



DELICATESSEN  
& KITCHEN  
EST. **VALENTINA** 1991

*Buon Natale!*

CHRISTMAS, THE ITALIAN WAY.

VALENTINADELI.CO.UK

As a small, family-owned business that is truly rooted in tradition, we're delighted to present our Christmas catalogue to you.

This year has been a particularly challenging one, but we are deeply grateful for the unwavering support we've received from our loyal customers, trusted suppliers, and, above all, our incredible staff—without whom we simply couldn't do what we do.

Our catalogue is a celebration of the flavours and festive treats that make this time of year so special to us. From time-honoured favourites to carefully selected seasonal indulgences, every item is handpicked with love and care, inspired by the traditions that have been passed down through the generations.

While we couldn't fit everything we offer into these pages (we'd need many more pages for that!), this collection is just a small taste of the delicious memories waiting to be made this holiday season.

Thank you for your continued support.

Wishing you and yours a Merry Christmas filled with warmth, joy, and the simple pleasure of sharing good food with loved ones.

From the Valentina family



*Buone  
Feste!*





# Panettone, Pandoro & Christmas Cakes



# Experience the Joy of Valentina Panettone This Christmas

This festive season, explore the rich heritage and exceptional quality of our Valentina Panettone range—a celebration of Italian craftsmanship from the heart of Piedmont.

Our selection includes the timeless Classic Panettone, filled with sweet raisins and candied fruit for a truly traditional taste. For those who prefer something golden and delicate, the Classic Pandoro offers a light, buttery crumb, perfect dusted with vanilla sugar and served with a glass of something sparkling.

For chocolate lovers, our Chocolate Panettone is rich, indulgent, and laced with chocolate chips throughout. And for something a little more special, the Chocolate & Pear Panettone combines velvety chocolate with juicy pieces of pear—a beautifully balanced twist on tradition. Whether shared with family, gifted to friends, or enjoyed slice by slice beside the tree, our Valentina Panettone range brings warmth, flavour, and festive cheer to every celebration.



## Valentina Panettone

from £21.95

Crafted with natural sourdough and the finest ingredients, our award-winning Classic Panettone is light, fragrant, and studded with sweet candied fruit—a true taste of Italian tradition.



## Valentina Pandoro

from £22.95

Soft, golden, and gently sweet, our Classic Pandoro is a festive favourite—perfect dusted with sugar and enjoyed with family and friends.

## Valentina Chocolate Chip Panettone

from £21.95

A rich twist on the classic—light, fluffy panettone studded with smooth chocolate chips for a truly indulgent festive treat.



## Valentina Chocolate & Pear Panettone

from £21.95

A delightful blend of luscious chocolate and juicy pear pieces, wrapped in a soft, airy panettone—perfect for a festive twist on tradition.



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Join us in store every weekend of December  
for Panettone tastings, and much more.



# Panettone

Celebrate the season with our handcrafted panettoni—classic, chocolatey, or fruit-filled, each one made with the finest ingredients and festive spirit. Perfect for gifting or sharing.



**Vergani Sicily Panettone**  
from £22.95

Crafted in Sicily with time-honoured tradition, Vergani's Classic Panettone features a light, fragrant dough bursting with candied fruits—an authentic taste of Italian heritage.

**Vincente Panettone**  
from £24.95 each

Artisanal Sicilian panettone made with natural leavening and premium ingredients—featuring classic, pistachio, and chocolate variations, all beautifully presented for festive gifting.



**Alberti Strega Panettone**  
1kg  
£35.95

The delicious filling with Strega Liqueur cream gives an unmistakable touch of uniqueness to the typical panettone with sultanas and candied orange peel.



**Vergani Dubai Style Panettone**  
£32.95

Decadent and bold, this chocolate-filled panettone brings a touch of Dubai luxury to a festive classic—rich, indulgent, and unforgettable.

**Vergani Baby Panettone Range**  
(100g)  
from £3.50



**Bauli Lemoncello Creazioni**  
£16.95



**Black Cherry Panettone**  
£23.95

A classic Milanese-style panettone with candied dark, Amarena cherries in a festive decorative tin. Packed full of candied black cherries this soft and delicate cake is a classic Christmas treat.



**Galup Panettone**  
from £22.95

Experience true Italian tradition with our Galup Panettone range — handcrafted in Piedmont and topped with Galup's signature hazelnut glaze. A festive classic, reimagined with premium ingredients and timeless flavour.

**Vergani Sicily Panettone with Pistachio Cream**  
from £22.95

Made with 15% pistachio cream, smooth dark chocolate, and natural yeast, this panettone has a soft, cake-like texture, complemented by pieces of pistachio and cocoa nibs.



**Vergani Panettone with tiramisu cream**  
£22.95

This panettone is made with natural sourdough, in a low form filled with tiramisu cream.



**Fiasconaro x Dolce & Gabbana Panettone**  
from £21.95



## FEELING SPOILT FOR CHOICE?

Come in store or visit our website, we stock more than 70 types of panettone & pandoro!



# Pandoro

Light, buttery, and beautifully soft—our Pandoro range is a true Italian Christmas classic. Whether dusted with vanilla sugar or paired with your favourite spread, it's the perfect centrepiece for festive gatherings and thoughtful gifts.



