

Holdsworth Foods

SEASONAL *Bites*

WHAT'S NEW

Products &
Recipes

SPRING 2026

ISSUE NO.1



Let's talk brunch

NEWS TRENDS
INSIGHTS
FOR FOODSERVICE

@Holdsworthfoods

spring
inspiration

Holdsworthfoods.co.uk



simplicity.

Crafted for flavour. Created from vegetables.

simplicity. makes chef-crafted products and ingredients from vegetables. We unlock the flavour of vegetables through slow, natural fermentation, creating ingredients with real depth and umami, simply and carefully made – never ultra-processed.

Our products are designed to be easy to use and flexible in the kitchen, helping chefs, home cooks and caterers add intense flavour to everyday meals.

Today, simplicity. ingredients are used and endorsed by restaurants, caterers and Michelin-star chefs across the UK.





Edition 01
MARCH | APRIL | MAY

Holdsworth Foods

SEASONAL *Bites*

SPRING 2026

Useful Information

Customer Service & Orders
Tel: 01298 871435

Our Depots:

Tideswell Head Office and Depot
Tel: 01298 871435

Evesham Depot
Tel: 01386 442666

Bedford Depot
Tel: 01234 742444

Chesterfield Depot Cold & Dry Store
Tel: 01298 871600

Christchurch Depot
Tel: 01202 477597

Halifax Depot - Butchery
Tel: 01422 377255

Grays Depot
Tel: 01708 864050

Crickhowell Depot
Tel: 01873 811333

Grimsby Depot
Tel: 01472 353636



Information correct at time of print. Product availability, codes, specifications, and allergen information may be subject to change or product delisting.

Every effort has been made to ensure the accuracy of the information contained within this brochure; however, details may change over time.

Customers are advised to contact their account manager or customer service team at the time of ordering to confirm current product and allergen information.

Images are for illustration purposes only. Product presentation may vary.

Orders are subject to our standard terms and conditions. Full details are available on our website.

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Welcome to the Spring 2026 edition of Seasonal Bites.

In this issue, we explore what Holdsworth Foods has been working on this spring, alongside key business updates, emerging trends, and wider industry insights shaping the foodservice sector.

As we move into the season, we are seeing a strong focus on innovative brunch options, lighter dishes as summer approaches, and a continued shift away from ultra-processed foods towards whole ingredients and health-led menus. Spring is also a busy period for kitchens, with a packed calendar of events from Easter and Mother's Day to major sporting fixtures such as the Six Nations.

Throughout this edition, you will find recipes, menu ideas, and practical inspiration designed to support you through the season. We have included guidance to help take the pressure out of menu planning, with ideas that reflect what customers are actively looking for right now.

Gary Adnitt

Scan the QR code to visit our website where you can view and download our brochures and promotions.



Scoop Season Begins

SPRING SERVED COLD



ONE FAMILY, ONE FARM, ONE HERD

Marshfield Farm is a family home and farm known for creating deliciously indulgent ice cream to make the whole family happy - even the dog!

Three generations of our family have been working together to make ice cream for over 35 years. We tend to our farmland in the Southwest using regenerative, sustainable farming methods. Every drop of milk in our multi-award-winning ice cream can be traced right back to the fields we call home.

Spring top picks

58116 - Unit: 4.5lt

An oldie but a goldie ... The first flavour ever created here at Marshfield Farm back in 1988. And it's still the best seller!

vanilla clotted cream



mint chocolate chip



7772 - Unit: 5lt

Peppermint ice cream with chocolate flakes. Like all their ice creams it contains over 50% fresh farm milk and is free from artificial flavours and colouring.

44503 - Unit: 5lt

Coffee lovers rejoice because we've got the perfect scoop for you! Full-on espresso flavour. With an added chocolate ripple, it'll give your early morning coffee fix a whole new life



true coffee

FROM CROP, TO COW, TO CONE

Everything that goes into their ice cream is right there on the farm - from crop, to cow, to cone.



Over **90%** of their ice cream base mix is sourced within the UK, helping to keep food miles low and supporting British farming.



Over **55%** of their energy now comes from renewable sources. On sunny days, they generate more energy than they use, sending clean, green power back to the grid.



80% of their land is now dedicated to diverse, multi crop fields, helping to improve soil health and support biodiversity.



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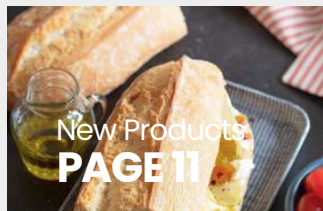
This Season...

This season, we've brought together the moments that shape spring dining. From family celebrations and long weekends to lighter plates and brighter flavours.

As the calendar shifts, so do menus. Roasts remain at the heart of key occasions like Mother's Day and Easter, while the first signs of spring inspire fresher ingredients, greener plates and desserts that feel perfectly in tune with the time of year.

Across March, April and into May, trading moments arrive in quick succession. From traditional Sunday lunches to bank holiday brunches and sharing plates, each date offers a chance to refresh menus, highlight seasonal produce and create something that feels considered and timely.

Spring is about balance and comfort without heaviness, indulgence without excess, and food that brings people together around the table.



EXPANDING OUR FLEET



At the end of 2025, we expanded our fleet of multi-temperature vehicles with the addition of 16 DAF XB210s, two DAF XB290s and one DAF XD340, taking our total multi-temperature fleet to over 140 vehicles.

All 19 vehicle bodies were built by Solomon Commercials and fitted with the latest safety and fuel efficiency features. Driver safety and operational efficiency were prioritised through the installation of a comprehensive four camera MDR system with in cab seven inch monitor, white noise reversing alarms, and strategically positioned LED lighting to support safe loading and unloading.

The two XB290s and the XD340 were fitted with purely electrically driven ECOOLTEC TM182 transport refrigeration units, designed for larger rigid multi temperature applications. These units use natural refrigerants R1270 and R744. Unlike traditional F-gases, these refrigerants contain no PFAS and have negligible Global Warming Potential.

The ECOOLTEC TM182 units offer reduced maintenance requirements, zero ozone depleting potential, and reliable performance across demanding trunking operations between our depots. In battery operation, the units produce no local pollutant or CO2 emissions. When operating via alternator drive, they deliver up to 98 per cent fewer emissions compared to widely used diesel refrigeration systems.



By selecting ECOOLTEC transport refrigeration units over traditional alternatives, we achieved a reduction of over 14.5 tonnes of CO2e per vehicle, equating to 43.65 tonnes of CO2e across the three larger trucks.

