

# ALFRESCO SEASON BEGINS

MEET THE  
GROWERS  
WITH BLACKDOWN  
GROWERS

WE TAKE A  
QUICKBITE  
ASHLEY BARTON -  
HEAD CHEF, THE  
COPPER CLAM

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[WOODSFOODSERVICE.CO.UK](http://WOODSFOODSERVICE.CO.UK)



## SUMMER 2024 EDITION

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## AWARDS & ACCREDITATIONS



# WELCOME

Summer is fast approaching, and we cannot wait to welcome back alfresco dining in the sunshine, incredible summer dishes, and refreshing cocktails. This edition features the best seasonal produce along with new and exciting products that are sure to enhance your summer menus.

We are proud to have secured two new delivery hubs in Devon and Wolverhampton. These strategic locations will drive sustainable, quick and convenient service across the Southwest and Northern regions, ensuring that our valued customers have access to London's freshest and finest ingredients right on their doorstep.

We will also be hosting our biggest event yet, Market Day with Woods on the 14th May! We're bringing the bustle of London's top food markets to our Uxbridge distribution centre. It will be a unique opportunity for chefs, restaurateurs and the culinary curious, to escape the kitchen and explore and taste vibrant, seasonal ingredients. Don't forget to sign up using the QR code on page 7.

The start of the Porsche Boxster Season has begun, a thrilling motorsport competition that we are honoured to sponsor once again. We will be hosting two fantastic events on June 29th at Oulton Park, and Donington Park on September 15th, inviting customers and suppliers to experience a day on the tracks! We would also like to give a special thanks to our fantastic partners and suppliers Lamb Weston, Bonita Italia, Unilever, Specialist Risk, Cool Freeze, IceCool, Office Works, Signs Express and Total Tyres for sponsoring and supporting the Woods Race Team!

We would like to take this opportunity to thank you for your ongoing loyalty, and look forward to supporting you over the busy summer period.

Lana Bhikha,  
Joint Managing Director



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MEET THE GROWERS





# BLACKDOWN GROWERS

The UK's innovative, glasshouse growers, Blackdown Growers is dedicated to growing and supplying the freshest, high-quality salads and herbs from their state-of-the-art glass enclosed farms based in Leamington Spa.

Through innovative farming, they can guarantee consistent quality throughout the entire year. With over 40 acres of glasshouses, they carefully control the temperature, humidity, and airflow depending on each type of salad they cultivate, such as baby leaf and herbs. Investing in glasshouses helps them to reduce the reliance on importing products across Europe, reducing their carbon footprint.

In addition to their glasshouses, Blackdown growers are also proud to grow on 140 acres of outdoor ground, using the rich Warwickshire soil to produce great tasting salads leaves in the heartlands of the UK. They take their water quality very seriously, using their own bore hole and water lagoons to harvest water, and with the use of advance water management they can optimise the water usage too!

## PRODUCTS

Product code 1722: Baby mixed leaf salad (1kg)

Product code: 1724: Mizuna (500G)

Product code: 1730 Baby Spinach (500g)

Product code: 1750: Red Chard (500g)

Product code: 1733 : Rocket (500g)

日本食研

NIPPON SHOKKEN

# Shokken Summer Menus



## Spicy Teriyaki BBQ glazed ribs

- Marinated overnight with soy sauce, garlic, and sesame oil
- Finished by glazing in signature teriyaki sauce mixed with gochujang for a sweet and spicy kick
- Garnished with sesame seeds and spring onions to finish

## Yuzu & Wasabi Poke Bowl

- Crafted with the zesty tang of yuzu
- Subtle heat of wasabi citrus
- Light, flavorful, and perfect for hot summer days
- Dried seaweed salad addition for vibrant mix of colour



## Tempura Onion Blossom

Crispy delight with prolonged freshness and crunchiness

- Ensures a light, airy coating
- Maintains crispiness over time
- Versatility for a range of menus
- Just mix with regular still water



See website for full recipes and samples



EST. 1982

# MARKET DAY

WITH WOODS

WITH SPECIAL DEMONSTRATIONS  
ON THE DAY FROM



Transporting you back in time to the bustling atmosphere of some of London's best markets, which have been at the heart of Woods Foodservice for over forty years. With over 30 supplier stalls, four exclusive demos from Callebaut, Sosa and Boiron, the day is a unique opportunity to meet producers, suppliers, chefs, and sample remarkable ingredients.

