

In Season:

November Edition

Hey Chefs,

Here's your bite-sized seasonal rundown to help you plan smarter menus, stay ahead of shortages, and get inspired by what's tasting amazing this November. Let's get into it...

Top of the Crops

What's Looking Great Right Now

Squashes - all varieties are still great this month particularly mixed squash boxes

Quince - fantastic fruit to incorporate onto winter menu's, great quality.

Kalettes - alongside Red Kale & Variegated kale these are a winter delight.

Mixed Chantenay Carrots - lovely vibrant colours adding colour to the plate

Piccolo Parsnips - different to your standard parsnip, we highly recommend.

English Apples - we are still seeing lovely varieties from Victoria Farm in Kent

Carrots, Parsnips, Swede & Turnips - it's a great time of year for root veggies and even better that they are UK grown to support our British Growers.

Artichoke Jerusalem - are bang in season right now with English great quality and back up of French variety.

Standouts & Struggles

The Positives

Pomegranates - great to add juicy flavour to winter salads and sweet dishes.

Blood Oranges - these will get even better as the month progresses.

Kaki Fruit - (a.k.a. Persimmon) a great seasonal choice this time of year and make a great alternative to stone fruit as work well in both sweet and savoury dishes.

English Conference Pears - lovely quality with back up Belgian varieties.

Rainbow Chard - a lovely vibrant addition this time of year and firm favourite.

Brussel Sprouts, Tops & Stalks - Christmas is getting ever closer and these are an essential. We should also see prepared brussels hopefully by mid November.

Leafy Clementines - we are looking forward to sightings starting this month.

Fresh Cranberries - as the month progresses the availability will gradually increase as these are a festive essential for those Christmas Menu's

Fresh Chestnuts & Wet Walnuts - perfect for roasting and winter dishes.

The Challenges

Berries - English berry season is now sadly over and we will move across to European which will naturally impact price and quality so please be aware!

Strawberries in particular are going to be larger punnet size's but incredibly pricey.

Turkish Figs - sadly the season is expected to draw to an end this month and we will transition over to Brazilian variety so may see a gap in the market.

Peaches & Nectarine - stone fruit season is going through a transitional period and we are seeing availability issues. We recommend alternatives where possible.

Lettuces - with English season sadly finished we have moved over to Spanish on most varieties (*baby mix leaf, baby spinach, rocket, gem, cos & iceberg*).

Biondi, Rosso & Oakleaf - have moved over to French/Spanish variety now.

Red Chicory - we have seen shortages and heavy pricing towards the end of October but are optimistic this will begin to ease as new season starts mid month.



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