

Fresh



JANUARY 2026



What's in season this January?

Beginning

Purple sprouting broccoli	UK
Forced rhubarb	Yorkshire
Blood orange	Italy
Seville orange	Spain

Mid

Beetroot – bunched & loose	UK
Brussels sprouts	Lancashire
Carrots	UK
Cavolo Nero	Lincolnshire
Celeriac	Netherlands
Jerusalem artichokes	UK
Kale	UK
Leeks	Lancashire
Potatoes, Maris Piper	UK
Red cabbage	UK
Red onions	UK
Savoy cabbage	Lincolnshire
Spring green cabbage	UK
Swede	UK
Tenderstem broccoli	UK

Ending

Apples	UK ending – only Bramley & Cox available
Chestnuts	Short season over
Kohlrabi	UK finished
Pears	UK finished
Quince	UK season finishes at the end of January

We'd like to wish all our customers a happy and prosperous 2026.

January is the ideal time to reset, and when it comes to fresh produce that means prioritising quality, freshness and getting the basics right. After the indulgences of Christmas, your customers will be looking for simple and healthy dishes. Building menus around **root veg** and **leafy greens** will not only create tasty, nutrient-rich meals but will also keep your costs down and margins high.

To add some vibrant colour to winter menus we've got Italian **blood oranges** available now. They are a real treat with their sweet, raspberry-like flavour and deep red colour. Spanish **Seville oranges** are also in stock, and we're collecting forced **Yorkshire rhubarb** fresh every day.

There's some good news regarding dairy ingredients as the price of **butter** has stayed low, and now **milk** has slightly reduced in price.

Finally, if you haven't got one of our large 2026 wall planners yet just give us a shout and we'll drop one off. The wall planners have all the important dates for the year as well as fresh produce seasonal highlights, to help you get organised for the months ahead.

BEST BUYS

for January

Our buyers' top recommendations for quality, flavour and value

Leeks

Sourced from local growers, these leeks are incredibly fresh and tasty. They are great value and enhance the flavour – and profit margins – of many winter dishes.



Winter exotics

Golden kiwi

With a smoother, sweeter taste than the green kiwi, and a beautiful yellow flesh, the golden kiwi will bring a touch of sunshine to desserts and salads.



Tasting Notes

Seasonal tips and ideas from Class One Chefs

Spanish broccoli

Full of goodness and flavour, broccoli is a popular winter veg. It's fantastic value and really versatile, making it ideal for bulking out meals.



Make the most of the last of the UK quinces by whipping up a nutritious salad. Mix together **baby spinach** with sliced **onion**, **carrot**, **red pepper** and **quince**, in a light dressing, and top with roasted **pine nuts** for added crunch.

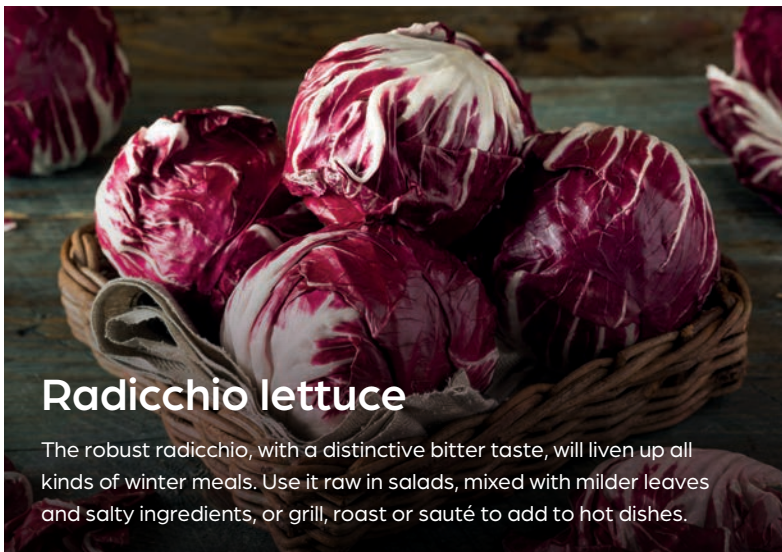


For an alternative to the classic potato gratin, try a **beetroot** and **celeriac** version with goat's cheese and **fennel**. Or add **swede** and **carrot** to a comforting, creamy **potato** gratin.



Radicchio lettuce

The robust radicchio, with a distinctive bitter taste, will liven up all kinds of winter meals. Use it raw in salads, mixed with milder leaves and salty ingredients, or grill, roast or sauté to add to hot dishes.



Use new season, deliciously sweet **blood oranges** in winter desserts like an orange and chocolate tart, or refreshing sorbet or mousse. Pair oranges with forced **rhubarb** in a crumble or to accompany a smooth panna cotta.

