyalty. I'm excited to step into my new role at Woods and continue building on my experience and skills.

When I received the news that we had been placed on the Top 200 list for women-powered businesses in 2025, I was truly elated. We are fortunate to have such exceptional women within our senior leadership team, and in a traditionally male-dominated industry, this achievement is both significant and deeply inspiring."



Holly – Head of Marketing

At Woods Foodservice, our success is shaped by people and the remarkable women who help our business grow every day.

Growth at Woods has always been about more than career progression. It's about creating an environment where talent is nurtured, voices are heard, and everyone can lead with confidence. This recognition celebrates that spirit and the many women who continue to inspire progress within our team, our industry, and beyond.

View the list here:


LEVONI
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THE GREAT
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ITALIAN DELI MEATS
• 4th Generation of Levoni Family Expertise
• Connoisseurs of quality since 1911
• 100% Italiano: from pigs born, bred and processed in Italy
• Ambassadors of Italy's treasure



BURGERS WITH FRIARIELLI, PROVOLONE CHEESE AND 'NDUJA

INGREDIENTS for 4 people

- 480 g beef burger
- 4 burger buns (around 56 g each)
- 160 g 'Nduja
- 8 slices of provolone cheese (around 10 g each)
- 160 g friarielli (wild broccoli)
- 1 clove of garlic

METHOD

1. Bring some salted water to a boil and add the friarielli. Let them cook for 15 minutes, stirring often.
2. Drain the friarelli under cold water.
3. Heat a little extra virgin olive oil in a frying pan, then add a clove of garlic and the friarielli. Sauté for around 10 minutes.
4. Once cooked, adjust salt to taste.
5. Cut the buns in half and toast the inside.
6. Use another pan to cook the burger patties (allow 5/6 minutes per side).
7. Arrange the provolone cheese slices on top of the meat and lower the heat. Put a lid on the pan to let the cheese melt slowly.
8. Now spread the 'Nduja on both sides of the bun and add the beef burgers and friarielli. Close the bun.



PINSA WITH 'NDUJA AND GORGONZOLA CHEESE

INGREDIENTS for 4 people

- 4 fresh pre-cooked pinsa bases

TOPPINGS

- Mozzarella cheese to taste
- 200 g gorgonzola cheese
- 300 g 'Nduja

Turn the oven to 200ºC. Top your bases with the mozzarella, gorgonzola DOP, and the 'Nduja. Place them in the oven for around 10 minutes (depending on the desired crispness).



HUMMUS WITH 'NDUJA

INGREDIENTS for 4-6 people

- 400 g chickpeas, boiled and drained
- 50 g chickpea cooking water (aquafaba)
- Juice of one lemon
- 60 g extra virgin olive oil
- 1 clove of garlic
- 70 g 'Nduja
- 6 tablespoons tahina
- 1 pinch of paprika

METHOD

1. Start preparing the hummus by draining the chickpeas.
2. Blend the chickpeas with the oil, peeled garlic clove, 'Nduja, tahini, lemon juice, and paprika until the mixture is semi-dense, smooth, and without lumps.
3. If the hummus is too thick, add the 50g of aquafaba.
4. Transfer the hummus to a bowl and store in the refrigerator until ready to use.
5. Before serving, garnish with a pinch of paprika and a drizzle of oil (both optional).



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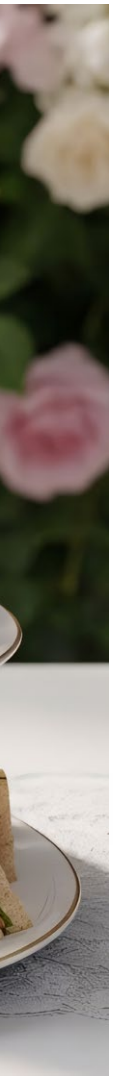
AFTERNOON TEA INSPIRATION 2026

Afternoon tea in 2026 is an elegant balance between heritage and imagination. For Michelin-starred kitchens, the opportunity lies not in reinventing the ritual, but in elevating every detail ingredient provenance, thematic storytelling, and precision of execution while keeping the canon unmistakably intact.

Showcase an elevated afternoon tea experience this year with an amazing range of tableware designed to make every tier, plate and pour look exceptional. From elegant stands to refined serve pieces, the collection helps you create a beautifully cohesive table that feels indulgent and on brand for your venue

By sourcing your afternoon tea tableware from one curated range, you gain consistent styling, smoother service and a premium look that guests notice the moment they sit down. This attention to detail not only enhances presentation but also supports higher perceived value, repeat bookings and social-media-worthy moments throughout the season

Scan to see our afternoon tea tableware range





ESSENTIALS FOR THE MODERN AFTERNOON TEA BASKET

Scones & Cream

No innovation succeeds without a perfect foundation. Light, warm scones paired with Rodda's Vanilla Clotted Cream deliver the richness and lactic depth expected of a world-class service. The subtle vanilla note offers a discreet modern lift without compromising tradition.

Preserves with Provenance

Tiptree preserves remain the gold standard — from classic strawberry to more adventurous fruit profiles that allow chefs to introduce acidity, floral notes, or tropical brightness with confidence and consistency.

Smoked Salmon

Long-sliced, skin-off smoked salmon from Severn & Wye brings finesse to savoury offerings. Clean smoke, controlled salinity, and elegant texture make it ideal for restrained sandwich work or delicate tartlets.

Biscuits & Cheese

A refined nod to the savoury course: Jacob's cheese biscuits paired with a whipped or lightly aged cheese provide contrast and structure, particularly effective in extended or tasting-style afternoon teas.

Cake Slices & Miniature Patisserie

Precision is paramount. Cake slices should showcase technical clarity sharp layers, controlled sweetness, and clear flavour identity scaled down to encourage progression rather than indulgence.

Crisps, Reimagined

Artisan crisps from Savoursmiths act as a contemporary counterpoint: a crisp, savoury punctuation between sweet courses, or an elegant accompaniment to cheese and smoked fish.

CARAVAN
COFFEE ROASTERS



Certified B Corporation



The best side to any drink.
More than a crisp. Savoursmiths is the finishing touch – the crunch beside a cocktail, the garnish on a plate, the detail guests remember.
Bold flavours. British potatoes. Crafted for bars, pubs and hospitality that care about the small things.
Serve better. Serve Savoursmiths.

Scan me for more info

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LYLE'S GOLDEN SYRUP™
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FRESH IDEAS. ON-TREND PRODUCTS. ENDLESS INSPIRATION

AT WOODS FOODSERVICE



At Woods Service, we're always evolving our range to reflect what's new, what's trending, and what our customers really need. From innovative flavours to trusted premium brands, our latest additions are designed to help you refresh menus, elevate presentations, and keep customers coming back for more.

Discover some of the newest products now available – carefully selected to inspire creativity across drinks, desserts, and savoury dishes.

Strawberry, Basil & Cucumber Syrup – Simply
Simply is known for high-quality syrups made with carefully selected ingredients and clean, uncomplicated recipes. Trusted by professionals, the brand delivers natural flavour, consistency, and ease of use without compromising on dietary requirements. A distinctive syrup with a perfectly balanced flavour profile.

- Sweet strawberry with aromatic basil and refreshing cucumber
- Ideal for summer drinks, lemonades, mocktails, and cocktails
- Vegan, halal-certified, and gluten-free
- Perfect for fresh, modern, and memorable menus

Elderflower Lemonade Syrup – Simply
Light, floral, and refreshing – a summer essential.

- Perfect for lemonades, cocktails, and mocktails
- Simply mix with still or sparkling water
- Vegan-friendly
- An effortless way to add elegance to your drinks offering

Condensed Milk Ice Cream – Jude's
Founded in the UK, Jude's is a family-run brand known for rich flavours, creamy textures, and premium quality. Using carefully sourced ingredients and expert techniques, Jude's is a trusted name in foodservice desserts. A luxuriously indulgent ice cream with consistent performance.

- Creamy, rich condensed milk flavour
- Reliable texture for smooth plating
- Ideal for desserts, sundaes, or premium accompaniments
- Elevates menus with minimal effort

Potato Gnocchi – De Cecco
With over a century of Italian heritage, De Cecco is synonymous with authenticity, craftsmanship, and consistent quality.

- Soft, light texture with excellent bite
- Ideal for classic or modern recipes
- Reliable results for professional kitchens

Grissini Torinesi Breadsticks – De Cecco
Traditional Italian breadsticks, perfect for table service and sharing boards.

- Crisp, light texture
- Ideal for antipasti, cheese boards, or starters
- Adds an authentic Italian touch

Alain Milliat

Alain Milliat is a French artisan brand celebrated for refined fruit preserves made in close collaboration with growers, capturing the true character of each fruit.

Apricot Extra Jam
- Made with 63% apricots
- Balanced sweetness with a slight tang
- Chunky texture with real fruit pieces

Wild Blueberry Extra Jam (Mini Jars)
- 63% wild blueberries for rich flavour
- Balanced fruity and vegetal notes with subtle acidity
- Slightly gelled texture with whole fruit pieces

We work closely with exceptional brands who share our passion for quality, innovation, and great food. Our ever-evolving range reflects the latest trends and compelling supplier stories, giving you the confidence to create menus that are fresh, relevant, and memorable.



A YEAR OF GROWTH, INNOVATION & SUSTAINABILITY

The year 2025 was a landmark chapter in the evolution of Woods. Combining bold sustainability action, strategic growth, deeper industry engagement, and enhanced customer-centric service. As we look ahead to Spring/Summer 2026, we're proud to reflect on the milestones that defined our past year and shaped the pathway ahead.

Championing Sustainability at Every Turn
Sustainability continues to be central to Woods' mission. Building on our longstanding commitment to environmental responsibility, having been Carbon Neutral since 2021, we have made significant steps towards becoming the UK's leading Net Zero Contributor foodservice company by 2030.

In 2025, we launched a major upgrade to our logistics fleet: increasing our number of electric delivery vehicles to 12, hugely reducing our carbon emissions. Fully electric forklifts now operate in our depots, and all company cars are electric.

Expanding Reach & Industry Collaboration
2025 saw Woods take bold strides in broadening our influence across the UK foodservice landscape. A major strategic milestone was joining Caterforce, one of the UK's premier foodservice buying groups, as its tenth member effective 1 August 2025. This move enhances our national purchasing power, extends our product offering, and strengthens collaborative support for chefs and hospitality partners nationwide.

We also proudly brought back Market Day, an event celebrating the best of produce, producers and chefs. This reinforced our role as a hub for industry connection, innovation and culinary inspiration.

HG Walter Partnership — Premium Fresh Meat
Woods launched an exclusive partnership with HG Walter, introducing premium British meat to our range for the first time. This initial offering includes sausages, streaky bacon, and burgers, delivering provenance, quality, and convenience to chefs through Woods' network.

Introducing Spence — Kitchen Essentials Redefined
We also introduced Spence, our own-brand range of premium pantry staples. Featuring dried fruits, nuts, oils, and soon herbs, bouillons, and more, Spence gives chefs a high-quality, carefully curated one-stop solution for essential ingredients.

Award Recognition & Team Spirit
The dedication of our team did not go unnoticed. Woods was nominated for local sustainability and environmental awards, recognising our progress in green initiatives and community engagement. Social campaigns and team-driven events, from festive charity efforts to warehouse performance competitions, reflected the strength, passion and cohesion of our people.
In addition to this, we achieved a BRC AA accredidation for the 9th year in a row!

Looking Ahead to 2026
As we move into Spring/Summer 2026, our priorities remain clear: continuing sustainable innovation, deepening strategic partnerships, expanding our product range, and enhancing the experience for every chef and hospitality professional we serve. To our customers, suppliers and partners — thank you for shaping this remarkable year with us. We look forward to what's next with confidence and excitement.

Squish

Why Liquid Quality Wins

The details that guests don't see are the ones that define great service:

- **Flavour integrity** – you get out what you put in: cleaner flavour reduces the need for correction or masking.
- **Consistency under pressure** – the same result at first service and last, regardless of who's on shift.
- **Distinctiveness** – quality liquids create a house style that can't be easily copied.
- **Operational trust** – reliable availability, less waste, and stable costs, mean decisions made once and not regretted.

The result: **Price justified by experience** – better liquid supports higher menu prices with confidence, not explanation.

Trusted by venues with over 60 Michelin Stars. Made for great hospitality.



