

In Season:

December 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 December. Let's get into it...

Top of the Crops

What's Looking Great Right Now

Brussel Sprouts, Tops & Stalks – now that we are heading into Christmas month, these are all flourishing and readily available.

Prepared Brussels – a chef's dream and saves much needed time on prep

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

Mixed Chantenay Carrots – lovely and vibrant adding colour to the plate

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

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

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

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

English Apples – still seeing lovely varieties from Victoria Farm in Kent

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

Standouts & Struggles

The Positives

Purple Broccoli – lovely bright colours and grown in Lincolnshire

Kale, Spring Green, Savoy & Hispi – all UK grown and fantastic quality

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 sweet and savoury dishes.

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

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.

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

Vac-pak chestnuts are also a firm favourite and easy as pre-prepped

The Challenges

Bananas – with the cold snaps of weather they are incredibly volatile and hard to control the ripening process. We advise storing in warm areas where possible.

Basil & Micro Basil – same as above, the cold snaps can cause black marking.

Avocados – similar to Banana's and Basil, the freezing temperatures impact quality.

Peppers & Aubergines – due to the thrips virus outbreak in Spain this has resulted in visible markings on a lot of the peppers we are seeing and also Aubergines.

Cucumbers & Tomatoes – as a result of the switch in season and colder temperatures than normal in Spain we have seen dips in quality and price spikes.

Berries – are now mostly southern hemisphere which is increased food miles compared to the lovely English berries on our doorstep in the summer months.

Strawberries in particular are still incredibly pricey and some quality issues.

Red Chicory – we have seen a slight ease on the availability issues but another unexpected shortage has pushed up pricing.

Blood Oranges – despite them starting last month, we are now in a slight gap between South African and European starting.

Prepared Produce – we have sent warnings out but please pre-order where possible during the busy festive period.



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