

2019

CHRISTMAS PREVIEW



SERVING UP THE INDUSTRY'S MOST EXCITING REWARDS

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Tis the season...

...for elegant dinners, lively Christmas parties, festive drinks and fuelling lunches in between shopping excursions. Christmas is the time of year for a bit of indulging, and your menu should reflect the spirit of the season. Whether you're offering a special set Christmas menu or crafting a clever twist on a favourite, there are plenty of ways to introduce some festive flare. Staple ingredients such as turkey, cranberry sauce, mince pies or winter spices can be reimagined in countless ways to suit your offering; read on for ideas for luxurious set menus, a merry twist on a burger and plenty of nibbles to satisfy the Christmas party crowds. From stocking your store cupboard to making sure your staff is ready for the holiday rush, this is an ideal time of year to make your menu memorable and keep customers coming back in the new year.

CONTENTS

Christmas Dinner

- 06 Elegant Set Menus
- 14 Premium Meats
- 18 Ready to Serve
- 20 Wild Irish Game
- 22 Meat-Free Options

Christmas Essentials

- 25 Highlighting Irish
 - Brussels Sprouts
- 27 Luxurious Veg Sides
- 29 Savvy Sauces
- 30 Fuss-Free Gravy
- 32 Storecupboard Staples

Festive Food

- 35 Paté and Terrines
- 36 Sensational Seafood
- 38 Party Food Favourites
- 40 Christmas Wine
- 42 Clever Coffee

Cheese

- 45 Cahill's Cheese
- 46 Building a Christmas Cheeseboard
- 48 DIY Christmas Hampers

Christmas, Made Easy

- 51 Farney Foods
- 52 Christmas Menu Twists
- 54 Deli Delights
- 55 Simple Charcuterie
- 56 Brilliant Breakfasts
- 57 Serving Essentials

Festive Desserts

- 61 Golden Bake Pastry
- 62 Easy and Elegant Desserts
- 64 Mince Pie Magic
- 66 Feeling Sweet
- 67 Petits Fours
- 72 Plating Perfection
- 74 Silver Pail Dairy



The Christmas Dinner

STUNNING MAIN COURSES THAT WILL BRING A TASTE OF SEASONAL LUXURY TO YOUR MENU

6 Elegant Set Menus **14** Premium Meats **18** Ready to Serve
20 Wild Irish Game **22** Meat-Free Options



Menu magic

Christmas is the time to show off innovative menu ideas and seasonal ingredients. From warming drinks and festive desserts to twists on Christmas classics, a holiday menu can be a clever way to maximise profits during a time of year when diners are more willing to treat themselves.

Offering set menus at Christmas is an efficient way to promote multiple sales and keep menu options to a minimum. Take a few key factors into consideration when engineering the perfect Christmas menu:

Promote luxury

Position the most profitable items at the top and bottom of the menu to attract the most attention.

Strike a balance

A Christmas menu should strike the balance between the traditional favourites diners expect to see, with a unique flair from your restaurant. You always want your regular customers to see your restaurant as their destination of choice, even during the Christmas season.

Team training

Make sure your team is ready for the Christmas rush, both in terms of increased traffic and seasonal menu changes. Most importantly, they should be able to confidently up-sell profitable items. They should be experts on any new Christmas menu offerings and readily suggest side dishes or starters to complement.

Set menu examples

Traditional Favourites Menu

St. Jacques Tartare with a Lettuce Coulis
Turkey Breast Medallion with Red Cabbage Purée
Raspberry and White Chocolate Roulade with Berry Compote

Elegant Holiday Menu

Pigeon Breast with Cacao Chilli and Pearl Barley Risotto
Irish Hereford Prime Beef Fillet Marchand de Vin
Trio of Chocolate Desserts with Red Fruit Coulis

Seasonal Sensations Menu

Ham Hock Pudding
Pheasant Supreme and Foie Gras
Chocolate and Caramel Carre

Christmas Comfort Menu

Roast Pumpkin and Parsnip Soup
Cured Pork Fillet with Celeriac and Leek Purée
Marguerite Christmas Pudding Log





St. Jacques Tartare with a Lettuce Coulis

- 2 lettuce leaves **SL313**
- Chicken stock **G57**
- Butter **DY517**
- 8 scallops, diced **FS984**
- Salt and pepper
- Fresh lemon juice **FW611**
- Chives, chopped **HB562**
- 100ml double cream, whipped **DY231**
- Nutmeg **SP180**
- Olive oil **OL101**
- Black caviar **491067**
- Chervil **491021**

Coulis: Bring a large quantity of salted water to the boil and blanch the lettuces for about three minutes. In a blender,

combine the lettuce leaves with just enough hot chicken or fish stock to have the texture of coulis needed. "Monter au beurre" when ready to serve.

Tartare: To the diced scallops, add some salt and pepper, lemon juice and chopped chives.

To dress: To a large plate, add a spoon of whipped cream and a little nutmeg. Place the scallop tartare on top with the caviar and chervil leaves. Pour around the hot lettuce coulis. Garnish with a brown bread crisp.





Raspberry and white chocolate roulade
DT707Z



Traditional Favourites Menu

St. Jacques Tartare with a Lettuce Coulis

Turkey Breast Medallion with Red Cabbage Purée

Raspberry and White Chocolate Roulade with Berry Compote

Turkey Breast Medallion with Red Cabbage Purée

- 1 turkey breast **TY113**
- 1 garlic clove, crushed **VP351**
- 2 sprigs of thyme **491013**
- 15g butter **DY517**
- 1 tsp olive oil **OL101**
- 1 red cabbage, finely sliced **490794**
- 2 banana shallots, finely sliced **VW801**
- 50g cranberries **33326**
- 100ml ruby port **AL304**

Preheat a water bath to 68°C. Prepare the turkey breast and make a large sausage with the garlic, thyme and butter. Wrap in cling film and place the turkey in a vacuum bag. Seal in a chamber sealer and cook in the water bath for two hours. Meanwhile, make the red cabbage purée. Heat the olive oil in

a pan over a medium heat and sweat the red cabbage and shallots for 10 minutes. Add the cranberries and port, bring to a simmer and braise until the cabbage is tender and the port has reduced by three quarters. Remove six of the cranberries from the red cabbage mixture and reserve for garnish. Blend the rest of the mixture in the food processor until very smooth, then pass through a fine sieve. Remove the turkey from vacuum bag and carve neat portions. Sear in a hot pan, basting with hot foaming butter, then leave to rest. To serve, place a portion of turkey on each plate with the red cabbage purée, a stuffing croquette, some jus and garnish with a cranberry tuile, a little thyme and some leaves.



On menus and in supermarkets you might come across two types of pigeons: Squab pigeon (a young, plump, farmed bird) and wood pigeon. Pigeon meat is usually available all year round, but it is generally considered to be at its best between October and January.

Pigeon Breast with Cacao Chilli Rub and Pearl Barley Risotto

- 100g pearl barley **Z433009**
- 50g sweetcorn kernels, cooked **4782**
- 1 truffle, small **TF113**
- Pigeon breast **492521**
- 175ml of Marsala wine **AL403**
- 1 garlic clove **VP351**
- 1 sprig of thyme **491013**
- 100ml veal stock **88502**
- 25ml double cream **DY231**

For the pearl barley risotto, cook the pearl barley in boiling water for around 15 minutes, or until tender. Drain and leave to cool. To finish the risotto, add the barley to a saucepan with the Parmesan and sweetcorn and grate in the truffle.

Marinate the pigeon breasts in the Marsala wine with the garlic and the thyme for one hour. Remove the pigeon breasts from the marinade, pat dry and add the cacao chilli rub. Pan-fry the pigeon breasts and deglaze with the marinade, then reduce. Add some veal stock and reduce again. *Monter au beurre* and check seasoning. Place some barley risotto in the centre of a warm plate. Add the pigeon breast and a little jus. Garnish with some baby leaves and some fresh truffle shavings.





Mini trio of chocolate desserts
36204



Elegant Holiday Menu

Pigeon Breast with Cacao Chilli Rub and Pearl Barley Risotto

Irish Hereford Prime Beef Fillet Marchand de Vin

Trio of Chocolate Desserts with Red Fruit Coulis

Irish Hereford Prime Beef Marchand de Vin

- Irish Hereford Prime Beef Fillet **490801**
- 50g shallots **VW801**
- 2 knobs of butter **DY517**
- Coarse ground pepper **29651**
- 250ml rich red wine **T212**
- 1 bay leaf and some thyme **HB554 - 491013**
- 225ml demi-glace, or cooking juices **MS515**
- Salt



In a saucepan, sauté the chopped shallots with a little butter until golden. Colour first with cracked pepper. Add the wine, bay leaf and thyme and reduce to half, then add the demi-glace or the cooking juice. Simmer to reduce by half. The sauce can wait a few minutes in a warm place. Before serving, "monter au beurre".

Grill the beef fillet to your liking and serve with the Marchand de Vin sauce.





Ham Hocks and White Pudding Cakes, pickled vegetables, rocket and gherkin remoulade

- 400g white pudding and ham hock roulade, cut into 8 medallions of 50g **PK928**
- 50g plain flour **Z353511**
- 2 eggs, beaten **EG070**
- 160g panko breadcrumbs **107231**
- Sunflower oil **OL211**
- 100g mayonnaise **MS335**
- 40g chopped gherkins **Z69**
- 20g mild American mustard **MT114**
- 40g rocket leaves **SL326**
- Santa Maria pickling spice mix **Z494073**
- 40g sliced red onion, mixed with 1g Santa Maria pickling spice mix
- 40g carrot ribbons, mixed with 1g Santa Maria pickle spice mix

- 28g thinly sliced radish, mixed with 1g Santa Maria pickle spice mix

Coat the ham hock and pudding medallions in the flour, egg and breadcrumbs.

Heat some oil in a non-stick frying pan and seal the medallions, turning frequently for good colour and ensuring they are cooked through.

In a small bowl combine the mayonnaise, gherkins and mustard. Place the rocket in the centre of the plate then add two pudding cakes. Place the pickle mix around plate and finally a spoonful of the gherkin remoulade.

Note: The pickled vegetables work best if done a day in advance.



