Fresh



NOVEMBER 2026



Getting ahead of the rush

It's the calm before the busy Christmas period, and it's time to finalise and prepare for festive menus.

We have plenty of top quality seasonal produce available, such as delicious **sprouts, sprout tops and stems, celeriac** and **purple sprouting broccoli** that come direct from UK farms. Add some wonderful colour to a range of dishes with **beetroot, carrots, and red and white cabbage** – all great value. There's a good supply of main crop **potatoes, cauliflower, Lancashire leeks** and **squashes** at the moment to keep those cosy autumn vibes going.

Look out for some delicious imported **melons, easy peel oranges** and **cranberries** to brighten up desserts.

We have some new pantry products available, including a switch from Tyrrells crisps to **Kettle crisps**, and **gluten free soy sauce** in new 500ml bottles. We're stocking **750g packets of halloumi** while the 1kg packets are unavailable. Please get in touch with our expert greengrocers if you have any specific menu, product or delivery requirements, and do make a note of our Christmas opening times.

Christmas Opening Times

December 24th – **delivering as normal**
25th, 26th, 27th – **closed**
28th – 31st – **delivering as normal**
January 1st, 2nd, 3rd – **closed**
4th – **delivering as normal**

What's in season this November?

Beginning

Cranberries	US
Easy peel oranges	Northern hemisphere
Melons – Cantaloup, Galia, Honeydew	Southern hemisphere
Sprout tops	Northern England

Mid

Apples	England
Beetroot	UK
Brussels sprouts	Lancashire
Carrots	UK
Cauliflower	UK
Cavolo Nero	UK
Celeriac	UK
Curly kale	UK
Jerusalem artichokes	UK & France
Kohlrabi	UK
Parsnips	Yorkshire
Potatoes – main crop	UK
Purple sprouting broccoli	UK
Quince	UK & France
Red cabbage	UK
Rhubarb	Netherlands
Romanesque	UK
Savoy cabbage	UK
Spring green cabbage	UK
Swede	UK
Tenderstem broccoli	England

End

Marrow	UK
Wild mushrooms	UK ends – European varieties available
Squash	UK

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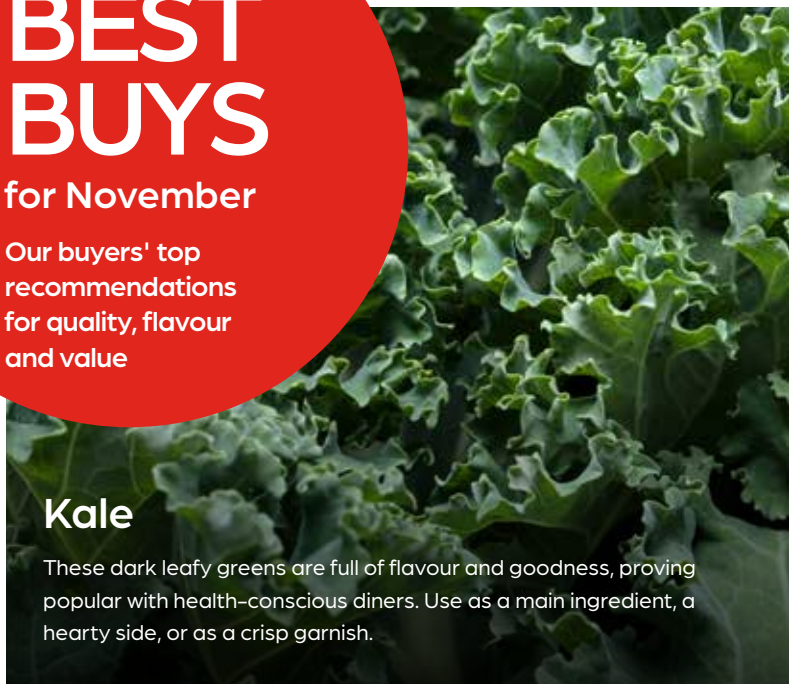
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Experts in the field

BEST BUYS

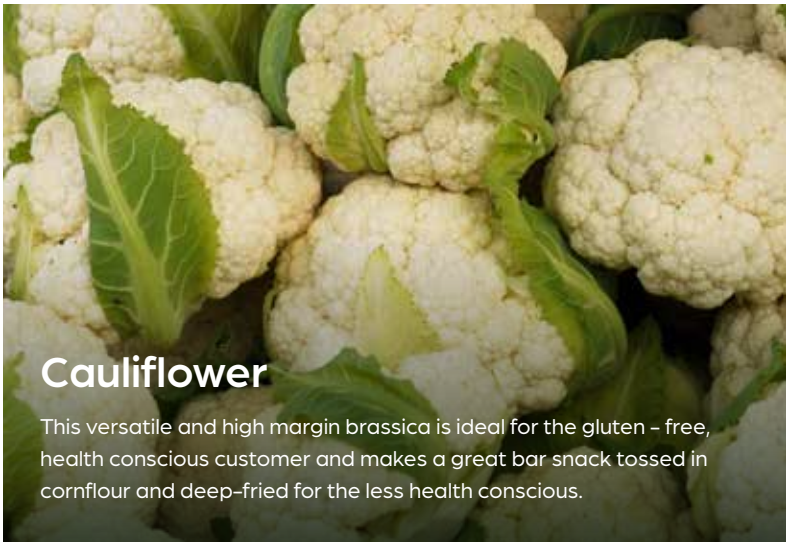
for November

Our buyers' top recommendations for quality, flavour and value



Kale

These dark leafy greens are full of flavour and goodness, proving popular with health-conscious diners. Use as a main ingredient, a hearty side, or as a crisp garnish.



Cauliflower

This versatile and high margin brassica is ideal for the gluten - free, health conscious customer and makes a great bar snack tossed in cornflour and deep-fried for the less health conscious.



Broccoli

At its best and most affordable right now, broccoli can be used in a variety of ways to maximise profit margins and minimise waste - roasted, sautéed, grated raw into salads, blended in soups, chopped into pasta or bakes.



Autumn exotic

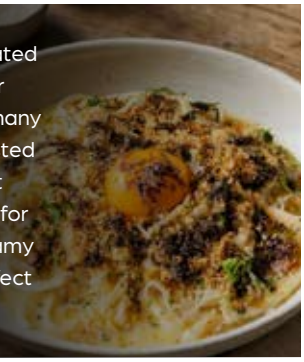
Kissabel apple

With its vibrant pink flesh, these apples add something special to desserts and patisserie.

Tasting Notes

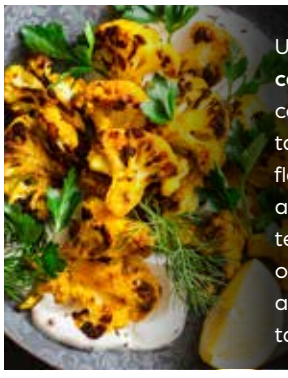
Seasonal tips and ideas from Class One Chefs

Celeriac is often underrated yet adds a subtle flavour and creamy texture to many dishes. It works well roasted and served with **game**. It can also be a substitute for pasta in a delicious, creamy celeriac carbonara. Perfect comfort food.



Crumbles are a classic autumn dessert. Create fruit crumbles with a twist by combining **figs, walnuts, pistachios** and **cinnamon** with **apples**, or try a **quince, pear, ginger** and **almond** crumble.





Use a whole roasted **cauliflower** as a vegan centrepiece, with a satay, tahini or almond and garlic flavour. Small plate dishes are still proving popular, and tempura cauliflower **cheese**, or cauliflower, **parmesan** and **anchovy** fritters are tasty options.

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