- Traditional market-inspired lunch
- Complimentary bar
- Build your own goodie bag
- Guest chef to be revealed soon

You are cordially invited to join us at our Market Day 2024:

**Tuesday 14th May, 11am - 3pm**

**Woods Foodservice,  
5 Riverside Way,  
Uxbridge UB8 2YF**



SCAN HERE  
TO SECURE  
YOUR SPOT



# SOME FRESH FACES



**Cheryl, Northern Business  
Development Manager**

## **Tell us a little bit about your role?**

I look after Birmingham, Manchester, Sheffield and Leeds, meeting with current Woods customers that have expanded into these areas but mostly visiting potential new customers showcasing Wood's first class service and our premium range of products and fresh produce.

## **What do you enjoy the most about your role?**

I love being out on the road and meeting with chefs who are passionate about what they create and of course seeing (and occasionally tasting) their creations!

## **How did you get into working in the foodservice/hospitality industry?**

I used to work in travel and I have been really lucky to have travelled the world, but decided to try something different, that's where I jumped into restaurant management and foodservice industry.

## **Why Woods**

We listen to our customers and are always aware of product trends, working with chefs to list the right products for them. The attention to customer service also blew me away, we are definitely a customer first organisation which I'm really passionate about, plus you can't overlook our sustainable credentials and plans for the future.



### Gavin, South West Regional Manager

#### Tell us a little bit about your role?

I'm a regional sales manager for the Southwest. I'm working on the expansion of our business in these areas.

#### What are you excited about the most in your role?

The opportunity to offer the South West a London service that's not been seen before in the West Country. With our access to some of the absolute best fresh produce from the London markets is what excites me, and I'm certain will excite the best chefs in the South West.

#### How did you get into working in the foodservice/hospitality industry?

After years of running pubs and restaurants in the Devon area and being a chef in the industry, I moved into the Foodservice sales world back in 2013 and haven't looked back.

I love working with the chefs who get excited about fresh and interesting ingredients that are maybe new to the market and those who understand cooking should always be about flavour and quality.

#### What's your favourite ingredient/produce right now?

I get excited by produce from the Mediterranean and feel that anything that's been sun kissed seems to taste better, especially if you're dining alfresco in the sunshine by the sea in the South West. Something as simple as a mix of good Italian Tomatoes or our own Isle of Wight Tomatoes with burrata and a good olive oil is a simple dish, but with great ingredients it's never going to be anything other than amazing.

#### Restaurant recommendation and why?

Emilia, in Ashburton Devon. A small Osteria type Italian restaurant. Its tiny, with small plates of the most authentic food and wine from the Emilia Romagna region of Italy. Rustic, unpretentious and exactly the sort of food I look for.





# A TASTE OF THE MEDITERRANEAN

Discover the taste of the Mediterranean with the ultimate charcuterie board. With its rich assortment of cured meats, cheeses, olives, and more, a charcuterie board is a canvas for creativity and a must-have on every menu. With endless food and wine pairings, there's something for everyone. The key lies in balancing flavours and textures to create harmonious combinations for the palate.

## PERFECT PAIRINGS

### **Prosciutto di Parma & Fresh Figs**

The delicate sweetness of fresh figs perfectly complements the salty richness of Prosciutto di Parma, creating a marriage of flavours that is simply irresistible.

### **Spanish Chorizo & Manchego Cheese:**

The smoky, spicy notes of Spanish chorizo find their match in the nutty sweetness of Manchego cheese, resulting in a dynamic duo that delights the senses.

### **Kalamata Olives & Feta Cheese**

The briny intensity of Kalamata olives is beautifully offset by the creamy, tangy essence of the feta.

### **Sundried Tomatoes & Salami**

The intense sweetness of sundried tomatoes provides the perfect counterpoint to the savoury richness of salami, culminating in a bold and balanced pairing.