Chocolate & Caramel Carre
32814



Seasonal Sensations Menu

Ham Hock Pudding

Pheasant Supreme and Foie Gras

Chocolate and Caramel Carre

Pheasant Supreme and Foie Gras

- 2 pheasant fillets **PH305**
- 1 celeriac **VW786**
- Milk **DY232**
- Cream **DY231**
- Nutmeg **SP180**
- Salt and pepper
- 20g sugar **SG120**
- 20g cider vinegar **VR100**
- 50g golden raisins **Z116**
- 400g peas **2213Z**
- Butter **DY517**
- Thyme **491013**
- Garlic **VP351**
- 4 escalopes of foie gras **DU214Z**
- 1 shallot **VW801**
- Sauternes white white



- Chicken stock **G57**
- 200g bolet **MH216Z**

Check that the pheasant fillets are free of pellets. Prepare and dice the celeriac. Cook with some nutmeg in a mixture of half milk and half cream. Make a smooth purée, then check the seasoning and keep warm. Boil the sugar and vinegar with a little water, then pour over the golden raisins. Blanch the green peas and add some warm cream. Make a smooth purée and check seasoning. Pan-fry the pheasant fillets with some butter, thyme and garlic. Finish in the oven. Sauté bolet with some butter and salt and pepper. Pan-fry the escalopes of foie gras. Remove the pheasant fillets from the pan. Drain away excess fat, add the shallot and deglaze with some Sauternes. Reduce. Add some chicken stock and reduce. Monter with the cooking fat of the foie gras. On a warm plate, place some green pea purée, some jus and the pheasant fillet. Add the diced foie gras and the celeriac purée. Garnish with some baby leaves.



Roast Pumpkin and Parsnip Soup

- 1kg pumpkin **VW772**
- 1kg parsnip **VW742**
- 3 shallots **492501**
- 70g ginger **VW764**
- Flat parsley **HB583**
- Mint **HB585**
- Olive oil **OL101**
- 1ltr stock
- 300ml coconut milk **123951**
- 10g chilli powder **SP266**
- Salt and pepper
- Lime juice, fresh **490253**

Deseed and roughly dice the pumpkin, peel and dice the parsnip, peel and chop the shallots and peel and finely grate

the ginger. Pick and finely chop the herbs. Place the pumpkin and parsnip in a roasting tray with some oil and roast in oven until soft. Sauté the shallots and ginger in some oil in a large saucepan. Add the roasted pumpkin and parsnip. Add the stock (vegetable or chicken), coconut milk and chilli powder. Season, then bring to the boil and simmer for 40 minutes. Blitz in a food processor then serve with the fresh herbs, lime juice and a splash of coconut milk.



Marguerite Christmas
Pudding Log
CE003



Christmas Comfort Menu

Roast Pumpkin and Parsnip Soup

Cured Pork Fillet with Celeriac and Leek Purée

Marguerite Christmas Pudding Log

Cured Pork Fillet Medallions with Apple Sauce, Celeriac and Leek Purée

- 1 large celeriac, peeled and diced **VW786**
- Milk **DY232**
- Cream **DY231**
- 50g butter **DY517**
- 4 white leek, thinly sliced **VW655**
- Salt
- Nutmeg **SP180**
- 4 small Bramley apples
- 150ml apple cider **491942**
- 1 tbsp Moutard de Meaux **V97**
- Sugar
- Olive oil **OL101**
- 4 cooked cured pork fillet medallions



Put the celeriac in a pan, cover with half milk and half cream and add salt and nutmeg. Cook until soft. Melt half of the butter in a frying pan. Cook the leeks over a medium heat, covered, for about 10 minutes until soft, stirring occasionally to prevent them from colouring. Add to the celeriac, with the rest of the butter, then purée with a stick blender to make a smooth mash. Reserve. Put the peeled apples and cider in a pan. Heat for 10 minutes on a medium heat, stirring until the apples have broken down, then add the mustard, some seasoning and some sugar. Heat the oil in the pan over a medium-high heat and fry the cooked cured pork fillet medallions on both sides until the centres are hot. Serve with the mash and apple sauce on the side. Garnish with some jus and baby leaves.



Prime choice beef

Make the most of quality Irish beef, whether you're offering a classic steak on your festive menu or tantalising tastebuds with a full roast beef option, beef is always ideal for the winter months.

Diners are looking to indulge in premium meals at Christmas, and quality beef is the surest way to add a touch of elegance to any offering. Consider featuring award-winning Hereford Beef Fillets on a set menu, or put a decidedly traditional Irish twist on your menu with Spiced Beef.



BF663	Hereford Beef Fillet Steaks Standard Wrapped			12 x 227g
490801	Hereford Beef Fillet Steaks Centre Cut Wrapped			12 x 227g
BF638	Irish Nature Beef Fillet Steaks Centre Cut Wrapped			12 x 227g
BF208	Hereford Beef Striploin			6.4 - 7.8kg
BF202	Irish Nature Beef Striploin			6 - 6.9kg
BF223	Irish Nature Beef Striploin			9 - 11 kg
BF100	Beef Top Rib R/Tied Beef Hkeepers Cut			4.5-7kg
BF306	Beef Spiced			900g - 1.2kg approx



Perfect pork

Pair a Christmas ham with your turkey, add bacon lardons to a special side dish such as roasted Brussels sprouts, or add a roasted pork belly to your menu for something different.

BC543	Bacon Gammon Log		5.8 - 6.8kg
BC539	Gammon Boned & Rolled		2.5kg
BC504	Bacon Gammon Horseshoe		4.5-6kg
BC555	Smoked Horseshoe Gammon		7kg App
BC500	Bacon Gammon Bone in Smoked		7.5 - 9.5kg
BC121	Smoked Irish Bacon Lardons		1kg
PK110	Pork Streaky Belly Boneless		4 - 5kg App
PK478Z	Pork Loin Rib Case		8 x 600g App
PK402Z	Pork Spare Ribs		10kg Case 12 - 15 Pieces

Luxurious lamb

Irish lamb is popular on menus year round, and offers a flavoursome alternative for those who don't want traditional Christmas fare.

LM624	Slaney Valley Lamb Shoulder Rack		2 x 500g app
LM621	Slaney Valley Lamb Chump Portioned		6x4x200g-220g
LM632	Slaney Valley Lamb Hind Shank Med		2 x 340-500g
LM630	Slaney Valley French Dressed Lamb Rck Cap On		2x650g



The bird is the word

Look to turkey's feathered friends for inspiration this Christmas: duck, goose and chicken are all menu offerings that shouldn't be overlooked. Whether roasted, stuffed or incorporated into other festive plates, these versatile birds deliver big when it comes to flavour and ease of preparation.

With their dark, rich meat and crispy skin, duck and goose are serious crowd-pleasers over Christmas. If you're substituting a roast goose for turkey, be aware that there is less meat on a goose than a turkey of the same weight, plus these birds have lots of fat which melts off during cooking.



DU131	Silver Hill Duck Breast Fillet			6 <small>POUNDS PER CASE</small>	10 x 200g
D62	Duck Breast Barbarie Male			2 <small>POUNDS PER UNIT</small>	300g - 350g x 2
DU345Z	Silver Hill Duck Leg	10 <small>POUNDS PER CASE</small>			Case 40 x 250g
DU128Z	Silver Hill Duck Breast Maple & Mustard				10 x 200g
DU214Z	Duck Fois Gras Sliced			18 <small>POUNDS PER CASE</small>	Case 60 x 25/40g
GS203Z	Goose Breast				300 - 450g Pack

Chickening out

Many customers won't want to venture into new dining territory this Christmas, so it pays to have a fail-safe offering like chicken on the menu. By sourcing high-end cuts, however, these can be elevated to earn their place on the Christmas table menu. Elegant chicken supremes or tender poussin – chicken slaughtered at less than 28 days old – are clever ways to offer a safe menu option for a premium price.

C447	Stuffed Ckn Fillet Wrapped in Bacon		LEAD TIME	6 <small>POUNDS PER CASE</small>	20 x2 x 180-210g
CC393	Chicken Supreme Skin		حلال	6 <small>POUNDS PER CASE</small>	200-230 x 25 Per Pack
CC450	Chicken Corn-Fed Supremes			10 <small>POUNDS PER CASE</small>	5 x 200-230g
G51	Poussins Fresh				Case 6 x 450g

BE CLEVER (and cost-efficient) and save fat drippings for roasties and chips.





Turkey temptations

A6	Turkey Crown Back off Double Breast	 10	Per Kg
A5	Turkey Double Breast with Back & Wings	 10	Per Kg
A3	Turkey with Legs Boned & Rolled - Bones Included	 14	Per Kg
TY228	Fresh Turkey Thigh Mince 2.5kg	 2	2.5Kg
TY621	Turkey Roulade with Stuffing		175 -185g VP x 10 x 4
TY121	Turkey Roulade with Festive Stuffing 3.5kg	 6	3.5kg



Ready, set, go!

Ready meals can help facilitate a high turnover in times of high pressure - like December! Depending on your establishment, this can make them ideal for banquets or large events, enabling you to serve large numbers of people in a short space of time.

The traditional turkey and ham plate always does well at this time of year. For something a little different that packs real flavour, consider offering Irish duck as an option. Duck will work just as well with classic side dishes like gratin potatoes, Brussels sprouts or roast carrots, so you can still use sharing bowls of potatoes and vegetables if desired.

TY615	Turkey & Ham Portions Cooked & Stuffed	LEAD TIME		20 PORTS PER CASE	24 x 6-7oz
TY619	Turkey & Ham Portions Cooked & Stuffed	LEAD TIME		20 PORTS PER CASE	24 x 7-8oz
TY600	Turkey & Ham Portions Cooked & Stuffed	LEAD TIME		10 PORTS PER CASE	20 x 8-9oz
TY117	Turkey & Ham & Orange/Cranberry Stuffed	LEAD TIME		14 PORTS PER CASE	24 x 7-8oz

CHRISTMAS STARTER

D82Z	Silver Hill Duck Leg Confit Cooked Fat				20x250g
DU139Z	Silver Hill Duck Breast Smoked				150g-160g
DU367Z	Silver Hill Cooked Aromatic Wings				x 100
TY501	Turkey Breast Smoked Skin On				2 PORTS PER CASE 800g - 1.3kg Unit
C216	Chicken Fillets Smoked				2 PORTS PER CASE 8 x 110 - 130g
D23	Hot Smoked Duck Breast Whole				350g
D103	Sliced Hot Smoked Duck Breast				500g
DU214Z	Duck Foie Gras Sliced Case				18 PORTS PER CASE 60 x 25/40g

CHRISTMAS POULTRY CENTRE PLATE

D8Z	Silver Hill Honey Roast Half Duck Case				10 PORTS PER CASE 10 x 300g
D7Z	Silver Hill Honey Roast Half Duck Case				6 PORTS PER CASE 10 x 250g
DU345Z	Silver Hill Duck Leg Case				10 PORTS PER CASE 40 x 250g
DU318	Duck Leg Confit Tin Rougie				6 PORTS PER CASE 3.82kg Unit
D75Z	Crispy Roast Boneless Duck Cooked - Case				18 PORTS PER CASE 10 x 600g
DU214Z	Duck Foie Gras Sliced Case				18 PORTS PER CASE 60 x 25/40g





Wild Irish Game



County Wicklow is the home of Wild Irish Game. Three generations of Irish butchers show a deeply rooted love and passion for wild Irish food, making Wild Irish Game Ireland's longest established game processing company, dedicated to supporting, educating and sharing their knowledge about these delicious, traditional foods. This year, they have built a custom-made state-of-the-art factory for their business in Clane with a strong, loyal workforce. They pride themselves in reducing waste on their venison, and with the exception of about 250g of bone trim, they use all of the venison that they receive from their hunters.

