

2020

CHRISTMAS PREVIEW



Sysco[®]
At the heart of
food and service



Our Team of Specialists

At Pallas Foods we believe in supporting our customers to grow their businesses. To enable this, we have a dedicated team of product specialists available to assist and consult on product range, selection, sustainability and profitability.

This team of experienced specialists assist our customers to create menus and offerings to meet their changing requirements throughout the year. To learn more, speak to your Area Sales Manager today.

Catering Essentials

Advisors on the latest crockery and tableware innovation with Packaging and cleaning knowledge to ensure the highest standards.

Seafood

Sourcing the Best seasonal Fresh and frozen fish and seafood from Ireland's coast and beyond.

Culinary

Our Business Review team consult on menu improvements, gross margin and the latest food trends from Ireland and beyond.

Centre of Plate

Rich tradition and expertise in beef, pork, lamb and poultry to devise the most suitable menus for customer requirements.

Bakery

Our team is available to advise on the most suitable Bakery, dessert and ingredients range to suit culinary capabilities.

Fresh Produce

A dedicated team to identify the Freshest and finest local and international produce to accompany every menu option.

Beverages

Our experts advise on hot beverages, soft drinks, wine and more for the most suitable accompaniment to suit menu design.





Tis the season...



...for a bit of indulgence, and your menu should reflect the spirit of the season. This year's Christmas offerings will undoubtedly be different to previous years, but that doesn't mean that you can't introduce some festive flare to help your business stand out and attract customers.

This issue is all about tailoring your traditional Christmas menu to provide exciting dining, gifting and entertaining solutions for your customers in a sustainable and profitable way to your business. Whether you're offering a special set menu for intimate private gatherings, adding a seasonal twist to old favourites or pivoting your menu for a takeaway service, there are plenty of ways to craft a successful Christmas offering. From stocking your stores to making sure your staff is ready for a Christmas like no other, this is the ideal time to make your menu memorable and keep customers coming back in the new year.



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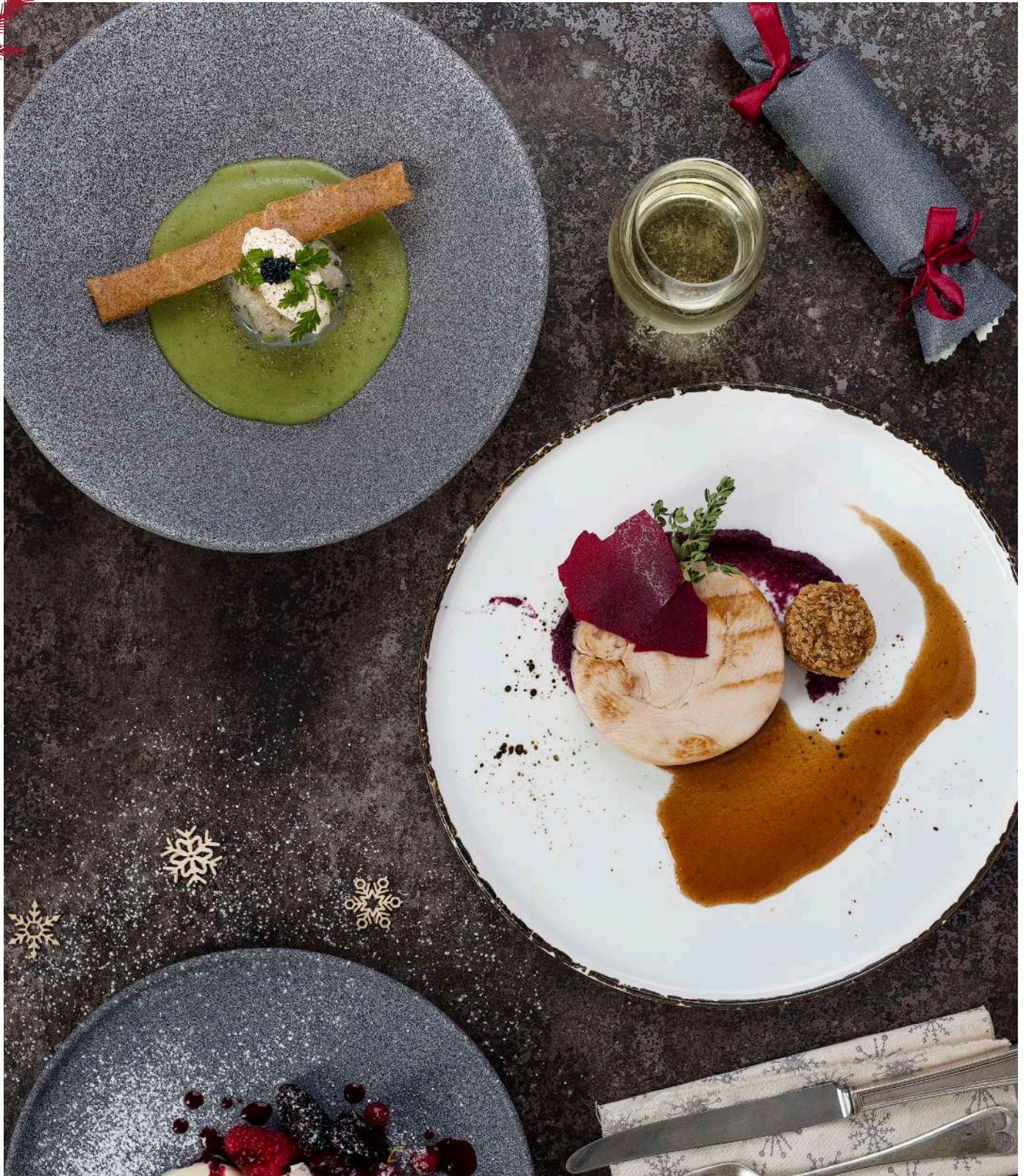
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COW	Goat	Lamb	Pre-portioned	Ovenbake	Vegetarian	Vegan	Halal	Thaw & serve	Microwave	Gluten Free	Frozen	NEW	Irish	GMO Free	Deep Fry	Fair Trade
Slaney Valley	Tournafulia	Hereford	Glin Valley	Glenheaven	SHS	CAIS	Pizza Si	McCarrrens	Bord Bia Quality	Cloughbane	Block & Barrel	Arrezzo	Irish Nature	Global Farms	Sysco	Lead Time