Plastic Neutral

CleanHub

Climate Partner 22589-2304-1002 Carbon Neutral



New 250ml Packaging in stock from Feb 26



Cold-Pressed Juice Range



Apple
Juice
1L | 250ml



Beetroot
Juice
1L



Carrot
Juice
1L



Cranberry
Juice
1L



Field of Greens
Juice Blend
1L | 250ml



Forest Berries
Juice Blend
1L | 250ml



Ginger
Juice
1L



Lemon
Juice
1L



Lime
Juice
1L



Mango
Juice Blend
1L



Orange
Juice
1L | 250ml



Pineapple
Juice
1L



Pink Grapefruit
Juice
1L



Pomegranate
Juice
1L



Rise & Shine
Juice Blend
1L | 250ml



Tomato
Juice
1L



Yuzu
Juice Blend
250ml

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NEW FOR 2026

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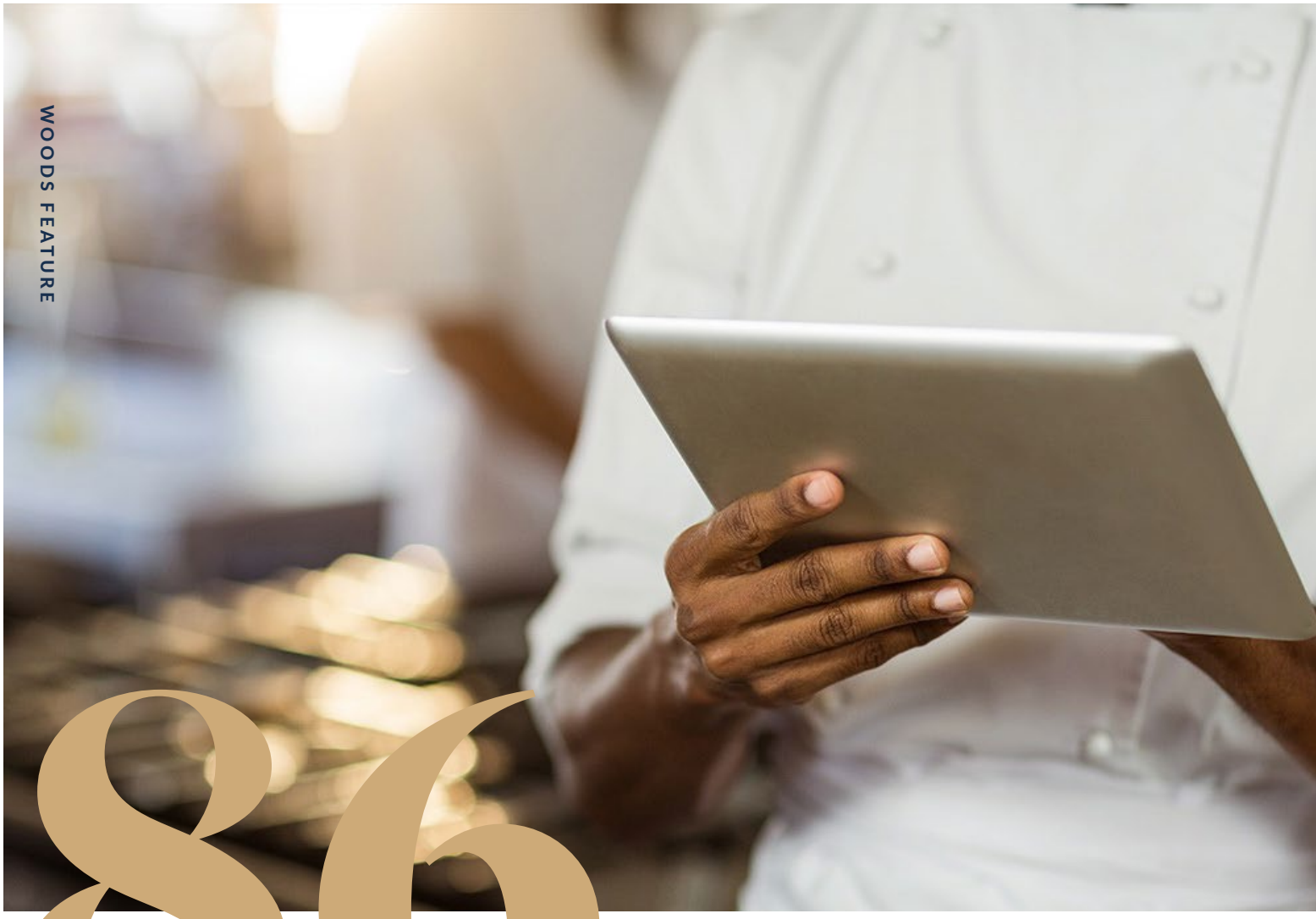
Enquire with your supplier or direct with TRUE*foods*.

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BOCUSE D'OR TEAM UK

ROYAL ACADEMY OF CULINARY ARTS

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SUPPORTING CHEFS BEYOND THE PLATE

At Woods Foodservice, we understand that being a chef today means far more than creating great food. It's about managing time, teams, costs, compliance and consistency — all while delivering an exceptional experience, every service.

That's why we support chefs beyond the plate. Not just with outstanding ingredients, but with practical services designed to make life easier, kitchens stronger, and businesses more resilient.





SUPPORT THAT WORKS AROUND YOU

Many of the ways we support our customers happen behind the scenes but they make a real difference every day.

Hands-on Chef Support
Our in-house chef works closely with customers, offering practical advice on menus, products and ideas that fit your style of cooking and the realities of your kitchen. It's a collaborative approach, built on understanding how you work.

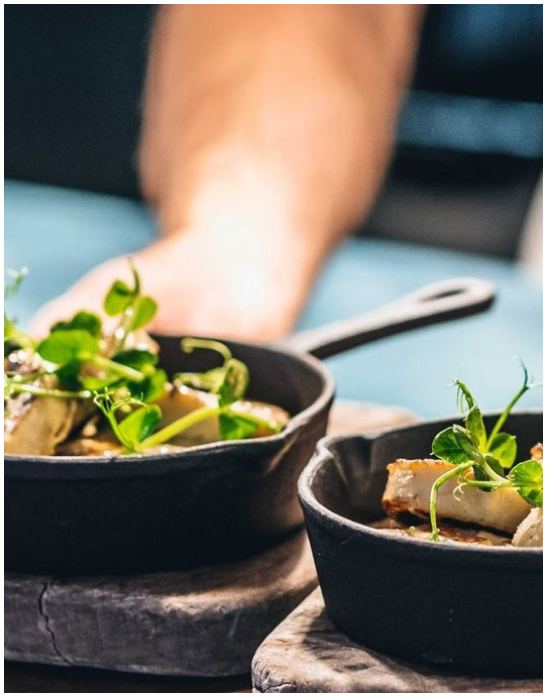
Clear, Reliable Product Information
From allergens and nutrition to specifications and compliance, we provide accurate, up-to-date product data so you can operate with confidence and focus on service, not paperwork.

Insightful Buying Analysis
Our tailored buying reports help you see where you are working hard and where it can work smarter. Clear insights, no guesswork, supporting better decisions for your business.

Product Sourcing Without the Chase
If you need something specific whether it's hard-to-find, seasonal or aligned with your values we'll source it for you. One conversation, one trusted partner.

Smarter Ordering, Less Admin
Our ordering and automation tools are designed to reduce time spent managing stock and invoices, helping kitchens run smoothly behind the scenes.

Responsible Oil Collection
Through our partnership with Arrow, we offer a simple used oil collection service that supports compliance and sustainability, without adding extra work for your team.



A PARTNER YOU CAN RELY ON

With over 4,000 carefully selected products, dependable delivery and a reputation built on long-standing relationships, Woods Foodservice is trusted by premium restaurants, hotels and hospitality businesses across the UK.
We're also committed to doing the right thing — from responsible sourcing to our ambition to become a leading Net Zero contributor by 2030.

MORE THAN A SUPPLIER

We don't believe in being just another wholesaler. We believe in long-term partnerships, honest advice, and support that genuinely helps chefs and businesses succeed.



88

EAST, WEST & WAGYU

Nicolo Bolognesi is the Head Chef of Kanpai Classic in London. Raised in Italy, he developed a strong passion for cooking and Japanese culture while studying culinary arts.

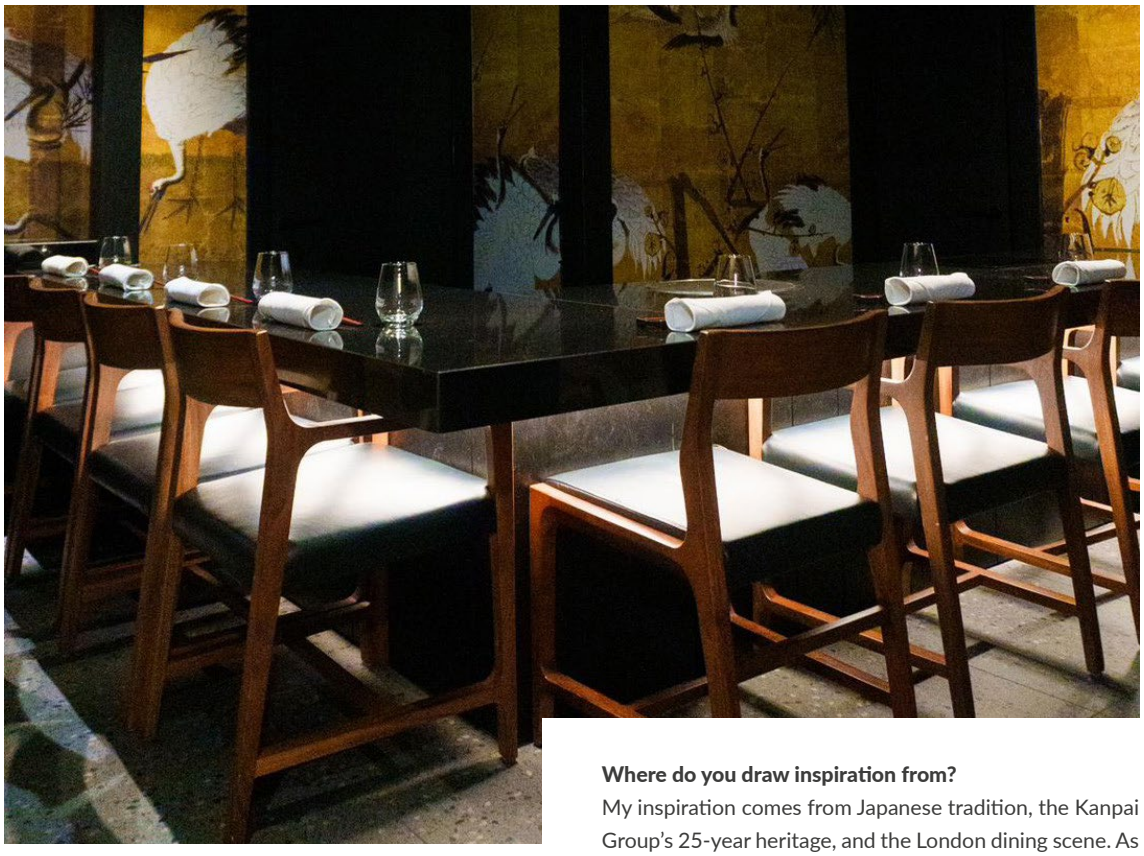
After working as a chef in Italy, he moved to London, where he gained international experience before joining Nobu. There, he refined his understanding of Japanese cuisine and culinary philosophy.

His career includes roles at Molo 47 in Formentera, a Japanese-Italian concept developed with the executive chef of Nobu Milan,



and at Sosharu under chef Alex Craciun. After contributing to the opening of Nobu Portman Square, Nicolo joined Kanpai Classic and travelled to Taiwan for dedicated wagyu training.

He now leads the kitchen at Kanpai Classic London, bringing together Japanese precision, Italian sensibility, and global experience to deliver a refined wagyu-led dining experience.



How did you become Head Chef at Kanpai Classic?
I trained in top London kitchens, especially within the Nobu group, progressing from Demi Chef to Senior Sous Chef. That experience taught me Japanese discipline, precision, and respect for ingredients. At Kanpai Classic, I apply those principles to yakiniku - focusing on high-quality meat, correct preparation, and precise grilling to let natural flavours shine.

What drew you to the concept?
Kanpai Classic's philosophy of respecting the whole animal and valuing every cut aligns perfectly with my mindset. The focus on strong sourcing, quality control, and sustainability allows chefs to concentrate on flavour, balance, and consistency - the essence of great yakiniku.

What makes Woods stand out?
In Japanese cooking, ingredients must be clean, fresh, and natural. Woods consistently delivers high-quality vegetables, sauces, and kitchen staples. Their flavour and freshness allow us to keep preparations simple and let the ingredients speak for themselves, which is central to yakiniku.

Where do you draw inspiration from?
My inspiration comes from Japanese tradition, the Kanpai Group's 25-year heritage, and the London dining scene. As the group's first London location, our responsibility is to stay authentic while understanding an international audience. We don't chase trends - we focus on translating Japanese yakiniku culture into a refined experience.

What can diners expect next?
The focus will be on refinement, not rapid change. Guests will see a clearer showcase of wagyu cuts, seasonal adjustments, and thoughtful tasting menu developments. Side dishes will continue to be refined to complement, not overpower, the meat. Innovation will be introduced gradually and with purpose.

What has been the biggest challenge?
Education. While wagyu is well known, true understanding of Japanese cuts and yakiniku philosophy is still limited. London gives us a global platform to introduce this culture properly. Our ambition is to grow in the UK and expand into Europe, the Middle East, and the US, while maintaining uncompromising quality. Personally, I aim to continue developing as a specialist in Japanese cuisine and premium meat, helping educate both our teams and guests.

90

WOODS GOES GLOBAL

At Woods, we have a continuous drive to develop our product offering. With a range of several thousand products, we work with the finest brands and producers to bring you innovative, premium-quality produce for your menus.

Here are some of our brands who's inspiration hails from different corners of the globe.



edesia
FINE FOODS

Edesia's influence is embedded in the rich tapestry of food in Mediterranean, where each dish was a tribute to the gods and an expression of culinary traditions that have echoed through centuries.

It is our fervent passion to celebrate remarkable producers who dedicate their lives to preserving age-old techniques in the creation of our carefully curated selection of ingredients deriving from the region. These artisans are custodians of heritage, weaving stories into every element that contributes to the culinary experiences we cherish today.