Throughout their years in specialising in Wild Irish game, their customers are reassured by professional ethics and judgement when it comes to sourcing and producing consistent high quality and high value products. They have acquired consistent BRC AA grade accreditation annually to date for game and meat, and are the only game dealer with this in Ireland at the moment. They are also a member of Origin Green. All of their wild Irish Game is hunted in a responsible, sustainable manner. All of their hunters are licensed and trained in food handling hygiene in compliance with Irish and EU legislation. They organise a course for hunters annually to ensure their training is kept up to date.

They do not condone illegal hunting practices. Their reputation for integrity and transparency will stand any scrutiny in this sector of the food industry. Standards are validated with unannounced FSAI traceability audits, daily sign-off of wild game by a Kildare county council vet together with unannounced audits by the Department of Heritage, Parks and Wildlife Rangers.



Seasonal Game Calendar

Pheasant
Duck and goose
Mallard
Venison

November - January
 October - January
 September - January
 November - February

Game time

The Christmas season is an ideal time to offer customers premium menu options and Wild Irish Game certainly makes for a special meal. Game is healthy, sustainable and delicious. Wild Irish Game tends to be leaner and lower in saturated fat than farmed meat and delivers a powerful punch of protein.

Try introducing game using recipes that are familiar to most diners: put a twist on a traditional Christmas roast by using pheasant in place of the turkey, or a luxurious venison Wellington. Venison haunch and saddle cuts roast beautifully, while venison stewing meat is perfect for game pies and casseroles.

VN242	Venison Irish Wild Boneless Saddle		1.5-3kg
VN245	Venison Wild Irish Saddle Bone		3-5 kg
VN307	Venison Wild Irish Shanks		340g x 6
VN629Z	Venison Gourmet Burger Frozen	 	24 x 180g

When it comes to cooking game birds, the main thing to remember is that they are lean meats that can dry out easily during cooking. Use extra fat, or try preparing them in roasting bags. For serving pheasant and guinea fowl, one bird generally will feed two to three people. Guinea fowl has a distinctive flavour somewhere between chicken and pheasant.

PH203	Whole Pheasant	 	6x600g
PH600	Pheasant Crowns	 	Case 6 x 2 x 350-450g

Quail is a small bird, so one will serve one person as a starter, and you'll need two for a main course. It has a high proportion of lean, meaty flesh to bone, and a delicate flavour.

QU602	Quail Oven Ready	 	4 x 150g
QU201Z	Quail Deboned	  	Case 16 x 90g

A very veggie Christmas

A recent report on Christmas dining found that one in five Christmas dinner hosts will be catering for vegetarian or vegan guests. Whether it's a full vegetarian or vegan menu or a few clever offerings, the more you have to satisfy non-meat eaters, the better.

Watch out for these common pitfalls when it comes to crafting a rewarding menu:

- Be sure to make the roasties with oil rather than duck or goose fat.
- Don't roast your vegetables anywhere near the meat.
- Remember to make vegetarian gravy.
- Make the meat-free menu offering exciting – a tired risotto or beetroot-goat's cheese tart doesn't make the cut for this special meal.
- Most cheese is made from rennet, which is not vegetarian. If using cheese, make sure you look for some made with vegetarian rennet.
- Some mince pies or Christmas puddings may contain suet, which is non-vegetarian.
- Make sure any jelly used in desserts doesn't contain gelatine.

Don't underestimate the popularity of veggie burgers. From bean-based to veggie-packed, meat-free burgers continue to earn valuable menu real estate. Check out p.53 for a Christmas twist on a burger.

1010Z	Eden Garden Vegetable Premium Burger				120g x 20
1097Z	Eden Beetroot Premium Veg Burger				120g x 20
491316	Eden Curried Cauliflower Burger				20 x 120g
VG967Z	Vegan Pulled Oats Veggie Natural Mince				1.5kg

Make sure to have small bites available for Christmas parties. Easy-to-serve options include marinated olives, potato wedges or croquettes, hummus and dips, roasted vegetable skewers, vegetarian sausage rolls or mini sliders.

2520Z	Frys Vegetarian Cocktail Sausage Rolls			4pcs 400g	
1099Z	Eden Spinach & Feta Slider				60g x 40



Try offering a vegetarian-style roast on the menu; with more customers choosing meat-free options, this could prove a popular offering.

1140	Vegetarian Gammon Style Roast				Case 6 x 390g
1141	Vegetarian Turkey Style Roast				Case 6 x 390g
1142	Vegetarian Beef Style Roast				Case 6 x 390g
1143	Cheatin Celebration Roast				460g

Offering a veggie option for popular menu items is a great way to increase the inclusiveness of your menu. Just make sure the substitutions are easy to enact. Try a vegetarian chilli or meat-free spaghetti and meatballs.

VG966Z	Vegan Pulled Oats Veggie Burger			1.6kg	
VG968Z	Vegan Pulled Oats Veggie Balls Classic			1.5kg	
1035	Florentin Tamruc Falafel				240g



Vegan breakfast bap



Toasted bun -

- Eden Vegan Sausage

Sliced tomato -

- Eden Vegan Bacon

- Tomato relish

- Lettuce

491317 EDEN VEGAN SAUSAGE 40 X 50G ❄️



Christmas essentials

THE MUST-HAVE EXTRAS FOR A FESTIVE FEAST

25 Highlighting Irish Brussels Sprouts **27** Luxurious Veg Sides
29 Cranberry craze **30** Fuss-Free Gravy **32** Storecupboard Staples



Anthony and Enda Weldon are third generation Brussels sprout growers in north County Dublin. Farming is in their DNA, with a family history of farming reaching back a further four generations and beyond. The family business is based in Balheary, Swords, and has expanded over the last 35 years. The Weldons have cultivated their business from mixed tillage and cereals to specialise in Brussels sprouts, a vegetable now recognised as one of life's superfoods, high in folic acid and rated in the top 10 anti-carcinogenic vegetables.

Anthony and Enda see themselves as custodians of the land and its environmental sustainability and so they grow their Brussels sprouts on a slow regime and a wide rotation basis to ensure that they soak in all the natural trace elements of the soils of north County Dublin, which adds greatly to their taste, goodness and quality. They constantly strive to keep abreast of food market trends and have streamlined their production processes to provide maximum efficiency and effectiveness. They work closely with their customers in fresh produce and catering to ensure a same day freshness on all deliveries. They are the largest grower of Brussels sprouts in Ireland and now possess an unrivalled knowledge and expertise in growing, packing and delivering a high-quality finished product from the farm gate to your plate.





Easy elegance

Make sure your vegetable offerings are holding their own on the Christmas plate this year; from devising new twists on the standards to crafting a vegetarian-friendly menu that casts these usual supporting acts in lead roles, there are plenty of ways to set your veg offering apart from the rest.

A plated Christmas dish should reflect the elegance of the season; crispy fondant potatoes are gorgeous when evenly roasted, and a smart arrangement of pont neuf carrots and turnips is a welcome reprieve from the mundane mash. If you're catering for groups or Christmas parties, a selection of portioned veg is the perfect way to give customers a taste of everything.

Pont neuf vegetables

490719	Turnip Pont Neuf	2 pieces per pack	1kg pack 70x20x20
VP255	Carrot Pont Neuf	10 pieces per case	1kg pack 70x20x20

Chateau banqueting vegetables

VP748	Carrot Chateau Banqueting		pack of 20s Pieces
VP423	Turnip Chateau Banqueting		pack of 20s Pieces
491002	Potato Chateaux	4 pieces per case	5kg approx 70 Pieces

Potato fondants

490285	Potato Oval Fondants		Pack Size 10 Pieces
VP743	Potato Fondant Round	2 pieces per pack	Pack Size 10 Pieces
VP837	Potato Sweet Fondant		25 x 85g Case

Get prepped

Save time where you can by sourcing pre-prepared fruit and vegetables that make it easier to get seasonal, delicious vegetables onto the plate.

VP700	Brussels Sprout Prep	5kg
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Vegetable bouquets

Make Christmas service easy with these delicious and convenient vegetable bouquets.



VG886	Vegetable Bouquet Mix1 French beans, carrot, courgette, baby corn, red pepper wrapped in leek	Vegan Veg	15 x 73g
VP836	Vegetable Bouquet Mix2 Asparagus, broccoli, French beans, baby leek, carrot wrapped in leek	Vegan Veg	15 x 73g
VG885	Vegetable Bouquet Mix3 Asparagus, broccoli, French beans, sugarsnaps, courgette, carrot wrapped in leek	Vegan Veg	15 x 73g
491136	Vegetable Bouquet Mix4 Green beans, baton carrot wrapped in leek	Vegan Veg	15 x 60g



Centre stage

At this time of year, there are lots of wonderful root vegetables in season that can add plenty of colour and taste. Carrots, parsnips, potatoes, swedes and Brussels sprouts are all Christmas side staples, but are also sturdy enough as components of a main. Try a parsnip and nut loaf, a butternut squash Wellington or a roasted vegetable tart as luxurious mains to create a Christmas feast to remember.

Veg fix

Work fresh vegetables into starters and canapés to make the most of your stock.

- Blitz **roasted peppers or root vegetables** with tahini or yoghurt for easy homemade hummus or dips, all ideal when served with raw veggie sticks, crackers and flatbreads.
- Upgrade a roasted vegetable soup offering by trying a **roasted parsnip and chestnut soup** topped with crumbled blue cheese, or **curried veg** topped with crispy chickpeas.
- **Creamy garlic wild mushroom crostini** make perfect small bites or appetising starters.
- Try a tasty twist on Christmas crackers by combining **cranberries** and goat's cheese into filo pastry crackers.



100357 Brakes Cranberry sauce

FW112 Cranberries

340g

FW589 Strawberries

4 POUNDS PER CASE **227g**

Freeze frame

Frozen produce guarantees that you're working with product that has been harvested and frozen at its prime, locking in the nutrients you want to boost your vegetable offerings. After thawing, frozen veg are best when sautéed, roasted, blanched or baking; you run the risk of losing nutrients and antioxidants when boiling.

VG933Z	McCain Signature Roasts	2 <small>POUNDS PER UNIT</small>	4 x 2.5Kg Case
4766	Brakes Medium Brussels Sprouts	2 <small>POUNDS PER UNIT</small>	1 x 2.5 Kg Fzn
3919	Brakes Potato Croquettes	2 <small>POUNDS PER UNIT</small>	2.5 Kg Fzn
4748	Brakes Broccoli Florets	2 <small>POUNDS PER UNIT</small>	1 x 2 Kg Fzn
VG863Z	Aviko Gratin Potatoes	10 <small>POUNDS PER CASE</small>	6 x 1.5kg
4740	Brakes Roasting Parsnips	2 <small>POUNDS PER UNIT</small>	1 x 1.5kg Fzn
4756	Brakes Baby Carrots	2 <small>POUNDS PER UNIT</small>	1 x 2.5 Kg Fzn



What makes a plate?