### **Marinated Artichokes & Provolone**

The tangy, herbaceous flavours of marinated artichokes are a match made in heaven for the mellow creaminess of provolone cheese, offering a taste of Mediterranean bliss with every bite.

What makes charcuterie boards a must have on this year's summer menu is that they are incredibly easy to create, with little to no cooking involved yet still gives guests the wow factor. Given the rise in the cost of living, starters, small plates, and sides will play a key role as eating habits shift, and we can already see an increase in sharing concepts within offerings in the industry.



# SUMMER ESSENTIALS

Gear up for the sizzling summer season with our CORE range. The range includes a variety of products from dry, chilled, frozen, disposables and cleaning products. Made by industry leading manufacturers all with one thing in common, keeping quality and value at the core.



## KEEP COOL

Beat the heat and satisfy sweet cravings with our selection of classic ice creams. Whether it's a classic scoop of vanilla or a decadent swirl of chocolate, our CORE ice cream is guaranteed to keep your customers cool and coming back for more. Serve them as the perfect accompaniment to summer desserts or as the key ingredient in a refreshing creamy cocktail.

**FRIC22 CORE Chocolate Ice Cream 4ltr**

**FRIC20 CORE Vanilla Ice Cream 4ltr**

**FRIC24 CORE Strawberry Ice Cream 4ltr**

## GRAB A SLICE

There's something truly special about the combination of a juicy burger and the creamy melt-in-your-mouth texture of Monterey Jack cheese. Core sliced Monterey Jack cheese is the perfect companion for burgers.

**CHSM60 CORE Monterey Jack Slices 20g x 50**

Indulge in the nutty, buttery richness of Emmental Swiss cheese slices. With their distinct flavour profile and versatile nature, they're sure to become a staple in your kitchen

**CHSE12 CORE Emmental Swiss Slices 20g x 50**

## SPLASH AROUND

CORE Pardina White cooking wine uses white grapes grown in Spain, offering a delicate acidity and subtle sweetness. Use it to make a creamy seafood sauce to add depth and complexity to a prawn linguine, while maintaining a light and crisp profile that's ideal for al fresco dining.

**WINW38 CORE White Cooking Wine Pardina 3ltr**



# QUICKBITE

Ashley Barton, Head Chef of  
The Copper Clam, Brighton

## What inspired you to become a chef?

Whilst studying at art college, I began working as a kitchen porter in a local restaurant, this is where I discovered my passion for cooking! From then onwards my creative side flourished and I continued to progress in my career as a chef.

## What are your favourite ingredients or produce to use in the Summer?

My favourite ingredient for the summer is rhubarb, I love the versatility of it and found that it works with almost anything, from seafood to chocolate desserts!

## What's your favourite dish on the menu that uses an ingredient from Woods?

My current favourite dish is our kohlrabi gratin as it incorporates different root vegetables and uses multiple techniques.

## What piece of golden advice would you give to anyone starting out in the industry?

Never stop learning, always try and learn something new whether it's a new technique or using a unique ingredient.



# KOHL RABI GRATIN

## INGREDIENTS

500g sweet potato	100g water
100g cream	100g caster sugar
400g celeriac	2 cloves garlic (crushed)
5g thyme	2 sprigs thyme
100g water	500g Kohlrabi
5g agar agar	150g cream
250g raw beetroot	100g shallot
100g carrot	3 garlic cloves (crushed)
100g white wine vinegar	Salt to taste

## METHOD

1. Dice sweet potato and boil until fork tender then blend with cream until smooth.
2. Dice celeriac and boil until fork tender then blend with cream and thyme until smooth the pass through fine sieve.
3. Bring celeriac purée to boil and whisk in Agar Agar, set in fridge and once set blend and pass through fine sieve.
4. Peel beetroot and feed through a spiralizer.
5. Cut carrot into thin desired shape, boil together white wine vinegar, water, caster sugar, thyme and garlic, pour pickling liquid over carrot whilst hot to soften carrot.
6. Peel kohlrabi and slice to 2mm thick on mandolin, bring cream to boil and infuse garlic shallot and thyme.
7. Layer kohlrabi and cream infusion, cover and cook at 160°C until fork tender, take out and press overnight until set
8. Cut gratin into desired shape and plate



# SEASONS SPOTLIGHT

With warmer days and lighter evenings ahead of us, we cannot wait for the arrival of summer and the wealth of seasonal produce that comes with it. From the sweetest strawberries to the crispest runner beans, at Woods we work with the very best growers across the country, giving you access to the finest British produce.

