

Fresh



JUNE 2026



Sunshine on a plate

As the warmer weather sets in, there's an abundance of new-season fresh produce to support light, flavoursome menus.

It's a great time for fresh, sweet fruit. From Spanish **peaches** and **apricots** to Yorkshire **strawberries** and **raspberries**, it's all really colourful and full of flavour. Enjoy the short **redcurrant** and **whitecurrant** season – these pretty little berries make lovely garnishes.

Salads come into their own now, with diners looking for exciting and varied combinations. We've got a range of crisp and colourful produce to build your salad creations, from a choice of **lettuce** varieties – picked daily through the season from our Lancashire growers – to **baby beetroot**, **celeriac**, **peas**, **heritage tomatoes**, **new potatoes** and **bunched mixed radishes**. For an extra seasonal treat, we have beautiful, top quality **courgette flowers** – perfect for stuffing or tempura.

As we move from English **carrots** and **parsnips** to imported produce, the prices will rise. But there's good news elsewhere as the price of both **Jersey Royal potatoes** and **Lancashire leeks** has dropped.

What's in season this June?

Beginning

Baby beetroot	UK
Blueberries	UK
Broccoli	Lancashire
Cavolo Nero	UK
Courgette	Evesham & Yorkshire
Gooseberries	Evesham & Yorkshire
Kohlrabi	UK
Peaches	Spain
Raspberries	UK
Romanesque	UK
Redcurrants/ whitecurrants	UK
Savoy cabbage	UK
Runner beans	UK

Mid

Beetroot – bunched & loose	UK
Bok Choi	Lancashire
Broad beans	UK
Cauliflower	Lancashire
Celeriac	UK & Netherlands
Lettuce – Lollo Rosso, Lollo Bionda, Flat, Little Gem & Cos	Lancashire
Onions	UK
New potatoes	UK
Peas	UK
Red cabbage	UK
Rhubarb	UK
Strawberries	Yorkshire
Spring green cabbage	Lancashire

Ending

Asparagus	UK
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BEST BUYS

for June

Our buyers' top recommendations for quality, flavour and value

Corn Cob

Fresh sweetcorn is ideal for cooking on the barbecue – simple, sweet and juicy. This summer highlight is delivered with the leafy husk intact to ensure maximum freshness.

Peas

Sweet and tender English peas have replaced Italian, and are a versatile, great value ingredient.

Lettuce

Grown just down the road in Lancashire, crisp Lollo Rosso, Biondi and Oak leaf lettuce will be staples of many salads, sandwiches and starters.

Summer exotic

Coco de Paimpol beans

This small, white haricot bean is grown exclusively in Brittany, harvested by hand and supplied fresh in pods. These beans can be used in cold dishes such as salads and dips, as well as in hot side dishes, soups, curries and stews.

Tasting Notes

Seasonal tips and ideas from Class One Chefs

When it comes to summer desserts, you can't go wrong if you start with fresh fruit and build from there. Try a **strawberry** and cream cheesecake, a mixed **berry** tiramisu, or a **raspberry** and **pistachio** parfait.

Yorkshire shiitake mushrooms are available now, and their rich flavour makes them great accompaniments to pork and game. Make Asian-style shiitake mushroom dumplings with **garlic**, **chilli**, **soy sauce** and **spring onions** or some substantial mushroom and **cheese** fritters served with a salad of **tomatoes**, **red onions** and **peppers**.

For a nutrient-packed starter, serve a silky green **asparagus**, **spinach** and **leek** soup. Scatter tender asparagus tips on top to add texture and an elevated appearance.