Quality Menus

STUNNING CENTRE PLATE OFFERINGS THAT WILL STEAL THE SHOW

5 Upgraded Mains **6** Premium Meats
12 Wild Irish Game **14** Meat-Free Options



Creating your Christmas menu

This 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. Introducing set menus at Christmas is an efficient way to promote multiple sales and keep menu options to a minimum, especially with budgets particularly tight this year.

Take a few key factors into consideration when engineering your perfect Christmas menu offering:

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 offering the traditional favourites diners expect to see and adding 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.

Hedge your bets

With COVID-19 regulations giving this December an increased air of uncertainty, consider adding new elements to your offering; introducing a takeaway menu may make all the difference to your profits. Learn more about reaping the benefits of our exclusive partnership with Flipdish online ordering service at pallasfoods.com/resource-hub/flipdish/.

Team training

Make sure your team is ready for the Christmas period. Stay up to date with all current government regulations as regards COVID-19 and clearly communicate any changes to your staff as they arise.

Your staff should also 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 your mains.





The best of beef

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.

Whether it's an ever-popular steak dinner on your festive menu or bringing luxury to the table with a roast rib of beef, quality Irish beef is always ideal for the winter months.

BF663	Irish Hereford Prime Beef Fillet Steaks Standard Wrapped	12x227gm	
490801	Irish Hereford Prime Beef Fillet Steaks Centre Wrapped	12x227gm	
BF208	Irish Hereford Prime Beef Striploin	6.4-7.8Kg	
BF202	Irish Nature Beef Striploin	6-6.9Kg	
BF223	Irish Nature Beef Striploin	9-11Kg	
BF100	Irish Nature Beef Top Beef	4.5-7Kg	
490591	Irish Nature Beef Fillet Steaks Centre Wrapped	12x227gm	

The classic turkey dinner

Make it special

- Use bones and giblets to make turkey stock in-house, ideal for rich, deep gravies.
- Brining your turkey can help to guarantee juicy, succulent meat. Add flavour while you're at it by giving decent consideration to your brine: incorporate fresh herbs, spices or fruit juices, or use a buttermilk brine — the acid helps the tenderisation process.
- Consider moving away from traditional flavour pairings such as cranberry and citrus: much like chicken, turkey is versatile enough to sit comfortably with a myriad of other flavours. Season with some Middle Eastern-inspired spices, try a sweet-meets-sour Asian glaze, or turn up the umami by basting your bird with a soy sauce-butter-Worcesterhire sauce mixture.

