

Fresh



DECEMBER 2025



The Christmas countdown

For the tastiest seasonal menus, stock up on local stars like cauliflower, kale, parsnips, red cabbage, carrots and Brussels sprouts.

Imported cranberries, clementines and medjool dates will elevate the festive flavours – and don't forget the cheeseboards! Butter prices are coming down slightly this month, so that's great news. Fresh chestnuts are now in, and we also have cooked and vacuum packed chestnuts available for your Christmas menus.

There are a couple of things to be aware of at the moment. Raspberries and strawberries are expensive while the season moves from Dutch to Spanish. All brands of brown sauce are currently tricky to get hold of; we'll keep an eye on this and restock when we can.

Things are bound to be busy this month, and we're here to help where possible. Choose from a range of pre-prepped products to save you time, such as boxes of ready-to-cook sprouts, fresh peeled garlic, sliced turkey, catering size tubs of cranberry sauce, large bags or boxes of sage and onion stuffing, and ready-made fresh gravy.

The easiest way to place your orders with us is via the app, and you can rely on us to get deliveries to you by 11am. Wishing you a very happy Christmas and a prosperous New Year, from all of us at Class One!

What's in season this December?

Mid

Apples	UK
Beetroot – bunched & loose	UK
Brussels sprouts	Lancashire
Carrots, Chantenay, bunched & loose	UK
Cauliflower	UK & France
Cavolo Nero	UK
Celeriac	Netherlands
Curly Kale	UK
Jerusalem artichokes	UK
Kohlrabi	UK
Leeks	Lancashire
Onions	UK
Parsnips	UK
Potatoes, washed reds & whites	UK
Purple sprouting broccoli	UK
Red cabbage	UK
Swede	Scotland
Tenderstem broccoli	UK
Turnips	UK

Ending

Hispi cabbage	UK ending – Portuguese now available
Sprout Tops	Available until just after Christmas

Christmas and New Year opening

24 th December – OPEN	30 th December – OPEN
25 th December – CLOSED	31 st December – OPEN
26 th December – CLOSED	1 st January – CLOSED
27 th December – OPEN	2 nd January – OPEN
28 th December – CLOSED	3 rd January – OPEN
29 th December – OPEN	

BEST BUYS

for December

Our buyers' top recommendations for quality, flavour and value

Prepped sprouts

These Brussels sprouts are not only fresh and full of flavour but are cleaned and trimmed, ready to cook to save you valuable time.

Parsnips

A winter favourite. Locally grown parsnips are sweet, comforting and versatile.

Banana shallots

Easy to cook, with a mild, sweet flavour, banana shallots are a great value staple for a variety of winter dishes.

Winter exotics

Cranberries

Stock up on these beautiful winter berries. Available fresh, frozen, dried, or as a sauce, they're ready for a wide range of dishes.

Tasting Notes

Seasonal tips and ideas from Class One Chefs

For a lighter alternative to traditional Christmas pudding, make a fruit and nut pavlova. Keep the flavours festive by using **clementines, figs, mixed berries** and toasted **pecans**, finished with a sprinkling of **ground cinnamon**.

Offer a colourful beetroot wellington as a vegan Christmas menu main. Mix British **beetroot** with **quinoa, kidney beans, nuts and seeds, carrot, celery, onion** and **garlic** for the filling; add a simple **mushroom duxelles** and wrap in vegan puff pastry.

Enjoy parsnips at their peak, in a variety of ways. Spice up sides with curried roast **parsnips** or maple syrup and chilli glazed parsnips. For starters, try a **potato, parsnip and chestnut** terrine or mini parsnip and **beetroot** cakes with horseradish cream.