The XB210 vehicles were fitted with Frigoblock EK13 refrigeration units, supporting reduced CO2 emissions and lower noise pollution while maintaining dependable performance across multi temperature and multi drop operations.

As an independent family business, Holdsworth Foods was proud to continue working with other independent businesses across our supply chain. Solomon Commercials have been operating for almost 50 years, and we were one of their earliest customers. ECOOLTEC was founded by Peter Großkopf, widely recognised as the founder of Frigoblock. All refrigeration units were fitted by CC Refrigeration, another long standing independent partner.

We remain committed to investing in the future of our business in a sustainable way, focusing on technology that reduces environmental impact, enhances operational safety, and strengthens long standing industry partnerships.



"ECOOLTEC enables our business to have the confidence that whatever future regulations may come into force we're already ahead of the game"

Millicent Holdsworth
Compliance Director



CATERFORCE
GROUP
Bringing more to the table

We're pleased to announce that Holdsworth Foods will officially join the Caterforce Buying Group from 1st February 2026.

Joining Caterforce strengthens our buying power and supplier partnerships, supporting continued investment in our business and service offering.

Rupert Holdsworth, Managing Director, Holdsworth Foods : "Joining Caterforce is an important milestone for our business. Their focus on independent, family-run wholesalers and collaborative working aligns closely with our values.

This partnership will support our long-term growth while allowing us to continue delivering excellent service to our customers."

Gary Mullineux, Managing Director, Caterforce Ltd : "It gives me great pleasure to welcome Rupert Holdsworth and his team to the Caterforce group. As a family-run wholesaler that prides itself on delivering exceptional service levels, Holdsworth's experience and values make them a strong fit for our membership."

We look forward to working closely with Caterforce and fellow members as we move into this next chapter.

AVELEY DEPOT REDEVELOPMENT

In 2025, we began a major redevelopment of our Aveley depot, relocating operations to a temporary site in Grays, Essex to ensure service continuity throughout the build.

By autumn, demolition was underway, with the site being fully cleared to make way for a modern, purpose built facility designed to support our growing business. John Hudd joined the Executive Team in October to sign off the site footprint and construction timeline.

On 4th February, members of the Executive Team visited the Sandy Lane site to review progress with project managers and finalise key refrigeration plans. At that stage, drainage works were underway, with structural works scheduled to begin in April.

To date, 6,900 tonnes of soil have been excavated roughly the equivalent of 35 billion frozen peas. Once complete, the new Aveley depot will reflect the look and layout of our Bedford site, reinforcing our commitment to consistency, innovation and long term investment in our network.



THIS SEASON



1st March St. David's Day

Celebrate with proudly Welsh flavours. From traditional lamb dishes and cawl ingredients to bakery favourites and Welsh cakes.

15th March Mothers Day

A key family dining occasion dedicated to celebrating mums. One of spring's biggest trading moments. Indulgent roasts, premium desserts and sharing style starters help increase booking volume, while brunch and afternoon tea offers capture early bookings.

See pg. 21 for Mother's Day inspiration and ideas.

Incorporating brunch recipes along with ideas for Mother's Day roast dinners.



20th March First day of Spring

The official start of the spring season. Menus begin to shift towards lighter dishes and brighter flavours.

Seasonal vegetables, vibrant salads, brunch boards and refreshing desserts reflect longer days and changing customer preferences.



23rd April

St George's Day

Celebrate British classics with a modern twist.

Elevated pies, premium burgers, regional cheeses and traditional puddings offer an easy way to tap into national pride while keeping menus commercially strong.



8th March International Women's Day

A global celebration of women's achievements and contributions.

A strong moment to champion the women behind your business.

17th March St Patrick's Day

A lively celebration of Irish culture and tradition.

Lean into bold, comforting flavours with Irish inspired mains, loaded sides and themed drinks. Limited time specials help create atmosphere and drive incremental sales.



3rd - 6th April

Easter Weekend

A major spring holiday centred around family gatherings and seasonal food.

A key trading weekend for hospitality. Roast lamb, sharing starters and spring desserts help maximise bookings, while indulgent sweet treats and seasonal specials encourage upsell opportunities.





4th May
Early May Bank Holiday

A long weekend marking the start of the summer season. Longer opening hours and relaxed dining drive demand for brunch, sharing plates and premium pub classics. It's a strong opportunity to promote limited time specials and boost drink pairings.

12th May
International Nurses Day

A day recognising the dedication and contribution of nurses worldwide.

Consider team offers, set menus or small thank you gestures to drive goodwill and community engagement, while increasing midweek footfall.



25th May
Spring Bank Holiday

A key late spring trading weekend. Family dining, outdoor seating and casual formats come into focus. Seasonal specials, sharing boards and dessert upsells help drive bookings

5th June

National Fish and Chip Day

A celebration of Britain's most iconic dish. From classic battered fillets to elevated gastro versions, this is a strong promotional hook.



11th May
Eat What You Want Day

A fun, indulgent day centred around treating yourself. Perfect for promoting loaded dishes, desserts and comfort food favourites.

16th May
FA Cup Final

One of the biggest fixtures in the football calendar. Match day menus, sharers and grab and go favourites perform strongly. Burgers, loaded fries and sharing platters paired with drinks offers.



28th May

World Burger Day

A global celebration of one of the UK's most popular menu items.

An ideal moment to showcase premium builds, limited edition toppings or combo deals.



NEW

NEVER SETTLE

The UK's no.1 bouillon brand*



From the UK's Number 1* Bouillon Brand,

these new Bouillons harbour deep flavours and caramelised notes, making them great as a base, dust, season or as a rub for extra flavour.

Perfect for braising, seasoning, casseroles and sauces.

This Powder Bouillon dissolves easily and has No Allergens to Declare**.

Available at

Holdsworth
FOODS

NEW PRODUCTS

Fresh arrivals, innovative ideas and new opportunities for your kitchen.

Holdsworth
FOODS



Knorr® Professional Vegetable Bouillon Powder
Code: 44367 Unit: 1kg

Perfect for braising, seasoning, soup bases, sauces, and risottos. Suitable for vegans and vegetarians



Knorr® Professional Chicken Powder Bouillon
Code: 79744 Unit: 1kg

This Chicken Bouillon has a well-rounded chicken flavour and is great as a base. Perfect for braising, seasoning, casseroles, risottos and sauces.



Knorr® Professional Beef Powder Bouillon
Code: 59781 Unit: 1kg

This Beef Bouillon has deep beef flavours and caramelised notes and is great as a base, dust, season or as a rub for extra flavour.



