

Fresh



FEBRUARY 2026



The end of winter is a wonderful time for **dark leafy greens**, **cabbages** and **broccoli**. Local **curly kale**, **tenderstem broccoli** and **cavolo nero** are bursting with flavour and nutrients, appealing to health-conscious diners as well as being great for bulking out dishes.

Yorkshire **forced rhubarb**, with its pale pink stalks and sweet taste, is a seasonal star. We collect this from the farm every day so it reaches you in peak freshness. Pair this with great-value **Bramley apples** or **blood oranges** for some vibrant desserts, perfect for Valentine's Day menus.

Unfortunately the cold, wet weather across Europe has affected Spanish crops, particularly **courgettes** and **aubergines**. Availability is limited at the moment and as a result this has affected prices. We are hoping to see improvements towards the end of February – we'll keep you posted.

New sizes of some of your kitchen staples are now available – **rapeseed oil** in 750ml bottles, **cracked black pepper** in 500g packets, and Longley Farm **cottage cheese** in 450g tubs.

Don't forget that as well as fresh produce we sell a wide range of store cupboard essentials, dry goods, cleaning products and catering supplies. Browse the ordering app and add to your next order.

What's in season this February?

Beginning

Turnips UK

Mid

Beetroot, bunched & loose	UK
Blood oranges	Italy
Carrots	UK
Cauliflower	UK & Europe
Cavolo Nero	UK
Celeriac	Netherlands
Curly kale	Lancashire
Jerusalem artichokes	UK & France
Leeks	Lancashire
Onions	UK & France
Parsnips	UK
Potatoes, Jackets	UK
Purple sprouting broccoli	UK
Rhubarb, forced	Yorkshire
Savoy cabbage	Lancashire
Seville oranges	Spain
Spring green cabbage	Lancashire
Sweet potato	UK
Tenderstem broccoli	UK

Ending

Brussels sprouts UK finished until September

BEST BUYS

for February

Our buyers' top recommendations for quality, flavour and value

Purple sprouting broccoli

Colourful and tender, with a sweet nutty flavour, purple sprouting broccoli is a popular veg and requires hardly any prep or cooking.

Bramley apples

The ultimate cooking apples are plentiful and fantastic value. Warming apple pies and crumbles are the order of the day to see your customers through until spring.

Savoy cabbage

Our great-value, Lancashire-grown savoy cabbages are simple to cook with and will add bulk and flavour to many winter dishes.

Winter exotics

Scotch bonnet chillies

Turn up the heat with this fiery and fruity little chilli. Use in meaty Caribbean dishes, fish stews and soups.

Tasting Notes

Seasonal tips and ideas from Class One Chefs

Roast some **purple sprouting broccoli** with spices or toasted **hazelnuts** to make a rustic side dish, or combine the broccoli with **almonds** and **feta** in a colourful and nutritious salad.

Sweet potatoes are more than simply an alternative to the regular spud. For a dessert with a difference try a creamy **coconut, banana, sweet potato** caramel tart in a brown sugar pastry case. For a simple savoury dish, pair sweet potatoes with **cabbage** and make batches of pancakes, or make a Greek salad with a twist by adding sweet potato and cumin.

Tapas dishes or small plates using seasonal veg are popular with customers. Try deep fried, crispy **cauliflower** bites with a **chilli and lime** mayo dip; sticky harissa **carrots** with a **lemon and pistachio** cream; and a **blood orange** and **halloumi** salad.