TY113	Deelvale Butterfly Turkey	5-6Kg	cheef/gle
TYH113	Deelvale Turkey Breast	1x2-2.4Kg	cheef/gle
490734	Turkey Crown	6Kg	LEAD TIME

Feelin' fresh

Fresh herbs make all the difference when it comes to stuffings and sauces.


490083	Fresh Chives	100gm
491008	Fresh Mint	100gm
491011	Fresh Rosemary	100gm
491013	Fresh Thyme	100gm
HB569	Fresh Sage	1x1Kg

Poultry perfection

Look to turkey's feathered friends for inspiration this Christmas: duck, goose and chicken are all options 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.







Say chicken

Chicken is Ireland's most popular protein, so it makes sense to keep it on your menu throughout the Christmas period. For an elevated version, consider choosing pousins – don't underestimate the "wow" factor of a whole roasted bird per person. A tender, delicate alternative to more mature chicken – and perceived as a more exotic option – pousin is ideal for special occasions.

CC393	Chicken Supreme Skin On	25x200-230gm	
CC450	Corn-Fed Chicken Supremes	5x200-230gm	

Duck, duck, goose

With their dark, rich meat and crispy skin, duck and goose make superb alternatives for those who aren't in the mood for the standard Christmas fix. Pre-cooked, ready-to-heat duck provides the convenience you need during this busy time. Both duck and goose will also work just as well with classic sides like gratin potatoes, Brussels sprouts or roast carrots, so there's no need to add extra accompaniments.

DU131	Silver Hill Duck Breast Fillet	10x200gm	
D62	Male Barbarie Duck Breast	300-350gm	
DU345Z	Silver Hill Duck Leg Case	40x25gm	
GS203Z	Goose Breast	300-450gm	
DU367Z	Silver Hill Cooked Aromatic Wings	10x420gm	
D8Z	Silver Hill Honey Roast Half Duck Case	10x300gm	
D7Z	Silver Hill Honey Roast Half Duck Case	10x250gm	

TOP TIP

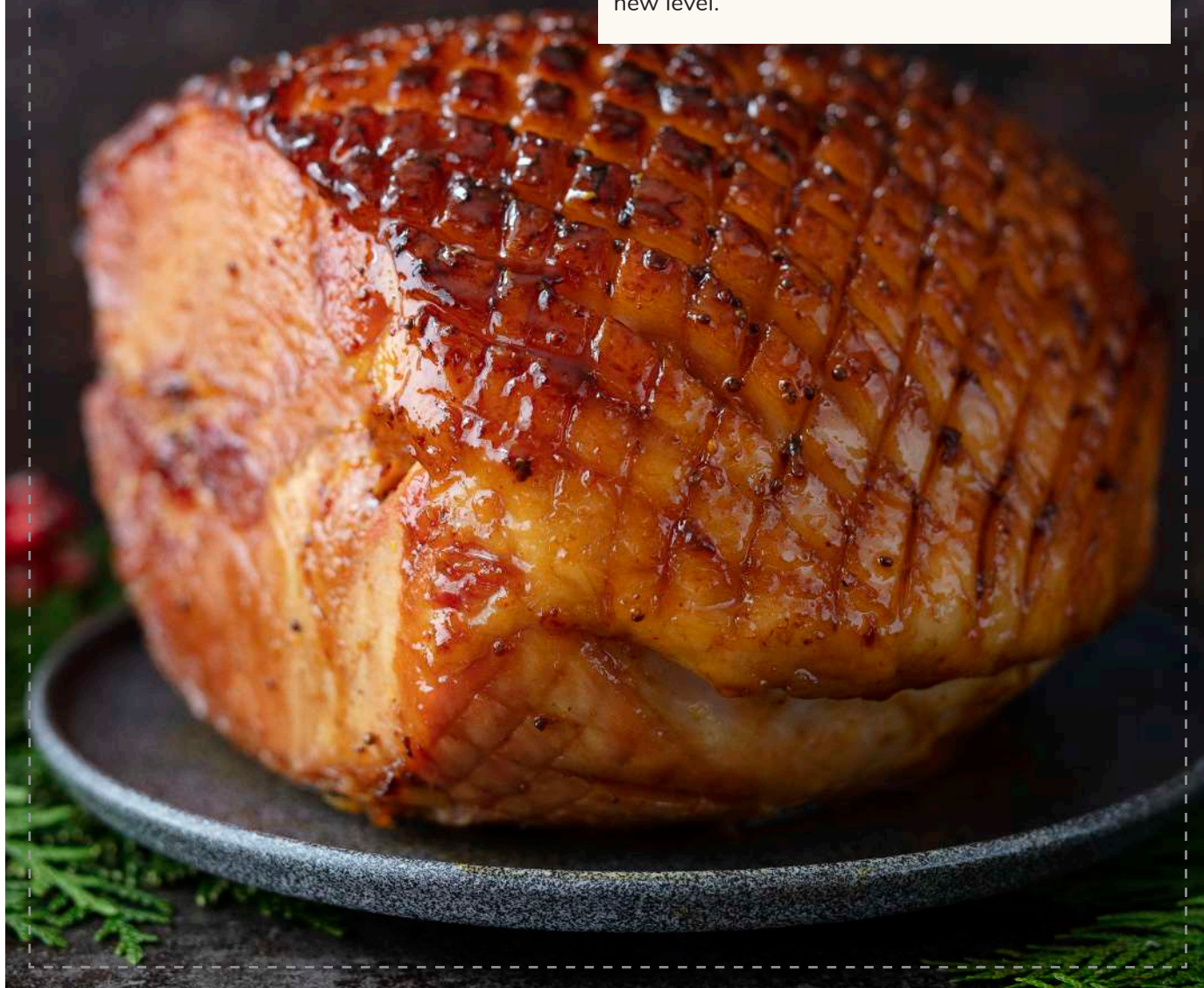
If you're substituting a roast goose for turkey, be aware that there is less meat on a goose than a turkey of the same weight.