Dubai Chocolate Cake Pre-Cut
Code: 37202 Unit: 12p/p

4 layers of rich chocolate sponge separated by a layer of luscious filling of pistachio & kunafa & a smooth chocolate cream centre and coated with more chocolate cream.



Traditional Ciabatta Loaf - Part Baked
Code: 48729 Unit: 33x265g

A classic Italian-style ciabatta loaf, expertly part baked for convenience and finished with freshness.



Panko Coated Squid Strips
Code: 83938 Unit: 1kg

Lightly coated in an authentic, Japanese style panko crumb, these Squid strips look fantastic when served.



Truffle Flavour Seasoning
Code: 49219 Unit: 600g

This innovative seasoning captures the trending flavour of truffle, with a rich, earthy profile without the prohibitive cost of fresh truffles.



Pistachio Croissant
Code: 57651 Unit: 50x85g

A meltingly-soft centre with a delicious, creamy pistachio filling. Topped with pistachios for a slight crunch.

Our **INSIGHTS**

SPRING 2026

Small Plates & Shared Dishes

Shareable and tapas-style menus are increasingly surpassing traditional à la carte selections in terms of guest engagement, especially for groups of two to four.

Around 71% of UK diners say they enjoy sharing plates when dining socially. Small plate and tapas style menus have shown double digit growth in casual dining menus since 2022. Over 50% of Gen Z and Millennials prefer ordering multiple smaller dishes rather than one main.

71%

Across the UK, we are continuing to see strong growth in small dishes and sharing formats, particularly among younger diners who prioritise variety and flexibility over traditional large mains. Casual dining venues are adapting, designing menus around lighter plates that allow guests to mix and match rather than commit to one substantial dish.

Alongside this, the increasing visibility of GLP-1 weight management treatments in the UK is contributing to wider conversations around portion awareness and appetite control. Retailers have begun responding with smaller, clearly defined portion options, reflecting a broader shift in consumer behaviour. Guests are increasingly looking for balanced, considered plates rather than oversized servings that risk waste.

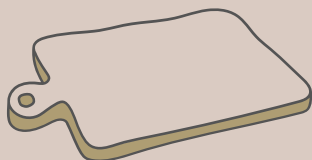
For foodservice operators, this represents an opportunity. Smaller, well curated dishes can support mindful eating, reduce waste and offer greater menu flexibility while maintaining value. As we move through 2026, intentional portioning and adaptable dining formats are likely to remain an important influence across both retail and hospitality.

Small plates continue to perform strongly, and I see that continuing into spring. It's no longer just a trend, it's become a staple format across pubs, bars and casual dining.

Customers like the flexibility of ordering a few dishes to share or building their own meal, and it gives operators the opportunity to drive spend per head while keeping menus interesting.

Dan Holroyd

Regional Sales Manager



Grazing & Sharing Boards

Grazing formats are consistently thriving in the hospitality sector, promoting social dining experiences and encouraging longer stays.



Lighter, Seasonal Menus

Leaner proteins, vibrant vegetables and herb led dishes are replacing heavier winter options, reflecting growing demand for balance and seasonal relevance.



Elevated Everyday Classics

Loaded pastries, premium sandwiches and upgraded comfort classics allow venues to increase perceived value while keeping execution simple and efficient.

THIS SEASONS

trends



Hot Honey

Hot honey has evolved from a niche drizzle into a lasting food trend. First popularised as a sweet-and-spicy sauce for pizza and fried chicken, it has quickly become a menu staple across restaurants and fast food.

Now appearing in everything from wings to crisps, its versatile balance of heat and sweetness has secured hot honey's place as more than a trend - but a flavour here to stay.



"Less But Better"

There is growing consumer interest in simple, recognisable ingredient lists and a move away from UPF (Ultra processed foods). Retailers are highlighting "fewer ingredients" messaging, and this is filtering into foodservice through pared back plates that focus on quality over complexity.

Think low ingredient dishes, grilled chicken with herb oil and lemon, burrata with tomatoes and basil, or charred vegetables with sea salt and olive oil. Clean presentation, minimal components and premium produce are driving value perception.



Tapas Toast

Tapas style toast is gaining momentum this spring, with smaller, shareable toppings replacing traditional full sized plates. Inspired by global flavours and designed for flexibility, this format allows guests to mix and match while keeping menus fresh, visual and easy to execute.

They work well because they balance familiarity with creativity, require minimal additional prep, and allow kitchens to cross utilise ingredients already in stock.

What dish do you expect to see more of this time of year?

I expect to see more sharing boards, mixed world-food platters, loaded fries, and lighter bite-sized options. Street-food inspired menus continue to grow.



FRESH FOODS

Spring Seasonal Fruit & Veg

Spring in the UK ushers in a think fresh, think green crop of produce that's perfect for lighter, vibrant menus. Buying in season gives chefs peak flavour, better margins and strong provenance – all of which are big drivers for customers in 2026 menus.

March

Early Signs of Spring

Parsnip	Rhubarb
Radishes	Artichoke
Spring greens	Beetroot
Spring onions	Cabbage
Watercress	Carrots
Sorrel	Chicory
	Leeks



Chef Opportunity:

March is a time to combine late winter staples with early green shoots. Think pea shoots, radish, sorrel and spring greens as fresh accents. Bars and cafés can elevate smoothies, soups and salads with these lighter flavours.

April

Greens Start to Shine

Spinach	Rhubarb
Spring greens	Asparagus
Spring onions	New potatoes
Watercress	Radishes
Morel & wild mushrooms	Rocket



Chef Opportunity:

April is all about asparagus, tender stems and fresh leaves. These are ideal for small plates, light mains and side dishes. Asparagus with hollandaise, pea purées and wild mushroom risottos feel seasonal and premium.

May

Peak Spring

Chicory	Rhubarb
Chillies	Strawberries
Elderflowers	Vegetables
Lettuce	Artichoke
Peas	Asparagus
New potatoes	Aubergine
Peppers	Beetroot
Radishes	Rocket
Watercress	Samphire



Chef Opportunity:

May is a powerhouse month when spring turns almost summery. Fresh peas, sweet early strawberries and samphire make vibrant menu additions. Salads, tartlets, soups and seasonal desserts pop with colour and flavour.

Why seasonal matters for spring menus

Seasonal produce tastes better and is more nutrient-dense because it's harvested at its natural peak. Chefs can confidently build menus around raw or minimally cooked spring crops.

FOOD WASTE

Exploring Ways Kitchens Can Minimize Food Waste This Spring.



Reducing waste remains a growing priority across foodservice

As ingredient costs fluctuate and consumer expectations around responsible sourcing increase, making the most of every product in the kitchen has never been more important.