Vergani Sicily Pandoro Range

from £22.95

Made following Vergani's original 1944 recipe, this soft, buttery pandoro is crafted with natural leavening and premium ingredients—classic Italian tradition in every bite.



Bauli Creazioni Pear & Chocolate

£16.95 each

Bauli Creazioni Pear & Chocolate combines sweet pear and rich chocolate in a soft cake, offering a luxurious Italian treat ideal for celebrations.

Vergani Mini Pandoro (100g)

£3.50 each

The Mini Pandoro is ideal as a stocking stuffer or personal treat, it offers festive flavour in a convenient, smaller size.



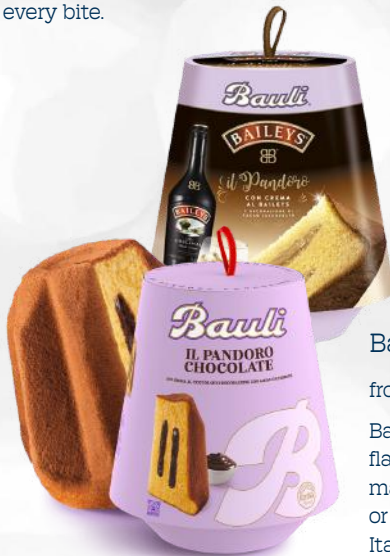
Assortment of 2 Mini Panettone Cakes + Pandoro in Gift Box

£9.95

Bauli Pandoro Mini

from £3.25

Bauli Mini Pandoros provide the festive taste of traditional Italian cake in a small size, perfect for gifting, sharing, or personal enjoyment.



Bauli Pandoro

from £10.95

Bauli offers a variety of delightful flavours beyond the traditional recipe, making it a perfect holiday centerpiece or sweet gift that brings authentic Italian tradition to celebrations.



## Spreadable Creams and other ideas for Topping your Pandoro

Elevate your holiday treats with these luxurious spreadable creams, the perfect companion for panettone, pandoro, and so much more! Each cream is crafted for maximum smoothness and taste. Spoon it, spread it, or swirl it in — your festive table just got a whole lot more delicious!

From £10.95



# Something for everyone

Our Speciality Christmas range is full of joy and free from gluten, dairy, and animal products—so everyone can enjoy a deliciously inclusive celebration, without compromise.



## Vergani Classic & Chocolate Vegan Christmas Cakes

from £20.95

Rich & moist—these vegan Christmas cakes from Vergani deliver festive indulgence without compromise.

## Majani's Scorza (Gluten Free)

from £9.95

Established in Bologna 1796, Majani is one of Italy's oldest chocolate companies. The company undertakes the whole manufacturing process in house working from the original raw product of cocoa beans which are sourced from 20 different origins.



## Vergani Gluten Free Panettone Range

from £19.95

All the festive flavour, none of the gluten. Vergani's gluten-free panettone is soft, fragrant, and perfect for a joyful, worry-free celebration.



## Gluten Free Pandoro 600g

£22.95

Crafted through a meticulous 72-hour rising process, this gluten-free delight achieves the same airy texture you'd expect from a traditional pandoro.



## Baratti & Milano Limoncello Praline

from £24.95

Limoncello Praline - A white chocolate praline filled with a cream of Limoncello. Gluten Free.



## Diane de Poytiers Nougat- Gluten Free

from £19.95



## Kolsvart Candy Fish

from £7.50

Gelatin-free and gluten free. A portion of the sale proceeds from these products is donated to promote healthy waters and fish stocks in Scandinavia.



## Bauli Panettone Gluten Free

£13.95

Discover more gluten free, vegan, and vegetarian favourites, including pasta, crackers, biscuits & more —online and in-store, all year round!

## Kolionasios Find Your Star Vegan Recipe

from £10.95

16 Bites, flavours include Salted Caramel, Chocolate Roll, Pistachio Rich & Almond Kataif. Vegan recipe.



## Baratti & Milano Fruit Jellies

from £9.95

Baratti's fruit jellies are a traditional fruit jelly bursting with flavour. The assortment includes strawberry, orange, lemon, blueberry, blackberry and peach. Vegan friendly



# Christmas Beyond Italy

From rich, spiced fruit cakes to buttery mince pies, our Christmas classics are perfect for sharing, gifting, or savouring with a warm drink by the fire.



## Kolionasios Baklava Range

from £11.95

Kolionasios, a family owned business based in Ioannina, has been the leading producer of Baklava in Greece for over 30 years.



## Von Der Heide Stollen Range

from £12.75



## C&B Christmas Pudding

£21.95

A rich, traditional festive dessert, crafted with premium ingredients and packed with fruits, spices, and warmth—perfect for celebrating the season in classic style.



## C&B Cranberry & Orange Mini Mince pie

£11.95

Buttery, bite-sized pastries filled with a festive blend of juicy cranberries, zesty orange, and rich spices—perfect for seasonal indulgence.

## C&B Winter Spiced Orange and Cranberry Shortbread

£6.50

Buttery, crisp cookies infused with warming spices, zesty orange, and tart cranberries—perfect for a festive seasonal treat.



## C&B Christmas Iced Fruit Loaf Cake

£13.95

This festive fruit loaf, made with premium ingredients and a blend of dried fruits and warm spices, is topped with icing. Perfect for holiday gatherings, gifting, or as a luxurious seasonal treat, it captures classic Christmas flavors in every slice.