A study* analysed diners' favourite elements of the Christmas dinner. While turkey was the most popular meat choice, it was the humble spud that proved to be the most sought-after piece of the Christmas plate puzzle.

A separate question was asked about what the main meat would be on peoples' ideal Christmas dinner; 52% said turkey, 10% beef, 8% chicken, 8% vegetarian alternative, 6% goose, 3% ham and 3% pork.

What are the most popular Christmas dinner offerings?

85% Roast Potatoes

38% Cranberry Sauce



66% Stuffing

52% Turkey

75% Gravy

62% Brussels Sprouts

65% Carrots



Cranberry Craze

This is the perfect time to put your twists on the Christmas classics and a well-stocked larder of staple ingredients will make this task a breeze. Cranberry sauce is one of the most recognisable holiday table must-haves, which makes it the perfect ingredient to give any dish a festive flair. Why not try one of these easy menu ideas, all making the most of this cupboard hero:

Christmas eggs royale with cranberry hollandaise

Crispy potato cakes + smoked salmon + spinach + cranberry hollandaise sauce

Crispy turkey tacos with cranberry chipotle crema

Crispy turkey goujons + shredded sprouts and spring onions + cranberry sauce + chipotle mayo

Cranberry whiskey cocktail

Cranberry sauce + whiskey + lemon juice + ginger beer

Z990425	Schwartz for Chef Cranberry Sauce		2.6kg
490064	Follain Cranberry Sauce	  	3.2kg Bucket
MS535	Cranberry Sauce Ballymaloe		3kg Unit
F41Z	Whole Frozen Cranberries	 	1kg



It's all gravy

Gravy can make or break a Christmas roast, so there's no underestimating how much stock to put into this menu staple. Striking the perfect balance between richness, depth of flavour and a silky-smooth finish is key to ensuring your gravy is the perfect finishing touch to the meal.

Having the base essentials on hand takes the pressure off preparing large quantities of gravy or creamy sauces from scratch, while also affording the opportunity to create signature sauces using a few simple additions.

Efficiency is key

Gravies and sauces made from scratch, while delicious, can be time-consuming and slow down service during the holiday rush, so ready-to-use bases are brilliant for keeping the workflow streamlined and costs to a minimum.

Z414335	Knorr Roast Gravy Powder	6 POINTS PER CASE	Veg	3 x 1.18kg
Z414392	Demi Glaze Sauce Knorr	14 POINTS PER CASE		Case 3x1.45kg - Makes 36L
MS533	Knorr White Roux	10 POINTS PER CASE		1kg
Z414323	Knorr White/Bechamel Sauce	4 POINTS PER CASE		Case 3 x 1.05kg
Z414440	Knorr Veg Paste Bouillon	24 POINTS PER CASE	Veg	880g
Z414445	Knorr Chicken Bouillon Paste	12 POINTS PER CASE		880g
Z414442	Knorr Beef Bouillon Paste	12 POINTS PER CASE		880g
Z414437	Knorr Fish Bouillon Paste	12 POINTS PER CASE		880g
Z414439	Knorr Vegetable Bouillon	10 POINTS PER CASE	Veg	80Ltr
Z414441	Knorr Beef Bouillon paste	10 POINTS PER CASE		1.76kg Makes 80Ltr
Z414444	Knorr Chicken Bouillon Paste	10 POINTS PER CASE		1.76kg Makes 80Ltr

Gravy twists

- Take your gravy to the next level with butter, wine, port, sherry or brandy.
- Add whole peppercorns or coriander seeds for a piquant bite, ideal when served with lamb or beef.

Add a spoonful of mint sauce and/or redcurrant jelly for lamb

Z418613	Colmans Fresh Garden Mint Sauce			2.25Ltr
MS519	Mint Jelly			1.5kg Tub
490122	Follain Redcurrent Jelly		Vegan Veg	3.5kg Bucket Follain

Add creamed horseradish or mustard for roast beef

Z418615	Colmans Horseradish Sauce			2.25 Ltr
Z418603	Colmans English Mustard		Veg	Case 2 x 2 Ltr
Z418611	Colmans Mustard Powder Tin			Case 1 x 2kg
Z418617	Colmans Mustard Jar Wholegrain			Case 2 x 2.25 Ltr
Z411001	Schwartz English Mustard Unit		Veg	2.3Kg

Add apple sauce, relish or mustard with some cider to gravies for roast pork

Z414004	Schwartz for Chef Horseradish Sauce		Veg	2.16kg Pack
490186	Follain Apple Sauce			3kg Tub
RL206	Ballymaloe Country Relish			3kg Unit
490966	Ballymaloe Country Relish			5kg Bucket
Z418601	Colmans Tartare Sauce		Veg	2.25 Ltr



DIY mulled wine

This warming Christmas drink is a perfectly festive menu offering. For a batch that serves 10, heat the following over a low heat for at least 15 minutes, and up to 3-4 hours. Just be sure not to let it boil!

- 2 oranges, sliced
- 2 x 750ml bottles of red wine
- 15 whole cloves
- 4 cinnamon sticks
- 2 tsp mixed spice
- 4 star anise
- 4 tbsp caster sugar
- 100ml brandy

Z494014 Schwartz for Chef Whole Cloves 285g Pack

Z494019 Schwartz for Chef Mixed Spice 205g Pack

Dried herbs

Z494002	Schwartz Chives	6 POINTS PER CALX		Veg	23g Pack
Z494003	Schwartz Mixed Herbs	4 POINTS PER CALX		Veg	100g Pack
Z494004	Schwartz Parsley	4 POINTS PER CALX		Veg	95g Pack
Z494011	Schwartz Thyme	6 POINTS PER CALX		Veg	165g Pack
Z494038	Schwartz For Chef Sage	6 POINTS PER CALX		Veg	150g
Z495340	Schwartz Oregano		Veg	120g pack	
Z990342	Schwartz Bay Leaves Whole				27g

Spices

Z494005	Schwartz Whole Black Pepper	14 POINTS PER CALX		Veg	460g Pack
Z494006	Schwartz Cracked Black Pepper	18 POINTS PER CALX		Veg	380g Pack
Z494008	Schwartz Ground White Pepper	18 POINTS PER CALX		Veg	425g Pack
Z494010	Schwartz for Chef Cinnamon Ground	10 POINTS PER CALX		Veg	390g Pack
Z421005	Cracked Black Pepper	18 POINTS PER CALX		Veg	1kg



How to build a strong Christmas team

1. Be clear about your needs and expectations

If you are hiring temporary employees, be clear about the seasonal nature of the event to ensure it's a mutually beneficial relationship. Look for the kind of person who can jump right in for four or six weeks and keep a positive attitude throughout the season.

2. Work the staff's needs into the schedule

Before you set the schedule in stone, get a good idea of each worker's preferences for the Christmas holidays. Being accommodating comes with a lot of positives: it helps create a pleasant workplace, makes scheduling fair and gives you a good idea of who prefers to pick up extra shifts and who needs time off.

3. Treat current and seasonal staff equally

While some of your staff may be temporary, it's important not to treat them as second-class citizens. Everyone should feel like an equal part of the team - because at the end of the day, everyone is working toward the same goal: a successful Christmas period.

4. Plan for the holiday season early and thoroughly

Careful, deliberate advance planning helps keep your Christmas period team invested and motivated. Focus on these three areas:

Training: Based on the number of positions you need to fill and the level of experience of new hires, you can determine the exact amount of time you need for training new seasonal staff.

Scheduling: Once you've built the schedule, send it out early. This helps the team plan their Christmas period schedule around it.

Planning: Prepare for the worst by planning for when an employee doesn't show up on a busy day, so it has little detrimental effect if it actually happens.

5. Show your appreciation

The Christmas season comes with a lot of headaches, as anyone in foodservice knows. Show your team you appreciate their efforts by offering lots of positive feedback, giving small gifts, throwing a party (after the rush is over) or even giving them a day off.



Festive Favourites

SPECIAL OFFERINGS TO BRING A TASTE OF THE SEASON

35 Pâté and Terrines **36** Sensational Seafood

38 Party Food Favourites

40 Christmas Wine **42** Clever Coffee



Pâté and terrines

Presentation perfection

- Choux pastry or gougères filled with pâté make an elegant canapé option.
- Sharing plates such as meat or cheese platters will welcome the addition of pâtés and terrines.
- For a simple lunch with a classic French flair, spread pâté on toasted baguette and pair with a green salad dressed with vinaigrette.
- As a starter, serve your pâté or terrine with sliced fresh or toasted baguette, or posh crackers. Cornichons are the perfect accompaniment, as their crunch and acidity cuts through the richness.
- Add a quenelle of foie gras or duck liver mousse on top of a fillet steak for a decadent main course option.

Not only are pâtés and terrines relatively festive in the minds of many customers, they also fit in with the more extravagant desires of many people at this time of year.

Fortunately for hospitality establishments, these foods enjoy a wide versatility in terms of serving, easily slotting in as part of a lunchtime offering, as starters on dinner menus or as a component of sharing plates or mains.

A pâté differs from a terrine in that pâté is usually made from liver, is much finer in texture and can be made in any shaped container. A terrine is generally made from much chunkier meat – chunks of pork hock, diced lamb leg meat, duck breast or minced pork.

Pâté

490768	Poultry Pate	4 POINTS PER UNIT 2 POINTS PER CASE	2.4kg Tub
490687	Pate Duck Coarse	4 POINTS PER UNIT 2 POINTS PER CASE	1.5Kg Tub
490718	Duck Liver Mousse	4 POINTS PER UNIT 2 POINTS PER CASE	2.5Kg Tub
490688	Pate Brussels	2 POINTS PER UNIT 2 POINTS PER CASE	1.5Kg Tub
PT103	Pate Brussels With Cranberry	2 POINTS PER UNIT 2 POINTS PER CASE	1kg Loaf
490689	Pate Farmhouse Coarse	2 POINTS PER UNIT 2 POINTS PER CASE	1.5Kg Tub

Terrines

PT129	Crab & Scallop Terrine	2 POINTS PER UNIT 2 POINTS PER CASE	840g Loaf
PT126	Salmon Terrine with Creme Fraiche	2 POINTS PER UNIT 2 POINTS PER CASE	840g Loaf
PT121	Pheasant Terrine with Girolles	4 POINTS PER UNIT 2 POINTS PER CASE	1kg Loaf
PT198	Mousse of Goose Foie Gras	2 POINTS PER UNIT 2 POINTS PER CASE	400g



A twist on tea

More restaurants are offering savoury tea options, appealing to those looking for a new twist on this elegant afternoon staple. One of the most popular offerings is a seafood afternoon tea: a mixture of hot and cold options, including smoked salmon on brown bread, fresh oysters, seared scallops, crab claws and langoustines. Keep it simple: quality seafood can hold its own in a menu option like this. Pair with a chilled Sauvignon or Champagne for an attractive menu offering that can command a high price tag.

