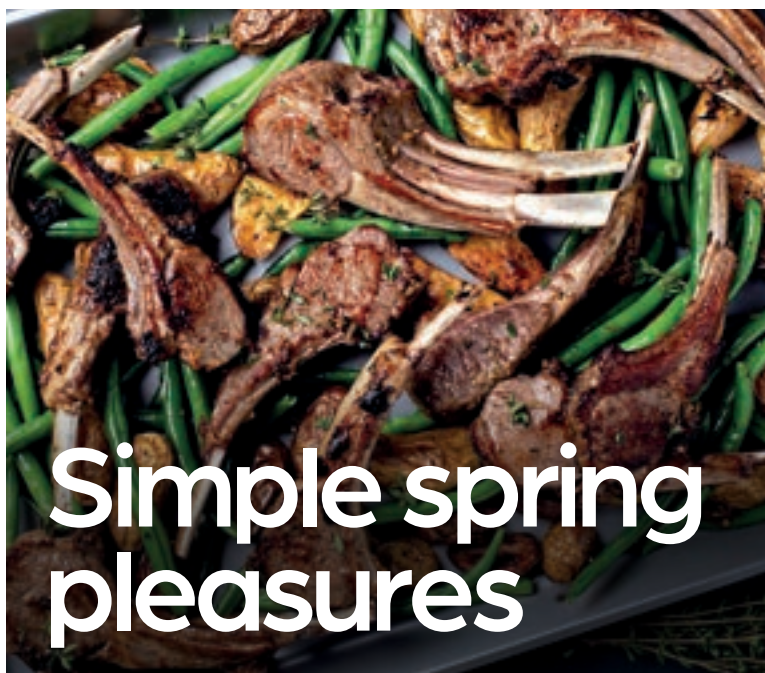


Fresh



APRIL 2026



Simple spring pleasures

Now we're well into spring, the warmer weather and brighter days call for lighter dishes and fresh springtime classics.

Quick and simple prep is key during busy periods like the Easter holidays, and there is plenty of seasonal produce that is at its best when kept simple. **Asparagus**, **chard** and **cabbage** are beautifully crisp and flavoursome, with minimal prep or cooking needed to create maximum impact.

Salads with Lancashire-grown **lettuce** and **pea shoots**, and the last of the **wild garlic**, will go down well. Add in some **French Roscoff onions** – their lovely pink colour and sweet, subtle flavour makes them perfect for salads.

New products now in stock include 1.12kg tubs of **vegan green pesto**, and **Maysan curry sauce paste** – both great for convenience and instant flavour. Our stock levels and prices are often at the mercy of world events as well as the weather, and due to the conflict in the Middle East, **chillies** are very expensive at the moment, especially Scotch Bonnets. If you want to chat through alternatives or new products do give us a call.

What's in season this April?

Beginning

Asparagus	UK
Chard – Swiss & Rainbow	Evesham
Melons – Cantaloupe, Galia & Honeydew	Northern hemisphere
New potatoes	UK
Strawberries	Netherlands & limited England

Mid

Beetroot – bunched & loose	UK
Cauliflower	UK & France
Celeriac	Evesham & Netherlands
Onions	UK
Purple Sprouting Broccoli	UK
Rhubarb	Yorkshire & Lancashire
Red cabbage	England
Spring Green Cabbage	Lancashire
Swede	Scotland
White Cabbage	Lincolnshire

Ending

Carrots	UK ending – European available
Leeks	UK ending – French available
Parsnips	UK ending
Savoy Cabbage	UK ending – French available
Tenderstem Broccoli	UK ending – Kenyan available
Wild Garlic	UK ending, weather dependent

BEST BUYS

for April

Our buyers' top recommendations for quality, flavour and value

Little Gem lettuce

These Lancashire-grown Little Gems are perfectly crisp and sweet. Robust enough to be used raw as edible serving dishes, they are also great for quick-frying or grilling as part of a cheesy or citrusy dish.

Asparagus

Yorkshire asparagus is a highlight of the season, its tender, sweet and delicate flavour is very popular with diners. Pair it with delicious plump spears of white asparagus while the short season is at its peak.

Jersey Royals

The king of new potatoes, the hand-harvested and carefully packed Jersey Royals will reach you in perfect condition. These potatoes need very little prep or cooking to allow their nutty flavour and delicate texture to shine.

Spring exotics

Passion fruit

The tropical flavour and appearance of passion fruit will elevate a variety of desserts, and make a tasty accompaniment to game dishes.

Tasting Notes

Seasonal tips and ideas from Class One Chefs

Make the most of stunning **Jersey Royals** in a range of warm salads. Mix with **green beans** and **pesto**, topped with **burrata**, or roast the potatoes and mix with fresh **tomatoes**, **red onion**, feta and zesty **garlic** dressing. For an Easter special, alternate marinated lamb chunks and Jersey Royals on skewers and grill or barbecue until nicely charred.

Local **rhubarb** is a spring treat, which can be used in lots of different ways. Mix a refreshing rhubarb and **strawberry** cocktail to add to your drinks specials, or try a rhubarb and **date** chutney to serve with pork or mackerel, or on a cheese board. For desserts, keep it light with a rhubarb sorbet or meringue, or indulge diners with a rich rhubarb and custard roulade.

For a seasonal starter or brunch dish, elevate the classic poached egg by deep frying it in breadcrumbs and serving with **asparagus**, **wild garlic**, **pea shoots** and **watercress**.