



FRESHVIEW
Foods Ltd

FESTIVE JOURNAL 2023



Merry Christmas

TO ONE AND ALL!

As the festive season fast approaches, we hope our Christmas offering inspires and gives you an understanding of what Freshview can assist you with this year.

We have some new and exciting products available for you to feature on your menus and make your dishes stand out.

We remain faithful to our stable festive product offerings, because they are essential for every Christmas menu. However, delve deeper into this brochure and you will find some surprises that you can rely on Freshview for.

On a final note, the team at Freshview would like to take this opportunity to thank you for your support and custom during 2023 and wish you all a prosperous festive period and send our warmest wishes to you and your loved ones.

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ESSENTIAL VEGETABLES FOR YOUR FESTIVE MENU

Peeled and Quartered Parsnips
28105 | 10kg

Peeled Parsnips
28104 | 2.5kg

Peeled Chestnuts
5324 | 500g

Shredded Red Cabbage
28063 | 5kg

Roast Potatoes
1778 | 10kg

Peeled Sprouts
484 | 5kg

Chantenay Rainbow Carrots
2732 | 5kg

Chantenay Carrots
266 | 5kg

Piccolo Parsnips
1858 | 5kg



Seasonal Inspirational Recipe

NDUJA FRIED SPROUTS

600g brussels sprouts
2 tbsp olive oil
75g 'nduja, crumbled
a squeeze lemon juice

STEP 1

1. Remove any dirty and tough outer leaves from the sprouts, trim the bottoms slightly and then cut in half through the bases.
2. Bring a large pan of lightly salted water to the boil and have a large bowl of iced water to hand. Blanch the sprouts for 2 minutes or until just tender when squeezed.
3. Drain, then tip into the iced water.
4. Chill for 15 minutes until completely cold, then drain again. This can be done the day before and then kept in the fridge until ready to use.

STEP 2

1. Heat the olive oil in a large frying pan and add the sprouts.
2. Fry over a high heat for 10 minutes until the sprouts are golden and crisp.
3. Stir in the 'nduja and cook for 5 minutes, tossing, until the sprouts are well coated.
4. Squeeze over the lemon juice to serve.

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Peeled Sprouts | 484 | 5kg
Nduja | 33090 | 500g



ESSENTIAL CHUTNEYS & RELISHES FOR YOUR FESTIVE MENU



Spiced Plum Chutney
35041 | 1.3kg

Apple & Cider Brandy Chutney
35040 | 1.3kg

Sticky Fig Relish
35039 | 1.4kg

Rich Redcurrant Jelly
31021 | 1.5kg



ESSENTIAL TERRINES



Chicken, Pancetta &
Cranberry Terrine
28489 | 3X500g



Ham Hock &
Leek Terrine
28491 | 3X500g

Frozen Mince Pie Brownie
4124 | 1x2.8kg (35 portions)



Luxury Christmas Pudding (GF)
5033 | 48x170g

Frozen Mince Pies
23117 | 1x90



Frozen Spiced Sticky Toffee Pudding
35099 | 1x2.4kg (24 portions)



ESSENTIAL DESSERTS FOR YOUR FESTIVE MENU



Frozen Mini Star Topped Mince Pies
23056 | 72x40g

Seasonal Inspirational Recipe

FESTIVE STICKY RED BRAISED CABBAGE

1 Red Cabbage, thinly sliced
1 Cinnamon stick
1 Orange, quartered
250ml Red wine
100ml Red Wine vinegar
100g Cranberry sauce
75g Demerara sugar

1. Quarter, core and thinly slice the red cabbage, add to a large saucepan.
2. Add the rest of the ingredients to the saucepan.
3. Gently bring to a simmer and turn the heat down to the lowest and cover with a lid for 40-50mins.
4. Remove the lid and take the orange out, continue to reduce until a sticky consistency.



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Shredded Red Cabbage | 28063
Cinammon Stick | 2301 | 300g
Oranges | 1432 | x5
Red Wine Vinegar | 1557 | 5L
Cranberry Sauce | 1961 | 2.5kg
Demerra Sugar | 1521 | 3kg



ESSENTIAL STOCKS AND SAUCES FOR YOUR FESTIVE MENU



Turkey Stock
2046 | 800g



Beef Stock
127 | 800g



Chicken Stock
140 | 800g



Lamb Stock
138 | 700g



Vegetable Stock
139 | 800g



Fish Stock
1560 | 700g



Mushroom Stock
2302 | 700g



Cheese Stock
1158 | 600g

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cuisine**
Our passion. Your creation.



Beef Gravy
1317 | 1.5kg

Chicken Gravy
990 | 1.5kg

Savoury Gravy
2525 | 1.5kg

Premier Veal Jus
2023 | 1kg

Signature Red Wine Jus
2026 | 1ltr

Signature Beef Jus
2025 | 1ltr

Creme Anglaise
5075 | 1ltr

Signature Hollandaise Sauce
2024 | 1ltr

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FESTIVE DELIVERY SCHEDULE

Freshview are offering all our customers the following delivery service during the festive season

December

Monday 18th
Tuesday 19th
Wednesday 20th
Thursday 21st
Friday 22nd
Saturday 23rd
Sunday 24th
Wednesday 27th
Thursday 28th
Friday 29th
Saturday 30th

January

Tuesday 2nd

Usual service returns thereafter.

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