Build your seafood tower

Go for a mixture of cold and cooked seafood; you can even separate the layers as such. Mix and match with a selection of the following:

Oysters | Scallops | Prawns | Shellfish (lobster, crab or langoustines) | Smoked salmon

Starter royale

From hearty seafood chowder to elegant seabass carpaccio, fish and seafood are some of the most sought-after starter options during the Christmas season. Smoked salmon is always a popular choice; for a truly special offering, look into smoking or curing your own salmon in-house.

FS1023	Seabass Fillets 90-120g pin bones out		3kg Case
490779	Salmon Supremes Skinless,		10X140g E
FS105	Seafood Chowder Mix		2Kg Tray
FS948	Dalys Hot Smoked Salmon		700g

4 prawn cocktail twists

Putting a twist on this go-to Christmas starter is a clever way to upcharge on an already popular menu item.

Tempura prawn cocktail with a sweet chilli dipping sauce

FS337Z	Tempura Battered King Prawn		25 pieces/ 500g
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Roasted prawns with homemade marie rose sauce

FS1033Z	Vannamei RPD Tail Off Prawns IQF - Case of 10		26/30 10 x 1kg
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Prawn cocktail rice paper rolls with sliced avocado, julienned cucumber and spicy dipping sauce

FS526Z	Argentinian Red Prawn Raw Peeled Deveined		70/90 1kg
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Prawn cocktail bloody Mary

A large gin goblet layered with a creamy and spicy tomato, horseradish and lemon dressing, shredded lettuce and chilled prawns.

FS1249Z	Cold Water Prawns Cooked & Peeled		90/120 2kg
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Get the look

A three-tiered serving stand will give an elegant and high-end feel to a seafood tower. Fill one bowl with ice and set with fresh oysters and Irish seaweed. Use another tier for cooked seafood and the third with prepared options like smoked salmon on bread or potted crab. Intersperse with plenty of lemon wedges and fresh herbs.

490310	Chrome 3 Tier Cake Plate Stand	
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1	FS1236	Presentation Seaweed		6Kg
2	FS208	Oysters x 30 (Gigas)	6 months min case	Case
3	FS1217Z	Irish Half Shell King Scallop (8-10)		1Kg
4	FS1019Z	Langoustines Whole Medium 16-20		6 x 1Kg
5	FS222	Portico Smoke Salmon Sliced VacPac	4 months min case	1.25kg
6	FS1099Z	Irish Crab Claws Frozen		1Kg Net Single Pincer
7	FS1206Z	Irish Prawn Tails Frozen (Shell on Tail off)		40/60 1kg



1	FF680Z	Potato Shrimp Oval	10 POINTS PER CALORIE	Pack 250g
2	FF330Z	Chicken Gyoza	10 POINTS PER CALORIE	800g
3	FF507Z	Premium Sushi	22 POINTS PER CALORIE	Pack 760g
4	O337Z	Cocktail Vegetarian Spring Rolls - Case of 12	Veg 18 POINTS PER CALORIE	1Kg Pack (67)
5	FF210Z	Dim Sum Seafood Party	18 POINTS PER CALORIE	1.1kg Pack (100)

When it's time to party

Marketing your Christmas party offerings is a great way to keep your venue at the front of mind for local businesses and diners during this festive season.

Help your Christmas parties, private functions and festive events stand out from the crowd by offering more unusual canapés and other party foods. Elevated platter components can help justify higher price points, as well as making your event memorable in the minds of your patrons.

Don't forget the veggies

With vegetarianism and veganism still on the rise, it's important to include meat-free alternatives in your party food offering. To avoid any complaints and to make sure those avoiding meat don't feel like an afterthought, be sure to serve vegetarian and vegan options on completely separate platters to those holding meat and seafood products; try the Veg & Spinach Pakoras, Onion Bhajis or Cocktail Vegetarian Spring Rolls.



6	FF319Z	Oriental Chicken Cigar			20gx5
7	FF682Z	Veg & Spinach Pakora			56 x 27g
8	FF681Z	Onion Bhajis Mini - Case of 6			56 x 27g
9	O328Z	Shrimp Rolls Tail-On - Case of 12			1kg Pack (100)
10	FF314Z	Duck Spring Rolls Pack - Case of 12			50 x 20g

CC806Z	Chicken Cooked Breaded Goujon			Case of 10 x 1kg
CC811Z	Southern Fried Chicken Goujons			Case 10 x 1kg
CC103Z	Southern Fried Chicken Popcorn			Case 4 x 2.5kg
C127Z	BBQ Chicken Wings Cooked			5 x 1kg
C372Z	Chicken Mexican Wings Cooked			Case 5kg
CC103Z	Southern Fried Chicken Popcorn			Case 4 x 2.5kg
CC100Z	Battered Chicken Chunk			5 x 2kg Case
BC902Z	Bacon Popcorn Diced - Case of 4			2.5kg
FF214Z	Oriental Chicken Snacks			960g (80 Pieces)
FF311Z	Fire Spring Rolls			20g x 48
FF313Z	Tempura Shrimp - Case of 12			18g x 56
FF320Z	Sweet n' Sour Chicken Spring Roll			20g x 50

Roquende



Roquende is a unique wine label sourced from the Fitou region in France specifically for Pallas Foods. Sourced from the clay-limestone soil using selected grape varieties (Carignan, Grenache and Syrah), Roquende wines are vinified using carbonic maceration – a technique in which whole grapes are fermented in a carbon dioxide rich environment prior to crushing.

Roquende pays homage to the rich history of the land: visitors to the 1889 Universal Exhibition of Paris collected medallions featuring St. Georges, patron saint of the Chevaliers Francs. This same medallion is now featured on the front of each bottle of Roquende. The range of expertly curated Roquende wines allows for a perfect pairing for any meal.



492096

Reserve Rosé 6x750ml

Tasting notes

Crispy gourmet rosé with notes of fresh red fruits. The Grenache contributes body and sweetness

Food pairings

Serve between 6-8°C. This wine has a taste of holidays and is consumed perfectly as an aperitif or on a fresh salad.



491895

Sauvignon Blanc 6x750ml

Tasting notes

A fresh and light wine with lemony aromas and notes of freshly cut herbs.

Food pairings

To be enjoyed as an aperitif or as an accompaniment to crayfish salad, king crab, spring green asparagus or lemon chicken.



491897

Merlot 6x750ml

Tasting notes

The robe is garnet red and bright. The nose reveals redfruit aromas with woody notes. In the mouth the wine is supple and fleshy, with aromas of very ripe red fruits.

Food pairings

Serve at 16-18°C with grilled meat, lamb chops and farmhouse cheeses.



491896

Chardonnay 6x750ml

Tasting notes

This wine offers a palate of aromas of pears, apples and white flowers and a feeling of roundness and balance in the mouth.

Food pairings

To be served between 8-10°C, as an aperitif or accompanied by a fish dish.



491898

Cabernet-Sauvignon 6x750ml

Tasting notes

Strong colour, with vivid red glimmers. Nose of little red fruits aromas with vanilla notes. Round and fruity body with soft tannins.

Food pairings

Serve at 16-18°C with duck breast or cured cheese.

All Roquende Reserve Wines are screw-top.

Sláinte

The right wines should complement your Christmas menu perfectly and add a touch of seasonal elegance. Try these three must-haves for your festive offerings.

Red wine

When it comes to wine, the term 'room temperature' actually refers to cellar temperature, meaning that red wine should be served at cooler temperatures than you might think. Lighter, fruitier reds should be served at the low-end of the temperature range, while more full-bodied options will benefit from being a little warmer.

491902 Hereford Reserva Malbec

12x750ml



Sparkling wine

Glera is the most popular grape variety in the district of Treviso, where it is the most widely planted variety. It is refreshing, light, with a fruity nose.

491847 Marchesi Prosecco Frizzante

6x750ml S/C



White wine

Made to truly reflect our environment and philosophy of producing accessible wine with distinctive pure, wonderful fruit flavours and aromas typical of the Marlborough region.

491905 Gravel & Loam Sauvignon Blanc

6x750ml S/C



Pro tip Make sure you've stocked up on the appropriate stemware for serving.

CS103	Reserva Wine Glass 12.3oz (35cl)	10 POINTS PER CASE	24 per case
CS104	Reserva Wine Glass 16.5oz (47cl)	10 POINTS PER CASE	24 per case
CS3786	VP Reserva Flute 5.5oz	6 POINTS PER CASE	24 per case
CS111	Imperial Wine Glass 12oz	6 POINTS PER CASE	24 per case
CS110	Imperial Goblet Wine Glass 16oz	6 POINTS PER CASE	24 per case
CS114	Imperial Champagne Flute 21cl(7.5oz)	4 POINTS PER CASE	24 per case



ALCOHOL FREE OPTIONS

492205	Silk tree irish spirit (non alc)	70cl
491144	Stonewell 0% cider	12 x 33cl
491943	Heineken 0%	24x33cl

Water works

If you offer carafes of tap water, make sure the wait staff list still or sparkling as first options; these are easy ways to increase profits of this service must-have.

WT106	Fior Uisce Sparkling Water Glass Bottle	12x75cl
WT107	Fior Uisce Still Water Glass Bottle	12x75cl

What makes an Irish coffee?



Whipped Cream

Espresso

Whiskey

Brown Sugar

Coffee, clever

Your coffee selection shouldn't be an afterthought - it's an opportunity to increase profits with little effort. Take advantage of customers' extravagant mood during the silly season and offer luxurious upgrades to your coffees; flavoured syrups and whipped cream are two easy ways to accomplish this.

492210	Pastures Irish Cream		70cl x 1 Unit
SY203	Davinci Hazelnut Syrup		1Ltr Unit
SY202	Davinci Caramel Syrup		1Ltr Unit
SY205	Davinci Chocoalte Syrup		1Ltr Unit
SY199	Davinci Vanilla Syrup		1Ltr Unit
SY189	Davinci Caramel Sauce		2.5Ltr Unit
SY188	Davinci Chocolate Sauce		2.5Ltr Unit



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Relish
- R E W A R D S -



Cheese, Please

CELEBRATE THE SEASON WITH THESE LUXURIOUS OPTIONS

45 Producer Spotlight: Cahill's Cheese
46 Festive Cheeseboard **48** Cheese hampers



SINCE 1902

Cahill's IRELAND

The Cahill family have been farming the lush green pasturelands of Newcastle West, Limerick since 1902. They are one of the oldest artisanal cheese-making families in Ireland, using time-honoured methods and recipes passed down through the years to create outstanding speciality Cheddar, matured to perfection.

Today they employ a small, skilled team of 20 people overseen by the fourth generation of the Cahill family, marrying traditional skills and old recipes with modern technology. All of their cheese is made in small batches, using pasteurised milk from grass-fed cows and only use 100% natural, locally sourced ingredients.

"Since my great-granduncle David Cahill, first began his dairy in 1902, my family has a long held reputation for producing good food. Over 100 years later, the same care, craft and attention to quality is still part of Cahill's Farm. Our cheese reflect the warm generosity of our farm along with our passion for quality," said Dan Cahill.