Ham and pork

With its flavoursome fat content, pork is arguably the most craveable of meats, and can be used in plenty of ways across your Christmas offering — not only as part of the traditional turkey and ham plate.

- Add bacon lardons to stuffings, roasted Brussels sprouts or seasonal salads.
- Pair pork ribs with a cranberry glaze, incorporating festive flavours into your casual menu offering.
- Roasted pork belly is a much-loved dish throughout the winter months and a fabulous alternative to the classic turkey main.
- Use baked ham to create tempting Christmas sandwiches or to bring your breakfast offering to a new level.



BC543	McCarrens Bacon Gammon Log	5.8-6.8Kg	
BC539	McCarrens Boned & Rolled Gammon	2.5Kg	
BC504	McCarrens Bacon Gammon Horseshoe	4.4-6Kg	
BC555	Oakpark Smoked Horse Shoe Gammon	7Kg	
PK110	McCarrens Boneless Streaky Pork Belly	4-5Kg	
PK478Z	McCarrens Pork Loin Rib Case	8x600gm	 
PK402Z	McCarrens Pork Spare Rib	10Kg 12-15's	 



Luxurious lamb

Irish lamb is popular on menus all year round. Serve with deep, rich gravies and classic Christmas sides a flavoursome, winter-appropriate alternative for those who don't want traditional festive fare.

LM624	Slaney Valley Lamb Shoulder Rack	2x500gm				
LM621	Slaney Valley Portioned Lamb Chump	6x4x200-220gm				
LM632	Slaney Valley Lamb Hind Shank Med	2x340-500gm				
LM630	Slaney Valley French Dressed Lamb Rack Cap On	2x650gm				



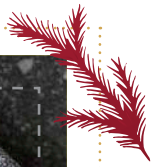
Wild Irish Game



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.




It's 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. 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 create a luxurious venison Wellington. Venison haunch and saddle cuts roast beautifully, while venison stewing meat is perfect for hearty, warming game pies and casseroles.

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. 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.

VN242	Wild Irish Boneless Venison Saddle	1.5-3Kg	
VN245	Wild Irish Bone In Venison Saddle	3-5Kg	
VN307	Wild Irish Venison Shanks	6x340gm	
PH203	Whole Pheasant	6x600gm	
PH600	Pheasant Crowns	6x2x350-450gm	



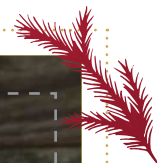
Meat-free marvels

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 that's suitable for everyone:

- 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 separate 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. For vegetarian and vegan options, flip to our selection of desserts, starting from p.60.
- Make sure to have small bites available as canapés. Easy-to-serve options include marinated olives, potato wedges or croquettes, hummus and dips, roasted vegetable skewers, vegetarian sausage rolls or mini sliders.































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.

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

Don't underestimate the popularity of veggie burgers. From bean-based to veggie-packed, meat-free burgers continue to earn valuable menu real estate.