Spring menus present an opportunity to think creatively. Surplus vegetables can become soups or seasonal specials, bakery items can be repurposed into desserts or brunch dishes, and cooked proteins can be reworked into lighter plates or sharing boards. With thoughtful planning and cross utilisation, ingredients can move across multiple dishes, reducing waste while maintaining freshness and variety.

Banana

Bananas remain a staple across catering sectors, from breakfast service to baking and grab and go. However, as they ripen quickly, they can also become a source of unnecessary waste if not managed carefully.

Spring presents the ideal opportunity to think differently about surplus fruit. Overripe bananas can be repurposed into banana bread, muffins and traybakes for café counters, blended into smoothies for breakfast menus, or folded into pancake batters for brunch specials.



Banana & Chocolate French Toast with a twist

Method:

- Pre-heat the oven to 180 degrees.
- Line an oven-proof dish with baking parchment or use a non-stick dish rubbed with a little butter to prevent sticking.
- Slice the croissant and spread generously with chocolate sauce and slices of fresh banana. Tuck the croissant snugly into the dish, so that there are very few gaps between them.
- Mix the double cream, eggs, cinnamon, nutmeg and vanilla together in a jug and pour over the croissant. Leave to soak for 10-15 minutes, then cover with kitchen foil, leaving a hole for the steam to escape.
- Bake for 45 minutes, then uncover and bake for another 30, or until the centre of the bake no longer wobbles.
- Slice and serve with fried bacon, fresh berries and a large dollop of double cream.

Ingredients:

- 6-8 croissants
- 400ml Flora plant double cream
- 3 eggs
- 3 bananas
- Chocolate spread
- 1tsp of cinnamon
- 1tsp of nutmeg
- A good dash of vanilla extract

To serve:

- Streaky bacon
- Fresh berries raspberries, blueberries
- Lightly whipped Meadowland Double / Flora plant double cream
- Golden syrup or honey



Holdsworth Foods

the INSIDER edit

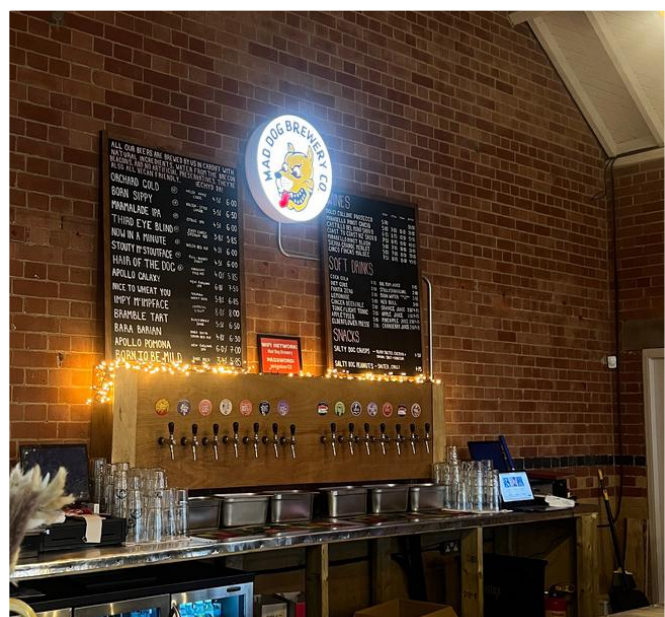
Mad Dog Brewery

Recently, we headed down to Cheltenham to visit one of our customers, Mad Dog Brewery, located within the town's beautifully restored former fire station. The venue has quickly established itself as a standout destination for craft beer and bold, smokehouse-inspired food. The independent, family-owned brewery brings together small-batch brewing expertise with a relaxed eatery experience, offering guests the chance to enjoy authentic American-style BBQ alongside an impressive range of modern craft beers.

At the heart of the Cheltenham venue is a menu built around traditional low-and-slow smoking techniques, delivering rich flavours across favourites such as beef brisket, meaty pork ribs, smoked sausages, and smoked chicken, alongside a variety of classic sides and vegetarian options. The smokehouse concept pairs seamlessly with Mad Dog's diverse beer selection, designed to complement the depth and character of the dishes.

The brewery's core beer range caters to all tastes, featuring styles including Kölsch-style lager, Welsh Red Ale, American Pale Ale, Oatmeal Stout, and their well-loved Marmalade IPA. Notably, the entire core range is certified gluten-free, with every brew tested to ensure consistency and safety for customers, while remaining vegan and crafted using natural UK-sourced ingredients and pure water from the Brecon Beacons.

As a valued Holdsworth Foods customer, Mad Dog Brewery continues to champion quality, flavour, and experience with their impressive 5-star food hygiene rating.



Q&A

With Mad Dog Brewery

In February, we spoke with Mad Dog's owner, Tim Waters, to ask him a few questions about his new business opening.

Tell us a bit about Mad Dog and how it all began?

As we were coming out of the pandemic, I was looking for something to invest in as a retirement project. We saw the business advertised on an auction after closing before the pandemic. We are now operating four taprooms along with the brewery, so the business has grown a little faster than I originally anticipated, which is a nice problem to have. We are currently celebrating four years of Mad Dog.

Why this venue?

Finding the right buildings has been one of the hardest things for us. We look for character, the right demographic, and the right town or city to be in. We had been considering Cheltenham for some time, and then by chance I was browsing an estate agent's listings and saw the fire station advertised. The next day I travelled down to take a look, and within half an hour I said yes because it simply felt perfect for us.

Why the smokehouse style menu?

Smoke and fire station felt like a natural combination. I have always been a fan of classic American smokehouse food! I travelled extensively in the United States in a previous role and developed a real appreciation for the food, especially the variety of smoked meats.

It was always something I was interested in doing, and this venue made it the perfect fit. We imported smokers from Oklahoma to achieve an authentic American flavour. I want customers to enjoy a genuine smokehouse experience.

What dish would you recommend for first time visitors?

It has to be the pork ribs. They are huge, and they represent great value for money. They are incredibly succulent, fall off the bone, and have a distinct smoky flavour. They are fantastic.



Justin, Head Chef

What processes do you undergo for smoking your meat?

Animal welfare is extremely important to us, so all of our meat is free-range and locally sourced from the Cotswolds. That is a big part of who we are and something that sets us apart from other smokehouses.

Our brisket goes through an overnight rub before being smoked for twelve hours. Halfway through the process, it is wrapped in paper foil to help retain moisture and maximise flavour. The pork ribs are marinated, smoked for five hours, and then rested for two hours to ensure they are tender and full of flavour. Our chicken halves are brined for ten hours, smoked at high heat for three hours, and then finished on the chargrill.