Some of the cheeses in their range include:

- Cahill's Original Irish Porter Cheese
- Cahill's Original Irish Whiskey Cheese
- Cahill's Red Wine Cheddar
- Cahill's Cheddar with Chives
- Cahill's Cheddar with Garlic and Fine Herbs
- Cahill's Cheddar with Chilli and Cracked Black Peppercorn
- Cahill's Cheddar with Wild Blueberries and Vodka
- Cahill's Cheddar with Irish Crème Liqueur

Cahill's Cheese is a proud member of Bord Bia's Origin Green Programme.

- Gold Medal Winners International Cheese Awards - 2017
- Gold Star from the Guild of Fine Food - 2017 and 2018
- Silver Medal - Mondial du Fromage in Tours, France - 2017
- BRC - Grade AA.





Cheese, please

Festive indulgence is far from limited to baked goods and sweet treats. Customers with a savoury preference are also on the lookout for ways to spoil themselves a little. Offering a festive cheeseboard is a popular way to satisfy this need.

Think figs, cranberry sauce or spiced nuts, or include cheeses with a seasonal twist, like cheese with cranberries, truffle cheese or a stout-infused cheese.



CH4244
Cropwell Bishop
Blue Stilton Jars
Case 6 x 200g



CH1309	Carrigaline Cheese with Cranberry 1.8kg	14 POINTS PER CASE	Cuts	Veg	Case
CH1139	Cahill's Original Irish Porter Cheddar	6 POINTS PER CASE	Cuts	Veg	1x2.27kg
CH1140	Cahill's Ardagh Wine Cheese	6 POINTS PER CASE	Cuts	Veg	2.27kg
CH4396	Carrigaline Italian Truffle Cheese		Veg	Vegan	1.8kg
CH1558	Ardallagh Cranberry Roulade	18 POINTS PER CASE	Cuts	Veg	2 x 1.3kg
CH4033	Wensleydale & Cranberry Cheese	4 POINTS PER CASE	Cuts	Veg	1.1kg Unit
492057	Cooleeney Brie Chilli & Cracked Black Pepper Cheese		Cuts	Veg	150g

Irish favourites

Use your cheeseboard offering to highlight the Irish provenance of your cheeses. These local favourites form a solid basis for a balanced cheeseboard between a mature, hard cheese, a washed-rind cheese and a strong blue:

Hard, matured cheese

CH1398	Knockanore Mature White Cheddar	4 POINTS PER CASE	Cuts	Veg	Vegan	1.5kg
CH1395	Knockanore Mature Red Cheddar	4 POINTS PER CASE	Cuts	Veg	Vegan	1.5kg

Washed-rind cheese

CH1643	Durrus Mature	14 POINTS PER CASE	Cuts	Veg	1.2kg Wheel
CH4092	Smoked Milleens Large	4 POINTS PER CASE	Cuts	Veg	1.5kg Approx
CH1358	Gubbeen		Cuts	Veg	1.3kg Wheel
CH1389	Gubbeen Oak Smoked Cheese		Cuts	Veg	3.5kg Wheel Matured

Blue cheese

CH1269	Cashel Blue Cheese Wheel	10 POINTS PER CASE	Cuts	Veg	1.5kg Mature
X337	Crozier Blue	14 POINTS PER CASE	Cuts	Veg	1.5kg. Wheel

Finishing touches



Make sure you're stocked with the necessary additions to any cheeseboard, from crackers and breads to chutneys and dried fruit.

CE856	Walkers Portion Wrap Biscuit 100 x25g		Veg	Case
T622	Salamander Biscuits Wrappedx1	20 POINTS PER CASE		300 pieces



1	CE743	Cheese Biscuits Asst CS		12 x 125g Packs
2	CE1000	Sheridan's Crackers Mixed Case		12 x 175g
3	CE989	Millers Toast For Cheese Selection		15 x 90g Case
4	CH4033	Wensleydale & Cranberry Cheese	 	1.1kg
5	CH4243	Stilton Blue Rings Cropwell Bishop	 	1.5kg
6	CH1142	Cahill's Whiskey Cheddar	  	2.27kg Case
7	CH1244	Cashel Blue Cheese Wheel	  	
8	CH1294	Milleens Cheese	  	1.4kg Wheel



Serve it up

Tap into the trend for sharing plates by offering a baked cheese as a sharing plate for two, accompanied by some good bread, chutney and fresh fruit.

CH2137
Baking Cooleeney
In a Terracotta Pot
9 x 180g



Quality cheese can bring something special to more than just your after-dinner offering. A raclette is a novel addition to your lunch menu; melted cheese screams craveability, and is ideal served with boiled potatoes, cornichons, toasted baguette and dressed leaves. Tap into the trend for sharing plates by offering a baked Cooleeney or Mont d'Or as an option to share between two, accompanied by some good bread, chutney and fresh fruit.

CH9999	Mont d'Or		6 x 384g Case
CH2319	Raclette Livradois 1/4 Vacuum		1.5kg Unit

Added Inspiration

Why not supplement your taking by offering Christmas hampers for sale? Customers will have gift buying in mind, so place a hamper beside the till to encourage impulse buys.

There's also an opportunity to link the cheeses on offer on your menu to those available in the hampers. Add a note beside your cheeseboard option, giving customers to "take a taste home!"

Cheeses with festive flavours are perfect for adding variety.

CH1304	Dunbarra Garlic Cheese				180g
CH1305	Dunbarra Peppered Cheese				180g
CH1597	Carrigaline Garlic & Herb Cheese				120g
CH1393	Cahill's 5x3x145g Whiskey,Porter,Ballintubber				Case
CH1454	Cahill's Original Irish Porter Cheese				145g
CH1455	Cahill's Ardagh Wine Cheese				145g
CH1456	Cahill's Ballintubber Cheddar with Chives				145g
CH1932	Cahills 3x3x200g cs-Whiskey, porter, Ballintubber				Case
CH1933	Cahills 3x3x200g-cs-Porter, Wine, Ballyporeen				Case
492057	Brie chilli & cracked black pepper cheese				150g

Add classic Irish options to round out your selection.

CH1304	Dunbarra Garlic & Dill				180g
CH1595	Carrigaline Original Cheese Shamrock Gift Box				150g
CH1104	Knockanore Vintage white Cheddar				150g
CH1105	Knockanore Vintage Red Cheddar				150g
CH1391	Cahill's Vintage Cheddar Cheese				200g
CH2340	Durrus Og 6x225g				Case
CH1293	Milleens Cheese				200g Unit
CH1410	Cooleeney-camembert				200g
CH1449	Tipperary brie				150g unit



1	491904	Cotes du Rhone Reserve	
2	CE743	Cheese Biscuits Asst CS	
3	LM638	Lamb salami - Case of 5	  
4	CH1389	Gubbeen Oak Smoked Cheese 3.5kg Wheel matured	
5	CH1480	Cratloe Hills Sheep's Cheese 220g	  
6	CH1306	Dunbarra Naturally Ripened Cheese	   
7	CH1307	Cashel blue cheese	  
8	CH1351	Carrigaline Garlic & Herb 400g	    
9	CH1391	Cahill's Vintage Cheddar Cheese	   
10	CH1293	Smoked Milleens Dote	   
11	CH1135	Smokey Tipperary Brie 200g	   
12	491898	Roquende Cabernet Sauvignon	



Christmas, Made Easy

QUICK FIXES TO HELP MAKE IT A MEAL TO REMEMBER

- 51** Farney Foods **52** Christmas Menu Twists
- 54** Deli Delights **55** Simple Charcuterie
- 56** Brilliant Breakfasts **57** Serving Essentials



Farney Foods



'Tis the season to be jolly, and what better way to do it than with a delicious cooked ham?

At Farney Foods, they specialise in traditional Irish cooked ham - a crucial component of any Christmas table in Ireland. The leanest pork legs are purchased from reputable Irish suppliers and are cured, cooked and packaged on premises. Their hams can be boiled, baked or crumbed depending on your needs during the festive season, and products can also be supplied to specified trimming requirements, making sure your guests get to enjoy the very best cuts this Christmas. All of Farney Foods' hams are cured on-site using a traditional Irish recipe, and are hand-boned and crafted by their own team of specialist butchers.

Following an increase in production, Farney Foods re-located to a 6,500 sq. ft. premises in the Cloughvalley Industrial Estate in 1991. This facility is finished to the very highest standards, offering the most hygienic conditions possible through intake, production, storage and dispatch. Their business has grown steadily over the last two decades and they are proud to employ 20 people. In 2009, they added a new state-of-the-art extension to accommodate the growing demand for their ham - essential during the busy Christmas season.

Farney Foods is committed to producing a traditional, wholesome Irish product that contains no colourings and no artificial additives, as well as being truly delicious - a discerning choice for your festive menu.





Seasonal Twists

Incorporating Christmas elements into your menu takes consideration: is it an entirely separate menu you're developing, or a small selection of new items?

Be mindful to keep your menu consistent with your brand; casual restaurants might reserve a specific section of the menu for a few seasonal offerings – this means customers can find their regular favourites but may be enticed to try something new. Transform traditional Christmas ingredients – turkey, cranberries, Brussels sprouts or ham – into new menu items that fit with your regular offering, whether it's burgers, pizza or sandwiches. You can market your seasonal choices and keep your restaurant relevant for customers without neglecting your core offering.



Burger twists



Turkey and Brie Burger with Cranberry and Orange Pepper Mayo

Serves 4

100g shallots, finely chopped **VW801**
4g sage, chopped **HB569**
Sunflower oil **OL211**
600g fresh lean turkey mince **TY228**
100g fresh breadcrumbs **BR492**
1 egg **EG070**
Salt and pepper
100g mayonnaise **MS147**
30g cranberry sauce **MS335**
2g Santa Maria orange pepper **SP223**
4 brioche buns **BR461Z**
160g Brie, cut into 8 x 20g slices **CH2440**
40g mixed salad leaves **SL209**

1. Sweat off the shallots and sage in a little oil until translucent, then allow to cool.
2. In a mixing bowl, combine the turkey mince, breadcrumbs, egg and the cooled sage and onion mix.
3. Season well. Divide the mixture in four and shape each portion into a burger patty.
4. Heat some oil in a non-stick pan and cook the burgers on both sides, turning occasionally and ensuring that they are cooked through.

5. Combine the mayonnaise, cranberry sauce and orange pepper.
6. Toast the brioche buns.
7. Use half of the cranberry mayonnaise on the bottom of the buns, then add the burgers and two slices of Brie to each. Place under a hot grill so the cheese starts to melt.
8. Finally, add the salad leaves and coat the top half of the buns with the remaining cranberry mayo, closing the burgers.





Deli delights

Deli counters can embrace the holiday season, too – a little creativity means that seasonal products can be used to encourage sales. If your deli offers full dinner options, Christmas plates will also go down well at this time of year. Limited edition menu items have increased appeal. Try offering a special Christmas sandwich, wrap, bagel or baguette, filled with combinations like turkey breast, Brie and cranberry sauce, or ham, turkey, stuffing and gravy.