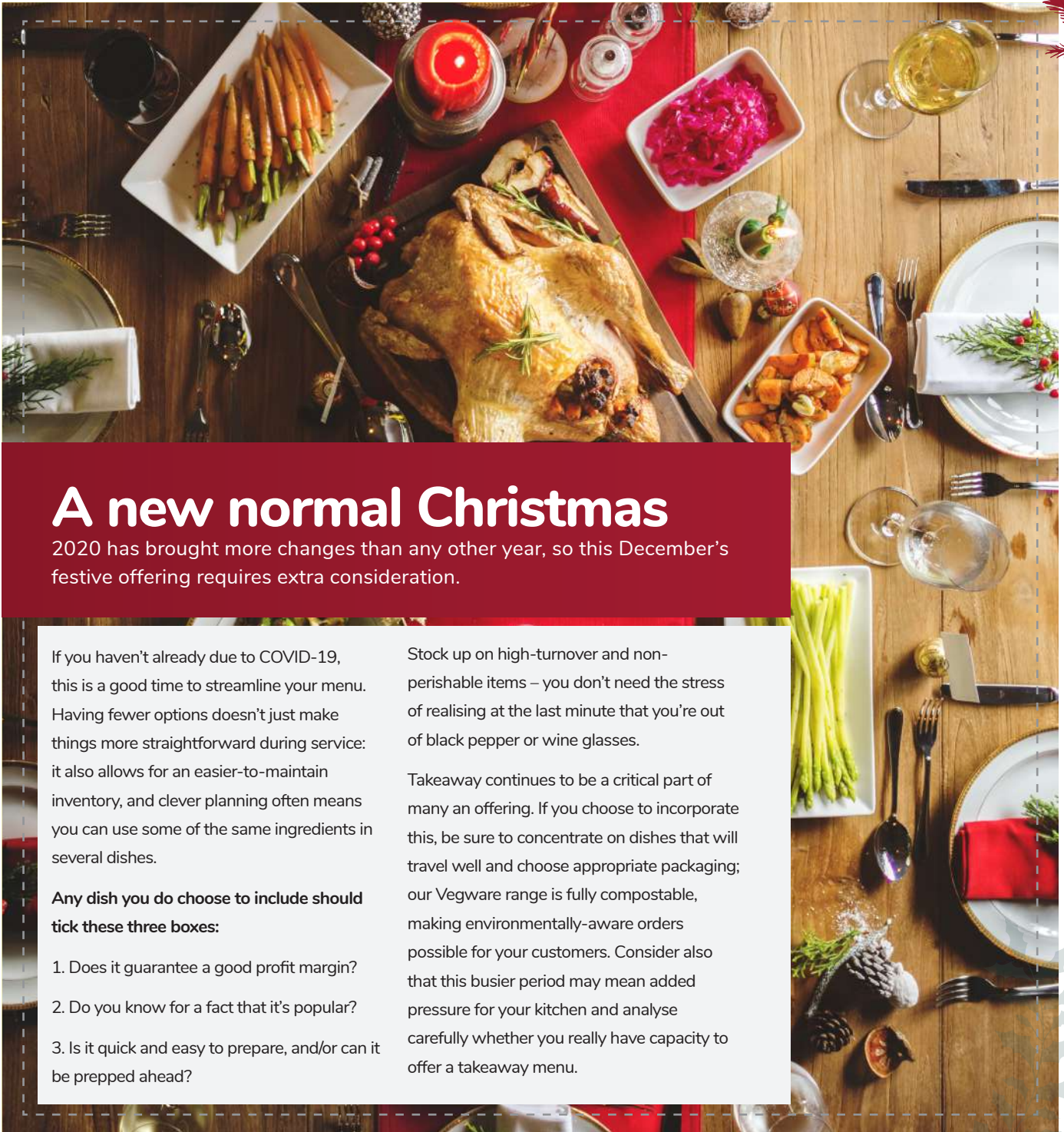
1010Z	Eden Premium Garden Vegetable Burger	20x120gm	  
1097Z	Eden Premium Beetroot Veg Burger	20x120gm	  
491316	Eden Curried Cauliflower Burger	20x120gm	 
VG967Z	Vegan Pulled Oats Natural Veggie Mince	1.5Kg	
2520Z	Fry's Vegetarian Cocktail Sausage Rolls	400gm	 
1099Z	Eden Spinach & Feta Slider	40x60gm	 
1141	Vegetarian Turkey Style Roast	6x390gm	 
1142	Vegetarian Beef Style Roast	6x390gm	  
1143	Cheatin Celebration Roast	460gm	  
VG966Z	Vegan Pulled Oats Veggie Burger	1.6Kg	
VG968Z	Vegan Pulled Oats Classic Veggie Balls	1.5Kg	
1035	Florentin Tamruc Falafel	240gm	  
491317	Eden Vegan Sausage	40x50gm	



Creative Offerings

CLEVER WAYS TO MAKE YOUR FESTIVE OFFERING SPECIAL

17 A New Normal Christmas **18** Deli Delights **20** Ready-To-Serve **21** Breakfast Ideas **22** Sensational Seafood



A new normal Christmas

2020 has brought more changes than any other year, so this December's festive offering requires extra consideration.