All of these elements, along with dishes such as our smoked mac and cheese and gravy, are designed to deliver a subtle smokiness throughout the menu. This is balanced with our house pickles to create a well-rounded eating experience.

What is your approach to trends?

I think it's really important to keep up to date with what other people are doing, especially in the local area and then try and do it differently. We try to create our own trends here. Our processes are a little bit different because we want to be unique, we just try and go against the grain a little bit. All of our rubs and sauces are made in house, it's important for us to have our own style and flavour.



“All Bridor products are manufactured in France, and inspired by the traditional know-how of French artisans. Bridor aims for excellence, offering clients top-quality products.”



BEST BRUNCH



French Toast Reimagined

French toast remains a staple of brunch menus, yet it is being reinvented with bold new ideas. Savoury creations, globally influenced flavours, toast sticks, and filled options are transforming a traditional favourite into a platform for creativity and standout appeal.



79235 - Unit: 50x85g
Bun 'n' Roll

Made with a delicious croissant dough, this spiral-shaped puff pastry bun is an incredible base for making premium and surprising burgers and desserts.

Croissant Breakfast rolls



Made with a delicious croissant dough, this spiral-shaped puff pastry bun is an incredible base for making premium and surprising burgers and desserts, such as the current trend: the New York Roll!

Sweet or savoury? Now you don't have to choose. These bring the best of both worlds to the breakfast table. Combining light, flaky pastry layers with the satisfaction of a classic roll. Perfect for hearty fillings like egg, bacon, and sausage patty, it delivers indulgence, texture, and strong visual appeal in one versatile format.

Sharing Board all day breakfast

Sharing continues to shape brunch occasions, with diners favouring relaxed, social formats that allow everyone to try a little of everything. Boards encourage conversation, customisation and group ordering, making them ideal for spring's longer, more sociable mornings.



Loaded Hash Browns

Once a simple side, hash browns are now appearing as loaded mains, shareable bites, and dip-friendly dippers. Their versatility and comfort appeal make them an ideal base for bold toppings and creative formats, turning a familiar favourite into a standout menu feature.





FISH TACOS

with Mango *Salsa*

Fresh, colourful and perfectly suited to spring menus, shredded fish tacos continue to gain popularity as diners gravitate towards lighter dishes and globally inspired flavours. This style of taco offers a modern, relaxed way to serve seafood.

Delicately cooked white fish is gently flaked for a softer, more casual texture, enhanced with a hint of lime and white wine for brightness. Served in soft tortillas, the fish is paired with a colourful combination of toppings that deliver both taste and visual appeal.

Sweet, juicy mango salsa adds freshness, while shredded purple cabbage contributes crunch. Creamy avocado, fresh coriander and lightly sliced shallots build layers of flavour, finished with cooling lime crema. Perfect for small plates and sharing menus, fish tacos feel fresh, approachable and on trend.

MOTHER'S DAY: Sunday 15th March

MOTHERS DAY *Lunch* on the menu



Burrata (mozzarella)

Code: 62728

Unit of Sale: 12x125g



Buttermilk Chicken Goujons

Code: 84296

Unit of Sale: 2kg



Beef Topside

Code: 9545

Unit of Sale: per kilo



Skin-On Salmon

Code: 80695

Unit of Sale: 20x140g



Caramel Brownie Bite Cheesecake

Code: 39003

Unit of Sale: 14ptn



New York Vanilla Cheesecake

Code: 8112

Unit of Sale: 16ptn

to start...

Burrata with Tomatoes & Hot Honey

Creamy burrata served alongside vibrant heritage tomatoes and fresh basil, finished with a gentle drizzle of hot honey for subtle sweetness and warmth.

Crispy Buttermilk Chicken with Garlic Aioli

Golden buttermilk chicken pieces served with roasted garlic aioli and a touch of hot honey for sweetness and heat.

main offering...

Roast Sirloin of Beef

Succulent roast sirloin, cooked for tenderness and flavour, served with crisp duck fat roast potatoes, honey roasted carrots, seasonal greens and a golden Yorkshire pudding. Finished with rich gravy, it delivers the comfort of a traditional roast with a premium feel.

Herb Crusted Salmon

Oven roasted salmon topped with a fragrant herb crust, served alongside crushed new potatoes and vibrant spring greens. Finished with a light lemon butter sauce, it offers a fresh, balanced alternative to the classic roast.

to finish...

Caramel Brownie Bite Cheesecake

A rich brownie base layered with smooth, creamy cheesecake and finished with a glossy caramel glaze. Deep chocolate notes meet sweet caramel for a decadent dessert that feels indulgent and occasion worthy.

New York Vanilla Cheesecake

A classic baked vanilla cheesecake with a smooth, velvety texture and rich, creamy finish. Timeless and crowd pleasing, it pairs beautifully with fresh berries or a light fruit compote for a refined spring touch.



Maggi

PROFESSIONAL

You're a true
Maggician ✨

SCAN



TO DISCOVER
THE MAGGIC

Shake in NEW MAGGI®
Truffle Flavour Seasoning for
gourmet flavour made simple

An affordable way to elevate your menu



49219

MOTHERS DAY *Brunch*

Mother's Day brunch is all about comfort and small moments of indulgence. Truffle flavour continues to feature strongly across brunch menus, adding depth and a premium feel to familiar favourites.

Scrambled Eggs with Asparagus Made with MAGGI® Truffle Seasoning

Add a touch of elegance to your breakfast or brunch menu with Scrambled Truffle Eggs with Asparagus and Sourdough, a dish that's ideal for pubs and cafés looking to serve something memorable.

Soft scrambled eggs are gently cooked in butter, enriched with crème fraîche, and seasoned with MAGGI® Truffle Seasoning. Served over toasted sourdough and tender steamed asparagus, finished with a sprinkle of fresh chives, this dish delivers on flavour, texture, and presentation. It's a versatile option that works across morning and midday menus.

Method :

- Prepare scrambled eggs: Crack and whisk eggs until fully combined. Then melt butter gently in pan over low heat.
- Add eggs and cook slowly, stirring continuously. Cook until just set and remove from heat.
- Season with MAGGI® Truffle Seasoning and fold in crème fraîche.
- To finish: Trim asparagus and steam until al dente. Season with sea salt and lemon.
- Toast sourdough slices until golden and crisp.
- Spoon over scrambled eggs, garnish with chives and serve

For the eggs:

- 1.5kg eggs (approx. 3 eggs per portion)
- 150g unsalted butter
- 150ml half-fat crème fraîche
- 20g MAGGI® Truffle Seasoning
- 20g chives, finely chopped

To finish:

- 800g asparagus
- 1g sea salt
- 50ml lemon juice
- 500g sourdough bread, sliced



BRUNCH

Sweet 'n Savoury



sharing board

Brunch and sharing boards continue to shape daytime dining across the UK.