Turkey

TY709	Turkey Roast Superior Breast-Gold-Sliced	2 POINTS PER UNIT	1kg
TY707	Farmhouse Sliced Turkey Breast Sliced	2 POINTS PER UNIT	1kg
TY119	French Garden Cooked Turkey Escallops	10 POINTS PER CASE	2 x 2.5kg
TY706Z	Smoked Turkey Rashers	3 POINTS PER CASE	3 x 1kg
TY303	Turkey Breast Roast Superior Gold	6 POINTS PER UNIT	5Kg
CC755	Roasted Chicken Strips 7mm	4 POINTS PER UNIT	2.5kg

Ham

CM624	Ham Cooked Bone In	16 POINTS PER UNIT	7kg
CM512	Ham Cooked Rosemary	6 POINTS PER UNIT	3.5kg app
CM316	Natural Ham Full Netted Block & Barrel	10 POINTS PER CASE	4.6kg +



Charcuterie made simple

While charcuterie boards are now common place on many menus, this dish traces its humble origins to peasant food. Don't be fooled though: while simple to assemble, a properly curated charcuterie board should be a harmonious balance of textures and tastes.

Balance

The key to any charcuterie offering – whether it's a full board or small nibble – is balance. As a rule of thumb, sweet pairs with salty, mild with spicy, rich with plain.

Cheese

Opt for one or two soft cheeses and hard cheeses. Hard cheeses like Parmesan or Manchego pair well with thinly-sliced whole muscle meats, while soft or semi-soft cheeses like creamy Brie or goat's cheese complement sturdy cured sausages.

Meat

Include two or three different meats from separate preparation styles: whole-muscle meats, cured sausages and forcemeats. Whole-muscle meats refer to meats preserved whole, like prosciutto, bresaola and jamón. These should be sliced thinly for easy chewing. Cured sausages include salami or chorizo. Forcemeats are smooth and spreadable; think pâté, foie gras or rillettes de canard.

Whole-muscle meats

These refer to meats preserved whole, like prosciutto, bresaola, Parma ham and pastrami.

CM111	Silverside Pastrami - Black Pepper	 4 HOURS PER UNIT	Unit 1.9 kg
CM802	Prosciutto Ham Aged Sliced	 2 HOURS PER UNIT	500g Pack
BC861	Pancetta Smoked Flat - Case of 8	 6 HOURS PER UNIT	1.6 kg Approx
CM807	Parma Ham Quarter Piece - Case of 16	 6 HOURS PER UNIT	1.5kg
CM319	Serrano Ham Sliced	 2 HOURS PER UNIT	80g
CM805	Bresaola Sliced - Case of 12	 2 HOURS PER UNIT	80g Unit
CM803	Prosciutto Ham Boneless - Case of 4	 4 HOURS PER UNIT	6kg Approx Unit

Cured sausages

Chorizo and salami are examples of cured sausages, or sausages that are made fresh, then salted and air-dried for weeks or months, depending on the type.

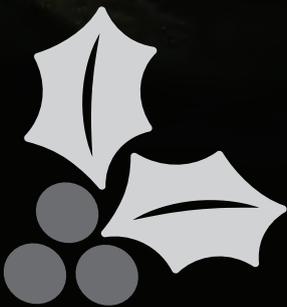
CM158	Pepperoni Chilli Sliced Hot	 2 HOURS PER UNIT	1kg Pack
CM800	Milano Salami Sliced - Case of 8	 2 HOURS PER UNIT	240g Pack
CM612	Chorizo Extra Vela Mild	 4 HOURS PER UNIT	1.8Kg Unit
LM637	Lamb Mediterranean Salami - Case of 5	 2 HOURS PER UNIT	1Kg
LM638	Lamb Salami - Case of 5	 2 HOURS PER UNIT	1Kg
CM605	Tapas Mix	 2 HOURS PER UNIT	120g Unit
CM318	Sliced Chorizo	 2 HOURS PER UNIT	80g

Forcemeats

These are smooth and spreadable; think pâté, foie gras or rillettes de canard. Check out p.31 for more ideas on pâtés and terrines.

Extra touches

Sweet and sour components balance charcuterie perfectly; sweet jams or fresh fruit, pickled vegetables and salty olives help cut through the richness of charcuterie.



Breakfast

Maximise your breakfast offering over the festive season. Customers are willing to splash out money at times when they wouldn't usually at other times throughout the year, and the weather makes a warm morning meal more appealing than ever.

Consider an all-day breakfast menu component. This can be an extremely profitable offering, and might just hit the spot for many people who would rather lay in and enjoy a later breakfast.

"Posh," elevated options like flavoured sausages and puddings will help to garner a higher price point for your breakfast.

PK927	Caramelised Onion Premium Pork Sausage 2kg		Case
PK178	Sausage Meat 1kg		Unit
PK928	White Pudding with Ham Hock & Wholegrain Mustard		Unit
491390	Streaky Bacon On Parchment 1Kg X 8		Case
PK085	Black Pudding Pork Sausage with Thyme		2x1kg Case





Stock up

Make sure you're fully stocked for the festive season. With increased customer traffic and higher demand for food and beverages, you may find it helpful to have extra glassware, delft and cutlery to hand.

Bring a Christmas mood to your establishment by adapting your table settings. Candles add ambience and warmth to a room, while small themed touches such as festive napkins add a cute, quirky touch. Christmas crackers are an inexpensive way to add value to the customers' experience.

During busy periods, it may be helpful to set tables with cutlery for every course, even if this isn't usually your practice. This simple adjustment eliminates the need to reset between courses, meaning your servers have one less task to complete for every cover served - this can add up to significant time savings over the entire period of service.



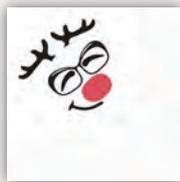
492494
Rocking Robin Dinner Napkin
39/2 Ply 4 Fold 1800 per case



492495
Rocking Robin Dinner Napkin
39/2 Ply 8Fold 1800 per case



492538
Rocking Robin Lunch napkin
33/2ply 4-fold 2000 per case



PD1203
Christmas Raindeer
Cocktail Napkin
24/2 Ply 4F 2400 per case



PD1204
Christmas Raindeer
Dinner Napkin
39/2Ply 8F 1800 per case



PD1205
Christmas Raindeer
Lunch Napkin
33/2Ply 4F 2000 per case



PD1208
Christmas Raindeer
Linstyle Napkin
39/8Fold 1200 per case



PD1202
Christmas Parcel
Placemat
2500 per case



PD1209
Christmas Parcel Linstyle
Dinner Napkin
39/4Fold 1200 per case



PD1206
Christmas Parcel Linstyle
Dinner Napkin
39/8F 1200 per case



492493
Christmas Bow Red
Dinner Napkin
39/2 Ply 4 Fold 1800 per case



492539
Handmade Luxury Christmas
Crackers
36 per case



492540
Christmas Crackers Case
50 per case



PD10080
120z Christmas
Reindeer Cups
500 per case

PD10079
Lid for cup





Dessert Time

A SWEET FINISH TO ANY MEAL

61 Golden Bake Pastry **62** Easy and Elegant Desserts
64 Mince Pie Magic **66** Feeling Sweet
67 Petits Fours **72** Plating Perfection **74** Silver Pail Dairy



Golden Bake



Who we are

Golden Bake has been making the finest frozen puff pastry products in Dublin since 1987. They produce a wide range of sweet, savoury and unfilled products using the traditional French method of lamination, with up to 100 layers of light flaky pastry.

With continuous product development and investment, they have expanded and evolved to become Ireland's leading producer of frozen puff pastry products. They supply the biggest retail and foodservice customers in Ireland and internationally, meeting their complete puff pastry requirements.

What we offer

Innovation With a consumer-focused and market-driven in-house New Product Development team, they are constantly developing new and bespoke products for their customers.

Experience Their staff have over 30 years' of experience and are industry experts in puff pastry production.

Excellence Their flexible and efficient process produces puff pastry products of the highest quality and consistency from their BRC accredited facility.

Ingredients Although they have grown to be Ireland's leading producer of puff pastry products, with exports all over the world, they are proud to support local Irish suppliers. They use as many local ingredients as possible, including Bramley apples from Armagh and Irish reared pork and chicken. With a wide range of sweet and savoury fillings, they have a product for every taste and occasion. Their in-house New Product Development team work with their suppliers to bring new and on-trend flavours to the market, and they work directly with customers to create bespoke products.





1	DT279Z	Individual Rustic Apple Pie			Case 40 x 110g
2	CE233Z	Vegan Caramel Apple Pie			14 Portions
3	DT699Z	Pear & Almond Individual Tartlet			18 x 100g
4	479369	Baileys Profiteroles			2 x 850g
5	Z156	Lemon Cheesecake			48x35g



6	CE240Z	GF Sticky Toffee Pudding	Veg			12 Portions
7	DT697Z	Salted Caramel Cream Roulade				20x72g
8	CE241Z	GF Blackcurrant & Prosecco Cheesecake	Veg			12 Portions
9	Z164	Prestige Baked Belgian Chocolate Cheesecake				48x35g



Marvellous mince pies

Fruity, boozy little mouthfuls, mince pies are on every Irish menu during the holiday season.

Mince pies are always a good addition at this time of year. They inspire feelings of seasonal nostalgia in many people, and provide an attractive low-commitment choice that's ideal for tempting customers as an accompaniment to an order of tea or coffee. Serve warm, dusted with a little icing sugar, and offer cream or custard on the side - these little touches help to drive customer satisfaction. Similarly, less traditional baked goods with a festive theme - think Christmas muffins or doughnuts - will be well received as mid-morning or afternoon sweet treats.





How do you take yours?

Most people prefer their mince pies with a side of cream – whether whipped, flavoured or poured over. The runner-up was with rum or brandy butter, followed by custard, then ice cream.



T80
Mince Pies Home-Made
24 per Case



CE636
Gluten Free Christmas Mince Pies
16 X 55G per Case



CE899Z
Mince Pies 2 Inch Unbaked
156 X 60 per Case



T478Z
Luxury Crown Mince Pies-
100 per Case



84717
Baked Mince Pies
60 x 53g per Case



100084
Mini Mince Pies
72 Per Case

Mince pie swirls

Spread mince pie filling over puff pastry, then roll, slice and bake for seasonal teatime treats.

490684	Mince Meat 2.5Kg (Mince Pie Filling)	Case
490670	Mince (Mince Pie Filling) 12.5Kg Bucket	Case



1 32814

Premiere Chocolate & Caramel



6 MONTHS FREE CASE



Box 1x12

2 DT255Z

Coolhullfarm Individual White Choc Cheesecake



2 MONTHS FREE CASE



12 x 130g

3 36204

Mini Trio Of Chocolate Desserts



2 MONTHS FREE CASE



3x12



- | | | | | |
|----------|---------------|--------------------------------|--|--------------------|
| 6 | CE234Z | Vegan Chocolate Fudge |    | Cake 1 x 14 |
| 7 | DT707Z | Raspberry & White Choc Roulade |   | 20 x 72g |



Something sweet

Treat yourself

For many customers, the festive season is a time for indulgence. This is a good opportunity to add extra seasonal dessert offerings to your selection – especially when they're pre-prepared and need just an attractive presentation to make them shine.