If you haven't already due to COVID-19, this is a good time to streamline your menu. Having fewer options doesn't just make things more straightforward during service: it also allows for an easier-to-maintain inventory, and clever planning often means you can use some of the same ingredients in several dishes.

Any dish you do choose to include should tick these three boxes:

1. Does it guarantee a good profit margin?
2. Do you know for a fact that it's popular?
3. Is it quick and easy to prepare, and/or can it be prepped ahead?

Stock up on high-turnover and non-perishable items – you don't need the stress of realising at the last minute that you're out of black pepper or wine glasses.

Takeaway continues to be a critical part of many an offering. If you choose to incorporate this, be sure to concentrate on dishes that will travel well and choose appropriate packaging; our Vegware range is fully compostable, making environmentally-aware orders possible for your customers. Consider also that this busier period may mean added pressure for your kitchen and analyse carefully whether you really have capacity to offer a takeaway menu.

Christmas parties

- Those in-house Christmas parties that do go ahead are likely to be smaller and more intimate than usual.
- Take into account that cancellations are more likely this year than before; you may wish to implement a cancellation fee to minimise potential loss of revenue.
- Shared platters and buffets are a no-go. Consider individual servings of vegetables and potatoes to eliminate shared serving spoons.

- Plan a limited menu, taking into account plant-based diets as well as alternative options to the classic fare.
- Make life easier by incorporating at least a few ready-to-serve dishes into your menu; flip to p.20 for some ideas.
- With traditional Christmas parties likely to be off the table this year, many businesses will be looking for other ways to reward their staff.
- Some companies may turn to virtual Christmas parties. If it works for your

establishment, consider catering for online social events through a set takeaway menu, linking up with a delivery service if necessary.

- A virtual wine and cheese night could be a novel way to replace the usual party — why not offer bespoke baskets that companies can send to their employees ahead of time? Turn to p.52 for inspiration.



Deli delights

TY303	Superior Roast Gold Turkey Breast	5Kg
TY709	Sliced Superior Roast Gold Turkey Breast	1Kg
TY706Z	Smoked Turkey Rashers	3x1Kg
CM316	Block & Barrel Full Netted Natural Ham	4.6Kg
CM512	Cooked Ham With Rosemary	3.5Kg

Grab and go

Last-minute temptations are always a smart addition at your deli counter. Festively-themed treats have extra appeal due to their limited time on sale.

492410	Christmas Star Doughnuts	38x88gm
492283	Christmas Star Cookie	30x40gm



Turkey and Brie Burger with Cranberry and Orange Pepper Mayo

Serves 4

- 100g shallots, finely chopped
- 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
- 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 completely 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.

OL211	Sunflower Oil	4x5Lt
BR492	Breadcrumbs	1x5Kg
TY228	Turkey Mince	2.5Kg
EG070	Whole Pasteurised Eggs	1x1Lt
MS147	Kennys Real Mayonnaise	2x2.27Lt
SP223	Santa Maria Orange & Pepper	1x325gm
BR461Z	Brioche Style 4" Burger Bun	48x88gm
CH2440	Brie Brique Cheese	1x900gm
SL209	Washed Baby Leaf Lettuce Mix	6x150gm



Christmas to go

Pre-prepared meals can help keep things running smoothly during times of high pressure — like December! Depending on your establishment, this makes them ideal for everyday service or private events. No matter how small or intimate the party, make life easy with carefully planned individual portions that are ready to rock, enabling you to serve everyone within a short space of time.



On the starting line

Aim for starters that need minimum prep before plating, such as smoked meats, terrines and pâtés — all you'll need to add is a simple dressed salad.