Bringing the two together creates a relaxed, sociable experience that feels generous without being formal. A well-curated brunch board allows guests to graze at their own pace, mixing sweet and savoury favourites. From stacked pancakes and pastries to smoked salmon, eggs and loaded potatoes - all presented in a way that feels abundant and visually striking.



Build your board with *Our* PRODUCTS



dip or drizzle

4208 - Unit: 500g
Maple Flavoured Syrup

Sweet, sticky and utterly delicious. The o.t.t.® Maple Flavour Syrup dessert topping is the perfect match for pancakes and a whole lot more. With a long ambient shelf life, and handy squeeze bottle, this sweet sauce is also free from artificial colours and flavours.



78639 - Unit: 500g
Belgian Chocolate Sauce

Add more to
your board



explore our full
range



57159 - Unit: 1kg
Strawberries

34261 - Unit: 2.25kg
Smoked Streaky Bacon



fluffy base

25321 - Unit: 1x128
American Style Pancakes

Ideal for sweet or savoury breakfasts, simply defrost and enjoy them stacked high and warm. Toast for 30 seconds, grill for 2 minutes, or heat in the oven for 3 minutes. Fluffy, versatile, and delicious every time!



84296 - Unit: 2kg
Buttermilk Chicken Goujons

Buttermilk Goujons feature marinated chicken breast fillets, coated and pre-fried for ease of use. Ideal for creating appealing, quick dishes. Packaged for foodservice convenience.



14875 - Unit: 30x90g
Classic Belgian Waffles

Wafflemeister Belgian Waffles are authentic Belgian sugar waffles made with sugar pearls. The waffles are ideal for breakfast, snacks, lunch and dinner, as well as a dessert.

EASTER : Sunday 5th April

EASTER INSIGHTS

Easter Sunday falls on 5th April 2026 this year, and Good Friday will be on 3rd April.

What do people eat over Easter?

Easter Sunday lunch is all about the flavours that bring people together. Traditionally, lamb is a popular choice, but many people choose beef, turkey, or gammon as their Easter centrepiece. The trimmings are even more important fluffy Yorkshires, golden, crispy roast potatoes, and seasonal veg all drenched in gravy.

Of course, the sweet side of Easter is just as important. You'll find hot cross buns making an appearance at breakfast tables across the country, best enjoyed warm with butter melting into each bite. From rich fruit cakes and traditional puddings to chocolate goodies, Easter is definitely the time to embrace your sweet tooth.



Carrot Cake, In Season

Carrot cake has long been associated with spring. Lightly spiced and gently sweet, it carries a warmth that feels perfectly suited to the season. The balance of cinnamon and nutmeg, the natural sweetness of carrot, and the tang of cream cheese frosting combine to create something comforting without feeling heavy.

Unlike richer chocolate desserts, carrot cake offers a softer indulgence. Its texture is moist and tender, often layered generously with thick, creamy frosting and finished with decorative swirls or chopped nuts for added crunch.

It's a cake that feels equally at home on a café counter as it does on a weekend lunch table. Familiar, nostalgic and visually inviting, carrot cake continues to hold its place as a spring staple



Mini Egg Loaded Pancakes

Few things capture Easter quite like chocolate eggs. Fluffy pancake stacks layered with warm chocolate sauce, crushed mini eggs and clouds of whipped cream bring a sense of fun to the table.

They're unapologetically indulgent – the kind of dish that encourages spoons to reach across the table. Crunchy shells, melted chocolate, soft sponge beneath. A nostalgic flavour combination that feels instantly recognisable yet celebratory.



Carrot Cake Pre-Cut
31484 - Unit of Sale: 12p/p

Inspiration Menu:

EASTER Menu

Starters

CHICKEN & SMOKED HAM HOCK TERRINE

Pressed terrine of tender chicken and smoked ham hock, served chilled and delicately seasoned for a rich yet balanced start.

WHIPPED GOAT'S CHEESE

Light whipped goat's cheese topped with hot honey, pistachio crumb and roasted beetroot, finished with balsamic glaze and crisp ciabatta croutons.

PANKO COATED SQUID STRIPS

Crisp golden squid strips with a light panko coating, served with a fresh dipping sauce.

To Graze

BAKED BRITISH CHEESE (SERVES 2)

Camembert baked with garlic and rosemary, served with toasted breads, whipped herb butter, piccalilli and caramelised onion chutney.

Add a little extra

CRISPY ROAST POTATOES

Golden and crisp, finished with rosemary salt.

CAULIFLOWER CHEESE (V)

Rich, creamy and oven baked until bubbling.

HONEY & GRAIN MUSTARD CHIPOLATAS

Chipolata sausages cooked in a Honey & Mustard glaze.

Easter Roasts

7 HOUR SLOW COOKED RIB OF BEEF

Served on the bone with garlic and rosemary duck fat roast potatoes, roasted root vegetables, seasonal greens, Yorkshire pudding, sausage meat stuffing and rich gravy.

ROAST TURKEY BREAST

With garlic and rosemary duck fat roast potatoes, roasted root vegetables, seasonal greens, Yorkshire pudding, sausage meat stuffing and gravy.

TRIO OF ROASTS

Roast beef rump, roast pork loin with crackling and turkey breast with pigs in blanket, accompanied by traditional trimmings.

BUTTERNUT SQUASH & LENTIL WELLINGTON (V)

Butternut squash and lentils wrapped in golden puff pastry, served with roast potatoes, herb roasted carrots, seasonal vegetables, sage and onion stuffing and gravy.

Desserts

CARAMEL APPLE COBBLER

An individual pastry tart filled with soft caramel sponge, topped with chunky Bramley apple, golden crumble and finished with rich toffee sauce.

TOFFEE & HONEYCOMB CHEESECAKE (GLUTEN FREE)

A smooth white chocolate cheesecake with chocolate coated honeycomb. Finished with vanilla cream, toffee sauce, white chocolate shavings and honeycomb pieces for a rich, indulgent finish.