## C&W Rose and Violet Creams

£28.95

luxurious, hand-crafted chocolates with delicate floral flavours, combining velvety smooth fondant with the subtle essence of rose and violet for an elegant indulgence.



## Clement Faugier Chestnut Range

from £2.50

From creamy purées to indulgent spreads, each product highlights the rich flavor of chestnuts, made with tradition since 1882. Ideal for desserts, baking, or enjoying directly.



## DreiMeister Chocolate Coin Selection

£29.95

Founded in 1973, DreiMeister crafts premium German chocolates and truffles, blending tradition with innovation and using only natural, high-quality ingredients.





Sweet Celebrations



# Nougat, Panforte and Candied Fruits

From rich, spiced fruit cakes to buttery mince pies, our Christmas classics are perfect for sharing, gifting, or savouring with a warm drink by the fire.



**Masoni Panforte**  
from £5.95

Traditional Tuscan spiced fruitcakes made with premium ingredients—hand-wrapped and full of rich flavour.

**Maffren Marzipan Fruit Range**

from £11.95

Located in the heart of Provence, Maffren Confiseur has been manufacturing high-end sweets since 1945 that have made it famous: calissons, nougats, almond paste, caramels and other confectionery.



**Think Mediterranean Fruit & Nut Cakes**

from £4.95

Think Mediterranean is a Spanish company specialising in fig & almond products. Their range of dried fruit cakes have won Great Taste Awards and are a versatile product as they can be used for snacking, cheese boards, salads etc.



**Marabissi Panforte**

from £8.50

Marabissi Panforte is a traditional Italian cake, rich with nuts, dried fruits, and spices, handcrafted in Tuscany.



**Flamigni Mini Nougat**  
from £11.95



**Sperlari Almond Nougat Range**

from £6.50

Sperlari Torrone Classic Almond Bar is a classic hard-hazelnut nougat made from egg whites, toasted almonds, honey, vanilla, and flavours of citrus.



**Vergani Marron Glaces**

from £17.95



**Dolcital Nougat**

from £5.50

A Delightful Italian Treat. Indulge in the perfect blend of flavours and textures: soft nougat, crunchy almonds, and sweet candied fruits.



**Pitta 'Mpiagliata**

£14.95

Pitta 'mpigliata-Calabrian Fruit and Nut Pastry, a traditional Christmas dessert from Calabria, mostly found in the Calabrian province of Cosenza. Strips of an olive oil and white wine pastry are filled with walnuts, raisins, orange zest, warm spices and doused with honey.



**Chocolate & Fig Salame**  
£13.95

Salami shape cake made with figs, oranges, rum, dark chocolate.



**Saponi Panforte Range**  
from £8.95

Typical Sieneese cake handmade according to the original and unchanged recipe of mixed spices, honey and candied fruit.



# Biscuits and Sweet Treats

From buttery biscuits to indulgent festive favourites, our Christmas selection is perfect for gifting, sharing, or enjoying with a cosy cup of tea.



## Lazzaroni Amaretti

from £3.50

Traditional Italian almond cookies, crisp and lightly bittersweet, crafted since 1718 in Saronno.



## Le Sablésienne

from £18.95

A light, crisp French biscuit from Sablé-sur-Sarthe, shaped like a cat's tongue and known for its buttery flavour.

## Masoni Ricciarelli

from £9.95

Soft, chewy Tuscan almond cookies, lightly dusted with powdered sugar—classic and delicious.



## Antica Torroneria

### Baci di Dama

from £12.95

Classic Italian hazelnut cookies sandwiched with rich chocolate—crisp, nutty, and delicious.



## Marabissi Cantucci

from £4.95

Marabissi Cantucci are traditional Tuscan almond biscuits, twice-baked for a crisp texture and perfect for dipping in Vin Santo or coffee.

## Marabissi

### Amaretti Tin

£12.95

Crunchy, lightly sweet cookies, perfect for dipping in coffee or dessert wines.



## Marabissi Amaretti

from £9.95

Marabissi Amaretti are classic Italian cookies, made with almonds for a crisp outside and soft, chewy center, rich in flavor and tradition.



## La Sablésienne

### Biscuit Tins

from £15.95

Established in 1962 La Sablésienne continues the long established art of French biscuit making by conserving a traditional method of production. All ingredients are free from preservatives, artificial colours and flavours as well as many of them being sourced locally.



## Pasticceria Rippa

### Amaretti Spaghetti Tin

£11.50

Pasticceria Rippa is an Italian bakery company specialising in Amaretti. Rippa makes its renowned amaretti using a very famous, exclusively artisanal procedure, which limits the amount produced every day in order to maintain unchanged the characteristics of these little masterpieces.





# Chocolate and Confectionary

From classic bars to festive treats, our chocolate selection is crafted for gifting, indulging, and spreading a little extra joy this season.

## Majani Scorza

from £5.95

Majani's Scorza was the first chocolate in a solid form to be sold in Italy. Created in 1832 it is a crisp and crumbly textured bar.



## Pistacchio Dubai Style Truffle in tin

£19.95



## Caffarel Gianduia Range

from £10.95



## Charbonnel et Walker Truffles

from £18.95

Charbonnel et Walker Raspberry Truffles are smooth milk chocolates with a creamy raspberry center and crunchy raspberry pieces, offering a sweet, fruity treat.