DE CECCO
Mugnai dal 1831

De Cecco is a historic Italian pasta producer that began as a family flour mill founded by Nicola Antonio De Cecco in 1831 in Fara San Martino, a village in the Abruzzo region of central Italy, where his flour quickly gained a reputation as the best in the surrounding countryside. His son, Filippo Giovanni De Cecco, transformed the business in 1886 by creating a pasta factory and introducing an innovative low temperature drying system that kept pasta quality consistent regardless of the weather, enabling wider distribution and helping to build the brand's premium positioning. Over time, De Cecco adopted its iconic trademark of an Abruzzese country girl carrying wheat sheaves and expanded production with modern plants in Fara San Martino and Pescara, evolving from a local mill into an international symbol of high quality Italian pasta and related food products.



Levoni is an Italian deli meat producer whose brand is built on uncompromising quality, drawing on authentic Italian butchery traditions to create premium sliced meats, salami and cooked hams. Now a Benefit Corporation since 2025, Levoni positions itself as an active part of a value-creating system, committing to people, local communities, the supply chain and the environment. Its sliced deli meats are presented as the result of meticulous selection and craftsmanship, while its cooked hams are made only from selected pork legs, seasoned with an exclusive recipe and slowly massaged so the aromas blend harmoniously with the meat, expressing a distinctive delicacy and depth of flavour.

Alain Milliat is a French house of high-end fruit juices and drinks founded by farmer-turned-creator Alain Milliat, who took over his family farm in Orliénas near Lyon and spent 15 years cultivating orchards before launching his own juices and nectars in 1997. Drawing on deep expertise in fruit varieties, maturity and terroir, the brand focuses on capturing the authentic texture, colour and aromatic complexity of fresh fruit, processing it in Valence in France's Drôme region and supplying mainly gourmet restaurants, luxury hotels and fine delicatessens in more than 40 countries. Today, Maison Alain Milliat is recognised for its unique savoir faire and strong sustainability commitments, sourcing a large share of its fruit from French and local producers, avoiding air freight for exotic fruits, and positioning its juices as refined, multi-sensory tasting experiences.

All The Aunties is a UK-based paneer brand on a mission to reimagine paneer by giving it the attention and flavour it deserves, inspiring people to cook with it in the same generous, homely way as their aunties would. Their paneer is lovingly handmade in the UK using British milk, with each pack containing over 40g of protein, and positioned as a versatile, nutrient-dense fresh cheese that offers roughly the same protein per 100g as three eggs. Celebrated by customers as the "best paneer ever," known for being exceptionally soft and moreish, the brand focuses on both taste and nutrition to encourage every day, flavour-packed cooking with

Huilerie de Lapalisse is a historic, family-run French oil mill founded in 1898 by Abel Paillard in the village of Lapalisse, in the Auvergne region, where he began producing traditional nut and seed oils such as walnut oil using artisanal methods. Over more than four generations, the business has grown from a small craft workshop into a larger producer while preserving its original know-how, now offering a wide range of authentic, gourmet vegetable and nut oils made with respect for tradition and taste.

kalm
KITCHEN



92

A RECIPE FOR REINVENTION

Andrea Secchi is an Italian chef who moved to London 15 years ago after completing his culinary studies in Italy. Prior to relocating, he gained experience in several prestigious hotels across Italy, building a strong foundation in classic cooking and hospitality.

He came to London to improve his English and challenge himself creatively, and the city quickly became home. Over the years, he has had the opportunity to work with and learn from notable chefs such as Tom Salt, Andy Ward, Marcus Wareing, and Leandro Carreira, among many others who have influenced his approach along the way.



Andrea has been fortunate to lead and contribute to a number of exciting culinary ventures. Highlights include Tredwells, the Stracrowns Hotels, and The Sea, The Sea, where his passion for seafood particularly flourished. He is now Executive Chef at Kalm Kitchen, where he combines his Italian roots, classical training, and global influences to create seasonal, vibrant dishes for unforgettable events.





What drew you to cooking and how did you join Kalm Kitchen?
My passion comes from my Italian heritage, where food is about simplicity, quality ingredients and bringing people together. After 15 years in London, I built strong foundations in classic French kitchens and developed a love for Asian flavours, especially their balance and acidity. Seafood has always been central to my career, particularly through my time at The Sea, The Sea and The Caviar Bar. I joined Kalm Kitchen to move into the events world, and their ethos and creativity felt like a perfect fit. I started as Head of Production and now lead the business as Executive Chef.

How do sustainability and ethical sourcing shape your menus?
Our B Corp commitments guide everything we do — from working with responsible suppliers to reducing waste and using seasonal British produce. Sustainability pushes us to be more creative and thoughtful, while still delivering high-quality food that feels good to serve and great to eat.

What inspires your Spring & Summer menus?
These seasons really highlight my Italian roots. I love lighter dishes, fresh herbs, vegetables and seafood, lifted by citrus, vinegars and fermented elements. The focus is on clean, vibrant flavours with subtle global influences and modern techniques.

How do you balance creativity with practicality?
Every dish needs to be elegant, exciting and reliable at scale. We test everything carefully to ensure it looks great, tastes exceptional and works in a live event setting. Simplicity, when done well, often has the biggest impact.

What do you value about Woods Foodservice?
Their reliability, product quality and responsive service make a real difference in a fast-paced kitchen. They understand the pressures we face and share our values around quality, sourcing and long-term partnerships.

What brings you the most satisfaction at Kalm Kitchen?
It's the people — both the team and our clients — and seeing how food can elevate an event. James and Jen have created a culture of trust and collaboration that allows us to perform at our best and create memorable experiences.

symplicity.

Crafted for flavour. Created from vegetables.

We believe in flavour first. That's why we take vegetables and transform them
- slowly and naturally -
into ingredients with real depth, richness and umami.



Used by chefs across the UK, symplicity. ingredients give you a shortcut to bold, satisfying flavour. Start with them as a base, or add them to what you're already cooking, and bring intensity and balance to every dish.

Ingredients designed to work the way chefs do.

From ragùs and sauces to burgers, flatbreads and small plates, symplicity. ingredients are built for versatility in professional kitchens.

Use them to:

- Build rich, savoury bases with depth and balance
- Add intensity and umami to vegetables, meat or mixed dishes
- Work confidently across menus — from casual to premium

Available in flexible formats including mince blends, sausages, burgers and 'nduja-style ingredients.



Simply crafted. From vegetables.

We start with whole vegetables and unlock their flavour through slow fermentation. It's a simple, natural process — never ultraprocessed — that creates ingredients with real savoury depth. No imitations, no shortcuts. We reuse the natural fermentation liquid to create a rich vegetable stock — reducing waste while adding even more depth of flavour.



Discover the symplicity. range available via Woods Foodservice.





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MATCHA MIXERS

Matcha has found harmony in some surprising culinary combinations. It complements delicate flavours like yuzu, bergamot, and white chocolate, yet also works intriguingly with tahini, black sesame, or smoky mezcal in drinks. Even savoury applications such as matcha-butter sauce for scallops or matcha-infused salt on fries are gaining traction in modern menus, showing just how adaptable this vibrant powder can be.





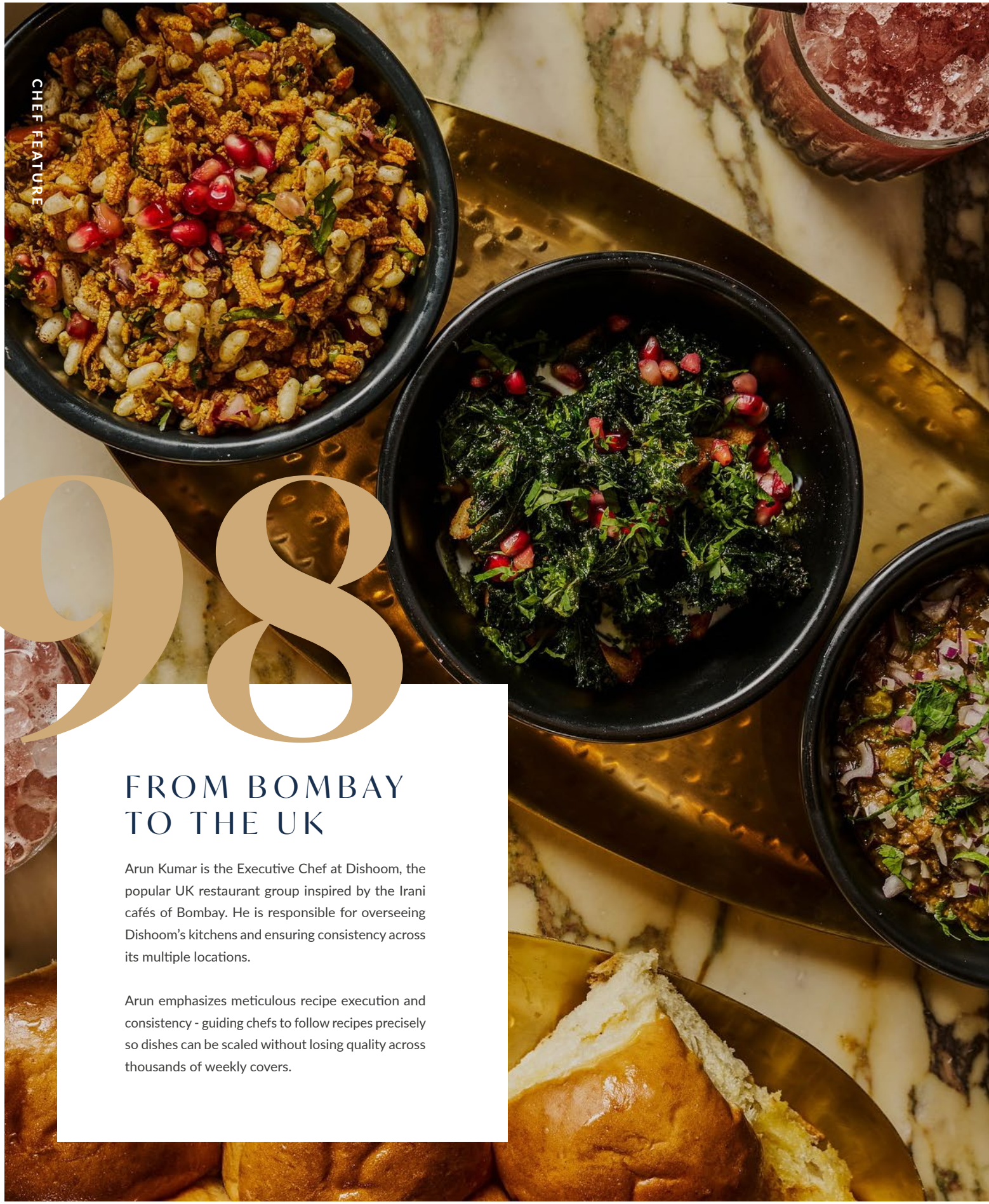
BRINGING MATCHA INTO YOUR MENU

Incorporating matcha into your workflow doesn't need to be complicated. The key lies in quality sourcing and thoughtful presentation ensuring every cup or creation highlights its smooth, earthy taste and vibrant green colour.

- Make the most of matcha in your business: Bring it to the bakehouse. From vibrant croissants and doughnuts to eye-catching cookies, matcha adds colour, flavour, and a premium feel.
- Inspire with indulgent desserts. Think matcha-infused sauces, white chocolate pairings, or indulgent cheesecakes and mousses that stand out on any menu.
- Offer it every which way. Serve it hot or iced, blend sparkling matcha fusions, or introduce grab-and-go canned versions to meet demand throughout the day.

With its flexibility and visual appeal, matcha isn't just a beverage, it's a brandable experience that attracts both health-conscious and flavour-seeking customers alike.

Scan to see our matcha product range



98

FROM BOMBAY TO THE UK

Arun Kumar is the Executive Chef at Dishoom, the popular UK restaurant group inspired by the Irani cafés of Bombay. He is responsible for overseeing Dishoom's kitchens and ensuring consistency across its multiple locations.

Arun emphasizes meticulous recipe execution and consistency - guiding chefs to follow recipes precisely so dishes can be scaled without losing quality across thousands of weekly covers.







What early experiences had the biggest influence on the chef you are today?
I've been a devoted foodie since childhood, deeply influenced by watching my mother cook soulful, delicious meals at home. Those early memories, combined with carefree days spent roaming the streets with friends in search of the best local bites—long before social media dictated our choices—shaped my love for food. It was a simpler time, and in many ways, the most flavourful chapter of our lives

Where do you most often find inspiration, whether from travel, memories, people, or ingredients?
I'd say it's a blend of everything—my upbringing in India, my love for travel, my curiosity that draws inspiration from diverse cultures, cuisines, ingredients, and people. Each journey has given me memories that continue to shape and inspire me over the years.

How do you approach honouring tradition while continuing to evolve the menu?
For us, it begins with curiosity and a deep respect for tradition. We spend a lot of time understanding the stories, techniques, and flavours behind traditional dishes, wanting to understand how people connect with them before bringing our own flair to them. The goal is to preserve the soul of the dish while bringing some of our own creativity to make it to feel uniquely Dishoom, creating excitement and delight for our guests.