Desserts

Spring Spotlight



Patisserie Valerie
Carrot Cake Pre-Cut
31484 - Unit of Sale: 12p/p



Caramel Apple Cobbler
Code: 40324
Unit of Sale: 1x16



Toffee & Honeycomb Cheesecake
Code: 20948
Unit of Sale: 1x10



Sticky Toffee Puddings
Code: 8095
Unit of Sale: 12x150g



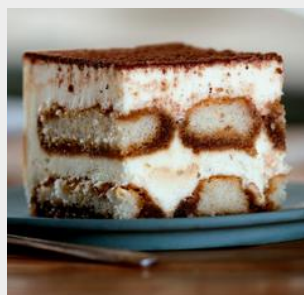
Luxury Bread & Butter Puddings
Code: 68854
Unit of Sale: 1x12



Dubai Chocolate Cake
Code: 37202
Unit of Sale: 12ptn



Lemon & Mascarpone Cheesecake
Code: 69725
Unit of Sale: 14ptn



Tiramisu Torte
Code: 73274
Unit of Sale: 16ptn



Sicilian Lemon Tiramisu
Code: 87876
Unit of Sale: 16ptn

Easter with Callebaut 811:

FINEST BELGIAN CHOCOLATE

MASTERY FROM BEAN TO BAR

Behind each bean lies a process guided by purpose. From bean selection to fermentation, roasting and conching, tuned for clarity, consistency, and creativity.

Three drivers shape the taste of Callebaut chocolate: recipe, origin, and process. Together, they define taste, flavour, and mouthfeel so you can choose the right chocolate and create with confidence.

Callebaut Dark Chocolate Callets 54.5% Cocoa

Code: 3802 Unit of Sale: 2.5kg

Like all Finest Belgian Chocolates, it is made from our signature Wieze blend. Whole bean roasting guarantees its full-bodied taste, solid cocoa body and fine, fruity notes.



54.5%
MIN. % DRY COCOA SOLIDS

36.6%
COCOA BUTTER



With this chocolate, you support cocoa farmers. Chocolate needs the finest cocoa beans. Today and tomorrow.



Espresso no-tini Brownies

Ingredients:

- 1250 g butter
- 350 g Callebaut 811
- 3 eggs
- 1 Egg yolk
- 225 g caster sugar
- 2 spoon(s) concentrated vanilla extract
- 2 spoon(s) coffee essence
- pinch salt
- 65 g plain flour
- 60 g cocoa powder

Level: 🍰🍰🍰

Preparation:

Whisk together the eggs, sugar, vanilla, coffee essence and salt
Combine with the melted chocolate and fold in the flour, cocoa powder and 100g of chocolate callets
Pour the batter into a lined 20cm square tin and bake for 45 minutes at 140°C
Cut into squares and serve stacked in a cocktail glass with cream.



Chocolate & Lime Meringue Nests



Ingredients:

- Chocolate & Lime Meringue Nests
- 150g Callebaut 811
- 4 Large meringue nests
- 400 ml coconut milk
- 1g lime zest

Level: 🍰🍰🍰

Preparation:

Dip half of each meringue nest into the melted chocolate and leave to set
Ingredients: Chocolate & Lime Meringue Nests
Whip the coconut milk with the juice of a lime
Top the meringue with cream and decorate with lime zest



Snacking menus are better with fries



Unlock new snacking occasions this Summer with trending flavours and fries that boost your bottom line.

Lamb Weston[®]
POSSIBILITIES IN POTATOES

Available at **Holdsworth**
FOODS

Snacking menus are

BETTER WITH FRIES

Small plates & snacking

As eating-out habits continue to shift, snacking has moved firmly into the spotlight. Consumers are prioritising social, informal occasions.

This is especially true in summer, when longer days, outdoor seating and major sporting moments create natural opportunities for relaxed, snack-led visits. From al fresco dining to live sport screenings and World Cup group bookings, these occasions thrive on food that's easy to share and hard to resist.

Fries are perfectly placed to deliver. Versatile, familiar and ideal for loading, dipping and sharing, they turn drinks-led moments into incremental sales. When paired with trending flavours and bold formats, fries become a reason to stay longer, order more, and come back again.

For operators under pressure, snack-led menus offer a smart route to growth - creating memorable experiences without adding complexity in the kitchen. This summer, and throughout the sporting calendar, one thing is clear: snacking menus really are better with fries.



74%

of EU diners are more likely to return to restaurants that provide unique, memorable experiences with Gen Z and Millennials leading this trend.

80% of pub-goers buy snacks generally alongside drinks, especially in the evening as an in-between snack.

80%

51%

of consumers want more unique and interesting fry options, like loaded fries and seasonings



CRISSCUTS

Crispy Chicken Korean BBQ CrissCuts

A bold, flavour-packed dish that combines crispy waffle fries with crunchy Korean chicken, spicy kimchi, and creamy gochujang mayo.

Finished with sesame seeds and spring onion for an authentic but premium street-food feel.



Scan for full recipe



TWISTERS

Mediterranean Mezze Twisters

A colourful, Mediterranean-style sharer where crispy curly fries meet fresh toppings and creamy tzatziki.

A dish that feels indulgent yet light, perfect for casual dining and bar menus.



Scan for full recipe

the CAFÉ edit

Brews, Bakes & Brunch

This Spring

Across the UK, cafés this spring are embracing indulgence with intent. Counters are showcasing loaded pastries, from generously filled croissants to sweet and savoury layered bakes that deliver both visual impact and flavour.

Cold coffee continues to gain momentum as the weather warms, with iced lattes, cold brew and flavoured cold foam becoming staples rather than seasonal specials. Matcha also remains firmly on trend, appearing in iced serves and fruit led blends that appeal to younger, wellness focused guests. The overall direction is clear, familiar favourites, elevated through quality ingredients, premium presentation and thoughtful seasonal twists.

The Cafe EDIT:

Plant Based Milk

Introducing Rude Health's Coconut Barista Drink

This drink is rich, with a distinct sweet and tropical nuttiness. Made using whole coconut blended with oats, it delivers an extra creamy texture that froths beautifully.

After five years of refining the recipe using in-house barista expertise at the Rude Health Café, the Barista Coconut drink has been crafted as the perfect frothable accompaniment to coffee and other hot beverages.

How to steam plant based milk:

1. After pouring cold milk into the jug, place the steam arm in the top right corner just below the surface.
2. Begin steaming the milk, listen out for 'chirping' sounds for 3-5 seconds (latte), 5-7 seconds (cappuccino) look to create a whirlpool effect.
3. Stop steaming once up to temperature, usually when the jug is too hot to touch. Bang & swirl the milk to eliminate bigger bubbles.
4. Your milk should be glossy in appearance. Cappuccino milk should be roughly double to volume you started with.

