

Fresh



NOVEMBER 2025



A feast for the senses

There's still plenty of fresh autumnal produce available before we hit the colder winter months.

Our locally-grown **cabbages, kale, broccoli** and **leeks** make ideal side dishes, cooked simply with a bit of butter and seasoning. Great-value root vegetables continue to be seasonal stars, and we have a good supply of **beetroot, potatoes, carrots, parsnips, swede** and **celeriac** to add bulk and colour to all kinds of hearty, comforting dishes.

For something sweet and colourful, British **apples** and **quince**, alongside imported **cranberries, oranges** and **melons**, will hit the spot with diners over the next couple of months.

Christmas is fast approaching and we're starting to get **sprouts**, fresh and cooked **chestnuts, mince pies** and **Christmas puddings** in. We can now supply **fresh turkey stock** from True Foods, on pre-order only. Get in touch and get stocked up ready for your Christmas menus. We're also pleased to have a new brand on board, with **Happy Oat Barista Milk** to help meet the growing demand for dairy alternatives.

Do give us a call or drop us an email if you want to discuss Christmas menus and produce - we're here to help.

What's in season this November?

Beginning

Cranberries	US
Easy peel oranges	Northern hemisphere
Melons - Cantaloupe, Galia and Honeydew	Southern hemisphere
Sprout tops	Northern UK

Mid

Apples	UK
Beetroot - bunched and loose	UK
Carrots - Chantenay, bunched and loose	UK
Cauliflower	UK
Cavolo Nero	UK
Celeriac	UK
Curly Kale	UK
Jerusalem artichokes	France
Kohlrabi	UK
Parsnips	Yorkshire
Potatoes, main crop	UK
Purple sprouting broccoli	UK
Pumpkin	UK
Quince	UK & France
Red cabbage	UK
Romanesque	UK
Savoy cabbage	UK
Spring Green cabbage	UK
Swede	Scotland
Tenderstem broccoli	UK

Ending

Marrow	UK
Wild mushrooms	UK season ending; European varieties available
Squash	UK season ending; Butternut and French pumpkins available

BEST BUYS

for November

Our buyers' top recommendations for quality, flavour and value

Bramley apples

Ideal for stuffing, baking or stewing, Bramley apples are a versatile ingredient in autumn dishes and good value.

Autumn exotics

Persimmon

This sweet, fragrant fruit is at its best at this time of the year. Add to salads, chilled desserts or as part of a cheese board.

Tasting Notes

Seasonal tips and ideas from Class One Chefs

Leeks

We're getting a fantastic supply of top quality leeks at the moment, direct from Lancashire farms every day, meaning they're always super fresh at a great price.

Cranberries

It's the start of the fresh cranberry season; ideal for your Christmas menus. They freeze well so you can stock up for later.

Use puréed **celeriac** and vegetable stock as an alternative to cheese for a vegan macaroni bake. Top with a **porcini mushroom** and panko crumb for a rich, comforting dish.

Enjoy autumnal **fruits** and add a tasty **pear** or **plum**, **ginger** and **almond** tart to your dessert menu. Or use up any extra fruit in a moist **apple**, **pear** and **cinnamon** cake; top with apple slices and brush with **honey** before baking.

Offer your diners something different with a hearty roasted **Jerusalem artichoke**, **chorizo**, **garlic** and **red onion** bake, with **oregano**, **lemon juice** and **parsley**, served with crusty bread and salad. **Black pudding** and **leek** also work well with Jerusalem artichoke.