## Antica Torroneria Truffles with Pistachio

£16.95

Precious white chocolate truffles. Intense flavour of pistachio combined with refined nuances of vanilla. The pistachio content is 32%.



## Alberti Strega Croccantini

from £21.95

Alberti Strega Croccantini Chocolates are rich Italian chocolates combining crunchy almond biscuits with the sweet, herbal flavor of Strega liqueur, perfect for an indulgent treat.



## Milk Chocolate Langue de Chat

80g  
£14.95

## Mucci Giovanni dragées

£9.95

Dark chocolate filled with Italian grappa dosed with chilli pepper.



## Baci Perugina

From £2.95

Baci Perugina are Italian chocolate kisses filled with hazelnuts and creamy gianduia, offering a rich, sweet treat perfect for gifting or snacking.

## Swiss Rocks Dark Chocolate with almonds, hazelnuts & caramelised pistachios

£11.95

Indulge in dark chocolate clusters featuring caramelized almonds, hazelnuts, and pistachios.

## Xocolatl Topsy Frogs

£21.95

Delicate flavors with gin hash, whiskey, pina colada, dark 'n' stormy, mojito, rum, strawberry daiquiri and espresso martini.



## Penguin Peluche with Gianduia Chocolates

£19.95





The perfect festive  
spread





# Charcuterie

Celebrate the season with artisan meats, cheeses, and festive flavors—perfect for gifting, sharing, and savoring together.



Beher Iberico  
Charcuterie Range  
from £9.95

Duck, Pork or  
Goose Rillettes  
from £2.95 per  
100g



Prosciutto Di Parma  
18 months  
£6.50 per 100g



Prosciutto Di San  
Daniele  
£6.50 per 100g

Salametti  
from £8.95



Country Style Pate  
With Guerande Salt  
£2.99 per 100g

Duck Rillettes  
£9.99 per 100g



Salchichon con Trufa  
Negra 200g  
£9.95

Levoni Pre-Packed,  
Sliced Meats  
from £5.95



Our full charcuterie and  
salami range will be  
available through to  
Christmas Eve - subject to  
availability—order ahead for  
collection to guarantee  
yours!

[deli@valentinadeli.co.uk](mailto:deli@valentinadeli.co.uk)

Coppa di Parma  
Cortebuona  
£5.59 per 100g



Maison Lose  
Saucisson Selection  
from £13.95



Culatello  
£6.99 per 100g

Salame Finocchiona -  
with fennel seeds  
£3.99 per 100g



Frais Devant French  
Charcuterie Selection  
from £6.95



Etxenike Artisan Pate  
Range  
from £7.95



Guanciale Pepato  
£3.99 per 100g



Salame Milano  
£3.99 per 100g





# The Cheese Board

A festive selection of artisan cheeses, perfectly paired and ready to serve—ideal for seasonal gatherings, gifting, or indulgent nights in.

## Cheddar Gorge

£4.89 per 100g

Cheddar Gorge Cheese is a firm, flavorful English cheese, traditionally cave-aged for depth and complexity, ideal for cooking or cheeseboards.

## Colston Bassett

Blue Stilton

£3.59 per 100g

Stilton is a rich, tangy English blue cheese, prized for its creamy texture and bold flavor in sauces, salads, and cheese boards.

## Payoyo

£5.99 per 100g

Papayo cheese is a mild, creamy cheese with a tropical twist, often infused with papaya, perfect for desserts or fruit pairings.

## Comté

£4.29 per 100g

Comté is a firm, nutty French cheese with a buttery texture, aged for complexity, perfect for melting, snacking, or pairing with wine.

## Torta di Gorgonzola & Mascarpone

£3.30 per 100g

Torta di Gorgonzola e Mascarpone is a decadent Italian cheese blend, layering sharp Gorgonzola with rich Mascarpone, ideal for spreading or pairing with fruit and wine.

## Petit Langres

£8.95 each (180g)

Petit Langres is a rich, creamy French washed-rind cheese with a tangy, earthy flavor, ideal for spreading or serving with Champagne.

## Brie de Meaux

£3.69 per 100g

Brie de Meaux is a soft, bloomy-rind French cheese with a creamy texture and nutty, earthy flavor, perfect for cheeseboards or baked dishes.

## Scooping Gorgonzola

£3.59 per 100g

Scooping Gorgonzola is a creamy, spreadable Italian blue cheese with a bold, tangy flavor, perfect for spreading on bread or adding to sauces and dips.

## Brie Royal Aux Truffle

£6.99 per 100g

## Snowdonia Cheddar Cheese Range

From £9.95

Snowdonia Cheese Co. offers a range of bold, creamy Welsh cheeses, often blended with ingredients like truffle, whisky, or chutney—perfect for cheeseboards or gourmet cooking.

## Ribblesdale Blue

£5.99 per 100g

Ribblesdale Blue is a creamy, tangy English blue cheese with a smooth texture and rich flavor, great for salads, dressings, or cheese boards.

## Baron Bigod

£5.49 per 100g

British Brie-style, creamy flavor with notes of mushrooms, earth, and farmyard, along with a subtle nutty rind, described as buttery, earthy, and creamy, with hints of roasted parsnips.

Ensure your cheeseboard is ready for Christmas — see page 17 for our order form.



# Cheese Board Accompaniments

From artisan crackers to chutneys, nuts, and dried fruits—our accompaniments are carefully chosen to complement every bite of cheese.