## HERITAGE TOMATO & BURRATA SALAD

### INGREDIENTS

4 Medium Heirloom Tomatoes	Black Pepper
Bunch of fresh basil	Extra virgin olive oil
Burrata Ball	Aged balsamic vinegar
Flaky Sea Salt	

### METHOD

1. Slice the tomatoes about 1/4" thick and arrange on a serving plate
2. Evenly sprinkle the fresh basil leaves over the tomatoes.
3. Lay the burrata on top of the tomatoes, and tear apart.
4. Sprinkle the salt and pepper evenly over the top of the tomatoes and burrata, then drizzle on the extra virgin olive oil and aged balsamic vinegar.
5. Serve immediately, and enjoy!

### Strawberries

Freshly picked British strawberries warmed by the sun, reigns supreme in the hearts and minds of people across the nation. But why? British berry farmers are going against the grain to produce slower growing, sweeter strawberries that differ from the uniformity of their mass-produced European cousins. The season usually beginning at the start of May and lasts until the end of September so make sure you make the most of the juicy and deliciously sweet strawberries.



### Raspberries

Delicate and sweet, fresh raspberries are a real late summer treat. Most raspberries are grown in Scotland where the long summer days help produce the most delicious berries. Enjoy from late June all the way through to mid-October. From the traditional raspberry to the golden blush of the lesser-known yellow variety, each berry exudes a unique combination of flavours and aromas.



### Blueberries

Native to North America but now available in the UK from June to September, these berries are grown in local counties across the UK, such as Herefordshire. With a warm summer, it helps boost the natural sugar content of British blueberries, whilst pollinators help with the production of a steady supply through the season.



### Tomatoes

With the sunny weather conditions, the Isle of Wight is the perfect spot for growing a wide variety of tomatoes. For The Tomato Stall use cutting-edge technology and create microclimates inside huge glasshouses to produce some of the best tomatoes in the world. From cherry vine, beefsteak and heirloom tomatoes, each variety offer the finest flavours.



### Courgettes

Summer squashes, with their unusual shapes and colour, come in a dazzling array of varieties, each offering its own unique charm and flavour profile. Courgettes are available all year round but locally sourced courgettes from the UK are at their best from June until October.



### Runner Beans

Fresh, young runner beans are a gem amongst the many wonderful vegetables available during the British summer. At their best they are at once tender, succulent and bursting with flavour.



# TASTE OF SPRING

Are you in search of a sparkling beverage that embodies sophistication and refreshment? Look no further than Kingsdown Water's Sparkling Presse range. Crafted with the finest ingredients and a dedication to excellence, Kingsdown Water presents a collection of sparkling beverages for any occasion. Made with carefully selected natural flavours and sparkling water sourced from the pristine springs of Kingsdown, each sip is a journey of exquisite taste and unparalleled quality.

Kingsdown water is derived from the natural springs nestled in the pristine chalk aquifer just outside the village of Kingsdown, located 15 miles from the cathedral city of Canterbury. Sourcing from the chalk of the North Downs, acts as a huge natural filter that removes all impurities, resulting in the very best pure clean spring water.

Their flavoured sparkling range is curated using the finest fruits. Working with the right growers is essential for them, whether it's Timperley rhubarb juice from DC Williamson, a family run soft fruit farm on the Essex/Suffolk borders, or lemon juice from Vincenzo Corleone's lemon groves in Sicily. The highest quality natural fruit juices is blended with the purest of spring waters to produce sparkling pressés of incomparable quality.

Kingsdown are also proud to be recognised as the environmental market leader, having achieved their carbon neutral status.

Both still, sparkling and presse range are served in their stylish and elegant glass bottles, perfect to serve at the table for dinner parties and exclusive events.







