

Fresh



DECEMBER 2023



'Tis the season

This month is all about Christmas menus, and preparing and getting organised is key for delivering a smooth service.

Here at Class One we are ready to help ease the pressure by supplying you with the freshest, top quality produce to make your season a success. Some of the best value fresh produce this month are Christmas dinner staples including Lancashire **sprouts** and **leeks**, Yorkshire **parsnips**, and wonderful mixed colour **chantenay carrots**. **Clementines** and fresh **chestnuts** are also fantastic at the moment, and the large **medjool dates** are incredibly tasty.

To make things as simple as possible in a busy kitchen, we can also offer other new products such as our handy **Maitre Andre Sweet Pastry Rolls** - available in a 4.5m roll - and **Free Range Egg Yolk**. And for the growing number of vegan diners, we now sell **vegan pain au chocolat** and **vegan croissants**.

What's in season this December?

Mid

Apples	UK - Russets excellent
Artichokes Jerusalem	UK
Beetroot	UK bunched and loose
Brussels Sprouts	Lancashire
Carrots, Chantenay	UK
Cauliflower	France
Cavolo Nero	UK
Curly Kale	Yorks & Lancs
Cranberries	US
Kohlrabi	Great value
Leeks	Lancashire
Onions	UK
Oranges, easy-peel	Northern Hemisphere
Parsnips	Yorkshire
Potatoes, washed reds and whites	UK
Purple Sprouting Broccoli	UK weather dependent
Quince	UK
Red Cabbage	UK
Swede	UK
Tenderstem Broccoli	UK
Turnips	UK

Ending

Celeriac	UK ends - Dutch available
Sprout tops	Available until just after Christmas

Planning Christmas Menus?

The earlier you share your plans, the more we can help - so give us a call!

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DELIVERY BEFORE
11AM GUARANTEED

BEST BUYS

for December

Our buyers top recommendations for quality, flavour and value

Leafy Shoebox Clementines

Nothing says Christmas like juicy, sweet clementines. Great value, and wonderfully fresh for your festive menus.

Jerusalem Artichokes

Rich and nutty in flavour, this versatile UK-grown root vegetable is in plentiful supply right now and fantastic value.

Hispi Cabbage

Fresh from our Lancashire growers, this sweet, green cabbage is delicious cooked simply as a side dish or as the main event for a vegetarian roast dinner.

Winter Exotics

Add some colour to sweet or savoury dishes this month with delicious imported **pomegranates** and **physalis**. Also in are **sprout stems** and **fresh horseradish** – perfect winter warmer ingredients.

Tasting Notes

Seasonal tips and ideas from Class One Chefs

Make the most of beautiful UK-grown **beetroot** and serve up a colourful vegetarian main with a **beetroot, mushroom and butternut squash** wellington. Include some chopped walnuts or **chestnuts** for added texture.

For a deliciously sticky twist on a traditional Christmas dinner side, roast **cauliflower** florets and **parsnips** together, and finish with a drizzle of salted caramel sauce.

Try a new spin on **medjool dates** this season by wrapping them in bacon and serving with a spiced **quince** jelly for a small tasty bite. A quick yet enticing appetiser to add to your festive menu.

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