**Verduijn's Range of Crackers**  
from £3.95

These premium crackers are designed for crispiness and flavor, making them ideal for pairing with cheeses, dips, or festive entertaining, adding sophistication to any event.



**The Fine Cheese Company Piccalilli Chutney**  
£8.50



**Fresh Quince**  
£2.95 per 100g

**Damson Fruit for Cheese Range**  
from £7.25

Crafted to perfectly complement a variety of cheeses, this rich, fruity spread adds a touch of sweetness and depth, making every bite a gourmet delight.



**Cartwright & Butler Boxing Day Chutney**  
£7.95

Apples, cranberries and apricots are slow-cooked in cider vinegar with black pepper, cinnamon, chilli, nutmeg and Nigella seeds to make this Boxing Day Chutney.

**Toast for Cheese Range**  
from £5.95



**Gluten-Free Cracker Selection Box**  
£16.50

Made from a blend of gluten-free cereals, tapioca, buttermilk, extra virgin olive oil and sea salt. Serve with Pecorino or any hard cheese.

**Baked Fig Ball**  
£10.95



**Membrillo Quince for Cheese 170g**  
£6.95

A sweet accompaniment for mild, delicate cheeses like Goat and young Sheeps milk cheese. A classic Spanish Membrillo Quince for cheese - made from the finest hand-selected quinces. A firm, fruity paste perfect for any cheeseboard.

**Marabissi Panforte for Cheese**  
from £8.50

A rich Tuscan delicacy crafted with fruits, nuts, and spices, designed to perfectly complement and enhance the flavours of fine cheeses.



**Walnut Tree Tray Filled With Nuts**  
from £15.95

A wholesome selection of sweet almonds, crisp Brazil nuts, crunchy hazelnuts, perfect peanuts, and mellow walnuts in one tray.



**Sperlari Mostarda**  
from £10.95



**Acacia Honey & Walnuts**  
£5.25

Combines the delicate taste of Italian acacia honey with crunchy roasted hazelnuts, a traditional recipe rediscovered for its wholesome appeal.



**The Heritage Range of Crackers**  
from £4.25

Pairs traditional craftsmanship with premium ingredients, offering crisp, flavourful crackers that perfectly complement cheeses and elevate any tasting experience.





DELICATESSEN  
& KITCHEN  
**VALENTINA**

ORDER BY  
**14<sup>TH</sup>**  
DECEMBER

COLLECT BY  
**24<sup>TH</sup>**  
DECEMBER

# Christmas Cheese!

All hand-cut cheese will  
be between 200-250g (for larger sizes  
please specify)

Tell us how much you'd like  
(weight or number of pieces)  
all are subject to availability

Prices are available online or  
instore (or email us at  
[deli@valentinadeli.co.uk](mailto:deli@valentinadeli.co.uk))

CHEESE	WEIGHT or PIECES
Asiago PDO	
Mozzarella Fior Di Latte	
Parmigiano Reggiano (24Month) DOP	
Burratina	
Straciatella	
Mini Burratina	
Buffalo Mozzarella	
Ricotta	
Mascarpone	
Torta di Gorgonzola & Mascarpone	
Gorgonzola Piccante DOP	
Gorgonzola Dolce DOP	
Scooping Gorgonzola	
Provolone Dolce	
Topolino	
Ricotta Salata	
Taleggio	
Pecorino Vignaiolo	
Fontina Val D'Aosta DOP	
Stracchino	
Robiola	
Smoked Ricotta	
Antica Cremeria Butter (Unsalted)	
Antica Cremeria Butter (Salted)	
Provolone Dolce	
Provolone Piccante	
Cacio Cavallo	
Pecorino with Truffle	
Pecorino with Chili	
Pecorino with Pistachio	
Pecorino with Black Pepper	
Pecorino Romano	
Pecorino Sardo	
Pecorino Toscano	
Grated Grana Padano	
Toma Piemontese	
Montasio	
Manchego	

CHEESE	WEIGHT or PIECES
Scamorza (smoked)	
Black Garlic Zamorano	
Manchego with Truffle	
Mature Manchego (6 months)	
Monte Enebro Goat Cheese	
Picos Blue	
Payoyo (Semi Cured) Goat Cheese	
Mahon (Semi Cured)	
Canarejal Cremoso	
Tomme de Pyrenees	
Emmental	
Roquefort	
Fourme D'Ambert	
Brie with Truffle	
Brie De Meaux	
Tomme de Savoie	
Saint Nectaire	
Comte	
Morbier	
Chevre (Goat Cheese)	
Reblochon	
Delice De Bourgogne	
Rindless Goat Cheese with Honey	
Epoisse	
Gruyere	
Gouda Mature	
Montagnolo	
Grand Noir	
Cambozola	
Stilton (Colston Bassett)	
Waterloo	
Carnish Yarg	
Inglewhite Buffalo Cheddar	
Cheddar Gorge (Cave Matured)	
Montgomery Cheddar	
Charcoal Cheddar	
Lemon Zest Wensleydale	
Ribblesdale Blue (Goat Cheese)	

**MORE CHEESE THIS WAY!**







Complete our Christmas Cheese Order Form and drop in to your local store, or email it to [deli@valentinadeli.co.uk](mailto:deli@valentinadeli.co.uk)

Orders to be placed by 14th December to avoid disappointment and must be collected by 24th.