Why is having trusted suppliers like Woods important to you, and how do they support your kitchens day to day?
We welcome hundreds of guests every day across our cafés, and the reason they continue to return is the consistency of our food. Maintaining that standard begins with ingredients—because consistent quality can only come from consistently exceptional produce. That's why trusted suppliers like Woods play such a vital role in what we do.

What do you personally love most about being part of the Dishoom family?
Food has a unique power to bring people together. Day in and out, I genuinely love seeing our guests share stories, connect, and feel truly at home over a meal is the most rewarding experience for any chef—whether in a Michelin-starred kitchen or a café like ours.

Looking to the Spring/Summer season, what flavours, ideas or trends are exciting you right now, and how do you see Woods supporting that creativity?
I'm excited about healthy, sustainable and bold flavours in 2026! I look forward to working with Woods to see how we can continue to surprise and delight our guests.



OUR ROAD TO NET ZERO BY 2030

At Woods Foodservice, sustainability is part of who we are. As a family-owned business, we think beyond the short term — focusing on the legacy we leave behind as well as the service we deliver today. That's why we've set ourselves a clear ambition: to become Net Zero by 2030.

Turning Commitment into Action

Our sustainability journey is already well underway. We became carbon neutral in 2021, but we knew that meaningful change required more than offsetting. We focus on reducing emissions at source — across our warehouses, transport fleet, energy use, and supply chain — and embedding smarter, more sustainable choices into everyday operations.

From investing in energy-efficient facilities and lower-emission vehicles to optimising deliveries and working closely with responsible suppliers, sustainability is built into how we operate.

Real Results That Matter

In just one year, we saved more than 13.6 thousand tonnes of carbon emissions — the equivalent of 7,900 round-trip flights between New York and London.
This progress earned us a Silver Award from Greenly, recognising our measurable impact and transparent approach to carbon reduction.

Proud to Be Recognised

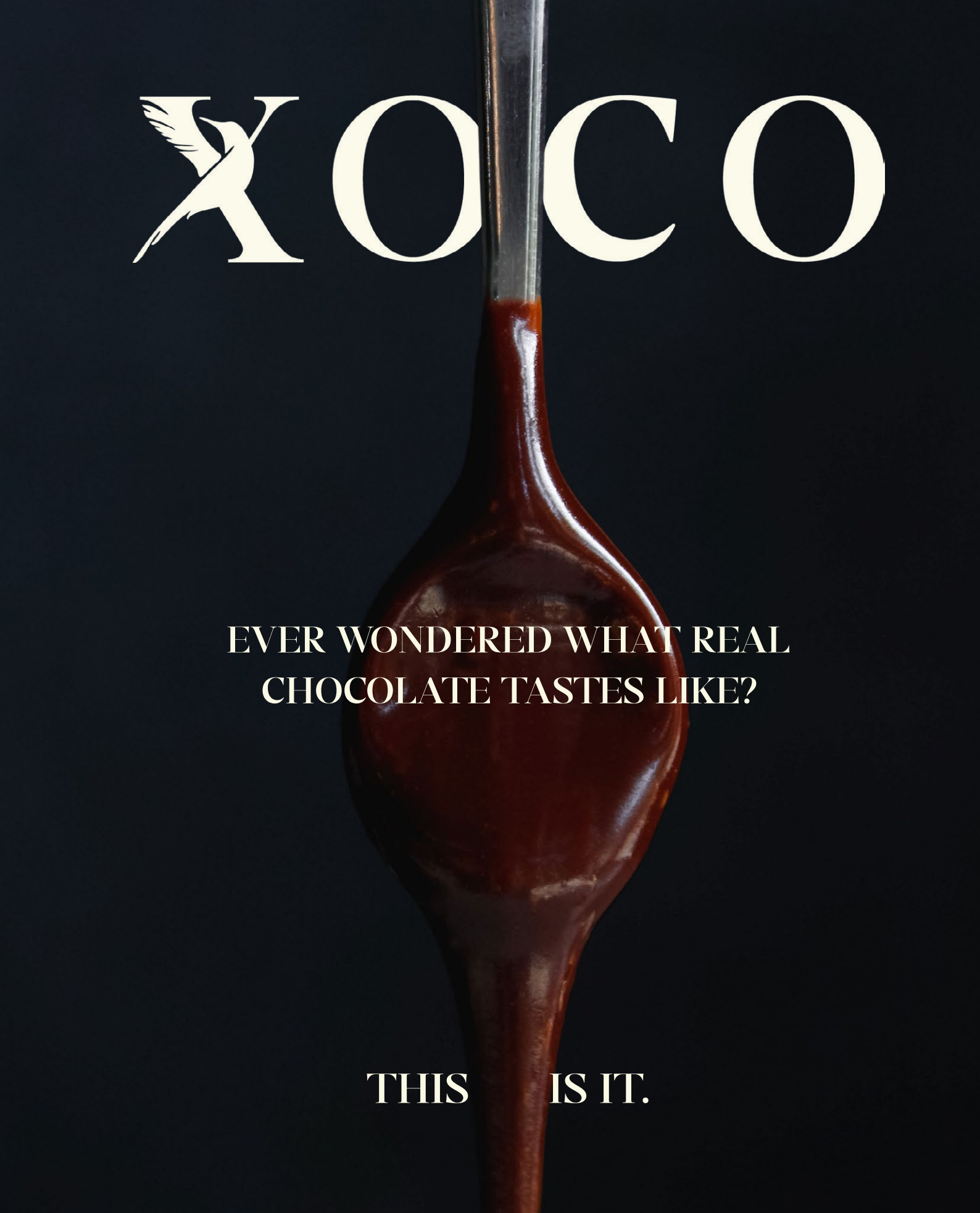
We're also proud to have been nominated for Green/ Environmental Company of the Year at the Hillingdon Business Awards — a reflection of the commitment and passion of our entire team.

Looking Ahead

Our goal to reach Net Zero by 2030 drives us to keep improving, innovating, and leading by example. Sustainability isn't a destination, it's a responsibility we take seriously, every day.

Because doing the right thing for the planet is simply part of doing good business.

XOCO



EVER WONDERED WHAT REAL
CHOCOLATE TASTES LIKE?

THIS IS IT.



Spring/Summer 2026

PRODUCT LIST



NEW PRODUCTS

XOCO

CODE	DESCRIPTION	SIZE	PACK
CHOC40	MAYAN RED MILK 48% COINS	2.5KG	1
CHOC41	MAYAN RED DARK 62% COINS	2.5KG	1
CHOC44	MAYAN RED DARK 70% COINS	2.5KG	1
CHOC45	MAYAN RED 80% COINS	2.5KG	1
CHOC47	MAYAN RED DARK 100% COINS	2.5KG	1



NEW PRODUCTS

SPENCE

CODE	DESCRIPTION	SIZE	PACK
NUTA04	ALMOND FLAKES SPENCE	1KG	1
NUTA06	GROUND ALMONDS SPENCE	1KG	1
NUTA15	ALMONDS WHOLE BLANCHED SPENCE	1KG	1
NUTH25	BLANCHED HALZELNUTS SPENCE	1KG	1
NUTP12	BLANCHED PEANUTS SPENCE	1KG	1
NUTC21	CASHEW NUTS UNSALTED SPENCE	1KG	1
SEEC07	CHIA SEEDS SPENCE	1KG	1
NUTC51	COCONUT CHIPS TOASTED SPENCE	1KG	1
GRAC11	GIANT COUS COUS SPENCE	1KG	1
GRAQW41	MIXEDQUIONA SPENCE	1KG	1
NUTP16	PECAN NUTS HALVES SPENCE	1KG	1
NUTP31	PINENUTS KERNALS SPENCE	1KG	1
NUTP36	PISTACHIO NUTS WITH SKIN SPENCE	1KG	1
NUTP41	PISTACHIO PEELED (GREEN) NUTS SPENCE	1KG	1
SEEP03	PUMPKIN SEEDS SPENCE	1KG	1
GRAQR23	RED QUINOA SPENCE	1KG	1
MAYC11	SPENCE LUXURY MAYONNAISE (70% AND FRE)	10LTR	1
NUTW04	WALNUT HALVES LIGHT SPENCE	1KG	1
SEES08	WHITE SESAME SEEDS SPENCE	1KG	1







FOLKINGTON'S

CODE	DESCRIPTION	SIZE	PACK
JUIG10	GUAVA & DRAGONFRUIT JUICE FOLKINGTON'S	250ML	12
JUIA01	CLOUDY APPLE JUICE FOLKINGTON'S	250ML	12
JUIP04	CLOUDY PEAR JUICE FOLKINGTON'S	250ML	12
JUIC07	CRANBERRY JUICE FOLKINGTON'S	250ML	12
JUIE08	EDLDERFLOWER DRINK FOLKINGTON'S	250ML	12
JUIM05	MANGO JUICE FOLKINGTON'S	250ML	12
JUIO03	ORANGE JUICE FOLKINGTON'S	250ML	12
JUIP02	PEACH JUICE FOLKINGTON'S	250ML	12
JUIP06	PINEAPPLE JUICE FOLKINGTON'S	250ML	12
JUIL08	PINK LEMONADE FOLKINGTON'S	250ML	12
JUIT09	TOMATO JUICE FOLKINGTON'S	250ML	12



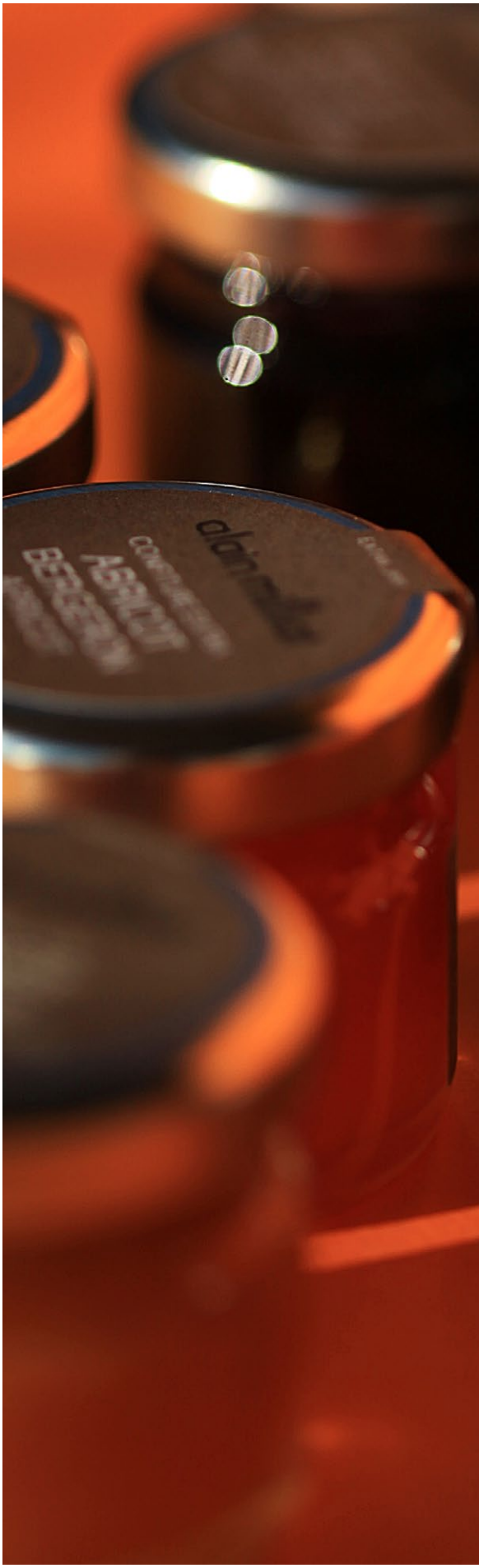
EDESIA

CODE	DESCRIPTION	SIZE	PACK
PICC24	FRESH DELI CORNICHONS EDESIA	1KG	1
OLIP12	FRESH GARLIC & BASIL MIXED PITTA OLIVES EDESIA	1KG	1
PICG20	FRESH HOT PICKLED GARLIC CLOVES EDESIA	1KG	1
OLIP18	FRESH MIXED PITTA OLIVES IN LIGHT BRINE EDESIA	1KG	1
OLIP14	FRESH OLIE ANTIPASTI MIX EDESIA	1KG	1
OLIP16	FRESH POTTED OLIVE BABY KALAMATA EDESIA	1KG	1
OLIP10	FRESH POTTED OLIVES GARLIC & CHILLI EDESIA	1KG	1
MART04	FRESH SEMI-DRIED TOMATOES IN OIL EDESIA	1KG	1

NEW PRODUCTS

ALAIN MILLIAT

CODE	DESCRIPTION	SIZE	PACK
PREJA08	APRICOT EXTRA JAM ALAIN MILLIAT	300G	1
PREJR09	MEXKER RASPERRY EXTRA JAM ALAIN MILLIAT	300G	1
PREJC12	MORELLo CHERRY EXTRA JAM ALAIM MILLIAT	300G	1
PREJO13	ORANGE MARMALADE ALAIN MILLIAT	300G	1
PREJF10	PURPLE FIG EXTRA JAM ALAIN MILLIAT	300G	1
PREJS11	SENGA STRAWVERRY EXTRA JAM ALAIN MILLIAT	300G	1
PREJB13	WILD BLUEBERRY EXTRA JAM ALAIN MILLIAT	300G	1
PREJA01	BERJERON APRICOT JAM MINI JARS ALAIN MILLIAT	28G	60
PREH07	FLOWER HONEY MINI JARS ALAIN MILLIAT	28G	60
PREJR02	MEEKER RASPBERRY EXTRA JAM MINI JARS ALAIN MILLIAT	28G	60
PURC01	MILK HAZELNUT SPREAD MINI JARS ALAIN MILLIAT	28G	60
PREJF03	PURPLE FIG EXTRA JAM MINI JARS ALAIN MILLIAT	28G	60
PREJO06	ORANGE MARMALADE MINI JARS ALAIN MILLIAT	28G	60
PREJS04	SENGA STRAWVERRY EXTRA JAM MINI JARS ALAIN MILLIAT	28G	60
PREJB05	WILD BLUEBERRY EXTRA JAM MINI JARS ALAIN MILLIAT	28G	60