# KINGSDOWN

## MILANESE COCKTAIL

Named after the Italian city where Campari was created by Caspare Campari in 1860, The Milanese is wonderfully refreshing with a bitter edge, and with just three ingredients it's quick and easy to make.

Simply pour 50ml Campari and 150ml Kingsdown Orange Sparkle over plenty of ice in a highball glass, add a twist of orange, and serve.



PARTNER FEATURE





# A BLOOMING PARTNERSHIP

## THE BREAD FACTORY COMING SOON!

At Woods Foodservice, we take pride in sourcing the finest ingredients from expert leaders in the industry.

Complementing our range is The Bread Factory, bringing their renowned expertise in artisanal baking, and a shared commitment to quality, innovation, and culinary excellence. The Bread Factory use traditional methods and impeccable craftsmanship to produce exceptional made to order bread, pastries, and baked goods that are second to none. From crusty sourdough loaves to delicate pastries and cakes bursting with flavour, each creation is a testament to their passion for the art of baking.

Our upcoming collaboration with The Bread Factory gives you access to over 170 diverse freshly baked goods products, alongside our fantastic range of fresh produce, chilled, frozen and dry goods. With a 48-hour lead time, chefs can place their bread orders with Woods on day 1 and receive it on day 3.

More news on when you can access the range will be revealed soon!

Want to find out more information, contact us on [dean@woodsfoodservice.co.uk](mailto:dean@woodsfoodservice.co.uk)

## NEW ARRIVALS



## NEW ARRIVALS

Product Code	Description	Pack size
CHOC40	Callebaut Lemon Flavoured Chocolate Callets	2.5kg
CHOC42	Callebaut Orange Flavoured Chocolate Callets	2.5kg
CHOC44	Callebaut Strawberry Flavoured Chocolate Callets	2.5kg
CHOC47	Callebaut Caramel Flavoured Chocolate Callets	2.5kg
CHOC48	Callebaut Cappuccino Flavoured Chocolate Callets	2.5kg
CHOC49	Callebaut Honey Flavoured Chocolate Callets	2.5kg
SCEC02	Callebaut Dark Chocolate Sauce	1kg
SCEC03	Callebaut Caramel Sauce	1kg
SCER01	Callebaut Raspberry Red Fruit Sauce	1kg

## NEW ARRIVALS

Product Code	Description	Pack size
SLTS14	Maldon Pink Himalayan Salt	250g
PICM07	Premium Lime Pickle Geetas	1.5kg
PICM06	Premium Onion Chutney Geetas	1.5kg
PICM5	Premium Tomato Chilli Chutney Geetas	1.4kg
FRZH01	Lamb Weston Battered Halloumi Sticks	1kg
FRZC10	Lamb Weston Battered Texas BBQ Cheese Bites	1kg
FRZC15	Lamb Weston Breaded Jalapeño Bites with Cheese Filling	1kg
MAYHP03	Hellmann's Professional Mayonnaise	10ltr
ORSH21	Lee Kum Kee Chinese Style Honey BBQ	2.6KG
ORSH22	Lee Kum Kee Chow Mein Stir-fry Sauce	2.4kg
ORSH20	Lee Kum Kee Vegetarian Stir-fry Sauce	2.3kg



## NEW ARRIVALS



Product Code	Description	Pack size
BEVE01	Elderflower Sparkle Presse Kingsdown	330ml x 12
BEVG13	Ginger Sparkle Presse Kingsdown	330ml x 13
BEVO01	Orange Sparkle Presse Kingsdown	330ml x 14
BEVR04	Rhubarb Sparkle Presse Kingsdown	330ml x 12
MINW02	Sparkling Water Glass Bottle Kingsdown	750ml x 12
MINW03	Still Water Glass Bottle Kingsdown	750ml x 12



# NEW PROFESSIONAL MAYONNAISE DESIGNED FOR YOUR KITCHEN



Exclusively formulated for chefs and designed to deliver outstanding performance across all professional applications.



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Food  
Solutions





To keep up to date with the latest service and product news, plus inspirational sourcing trips, customer visits and recipes videos, follow us on social.



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