Please check our website or email us for up-to-date prices.

CHEESE	WEIGHT OF PIECES
Ribblesdale Mature (Goat Cheese)	
Baron Bigod	
Blue Monday	
Ribblesdale Mini Goat Nature Log	
Ribblesdale Mini Goat Ash Log	
Ribblesdale Mini Goat Flower Log	
Snowdonia Cheese Co - True Grit	
Snowdonia Cheese Co - Red Hot	
Snowdonia Cheese Co - Woodland Oak	
Snowdonia Cheese Co - Meadow Sage	
Snowdonia Cheese Co - Hawaiian	
Snowdonia Cheese Co - Truffle Wood	
Snowdonia Cheese Co - Spring Rouge	
Snowdonia Cheese Co - Wee Dram	
Snowdonia Cheese Co - Black Bomber	
Snowdonia Cheese Co - Amber Mist	
Snowdonia Cheese Co - Rockstar	
Snowdonia Cheese Co - Ruby Mist	
Snowdonia Cheese Co - Beechwood	
Kinda Co. Vegan - Summer Truffle	
Kinda Co. Vegan - Smoked Chili	
Kinda Co. Vegan - Smoked	
Kinda Co. Vegan - Blue	
Kinda Co. Vegan - Farmhouse	
Kinda Co. Vegan - Greek Style	
Kinda Co. Vegan - Garlic & Chive	
Vintage Gold	
Original Lancashire	
Lancashire Hot Chili	
Smoked Chevre Log (Goat Cheese)	
Cropwell Bishop Shropshire Blue	
Bleu De Causses	
Tomme De Pyrenees	
Garlic Yarg	
Petit Langres	
Queton Brie Isigny	
Camembert	
Winslade	

CHEESE	WEIGHT OF PIECES
Bix	
Pont L'evêque	
Shilling	
Alp Blossom	
Starnachas	
St Maure De Touraine	
Charcoal Cheddar	
Vacherin	
Cheddar Cheese Shaped Christmas Hat	
Cheddar Shaped Christmas Pudding	
Lye Cross Grated Mature Cheddar	
Odysea Whipped Feta	
Kaltbech Appenzeller	
Kaltbech Creamy	
Kaltbech Gouda	
Wensleydale with Cranberry	
Winter Warmer (Mulled wine & Cinnamon)	
Grand Noir	
Mimolette	
Tomme De Normandie	
Vintage Lincolnshire Poacher	
<b>FROM THE MEAT COUNTER:</b>	
Country Style Pate with Guerande Salt	
Duck Rillettes	
Pork Rillettes	
Goose Rillettes	

NAME: .....

CONTACT: .....

COLLECTION DATE: .....

COLLECTION TIME: .....

COLLECTION: ☐ EAST SHEEN ☐ WEYBRIDGE

WEIGHTS WILL BE AS CLOSE TO REQUESTED AS POSSIBLE BUT AS THEY'RE MOSTLY HAND-CUT, IT'S NOT ALWAYS GUARANTEED.



Raise a glass!





# Wines, Spirits and More...

From elegant wines to festive spirits, our Christmas collection has everything you need to toast the season in style.





Project #173 Dubai  
Chocolate Rum £25.95



Ninebar Espresso Liqueur,  
Distilleria Quaglia (Italy)  
£25.95



Gavi, Folli&Benato (Italy) £17.95



1890 Finca Manzanos Rosado (Spain)  
£13.95



Amaretto, Distilleria  
Quaglia (Italy) £24.50



Bla Bla Bla, Terra de Palanis, (Spain)  
£15.95



Bramito Castello Della Sala, Antinori  
(Italy) £33.95



Grenache Rosé, Le Beau Sud (France)  
£13.95



Vecchia Romagna, Etichetta  
Nera (Italy) £35.95



Vin Santo Del Chianti Serelle  
Ruffino (Italy) £36.95



Fiano Puglia, Calaffa (Italy) £18.50



Villa Massa Limoncello (Italy)  
£24.50



# Whites & Rosé, Grappa, Spirits, Cocktails & Dessert Wines

Edmunds single-serve  
Cocktail Range  
from £6.95







# *Corporate Orders*

Make this festive season special with our bespoke Christmas gifts and catering options from our delicatessen. Whether you're looking to impress clients, reward your team, or cater an event, we offer a range of premium products tailored to your needs. For enquiries and orders, please email us.

Let us help you deliver exceptional festive experiences.

[deli@valentinadeli.co.uk](mailto:deli@valentinadeli.co.uk)





# *Gift Cards*



There's nothing like giving the  
gift of a Valentina Gift Card.

Our exclusive gift cards can be used across our  
delicatessens and restaurant.



# Hamper's

## 'The Trough Hamper'

Medium Trough £9.95

Large Trough £12.95

\*products sold separately



## 'The Box Hamper'

Small box £6.95

Medium Box £8.95

Large Box £10.95

\*products sold separately



## 'The Jute Hamper'

Small Jute Bag £12.95

Large Jute Bag £14.95

Cooler Bag £12.95



## 'The Wicker Hamper'

Small Wicker Hamper £20 (2-4 products)

Medium Wicker Hamper £25 (5-8 products)

Large Wicker Hamper £38 (9+ products)

\*products sold separately





# Create your own

Creating a cherished gift for family or friends, the perfect 'thank-you' or a season's greeting for staff, colleagues or valued clients, is as easy as 1, 2, 3. Come in store or visit us online and pick your favourites from all of the wonderful things we have in stock. We will help you to select the most suitable size of wicker hamper for your gift.