NEW PRODUCTS

COCONUT COLLAB

CODE	DESCRIPTION	SIZE	PACK
YOGC10	YOGHURT NATURAL COCONUT COLLAB	1KG	1

MELIOR

CODE	DESCRIPTION	SIZE	PACK
EGGM01	PREMIUM GOLDEN YOLK 'CHEF EGG' MELIOR	N/A	180

JUDE'S

CODE	DESCRIPTION	SIZE	PACK
FRZCM10	CONDENSED MILK ICE CREAM JUDE'S	4LTR	1

CHARBONNEAUX

CODE	DESCRIPTION	SIZE	PACK
VINB07	BALSAMIC VINEGAR OF MODENA GLAZE PGI ANTICHI COLLI	500ML	1

NEW PRODUCTS

DE CECCO

CODE	DESCRIPTION	SIZE	PACK
PASF02	FUSILLI GLUTEN FREE DE CECCO	400G	1
BISG15	GRISSINI TORINESI BREADSTICKS DE CECCO	375G	1
PASP12	PENNE RIGATE GLUTEN FREE DE CECCO	400G	1
PASG01	POTATO GNOCCHI DE CECCO	2KG	1
PASS03	SPAGHETTI GLUTEN FREE DE CECCO	400G	1
PAST01	TORTIGLIONI GLUTEN FREE DE CECCO	400G	1

STOKES

CODE	DESCRIPTION	SIZE	PACK
SCEB24	REAL BROWN SAUCE SQUEEZY STOKES	505G	1
SCEB25	REAL BROWN SAUCE STOKES	2KG	1
PTNT01	TARTARE SAUCE SACHET STOKES	32ML	80
PTNT02	REAL TOMATO KETCHUP SACHET STOKES	40G	80
PTNM01	REAL MAYONNAISE SACHET STOKES	32ML	80
PTNB01	REAL BROWN SAUCE SACHET STOKES	32G	80
PTNB03	BBQ SAUCE SACHET STOKES	32G	80









MONIN

CODE	DESCRIPTION	SIZE	PACK
FLAMM01	TOASTED MARSHMALLOW SYRUP MONIN	70CL	1
FLAMC11	SALTED CARAMEL SYRUP MONIN	1LTR	1
FLAMH03	HAZELNUT SYRUP MONIN	1LTR	1
FLAMC12	MORELLO CHERRY SYRUP MONIN	70CL	1
FLAMF05	TANGERINE PUREE LE FRUIT DE MONIN	1LR	1



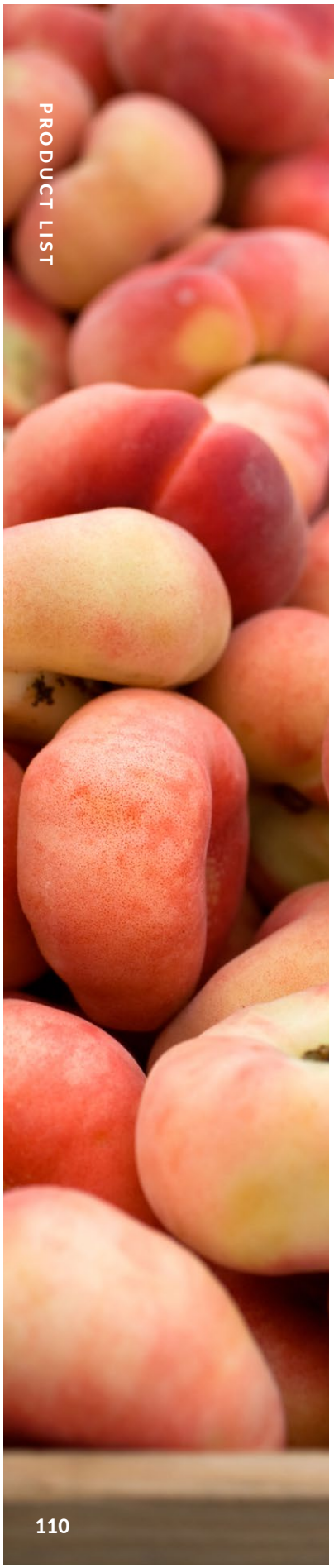
SIMPLY

CODE	DESCRIPTION	SIZE	PACK
FLAMEL04	ELDERFLOWER LEMONADE SYRUP SIMPLY	1LR	1
FLAMFV02	FRENCH VANILLA FLAVOURS SYRUP SIMPLY	1LTR	1
FLAMH01	HAZELNUT FLAVOUR SYRUP SIMPLY	1LR	1
FLAMSC03	SPICED CHAI FLAVOUR SYRUP SIMPLY	1LR	1
FLAMSBC5	STRAWBERRY BASIL CUCUMBER SYRUP SIMPLY	1LR	1
SMOO20	EXOTIC FRUITS SMOOTHIE SIMPLY	1LR	1
SMOO10	MANGO SMOOTHIE SIMPLY	1LR	1
FLAVFP6	VANILLA FRAPPE POWDER SIMPLY	1LR	1



DAILY DOSE

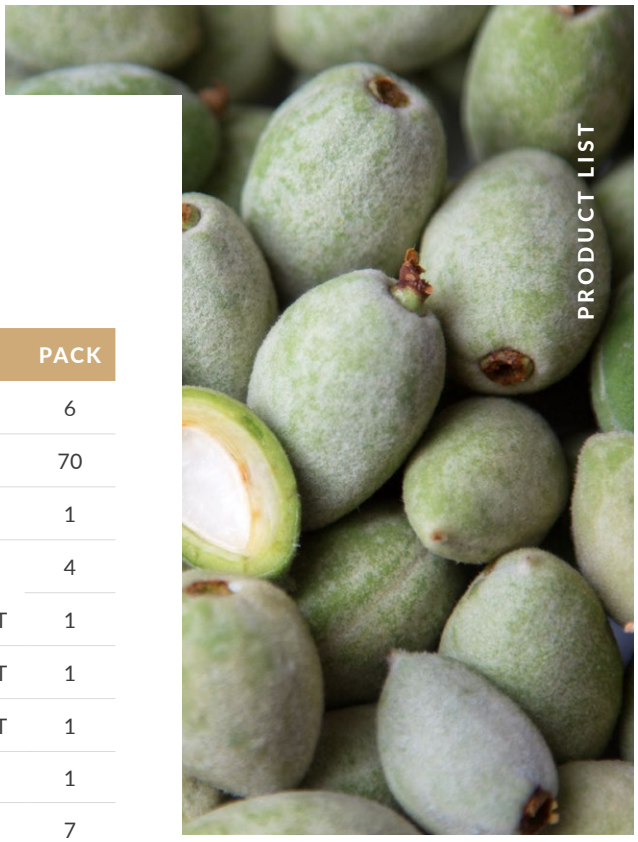
CODE	DESCRIPTION	SIZE	PACK
JUISA01	APPLE JUICE DAILY DOSE	1LR	1
JUISP03	GRAPEFRUIT JUICE DAILY DOSE	1LR	1
JUISL03	LEMON JUICE DILY DOSE	1LR	1
JUISL01	LIME JUICE DAILY DOSE	1LR	1
JUISO01	ORANGE JUICE DAILY DOSE	1LR	1
JUISP01	PINEAPPLE JUICE DAILY DOSE	1LR	1



SEASONAL PRODUCE

FRUITS

CODE	DESCRIPTION	SIZE	PACK
391	STRAWBERRIES - ENGLISH (400G)	PUNNET	1
371	STRAWBERRIES - GARIGUETTE	PUNNET	1
335	GRAPES - BLACK / RED - 1KG PRE PACK	1KG	5
380	GRAPES - MUSCAT - 1KG PRE PACK	1KG	5
336	GRAPES - WHITE - 1KG PRE PACK	1KG	5
317	MELON - CANTALOUPE	EACH	5
330	MELON - GALIA	EACH	5
337	MELON - HONEYDEW	EACH	8
396	NECTARINE - BLOOD	EACH	18
344	NECTARINE - YELLOW	EACH	18
345	NECTARINES - WHITE	EACH	18
354	PEACH - BLOOD	EACH	26
353	PEACH - FLAT - 1KG PRE PACK	1KG	7
352	PEACH - WHITE	EACH	9
351	PEACH - YELLOW	EACH	1
359	PINEAPPLE	EACH	12
386	RASPBERRIES - 125G	PUNNET	1
392	RHUBARB - WYE VALLEY	EACH	12
9093	FRESH GREEN ALMONDS	5KG	1
309	APRICOT 1KG PRE PACK	1KG	1
320	CHERRIES 1KG PRE PACK	1KG	1
3113	GOOSEBERRIES GREEN ENGLISH	PUNNET	1
384	BLACKBERRIES - 125G	PUNNET	1
370	BLACKCURRANT	12	1
385	BLUEBERRIES - 125G	PUNNET	1



SEASONAL PRODUCE

FRUITS

CODE	DESCRIPTION	SIZE	PACK
374	WATERMELON	EACH	6
356	PEARS - CONFERENCE	EACH	70
445	MIRABELLE PLUMS	5KG	1
1990	COBNUTS	1KG	4
386	RASPBERRIES	PUNNET	1
384	BLACKBERRIES	PUNNET	1
385	BLUEBERRIES	PUNNET	1
445	MIRABELLE PLUMS	5kg	1
399	PINEAPPLE HONEYGLOW	N/A	7



SEASONAL PRODUCE

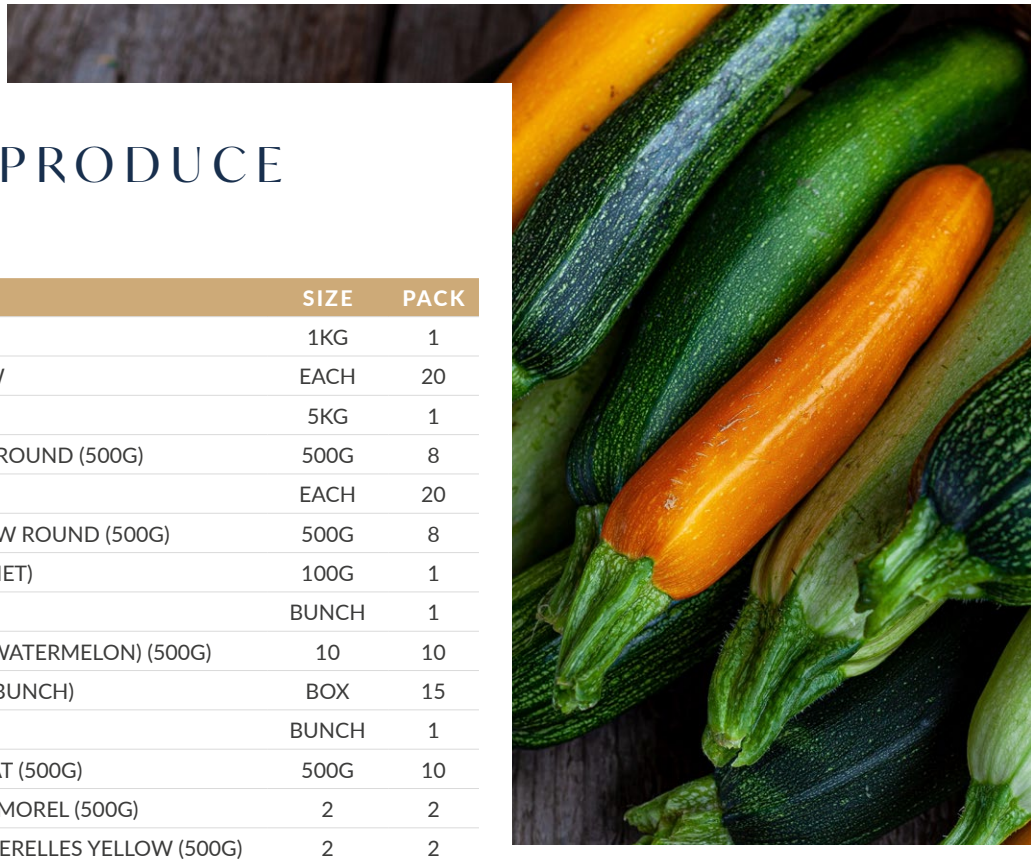
VEGETABLES

CODE	DESCRIPTION	SIZE	PACK
960	ARTICHOKE - GLOBE	EACH	12
1032	ASPARAGUS - WYE VALLEY (APPROX 250G)	10	10
903	ASPARAGUS - WHITE (APPROX 500G)	500G	10
906	AUBERGINE (1KG)	1KG	5
908	AUBERGINE - JAPANESE LONG (1KG)	1KG	4
907	AUBERGINE - PALE (ITALIAN) (500G)	500G	10
1047	AUBERGINE - GRAFFITI	EACH	15
1021	BORLOTTI - BEANS (1KG)	1KG	7
917	BROADBEANS (1KG)	1KG	4
919	BROCCOLI - PURPLE SPROUTING (600G)	600G	6