Limited edition offers are often more attractive, as customers are less likely to postpone a purchase and will tend to seize the day if tempted.



Seasonal sensations

The aromas arising from traditional Christmas desserts make your establishment a warm, welcoming place, drawing customers in from the cold outdoors.

Why non-Christmas options are still important

Not every customer is interested in the traditional pudding or mince pies, but many of them will still be in the mood for indulgent options. Rich chocolate desserts, warm puddings and creamy, fruity concoctions still have a place on your menu.



CE001 Marguerites XMas Pudding Log 3x3lbs per case (10-12 pts per log)





Petits fours



DT287Z
Petit Four Premium
Selection 63 Per Case
Case

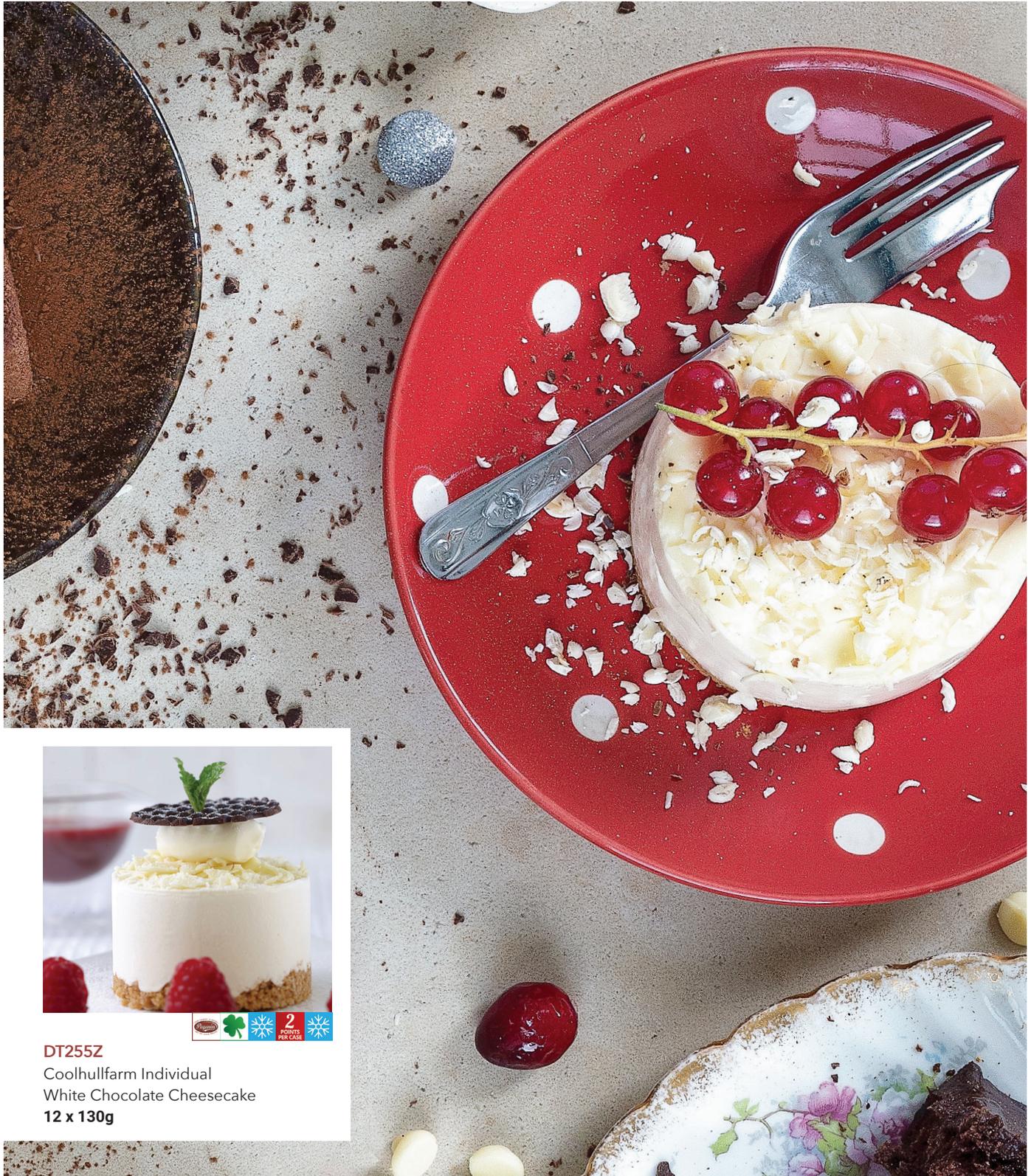


Petits fours make a classy addition to any Christmas menu when served with the tea and coffee course. Building the price into the cost of the overall menu means you won't be out of pocket, but your customers will feel as though they're getting an extra treat.

114854	Brioche Pasq. Petit Fours Black & White Fzn 1x48				Unit
114855	Brioche Pasquier D'Antan Petit Fours Fzn 1x48				Unit
33724	La Boulangerie French Macaroon Selection 72 Pc				Unit
CE1375Z	Macaroons Mixed Flavours Case 48 Pcs				Case
4435	Assorted Petits Fours 56xEACH Fzn				Unit



Treat yourself



DT255Z
Coolhullfarm Individual
White Chocolate Cheesecake
12 x 130g





T824Z
Bakewell Mince Pie
Case 18 x 98g



Z156
Lemon Cheesecake
48x35 GM FZN



36204
Mini Trio Of Chocolate Desserts
3x12'S



482537
O'Hara's Iced Segment Cake
6 x 550g



CE1216
Individual Christmas Pudding
12x100g



CE002
Christmas Log Pudding
1.15kg 10-12 Ptns. Case 3



CE1218
Gluten Free Christmas Pudding
10x110g Case



CE482Z
Christmas Chocolate Yule Log
1.2kg



CE238Z
Vegan Chocolate Chip Orange Pudding
1x12 Portions



DT286Z
Mini White Chocolate + Forest Fruits
Case 20 x 45g



CE001
Marguerites XMas Pudding Log
3x3lbs per case (10-12 pts per log)



CE003
Marguerites Xmas Pudding
Log Bowl Wrapped
4x900g







Plating perfection

Added extras can allow you to raise the price point of your dessert offering and increase overall satisfaction. Focusing on seasonal touches helps keep your customers feeling festive and more likely to spend.

How to make a dessert plate beautiful

Prepared items save time in the kitchen, but it's still important to present them with care. Think through the composition of your plate in terms of aesthetic appeal. Aim for a balance of colours and textures, ensuring that the flavours work well, too. The right garnish can go a long way towards increasing the perceived value of a dessert plate; try adding flavoured whipped cream or crème Anglaise, dark chocolate shavings, crushed peppermint canes, spiced nuts, luxury ice cream or seasonal fruits like cranberries.

Cream & whipped Cream

DY213	Kerrymaid Whipping Cream	 10 POINTS PER CASE	12 x 1 Litre
DY383	Kerrymaid Double Cream	 6 POINTS PER CASE	12 x 1 Litre
DY200	Long Life Cream		2Ltr Pack
DY203	Spray Cream Sweetened		700ml Can
DY429	Spray Cream Unsweetened		Case 6x700ml
DY228	Cream Whipping	 6 POINTS PER CASE	2Ltr jar
DY231	Double Cream Fresh Pasteurised (48%)	 6 POINTS PER CASE	2Ltr
DY254	Fresh Past Whipping Cream	 6 POINTS PER CASE	4Ltr
DY461	Cream Fresh		250ml

Christmas crème brûlée

Crème brûlée is an elegant option for any menu, and adding a festive twist makes it an ideal Christmas menu feature. Try mixing mulled fruits into a ready-to-serve crème brûlée mix for a simple take on this classic.

X477	Crème Brûlée	Case 6 x 1 Ltr
------	--------------	----------------

Custard

Z529006	Kerrymaid Real Dairy Custard	 4 POINTS PER CASE	1Ltr Pack
DY202	Crème Anglaise		2 Litre Pack





Silver Pail Dairy was established in 1978 by Michael Murphy in Fermoy, Co. Cork. They pride themselves on being the largest ice cream manufacturer in Ireland, with an 80,000 sq ft production facility. They not only make ice cream for the Irish market, but for 40 countries worldwide. They specialise in premium and innovative products, such as dairy ice cream, hand-finished cakes and premium desserts.

Today the business is run by Michael's daughter, Thea Murphy, who plays a hands-on role in the day to day running of the company, along with an over 100-strong workforce, including a dedicated account management team, an experienced technical team and talented and committed production teams.

Their brands include Glenown Dairy Ice Cream, developed in 2012 with Pallas foods to offer a 100% dairy ice cream to the Irish consumer. Glenown is both a food service and retail product, as they also have a scooping concept with this brand, and can be found in great locations such as Dublin Zoo, Bunratty Castle, and select Maxol Stores, to name but a few. They also have our own branded Silver Pail ice cream tub cakes, found in most SuperValu stores nationwide.

The Silver Pail mission is to continue to make great tasting ice creams and desserts, while their vision is to be the supplier of choice for premium ice cream, desserts and cream liqueurs to local, international retail and foodservice customers.

Ice Cream

IC185Z	Mixed Case Ice Cream Vanilla, Choc & Sberry					4x4Ltr
IC214Z	Glenown Bourbon Dairy Vanilla Ice-Cream					2 x 5Lt
IC218Z	Glenown Double chocolate Dairy Ice Cream					2 x 5Lt
IC221Z	Glenown Rum & Raisin Dairy Ice-Cream					2 x 5Lt
IC236Z	Glenown Farm Irish Cream Liquer IceCream					2 x 5ltr
IC315Z	Glenown Farm Salted Caramel Ice Cream					2 x 5ltr
IC212Z	Glenown Mint Choc Dairy Ice-Cream					2 x 5lt
IC210Z	Glenown Strawberry Dairy Ice-Cream					2 x 5lt
IC320Z	Glenown raspberry cheesecake ice cream					2 x 5lt
IC321Z	Glenown dulce de leche ice cream					2 x 5lt
IC324Z	Glenown chocolate orange ice cream					2 x 5lt

Sorbet

IS227Z	Glenown Raspberry Sorbet					2 x 5lt
IS228Z	Glenown Lemon Sorbet					2 x 5lt
IS229Z	Glenown Champagne Sorbet					2 x 5lt
IS230Z	Tropical Sorbet					2 x 5lt
492070	Glenown gin & elderflower sorbet					2 x 5lt



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Relish
- REWARDS -



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Visit pallasfoods.com/online or talk to your Area Sales Manager.



ONLINE ORDERING