For information on our hamper service, please ask in store, call us or email us at [deli@valentinadeli.co.uk](mailto:deli@valentinadeli.co.uk).



## Step 1: Choose your Contents

To get started, simply choose the contents of your hamper. Chocolates, biscuits, cakes, wine, Champagne, whatever treats you like - the choice is yours.

## Step 2: Pick your Hamper

Choose from our range of Hamper options (more information can be found on the previous page). Let us know what message you'd like to include on the greeting card!



## Step 3: Choose your Delivery Option

When you're happy you have chosen all you need, then it's time to decide if you wish to collect your hamper in-store, or have it delivered from only £9.95.



The 'Boungiorno' Hamper



The 'Mezzogiorno' Hamper



The 'Gran Cenone' Hamper





Season's Eatings



# Catering Menu

**Free Delivery**  
on all orders over £100

£10 delivery charge for  
non-qualifying orders.

Delivery is within a 3 mile radius  
of our store. Please allow a  
minimum of 48 hours from order  
to delivery.



**£49.95 PER TRAY/PLATTER**

each tray/platter serves 6-9 people.

For more information call us on 02038489070 or  
email us at [deli@valentinadeli.co.uk](mailto:deli@valentinadeli.co.uk)

## DELI PLATTERS

**Charcuterie Mix**  
a selection of cured meats

**Formaggi**  
a selection of cheeses

**Gran Misto**  
a mix of cured meats, cheeses, grilled  
vegetables & olives

**Olives, Bread & Parmesan**  
a selection of olives, bread & parmigiano  
reggiano chunks

## PASTA AND MAINS

**Beef Lasagna**  
egg pasta, beef bolognese, bechamel sauce,  
mozzarella and parmesan

**Vegetable Lasagna**  
egg pasta, mixed vegetables, bechamel  
sauce, mozzarella and parmesan

**Parmigiana di melanzane**  
aubergine with tomato sauce, mozzarella,  
parmesan and basil

**Beef Stew**  
traditional Italian beef spezzatino with  
carrots, potatoes and rosemary.

**Meatballs (16pcs)**  
beef meatballs, tomato sauce, parmesan and  
basil

**Cauliflower Cheese**  
oven cooked cauliflower, with four cheeses  
and english mustard

**Poached Salmon**  
traditional poached salmon topped with dill  
and cucumber

**Sweet Chilli or Teriyaki Salmon**  
roasted salmon fillets with sweet chilli or  
teriyaki sauce and topped with sesame  
seeds

**Arancini (10pcs)**  
meat or vegetable rice balls, tomato sauce  
(choose meat, vegetable or a mix of both)

**Pollo Milanese (7 pcs)**  
breaded chicken breast served with lemon

## SALADS AND VEGETABLES

**Beef Carpaccio**  
on a bed of rocket and a side of lemon wedges,  
topped with Parmesan shavings

**Buffalo Mozzarella and Vine Tomato salad**  
on a bed of rocket

**Greek Salad**  
peppers, cucumber, cherry tomatoes & feta cheese  
with a lemon and olive oil dressing

**Beetroot Salad**  
beetroot, nectarine, blueberries, spinach, sprouted  
mung beans, topped with olive oil and a balsamic  
glaze

**Coronation Chicken**  
chicken breast, creme fraiche, turmeric, mayonnaise,  
mango chutney, sultana, almonds

**Beef Salad**  
beef, soya sauce, sweet chilli sauce, mixed leaves,  
roasted peppers, sesame seeds, sesame oil

**Mixed Grains Salad**  
glorious grains, puy lentils, quinoa, sun blushed  
tomatoes, artichokes, mixed leaves, topped with olive  
oil

**Prawn Antipasto**  
king prawns, courgettes, olives, mushrooms, olive oil,  
artichokes, peppers, red pesto

**Tabbouleh**  
parsley, mint, vine tomatoes, bulgur wheat, red onion,  
cucumber topped with olive oil and lemon juice

**Aubergine & Chickpeas**  
aubergine, chickpeas, paprika, turmeric, onion, fennel  
seeds, fresh coriander and black mustard seeds,  
tomato passata and olive oil

**Butter Beans**  
butter beans, onion, black mustard seeds, fennel  
seeds, tomato passata

**Grilled Vegetables**  
a selection of grilled vegetables and olives topped  
with olive oil and parsley

## SANDWICH AND PANINI

**Mixed Panini**  
Meat, Cheese & Grilled Vegetables

**Sweet & Savoury**  
sweet - pain au chocolate, pain aux  
raisins, almond & plain croissant,  
savory - ham & cheese croissant.  
Choose a sweet, savory or a mix of both

**VIPanini (our Very Important  
Panini)**  
- choose your own filling from our VIP list

## DESSERTS

**Tiramisu**  
savoiardi biscuits, espresso coffee and  
mascarpone, dusted with chocolate  
powder

**Italian desserts (10pcs)**  
monoportions of Italian artisanal desserts

**Small Sicilian Pastries (25pcs)**  
a mix of small sicilian pastry filled with  
lemon, vanilla, chocolate and pistachio  
cream

**Cannoli Siciliani (10pcs)**  
crunchy pastry tube lined with chocolate  
filled with sweet ricotta cream

If there's something  
specific you're looking for  
that isn't listed, just get in  
touch — we'll be happy to  
help.