SEASONAL PRODUCE

VEGETABLES

CODE	DESCRIPTION	SIZE	PACK
1054	CIME DE RAPE (1KG)	1KG	1
949	COURGETTE - YELLOW	EACH	20
1037	COURGETTE - ROMAN	5KG	1
950	COURGETTE - GREEN ROUND (500G)	500G	8
948	COURGETTE - GREEN	EACH	20
951	COURGETTES - YELLOW ROUND (500G)	500G	8
969	MONKS BEARD (PUNNET)	100G	1
1012	RADISH - BREAKFAST	BUNCH	1
1061	RADISH - RED MEAT (WATERMELON) (500G)	10	10
993	RADISH - ROUND (15 BUNCH)	BOX	15
1013	RADISH - RAINBOW	BUNCH	1
1059	RADISH - PURPLE MEAT (500G)	500G	10
1115	MUSHROOM - FRESH MOREL (500G)	2	2
1105	MUSHROOM - CHANTERELLES YELLOW (500G)	2	2
1106	MUSHROOM - CHANTERELLES GREY (500G)	2	2
1112	MUSHROOM - GIROLLES (500G)	2	2
1130	MUSHROOM - MAITAKE - 150G	PUNNET	1
1341	TOMATO - RED DATTERINI (500G)	6	6
1342	TOMATO - MERINDA (500G)	9	9
1326	TOMATOES - SAN MARZANO (APPROX 700G)	10	10
1307	TOMATOES - COW HEART - ISLE OF WIGHT	3KG	1
1303	TOMATOES - CHERRY VINE - ISLE OF WIGHT	3KG	1
1313	TOMATOES - CLASSIC VINE - ISLE OF WIGHT	5KG	1
1308	TOMATOES - MIXED HERITAGE - ISLE OF WIGHT	3KG	1
1509	POTATOES - MIDS (NEW POTATO) (1KG)	10	10
1506	POTATOES - JERSEY MIDS - 1KG PRE PACK	1KG	10
1507	POTATOES - JERSEY WARE - 1KG PRE PACK	1KG	6
704	BABY CANDY BEETROOT	BUNCH	1
731	BABY YUKON BEETROOT - GOLDEN	EACH	6
730	BABY YUKON BEETROOT - CANDY	EACH	6
732	BABY YUKON BEETROOT - RED	EACH	6
1017	CORN IN THE HUSK (ENGLISH)	30	BOX
947	CORN ON THE COB (PRE-PACKED)	1	12
985	PEAS - FRESH - 1KG PRE PACK	1KG	3
952	FENNEL (500G)	500G	10





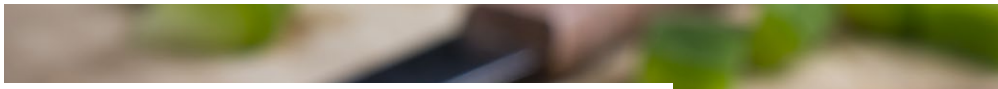




SEASONAL PRODUCE

SALAD, HERBS, CRESSES & EDIBLE FLOWERS

CODE	DESCRIPTION	SIZE	PACK
1715	LETTUCE - COS	10	10
1702	LETTUCE - BABY GEM (2 PACK)	2 PACK	20
1724	MIZUNA	500G	2
1731	RADICCHIO	9	9
1033	SPRING ONION - ENGLISH	20	20
1738	TARDIVO (WILD TREVISE) (300G)	10	10
1739	TREVISE (300G)	EACH	10
1901	LEMON BALM - 100G	BUNCH	1
2104	MICRO BORAGE CRESS (40G)	PUNNET	1
2117	MICRO FENNEL (30G)	PUNNET	1
2102	MICRO LEMON BALM CRESS (20G)	PUNNET	1
2126	MICRO MIX SALAD PUNNET (30G)	PUNNET	1
2134	MICRO RAINBOW CHARD (30G)	PUNNET	1
2223	MICRO SEA FENNEL (30G)	PUNNET	1
2141	SEA ASTER (100G)	PUNNET	1
2308	CRESS - BORAGE	16	16
2319	CRESS - LEMON BALM	16	16
2314	SEA FENNEL	50G	2
2504	BORAGE FLOWER (4G)	PUNNET	1
2507	CORNFLOWERS 9g	PUNNET	1
2527	CUCAMELONS (100G)	PUNNET	1
2526	ELDERFLOWERS ENGLISH	500G	1
2519	PREMIUM MIX FLOWERS	PUNNET	1
2522	VIOLA FLOWERS (4G)	PUNNET	1
1732	WILD BUNCHED ROCKET	100G	1
1733	ROCKET PRE PACKED	500G	1
2154	WOOD SORREL (500G)	PKT	1
718	COURGETTE FLOWER	EACH	15
2512	FUCHSIA FLOWERS (8G)	PUNNET	1



SEASONAL PRODUCE

PREPPED FRUIT & VEGETABLES

CODE	DESCRIPTION	SIZE	PACK
2703	BATON COURGETTE (PREPPED) - ORDER BY 10PM	1KG	1
2705	BATON GREEN PEPPER (PREPPED) - ORDER BY 10PM	1KG	1
2706	BATON MIX PEPPER (PREPPED) - ORDER BY 10PM	1KG	1
2710	BATON RED PEPPER (PREPPED) - ORDER BY 10PM	1KG	1
2714	BATON YELLOW PEPPER (YELLOW) - ORDER BY 10PM	1KG	1
2709	BROCCOLI FLORETS (PREPPED) - ORDER BY 10PM	1KG	1
2719	COLESLAW MIX (PREPPED) - ORDER BY 10PM	1KG	1
2721	DICED AUBERGINE (PREPPED) - ORDER BY 10PM	1KG	1
2724	DICED COURGETTE (PREPPED) - ORDER BY 10PM	1KG	1
2725	DICED CUCUMBER (PREPPED) - ORDER BY 10PM	1KG	1
2925	DICED GREEN PEPPER - 5MM	1KG	1
2726	DICED GREEN PEPPER - 10MM (PREPPED) -ORDER BY 10PM	1KG	1
2727	DICED GREEN PEPPER 20MM (PREPPED) - ORDER BY 10PM	1KG	1
2728	DICED HONEYDEW MELON (PREPPED) - ORDER BY 10PM	1KG	1
2729	DICED KIWI (PREPPED) - ORDER BY 10PM	1KG	1
2731	DICED MANGO (PREPPED) - ORDER BY 10PM	1KG	1
2732	DICED MIX PEPPER - 10MM (PREPPED) - ORDER BY 10PM	1KG	1
2733	DICED MIX PEPPER - 20MM (PREPPED) - ORDER BY 10PM	1KG	1
2848	DICED ONION - 8MM (PREPPED) - ORDER BY 10PM	1KG	1
2734	DICED ONION (PREPPED) - ORDER BY 10PM	1KG	1
2736	DICED PINEAPPLE (PREPPED) - ORDER BY 10PM	1KG	1
2855	DICED POTATO 25MM - PARMENTIER - ORDER BY 10PM	1KG	1
2834	DICED POTATO 15MM - PARMENTIER - ORDER BY 10PM	1KG	1
2737	DICED POTATO 10MM - PARMENTIER (PREPPED) - ORDER BY 10PM	1KG	1
2841	DICED POTATO 20MM - PARMENTIER - ORDER BY 10PM	1KG	1
2749	DICED WATERMELON (PREPPED) - ORDER BY 10PM	1KG	1
2753	FRUIT SALAD (PREPPED) - ORDER BY 10PM	1KG	1
2870	JUILENNE VEG MIX (PREPPED)	1KG	1
2755	LEMON WEDGES (PREPPED) - ORDER BY 10PM	1KG	1
2756	LIME WEDGES (PREPPED) - ORDER BY 10PM	1KG	1
2837	PEELED JERUSALEM ARTICHOKES(PREPPED)ORDER BY 10PM	1KG	1
2772	SLICED AUBERGINE (PREPPED) - ORDER BY 10PM	1KG	1
2775	SLICED COURGETTE (PREPPED) - ORDER BY 10PM	1KG	1
2776	SLICED CUCUMBER (PREPPED) - ORDER BY 10PM	1KG	1
2781	SLICED LEMON (PREPPED) ORDER BY 10PM	1KG	1
2782	SLICED LIME (PREPPED) - ORDER BY 10PM	1KG	1
2790	SLICED SPRING ONION (PREPPED) - ORDER BY 10PM	1KG	1
2792	SLICED TOMATO (PREPPED) - ORDER BY 10PM	1KG	1







SEASONAL FROZEN

FRUIT PURÉES - BOIRON

CODE	DESCRIPTION	SIZE	PACK
FRZA03	ACAI BERRY PUREE 3/1KG FRZ BOIRON	1KG	3
FRPA20	APRICOT PUREE BOIRON FROZEN	1KG	1
FRPB10	BANANA PUREE BOIRON FROZEN	1KG	1
FRPB14	BLACKBERRY PUREE BOIRON FROZEN	1KG	1
FRPB20	BLACKCURRANT PUREE BOIRON FROZEN	1KG	1
FRPP01	BLOOD PEACH PUREE BOIRON FROZEN	1KG	1
FRPB30	BLUEBERRY PUREE BOIRON FROZEN	1KG	1
FRPC10	CHERRY BLACK PUREE BOIRON FROZEN	1KG	1
FRPC15	CHERRY MORELLO PUREE BOIRON FROZEN	1KG	1
FRPG12	GUAVA PUREE BOIRON FROZEN	1KG	1
FRPK20	KIWI PUREE BOIRON FROZEN	1KG	1
FRPL03	LEMON PUREE BOIRON FROZEN	1KG	1
FRPL15	LIME PUREE BOIRON FROZEN	1KG	1
FRPL10	LYCHEE PUREE BOIRON FROZEN	1KG	1
FRPM10	MANGO PUREE BOIRON FROZEN	1KG	1
FRPM20	MELON PUREE BOIRON FROZEN	1KG	1
FRPO10	ORANGE BLOOD PUREE BOIRON FROZEN	1KG	1
FRPP07	PASSIONFRUIT PUREE BOIRON FROZEN	1KG	1
FRPP11	PEACH WHITE PUREE BOIRION NO ADDED SUGAR	1KG	1
FRPP13	PEAR PUREE BOIRON FROZEN	1KG	1
FRPP15	PINEAPPLE PUREE BOIRON FROZEN	1KG	1
FRPP18	PINK GRAPEFRUIT PUREE BOIRON FROZEN	1KG	1
FRPR20	RASPBERRY PUREE BOIRON FROZEN	1KG	1
FRPR40	RED BERRY PUREE BOIRON FROZEN	1KG	1
FRZP03	RED PRICKLY PEAR PUREE 3/1KG FRZ BOIRON	1KG	3
FRPR50	RHUBARB PUREE BOIRON FROZEN	1KG	1
FRPS10	STRAWBERRY PUREE BOIRON FROZEN	1KG	1
FRPW11	WATERMELON PUREE BOIRON FROZEN	1KG	1



FROZEN WHOLE FRUITS

CODE	DESCRIPTION	SIZE	PACK
FRPA22	APRICOT FRUIT HALVES 1KG FRZ BOIRON	1KG	1
FRZB04	BLACKBERRY WHOLE FRUIT FRZ 1KG	1KG	1
FRZB03	BLACKCURRANTS WHOLE FRUIT FRZ 1KG	1KG	1
FRZB06	BLUEBERRY WHOLE FRUIT FRZ 1KG	1KG	1
FRPC29	MORELLO CHERRY FRUIT WHOLE 1KG FRZ BOIRON	1KG	1
FRPP33	PLUM FRUIT DARK RED BOIRON FROZEN	1KG	1
FRPP28	RASPBERRY FRUIT BROKEN BOIRON FROZEN	1KG	1
FRPP27	RASPBERRY FRUIT WHOLE BOIRON FROZEN	1KG	1
FRZR01	RASPBERRY PUNNET FRZ 1KG	1KG	1
FRZR15	RHUBARB WHOLE FRUIT 1KG FRZ	1KG	1
FRZS04	STRAWBERRY FRUIT WHOLE FRZ 1KG	1KG	1
FRZMB03	SUMMER MIX BERRIES FROZEN 5/1KG	1KG	5

SEASONAL FROZEN

ICE CREAM

CODE	DESCRIPTION	SIZE	PACK
FRIC70	BAILEYS ICE CREAM 5LTR GRANNY GOTHARDS	5LTR	1
FRIC72	BRANDY ICE CREAM 5LTR GRANNY GOTHARDS	5LTR	1
FRIC77	CINNAMON ICE CREAM 5LTR GRANNY GOTHARDS	5LTR	1
FRIC79	DARK CHERRY ICE CREAM 5LTR GRANNY GOTHARDS	5LTR	1
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
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