Coconut Latte

What you'll need:

200ml Rude Health Coconut Barista
1 Double Shot Espresso

Steam your Rude Health Coconut Barista until perfectly frothy, add an espresso in your favourite mug and pour the steamed Rude Health Coconut Barista until perfectly combined.

Try it cold - Keep your cool and pour over ice.



the perfect

EARLY SUMMER

**RUDE
HEALTH**

Iced Strawberry Matcha

What you'll need:

200ml Rude Health Coconut Barista
1g High quality Real Matcha Powder
30ml Strawberry Purée

Add matcha to a bowl and pour over 4 tablespoons of hot water (80°C) and whisk until frothy

Swirl half the puree around the inside of the glass to give a lovely ripple effect, and pour the remaining in to sit at the bottom.

Fill with Rude Health Coconut Barista and delicately pour the matcha on top



Bounty Hot Chocolate

What you'll need:

200ml Rude Health Coconut Barista
20g High quality Real Hot Chocolate Powder

Combine the Rude Health Coconut Barista with your hot chocolate powder and warm through how suits you! We love warming on the stove and mixing with a milk-frother, it makes a mindful moment with a delicious hot chocolate at the end.



WORLD COCKTAIL Day

13TH MAY 2026

World Cocktail Day is the perfect moment to refresh drinks menus ahead of summer. Spring 2026 cocktail menus are embracing a lighter, more flexible style of drinking. Guests are seeking serves that feel social, premium, and uplifting. The emphasis is on refreshment, visual appeal, and feel-good flavours suited to daytime and early evening occasions.

Spritz Evolution

Spritzes continue to grow, moving beyond the classics toward softer bitterness, floral notes, and bright citrus flavours. Styles like Hugo, Limoncello, and fruit-forward variations remain strong choices for daytime and early evening occasions.

No & Low Momentum

Non-alcoholic and low-ABV drinks are now menu essentials. Functional ingredients, botanical profiles, and wellness-led serves offer energy and balance while maintaining the cocktail experience.

Premium Frozen Serves

Frozen cocktails are firmly positioned as indulgent, visually appealing treats, they perform especially well during spring celebrations and outdoor trading. Familiar favourites such as Daiquiris, Bellinis, and Margaritas deliver seasonal appeal.



MOCKTAILS

Mocktails continue to gain momentum as guests look for flavour led, alcohol free options that still feel special. World Cocktail Day is the perfect moment to showcase creative serves that deliver on taste and presentation.

Drink Ideas

Strawberry & Mint Fizz – Monin Wild Strawberry Syrup, fresh lime, mint and soda water.

Raspberry & Rhubarb Spritz

Frobisher's Raspberry & Rhubarb Spectacular Sparkler, basil and crushed ice.

Cloudy Lemonade Cooler

Monin Cloudy Lemonade Mix topped with sparkling water and a rosemary garnish.



ELDERFLOWER & GRAPEFRUIT Mimosa

Try the Belvoir Farm Elderflower and Grapefruit Mimosa – a bright, floral cocktail that's perfect for brunch or any celebration.

Made with Belvoir Farm Elderflower Cordial and tangy pink grapefruit juice, then topped with sparkling Prosecco, it's light, fragrant, and effortlessly refreshing. Mix, pour and toast this simple cocktail recipe and delight your guests with every sip.

WHAT YOU NEED:

30ml Belvoir Farm Elderflower Cordial
50ml Fresh pink grapefruit juice
Prosecco To taste

TO MAKE:

Add ice to a champagne flute.
Add the Elderflower Cordial and grapefruit juice.
Top with Prosecco and mix.



FLAVOUR *Pairings*

As eating-out habits continue to shift, snacking has moved firmly into the spotlight. Consumers are prioritising social, informal occasions.



Great Berwick Longhorn Beef Paired with Amber Ale

THE classic pub combo: the heartiness of longhorn beef, perfectly seasoned and slow roasted combines with the malty, caramelised notes of the ale.

The result is like the warm feeling of sitting beside a roaring pub fireplace. A joyously hearty pairing indeed.



Anglesey Sea Salt Paired with Champagne

The beauty of a perfectly seasoned salted crisp is captured by Anglesey Sea Salt, enhancing the potato's buttery richness. Paired with chilled Champagne, its simple saltiness elevates the wine's aromas of fresh bread, clean minerality and subtle maturity. Both with Protected Designated Origin status, this pairing is the real deal.

Trealy Farm Chorizo Paired with a Spanish Rioja

A Spanish tapas themed pairing guaranteed to bring out the sonrisas! Gloriously smoky and spiced chorizo notes with paprika heat meet a bold, rich Spanish Rioja bringing robust tannins, dark fruit and spices galore. Expect to find more mouth-watering meatiness in every bite.



Burrow Hill Cider Vinegar & Sea Salt Paired with Picpoul White Wine

Delicate savoury zinginess and tart apple notes of cider vinegar meet creamy, well-seasoned potato richness – all of which call for a bright, fresh wine. Picpoul white wine with its fruitiness, citric zing and crisp minerality culminates in a glorious combination of flavours.



Lye Cross Cheddar & Onion Paired with a Pilsner-Style Lager

Beer and cheese are natural culinary partners, and a pilsner-style lager's malty crispness and clean, refreshing flavour beautifully elevates a great cheese crisp. Paired with Lye Cross Cheddar & Onion, it reveals delicious nuttiness and a touch of sweetness alongside the cheesy goodness.

Atlas Mountains Wild Thyme & Rosemary Paired with a Gin Negroni

Botanical, herbaceous and aromatic, the wild thyme and rosemary evoke a summer's day bursting with life and fragrance. There's only one drink that does this pairing justice – the Negroni. Equal parts gin, sweet vermouth and bitter Italian liqueur, its citrus bittersweet complexity is elevated by the perfectly balanced aromatic crisp.



Karnataka Black Pepper & Sea Salt Paired with a Belgian Fruit Beer

Two distinctive, bold flavours, defying logic and reason combining in a culinary match made in heaven. Potent black pepper notes alongside the delicious savoury smoothness of fried potato finds its perfect counterpoint in a rich, tart and sweet Belgian fruit beer. A pairing of complete joy.



Sweet Chilli Paired with a Classic Rum Daiquiri Cocktail

Sweet Chilli brings a deliciously moreish peppery heat that transports you to warmer climates. Paired with a classic Daiquiri. The combination of flavours explodes in the mouth, the heat and crunch of the crisp amplifying that cocktail zinginess.

Scan the QR code to explore our full product range

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