[deli@valentinadeli.co.uk](mailto:deli@valentinadeli.co.uk)





# *Book your Christmas Party with us*

by 9<sup>th</sup> November 2025,  
and we'll deduct

**£5 OFF PER  
PERSON\***

from your food bill.

\*Not available in conjunction with other offers.

Available on Christmas Party Bookings from 1st-31st December with over 6 diners ordering from the Christmas Menu at our Weybridge Restaurant.

Not valid on Live Music Evenings.  
Deposit required to secure booking.

Sign up to our newsletter to hear about our January sales and other offers for 2026!





Bring Italian flair to your holiday celebrations with our festive party menu.

*We cater for parties large and small*

2 COURSE MENU £29.95

- 3 COURSE MENU £36.95

## Starters

tagliere dicarne

parma ham, mortadella and ventricina served with  
pane carasau bread

zuppa toscana

tuscan sausage, cannellini beans, carrots, celery, cavolo nero,  
sourdough bread

arancini

spinach and mozzarella rice balls, hot salsa dip

calamari fritti

crispy calamari, caper mayo

burrata tre colori

burrata, vine tomato, avocado, basil

polpette

meatballs, spicy tomato sauce, sourdough bread

Bruschetta duo

marinated tomatoes, chargrilled vegetables & goat cheese,  
sourdough bread

## Mains

tacchino

grilled turkey breast, marsala and mushroom sauce, roasted potatoes

filetto di branzino

sea bass fillet, lemon and garlic, white wine sauce, vegetables

pollo alla boscaiola

chicken breast, creamy mushroom sauce, chargrilled vegetables

rigatoni al ragu

beef bolognese ragu

linguine gamberi

king prawns, tomato & white wine sauce, chilli

burger di tacchino & patate fritte

turkey breast, cranberry sauce, gorgonzola, pancetta, tomato, lettuce, red onion,  
burger sauce and chips

quattro stagioni

tomato, mozzarella, Parma ham, artichokes, mushrooms, olives, basil

pizza carnivora

tomato, mozzarella, spicy ventricina, pepperoni, rinduja, italian sausage, cooked ham,  
chilli, basil

pizza vegetariana

tomato, mozzarella, chargrilled vegetables, olives, artichokes, rocket, parmesan

## Desserts

budino di panettone

panettone, lemon curd and marmalade, butter, milk, eggs,  
sugar

tartufo di pistacchio

sicilian pistachio gelato truffle

tiramisu

savoiardi, coffee, mascarpone, Marsala liqueur, cacao

gelato or sorbet

your choice of three scoops, served with a wafer,  
- gelato - vanilla, chocolate, strawberry  
- sorbet - lemon, mango

tortino al cioccolato

dark chocolate fondant served with vanilla ice cream

Affogato

vanilla ice cream & espresso coffee

torta della mamma

mum's apple cake served with vanilla ice cream

tartufo pistachio

sicilian pistachio gelato truffle

*We happily cater for Gluten Free, Vegetarian and Vegan preferences.*

If you have specific allergies or require information on ingredients used in our dishes please let us know before you place your order with us.

Some of our foods contain allergens and cross contamination may occur. Note that some of our products may contain nut traces, small pin bones in fish or rouge olive stones. A discretionary 12.5% service charge will be added to your bill.



# *Delivery Service and Order Deadlines*

We'll be delivering catering and other orders right up until Christmas Eve\*.

For online order delivery, please place your orders by 18<sup>th</sup> December.

For 'click & collect orders' please place your order by 22<sup>nd</sup> December for collection by 24<sup>th</sup> December.

\*Varies by location. Subject to fees and availability.





# *Christmas Opening Hours*

Our delicatessens and restaurant will be closed on the 25<sup>th</sup> & 26<sup>th</sup> December, as well as 1<sup>st</sup> January.

Opening Hours:

Valentina Delicatessen, East Sheen

Monday - Sunday: 8am-8pm

Valentina Delicatessen, Weybridge

Monday to Sunday: 8am-7pm

Valentina Kitchen, Weybridge

Monday to Thursday: 12pm-3pm/5-10pm

Friday to Sunday: 12pm-10pm

[Valentinadeli.co.uk](http://Valentinadeli.co.uk)

Always open





Valentina Delicatessen  
284-286 Upper Richmond Road West  
London  
SW14 7JE  
deli@valentinadeli.co.uk  
02038489070

Valentina Delicatessen  
2-4 Church Street  
Weybridge  
KT13 8DX  
hello@valentinadeli.co.uk  
01932497890

Valentina Kitchen  
10-12 High Street  
Weybridge  
KT13 8AB  
weybridge@valentinadeli.co.uk  
01932218062

All product information and prices were correct at the time of printing and are subject to change without notice. All items are subject to availability.

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## A Christmas Thank You from Bruno

As the year comes to a close, I want to extend my heartfelt thanks for your continued support throughout the seasons. Whether you've visited us in person or shopped from afar, your loyalty means the world to us. From all of us here — and from me personally — I wish you a joyful, restful, and delicious Christmas. Here's to a bright and flavourful year ahead.

With warmest wishes,

*Bruno x*