SORBETS

CODE	DESCRIPTION	SIZE	PACK
FRSG00	EPICUREAN BLOOD ORANGE SORBET 2.5L GRANNY GOTHARDS	2.5LTR	1
FRSG12	EPICUREAN LEMON SORBET 2.5LTR GRANNY GOTHARDS	2.5LTR	1
FRSG04	EPICUREAN MANGO SORBET 2.5LTR GRANNY GOTHARDS	2.5LTR	1
FRSG06	EPICUREAN PASSIONFRUIT SORBET 2.5L GRANNY GOTHARDS	2.5LTR	1
FRSG08	EPICUREAN PINEAPPLE SORBET 2.5LTR GRANNY GOTHARDS	2.5LTR	1
FRSG10	EPICUREAN RASPBERRY SORBET 2.5LTR GRANNY GOTHARDS	2.5LTR	1
FRZLS1	JUDE'S LEMON SORBET	4LTR	1
FRZRS1	JUDE'S REASPBERRY SORBET	4LTR	1







DAIRY & EGGS

MILK

CODE	DESCRIPTION	SIZE	PACK
MLKSG01	AMBIENT (GLASS BOTTLE) SEMI SKIMMED COW'S MILK	97ML	24
MLKB12	BUTTERMILK BV DAIRY	1LTR	1
MLKB15	BUTTERMILK BV DAIRY BULK	5LTR	1
MLKSO01	ORGANIC SEMI-SKIMMED MILK 2LTR WELLS FARM DAIRY	2LTR	1
MLKWO12	ORGANIC WHOLE MILK 2LTR WELLS FARM DAIRY	2LTR	1
MLKS06	SEMI-SKIMMED MILK 2LTR WELLS FARM DAIRY	2LTR	1
MLKP08	SEMI-SKIMMED MILK POTS 120/12ML UHT LAKELAND	1.7KG	1
MLKS16	SKIMMED MILK 2LTR WELLS FARM DAIRY	2LTR	1
MLKP16	SKIMMED MILK POWDER MILFRESH	2KG	1
MLKW12	WHOLE MILK 2LTR WELLS FARM DAIRY	2LTR	1

CREAM

CODE	DESCRIPTION	SIZE	PACK
CRMC15	CREME FRAICHE BV DAIRY	2KG	1
CRMD20	DOUBLE CREAM 2LTR WELLS FARM DAIRY	2LTR	1
CRMS04	SOURED CREAM BV DAIRY	2KG	1
CRMC30	VANILLA CLOTTED CREAM 453G RODDA'S	453G	1
CRMW15	WHIPPING CREAM 2LTR WELLS FARM DAIRY	2LTR	1
CRMW90	WHIPPING CREAM UHT 12/1LTR KERRYMAID	1LTR	12

BUTTER

CODE	DESCRIPTION	SIZE	PACK
BUTA06	BUTTER 20/200G ANCHOR	200G	20
BUTS14	BUTTER PORTIONS SALTED NETHEREND	15G	100
BUTU14	BUTTER PORTIONS UNSALTED NETHEREND	15G	100
BUTS12	BUTTER SALTED ARLA PRO	250G	40
BUTB10	BUTTER SALTED PORTIONS 7G (100PK) ANCHOR	700G	1
BUTU08	BUTTER UNSALTED ARLA PRO	250G	40
BUTU25	BUTTER UNSALTED BULK 25KG	25KG	1
BUTU10	BUTTER UNSALTED ROLLS LESCURE (GOLD)	250G	20

ALL THE AUNTIES

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



DAIRY & EGGS

EGGS & EGG PRODUCTS

CODE	DESCRIPTION	SIZE	PACK
EGGF27	FREE RANGE LARGE EGGS (15 DOZE	180EGG	1
EGGFR1	FREE RANGE LIQUID EGG WHOLE 1K	1KG	1
EGGFR2	FREE RANGE EGG WHITE LIQUID 1K	1KG	1
EGGFR3	FREE RANGE LIQUID EGG YOLK 1KG	1KG	1
EGGW08	COCOTINE LIQUID EGG WHITE 1KG	1KG	1
EGGW09	COCOTINE LIQUID WHOLE EGG 1KG	1KG	1
EGGY07	COCOTINE EGG LIQUID YOLK 1KG	1KG	1

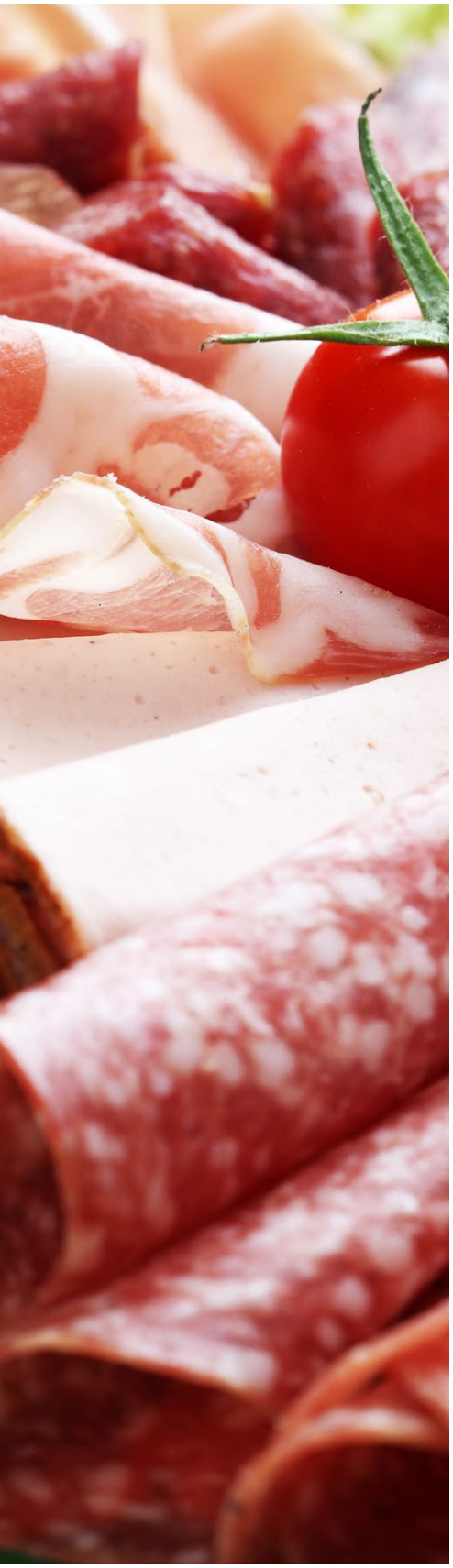
YOGHURTS

CODE	DESCRIPTION	SIZE	PACK
YOGW01	LUXURY NATURAL YOGHURT 12PK GLASS JARS	140G	1
YOGF01	LUXURY YOGHURT MIXED FRUIT 12PK GLASS JARS	140G	1
YOGK01	ORGANIC NATURAL KEFIR 500ML YEO VALLEY	500ML	1
YOGG02	YOGHURT GREEK STYLE BV DAIRY	2KG	1
YOGC20	YOGHURT NATURAL COCONUT 400G COCOS	400G	1
YOGN22	YOGHURT NATURAL LOW FAT (1%) STIRRED	5KG	1

SUMMER BARBECUE VEGAN

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





SUMMER BARBECUE MEAT

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

SUMMER CHARCUTERIE

CHARCUTERIE & MEAT

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
CHAM01	MIXED SLICED CHARCUTERIE PLATTER 300G	300G	1
CHAP21	MORTADELLA HAM SLICED 100G LEVONI	100G	1
CHAP15	PROSCIUTTO CRUDO SLICED 70G LEVONI	70G	1
CHAP20	PROSCIUTTO PARMA HAM SLICED 70G LEVONI	70G	1
CHAP27	PROSCIUTTO SAN DANIELE HAM SLICED 70G LEVONI	70G	1
CHAS17	SALAMI HUNGARIAN SLICED 80G LEVONI	80G	1
CHAS27	SALAMI MILANO SLICED 80G LEVONI	80G	1
CHAS15	SALAMI NAPOLI SLICED 80G LEVONI	80G	1
CHAS25	SALAMI NOSTRANO SLICED 80G LEVONI	80G	1
CHAS23	SALAMI VENETA WITH GARLIC SLICED 80G LEVONI	80G	1
CHAS29	SALAMI WITH FENNEL SEEDS SLICED 80G LEVONI	80G	1
CHAC31	SLICED 100% IBERICO CHORIZO 100G BEHER	100G	1
CHAC37	SLICED BELLOTA DRIED SAUSAGE 100G BEHER	100G	1
CHAS35	SLICED BELLOTA HAM HAND CUT 90G PLATE BEHER	90G	1
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





SUMMER CHARCUTERIE

CHEESES - CHEDDAR

CODE	DESCRIPTION	SIZE	PACK
CHED31	CHEDDAR MATURE 1/8 APRX.2.5KG QUICKES	APRX 2.5KG	1
CHED15	CHEDDAR MATURE 1/8 APRX.2.5KG MONTGOMERY	APRX 2.5KG	1
CHED52	MATURE CHEDDAR BLOCK APRX 5KG CORE	APRX 5KG	1
CHED51	MILD CHEDDAR BLOCK APRX 5KG CORE	APRX 5KG	1
CHSS42	SHROPSHIRE BLUE QUARTER APRX 2KG	APRX 2KG	1
CHED10	SMOKED CHEDDAR 1/2 WHEEL 1.5KG APPLEWOOD	1.5KG	1
CHED62	SMOKED CHEDDAR BLOCK APRX 1KG	APRX 1KG	1
CHED12	SMOKED SLICED CHEDDAR 500G APPLEWOOD	500G	1
CHED35	VINTAGE ORGANIC CHEDDAR 200G GODMINSTER	200G	1

UK CHEESE

CODE	DESCRIPTION	SIZE	PACK
CHSS30	BLUE STILTON 1/4'S APRX 2KG LONG CLAWSON	2KG*	1
CHSS52	BLUE STILTON WEDGE 160G	160G	1
CHSC06	CASHEL BLUE CHEESE APRX 1.5KG	1.5KG*	1
CHSG12	GOATS CURD 1KG RIBBLESDALE	1KG	1
CHSL20	RED LEICESTER CHEESE APRX 2.5KG BROCKMOOR	2.5KG*	1
CHST10	TUNWORTH SOFT CHEESE 250G	250G	1
CHSW05	WENSLEYDALE & CRANBERRIES APRX 1KG MILL FARM	1KG*	1
CHSW10	WENSLEYDALE 1/4 WHEEL APRX 1KG	1KG*	1

FRENCH CHEESE

CODE	DESCRIPTION	SIZE	PACK
CHSB30	BLEU D'AUVERGNE APRX 1.2KG	1.2KG*	1
CHSB36	BRIE 1KG MONTSALVY	1KG	1
CHSC10	CAMEMBERT	250G	1
CHSC18	COMTE BLOCK APRX 2.5KG	2.5KG*	1
CHSE16	EMMENTAL FRENCH APRX 2KG	2KG*	1
CHSB32	RACLETTE CHEESE APRX 1.8KG	1.8KG*	1
CHSB47	ROQUEFORT APRX 1.4KG	1.4KG*	1
CHSB60	WHOLE BRIE 60% APRX 3KG LE MAUBERT	3KG*	1

*Approx



ITALIAN CHEESE

CODE	DESCRIPTION	SIZE	PACK
CHSB87	BURRATA CHEESE 125G	125G	1
CHSG16	GORGONZOLA APRX-1.5KG DOLCE	1.5KG*	1
CHSG27	GRANA PADANO BLOCK 1KG ALBEIRO	1KG	1
CHSV35	GRATED ITALIAN VEGETARIAN HARD CHEESE 1KG	1KG	1
CHSG21	GRATED PARMESAN 1KG GRANA PADANO	1KG	1
CHSM57	MASCARPONE LAT BRI 82% FAT	500G	1
CHSM69	MOZZARELLA BOCCONCINO (BALLS) 1KG	1KG	1
CHSM77	MOZZARELLA DI BUFFALO (BALLS) EPIU	125G	1
CHSP26	PECORINO ROMANO WEDGE APRX 1KG	1KG*	1
CHSG29	PROVOLONE PICCANTE APRX 2KG	2KG*	1
CHSR27	REGGIANO PARMIGIANO 16/18 MONTH BLOCK APRX 1KG	1KG*	1
CHSR16	RICOTTA 1.5KG STERILGARDA	1.5KG	1
CH611	SMOKED (SCAMORZA) MOZZARELLA 250G TAMBURRO	250G	1
CHST01	TALEGGIO APRX-2.2KG	2.2KG*	1
CHSGP1	GRANA PADANO PARMESAN 1/32 BLOCK	1KG	1
CHSGP2	GRANA PADANO PARMESAN GRATED 1KG	1KG	1

REST OF THE WORLD CHEESE

CODE	DESCRIPTION	SIZE	PACK
CHSB28	DANISH BLUE CHEESE APRX 3.1KG CASTELLO DANABLU	3.1KG*	1
CHSE18	EDAM BALL 1.9KG FRICO	1.9KG	1
CHSG40	GOUDA APRX 4KG FRISCO	4KG*	1
CHSF54	GREEK FETA CHEESE 900G YAMAS	900G	1
CHSG04	GRUYERE SWISS CHEESE KING CUT APRX1.5KG	1.5KG*	1
CHSH20	HALLOUMI CHEESE 250G YAMAS	250G	1
CHSH22	HALLOUMI CHEESE BLOCK 1KG YAMAS	1KG	1
CHSH25	HALLOUMI CHEESE SLICES 1KG YAMAS	1KG	1
CHSF52	MEDITERRANEAN (FETA) STYLE CHEESE IN 500G TINS	500G	1
CHSM64	MOZZARELLA DANISH BLOCK 2.3KG ARLA PRO	2.3KG	1
CHSP16	PANEER CHEESE 225G APETINA	225G	1
CHSG19	RIPENED GOATS CHEESE LOG 1KG ALPHENAER	1KG	1
PANE01	PREMIUM PANEER BLOCK ALL THE AUNTIES	1KG	1