490718	Duck Liver Mousse		
C216	Smoked Chicken Fillets	8x110-130gm	
DU139Z	Silver Hill Smoked Duck Breast	150-160gm	



The main event

The classic turkey and ham is always popular at this time of year. For something a little different that packs real flavour, consider offering pre-cooked, ready-to-heat duck, a superb alternative for those who aren't in the mood for the standard Christmas fix. This will also work just as well with classic sides like gratin potatoes, Brussels sprouts or roast carrots, so there's no need to add extra accompaniments

492929	Master Carved Cooked Turkey & Ham Portions	24x7-8oz	
TY615	Turkey & Ham Portions	24x6-7oz	
TY117	Turkey & Ham & Orange/Cranberry Stuffing	24x7-8oz	
D82Z	Silver Hill Duck Leg Confit Cooked Fat	20x250gm	
D75Z	Crispy Cooked Roast Boneless Duck	10x600gm	






Good morning sunshine



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 stay in bed and enjoy a later breakfast.

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

PK085	Black Pudding Pork Sausage with Thyme	2x1Kg	
491389	Streaky Bacon on Parchment	9x1Kg	
PK178	Sausage Meat	1Kg	



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

1	FS208	Oysters Gigas	1x30'S	
2	FS1019Z	Irish Medium Whole Langoustines	6x1Kg	●
3	FS1217Z	King Scallops In Half Shell	1x1Kg	●
4	FS222	Portico Sliced Cold Smoked Salmon	1x1.25Kg	
5	FS1099Z	Single Pincer Crab Claw	10x1Kg	●
6	FS1206Z	Irish Prawn Tails (shell on/tail off)	1x1Kg	●
	490779	Skinned & Pinned Salmon Supremes	10x140gm	
	FS105	Seafood Chowder Mix	1x2Kg	
	FS948	Daly's Hot Smoked BBQ Salmon	1x700gm	

3 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 pcs/500gm

Prawn cocktail rice paper rolls with sliced avocado, julienned cucumber and spicy dipping sauce

FS526Z Argentinian Red Prawn Raw Peeled Deveined ● 70/90 1Kg

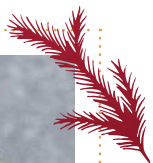
Prawn cocktail bloody Mary

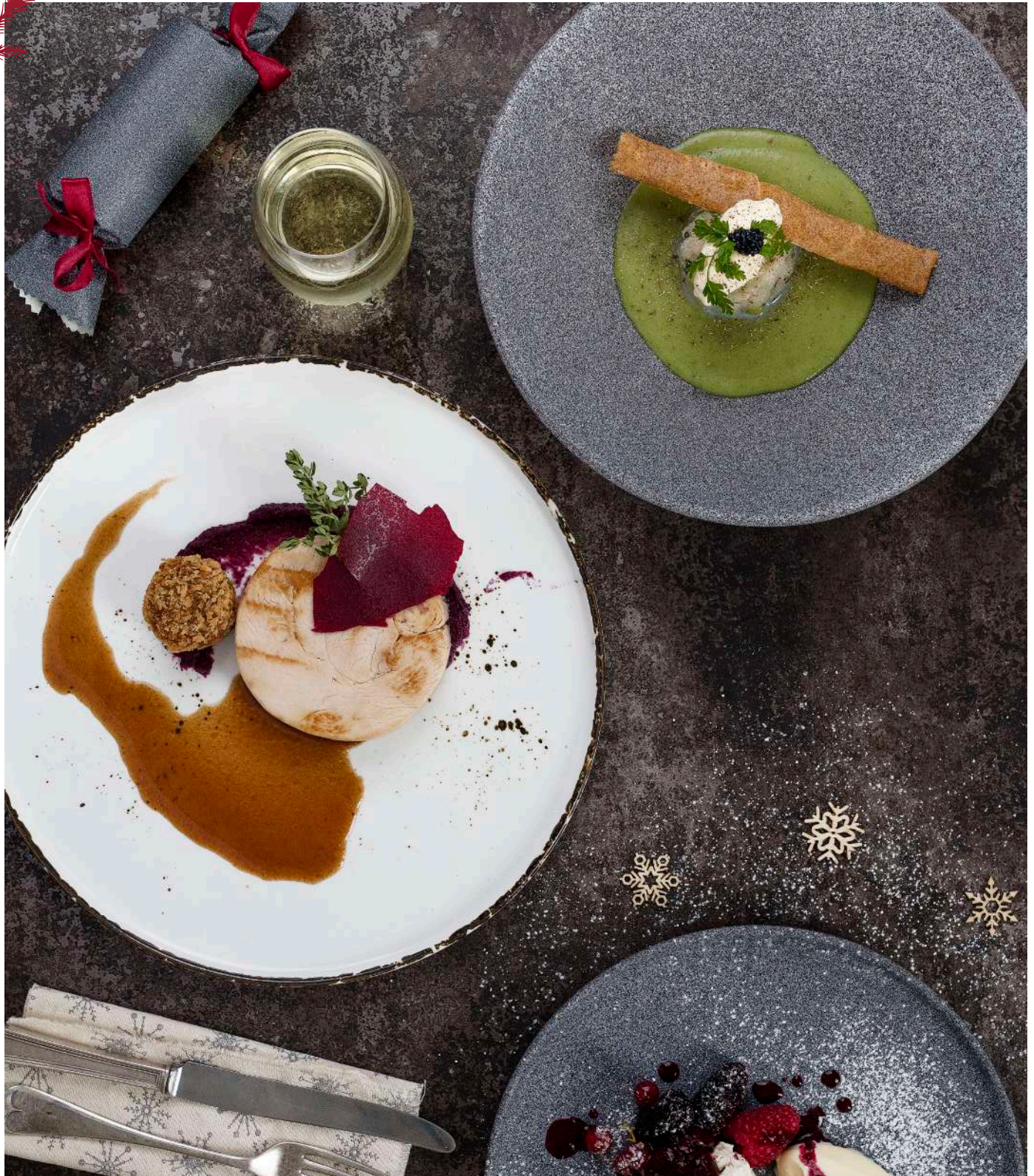
A large gin goblet layered with a creamy and spicy tomato, horseradish and lemon dressing, shredded lettuce and chilled prawns.

