



FRESHVIEW

Foods Ltd

FESTIVE JOURNAL

2024



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 2024 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

MISO & MAPLE PARSNIPS

INGREDIENTS


2kg parsnips – peeled and quartered
2 tablespoons red miso paste
4 tablespoons rapeseed oil
3 tablespoons maple syrup
50g butter

METHOD

1. Blanche the parsnips for 5-6 minutes then allow to steam cool for 10 minutes
2. Melt the butter and mix in the miso, maple syrup & rapeseed oil
3. Add the parsnips and coat them with the miso and maple mix
4. Add the Parsnips to a hot oven 200oc and cook for 25-30mins, rotating the parsnips when needed.

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Peeled Parsnips | 28104 | 2.5kg
Rapeseed Oil | 860
Maple Syrup | 23082



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





Snowy Log

33268 | 1x1.45kg (12 portions)

Vanilla and redcurrant filling rolled in a chocolate sponge and finished with vanilla frosting.

ESSENTIAL DESSERTS FOR YOUR FESTIVE MENU



Christmas Yule Log

40014 | 1x2.7kg (12 portions)

Choco sponge sheets rolled up with chocolate mousse cream, covered with chocolate fudge and icing finished with sugar snow.



Christmas Puddings GF

15033 | 48x170g

Traditional recipe with the finest dried fruits, ale, brandy, fresh carrots, lemon & orange. Bound with free range eggs..

FESTIVE CHEESECAKE

Lotus Biscoff Cheesecake VG

15075 | (14 portions)

Crisp biscuit base topped with cream cheese and Lotus Biscoff paste, topped with a sprinkling of crushed Lotus biscuits.



Large Deep Baked Gingerbread Cheesecake

15077 | 1x2kg (14 portions)

Baked cheesecake with gingerbread inside and on top, layered on a gingery biscuit base, glazed.



Baileys & White Chocolate Cheesecake

15076 | (14 portions)

Crisp biscuit base, topped with a creamy cheesecake, flavoured with Baileys Irish Cream, topped with Belgian white chocolate shavings.



Baked Cinnamon Swirl Cheesecake VG

5382 | (14 portions)

A baked vanilla cheesecake swirled with cinnamon sugar, drizzled with vegan cream cheese frosting.





Deep Filled Star Topped Mince Pies
23130 | 30x80g



Premium Mince Pies
23131 | 10x4



Seasonal Inspirational Recipe

PEAR & CRANBERRY CHUTNEY

INGREDIENTS

1kg Pears – Peeled, de-seeded and diced
300g Cranberries
2 Cinnamon sticks
3 Star anise
25g Ginger - Grated
320ml Cider Vinegar
250g Light brown sugar
Zest of 1 orange and juice

METHOD

1. Add all the ingredients to deep pan apart from the cranberries
2. Cook on a low-medium heat, stirring to stop it from sticking until most of the liquid has evaporated
3. Add the cranberries and cook for a further 10 minutes
4. Allow to cool slightly and add to storage jars

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Pears | 1736

Frozen Cranberries | 2624

Cinnamon Stick | 2301

Star Anise | 2030

Ginger | 908

Cider Vinegar | 1945

Light Brown Sugar | 2037



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

**essential
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 23rd December

Tuesday 24th December

Friday 27th December

Saturday 28th December

Monday 30th December

Tuesday 31st December

January

Thursday 2nd January 2025

Usual service returns thereafter.



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