VEGAN CHEESE

CODE	DESCRIPTION	SIZE	PACK
CHSV10	BURRELLA (FERMENTED SOYA) 115G JULIENNE BRUNO	115G	1
CHEDV01	CHEDDAR FLAVOUR BLOCK VEGAN 2.5KG VIOLIFE	2.5KG	1
CHSV25	CREMATTA (FERMENTED SOYA) 150G JULIENNE BRUNO	150G	1
CHEDV12	GRATED MOZZARELLA VEGAN 1KG VIOLIFE	1KG	1
CHSVF05	GREEK WHITE BLOCK (FETA) VEGAN 200G VIOLIFE	200G	1
CHEDV16	MEDITERRANEAN STYLE BLOCK VEGAN 200G VIOLIFE	200G	1
CHEDV20	PROSOCIANO (PARMESAN) WEDGE VEGAN 150G VIOLIFE	150G	1
CHEDV05	SMOKED VEGAN SLICES 200G APPLEWOOD	200G	1



SUMMER CHARCUTERIE

OLIVE OILS

CODE	DESCRIPTION	SIZE	PACK
OILO01	BARBERA ITALIAN UNFILTERED EVOO	1LTR	1
OILL11	EDESIA EXTRA VIRGIN OLIVE OIL 1L	1L	1
OILO18	EXTRA VIRGIN OLIVE OIL ISLE OF WIGHT TOMATOES	500ML	1
OILL01	EXTRA VIRGIN OLIVE OIL WITH LEMON ZEST	250ML	1

OLIVES PITTED

CODE	DESCRIPTION	SIZE	PACK
OLIG15	GREEN OLIVES PITTED GORDAL 4.15KG PERELLÓ	4.15KG	1
OLIB09	OLIVES BLACK PITTED 4.15KG GOMO	4.15KG	1
OLIG06	OLIVES GREEN PITTED 4.15KG GOMO	4.15KG	1
OLIO45	OLIVES MIXED PITTED GARLIC & BASIL	2.9KG	1
OLIPK18	OLIVES PITTED KALAMATA TASTE OF SICILY	3KG	1
OLIP03	OLIVES PITTED MIXED LEMON & GARLIC MF	2.9KG	1



VEGETABLES IN OIL

CODE	DESCRIPTION	SIZE	PACK
MARA04	EDESIA CHARGRILLED ARTICHOKES HEARTS IN OIL 1.5KG	1.5KG	1
MARA25	EDESIA CHARGRILLED AUBERGINES IN OIL 1.4KG	1.4KG	1
40603	EDESIA CHARGRILLED COURGETTES IN OIL 1.4KG	1.4KG	1
MARP11	EDESIA CHARGRILLED PEPPERS IN OIL 1.4KG	1.4KG	1
MARA02	EDESIA CHARGRILLED ROMAN STYLE ARTICHOKES W/STEM	1.5KG	1
MART05	EDESIA SUNDRIED TOMATOES IN SUNFLOWER OIL 2.9KG	2.9KG	1
SCEP09	EDESIA VEGAN GREEN BASIL PESTO	950G	1
SCEP12	EDESIA VEGAN CHILLI PESTO	950G	1
SCEP07	EDESIA PESTO RED	950G	1

AFTERNOON TEA

JAMS,CURDS & MARMALADES

CODE	DESCRIPTION	SIZE	PACK
PREJA7	JAM APRICOT BULK TIPTREE	3KG	1
PREJA10	JAM APRICOT JARS TIPTREE	340G	6
PREJB9	JAM BLACK CHERRY JARS TIPTREE	340G	6
PREJB5	JAM BLACK CURRANT BULK TIPTREE	3KG	1
PREJR25	JAM RASPBERRY (SEEDLESS) BULK TIPTREE	3KG	1
PREJR22	JAM RASPBERRY BULK TIPTREE	3KG	1
PREJS31	JAM STRAWBERRY BULK TIPTREE	3KG	1
PREJS36	JAM STRAWBERRY JARS TIPTREE	340G	6
PREM17	MARMALADE ORANGE BULK TIPTREE	3KG	1
PREM21	MARMALADE ORANGE TIPTREE	340G	6

HONEY

CODE	DESCRIPTION	SIZE	PACK
PREH23	HONEY CLEAR MINI JARS TIPTREE	28G	72
PREH16	HONEY CLEAR SQUEEZY ROWSE	680G	6
PREH20	HONEY CLEAR TUB ROWSE	3.17KG	1
PREH28	HONEY CLEAR WILDFLOWER BOWES HILL	3KG	1
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

CREAM

CODE	DESCRIPTION	SIZE	PACK
CRMC40	CORNISH CLOTTED CREAM 48/40G RODDA'S	40G	48
CRMC20	CORNISH CLOTTED CREAM 907G RODDA'S	907G	1
CRMC15	CREME FRAICHE BV DAIRY	2KG	1
CRMD20	DOUBLE CREAM 2LTR WELLS FARM DAIRY	2LTR	1
CRMS04	SOURED CREAM BV DAIRY	2KG	1
CRMC30	VANILLA CLOTTED CREAM 453G RODDA'S	453G	1



AFTERNOON TEA

CALLEBAUT

CODE	DESCRIPTION	SIZE	PACK
CHOC51	CACAO BARRY 70.4% DARK CHOCOLATE PISTOLES	5KG	1
CHOC27	CALLEBAUT 100% COCOA NIBS	800G	1
CHOC20	CALLEBAUT 28% WHITE CHOCOLATE CALLETS	2.5KG	1
CHOC10	CALLEBAUT 28% WHITE CHOCOLATE BLOCK	5KG	1
CHOC18	CALLEBAUT 33.6% MILK CHOCOLATE CALLETS	2.5KG	1
CHOC12	CALLEBAUT 54.5% DARK CHOCOLATE CALLETS	2.5KG	1
CHOC16	CALLEBAUT 70.5% DARK CHOCOLATE CALLETS	2.5KG	1
MSSC01	CALLEBAUT DARK CHOCOLATE MOUSSE	800G	1
CHOP24	CALLEBAUT DARK CHOCOLATE STICK CROISSANT 8CM	1.6KG	1
CHOC50	CALLEBAUT GOLD WHITE CHOCOLATE W/CARAMEL CALLE	2.5KG	1
CHOC46	CALLEBAUT LARGE BAKESTABLE DARK CHOCOLATE DROPS	2.5KG	1
MSSC02	CALLEBAUT MILK CHOCOLATE MOUSSE	800G	1
CHOC38	CALLEBAUT MYCRYO COCOA BUTTER	600G	1
CHOC55	CALLEBAUT RUBY CHOCOLATE CALLETS	2.5KG	1
MSSC03	CALLEBAUT WHITE CHOCOLATE MOUSSE	800G	1
CHOCS02	MONA LISA CHOCOLATE CARAMEL BLOSSOMS	1KG	1
CHOCC01	MONA LISA DARK CHOCOLATE BLOSSOMS	1KG	1
CHOC43	MONA LISA DARK VERMICELLI SPRINKLES	5KG	1

TEA BAGS ENVELOPES

CODE	DESCRIPTION	SIZE	PACK
TEA-TOH01	TEA EARL GREY 1x100 TAYLORS	250G	1
TEA-TOH02	TEA ENGLISH BREAKFAST 1x100 TAYLORS	250G	1
TEAE12	TEA ENV 20 JASMINE GREEN TWININGS	40G	1
TEAE15	TEA ENV 20 LEMON & GINGER TWININGS	30G	1
TEAE03	TEA ENVELOPES 20 CHAMOMILE TWININGS	20G	1
TEAE10	TEA ENVELOPES 20 GREEN TWININGS	50G	1
TEAE07	TEA ENVELOPES 50 EARL GREY TWININGS	100G	1
TEA-TOH05	TEA ORGANIC CHAMOMILE 6x20 TAYLOR	30G	6





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

SPARKLING PRESSE

CODE	DESCRIPTION	SIZE	PACK
BEVA01	APPLE SPARKLE PRESSE 12PK KINGSDOWN	330ML	1
BEVE01	ELDERFLOWER SPARKLE PRESSE 12PK KINGSDOWN	330ML	1
BEVG13	GINGER SPARKLE PRESSE 12PK KINGSDOWN	330ML	1
BEVO01	ORANGE SPARKLE PRESSE 12PK KINGSDOWN	330ML	1
BEVR04	RHUBARB SPARKLE PRESSE 12PK KINGSDOWN	330ML	1

SAVOURSMITHS

CODE	DESCRIPTION	SIZE	PACK
CRIS06	SAVOURSMITHS CRISPS DESERT SALT & VINEGAR	40G	24
CRIS09	SAVOURSMITHS CRISPS HAM & UMAMI TRUFFLE GLAZE	40G	24
CRIS05	SAVOURSMITHS CRISPS ITALIAN CHEESE AND PORT	40G	24
CRIS12	SAVOURSMITHS CRISPS SOMERSET CHEDDAR & SHALLOT	40G	24
CRIS08	SAVOURSMITHS CRISPS TRUFFLE & ROSEMARY	40G	24
CRIS10	SAVOURSMITHS CRISPS WAGYU BEEF/HONEY & MUSTARD	40G	24
CRIS07	SAVOURSMITHS TINNED CRISPS CHEDDAR & SHALLOT	100G	12
CRIS02	SAVOURSMITHS TINNED CRISPS DESERT SALT	100G	12
CRIS04	SAVOURSMITHS TINNED CRISPS SALT & VINEGAR	100G	12

SEVERN & WYE

CODE	DESCRIPTION	SIZE	PACK
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

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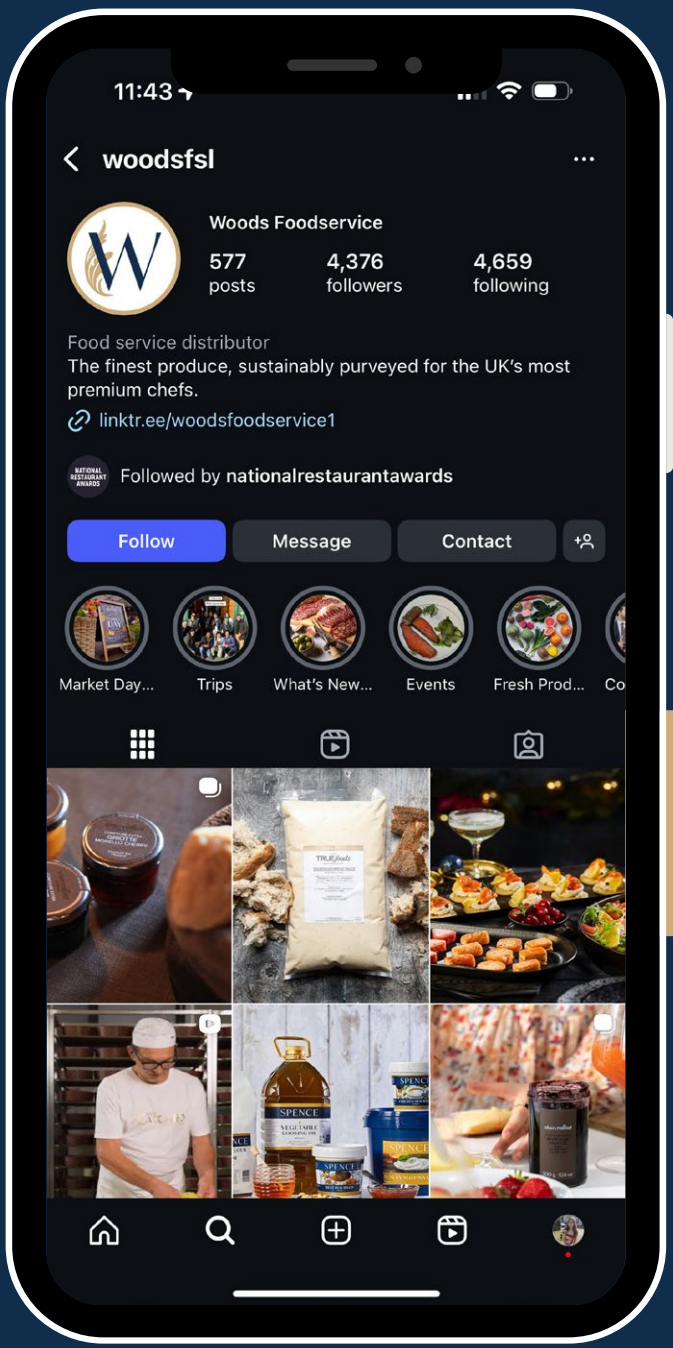
EASTER DELIVERING SCHEDULE

Our opening hours will continue as normal over the Easter period:

- **Friday 3rd April: Open**
- **Sat 4th April: Open (Order for delivery on or after Easter Monday)**
- **Sun 5th April: Closed (Order for delivery on or after Easter Monday)**
- **Mon 6th April: Open**

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