FS1249Z Cold Water Prawns Cooked & Peeled ● 90/120 2Kg

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.





Premium Menus

CAREFULLY CRAFTED MENUS THAT MAKE THE MOST OF THE SEASON

25 Private Dining **26** Traditional Favourites **28** Elegant Holiday
30 Seasonal Sensations **32** Christmas Comfort

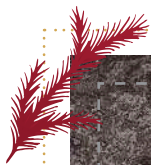
Dining in style

Establishments with private dining rooms are likely to see an increase in interest over the coming months. Companies will be actively seeking private spaces for corporate breakfast meetings, lunches, dinners and Christmas party events. Depending on the number of employees and the restrictions in place during December, small companies may continue tentatively with their usual plans for Christmas parties. Larger companies may look to multiple, smaller parties for individual teams or departments.

In addition to corporate events, private dining lends itself to intimate celebration meals with friends and family. Expect smaller groups of people booking rooms in restaurants and hotels for private birthday, anniversary and wedding celebrations, or simply to enjoy a festive meal with loved ones during this special time of year.

If your business has one or more private dining rooms, be sure to advertise this prominently on your website. Include all of the relevant information for which potential guests will search: location, room capacity, price and sample menus, as well as images that will convey a sense of the ambience of the space. You may also wish to include a note providing reassurance that all relevant COVID-19 protocols are being followed to the letter.





Traditional Favourites

St. Jacques Tartare with a Lettuce Coulis

Turkey Breast Medallion with Red Cabbage Purée

Raspberry and White Chocolate Roulade with Berry Compote

St. Jacques Tartare with a Lettuce Coulis

2 lettuces 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

Olive oil

Black caviar

Chervil **491021**

1 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.

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

3 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.





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
 1 red cabbage, finely sliced **490794**
 2 shallots, finely sliced
 50g fresh cranberries **492776**
 100ml ruby port **AL304**



- 1** 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.
- 2** 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.
- 3** 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.
- 4** Blend the rest of the mixture in the food processor until very smooth, then pass through a fine sieve.
- 5** Remove the turkey from vacuum bag and carve neat portions. Sear in a hot pan, basting with hot foaming butter, then leave to rest.
- 6** 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.



Pigeon meat is usually available all year round, but it is generally considered to be at its best between October and January.

Elegant Holiday

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

Pigeon Breast with Pearl Barley Risotto

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

- 1** For the pearl barley risotto, cook the pearl barley in boiling water for around 15 minutes, or until tender. Drain and leave to cool.
- 2** To finish the risotto, add the barley to a saucepan with the Parmesan and sweetcorn and grate in the truffle.
- 3** Marinate the pigeon breasts in the Marsala wine with the garlic and the thyme for one hour.
- 4** Remove the pigeon breasts from the marinade and pat dry.
- 5** 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.
- 6** 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.





Irish Hereford Prime Beef Marchand de Vin

Irish Hereford Prime Beef Fillet 496030

50g shallots

2 knobs of butter DY517

Coarse ground pepper 29651

250ml rich red wine T212

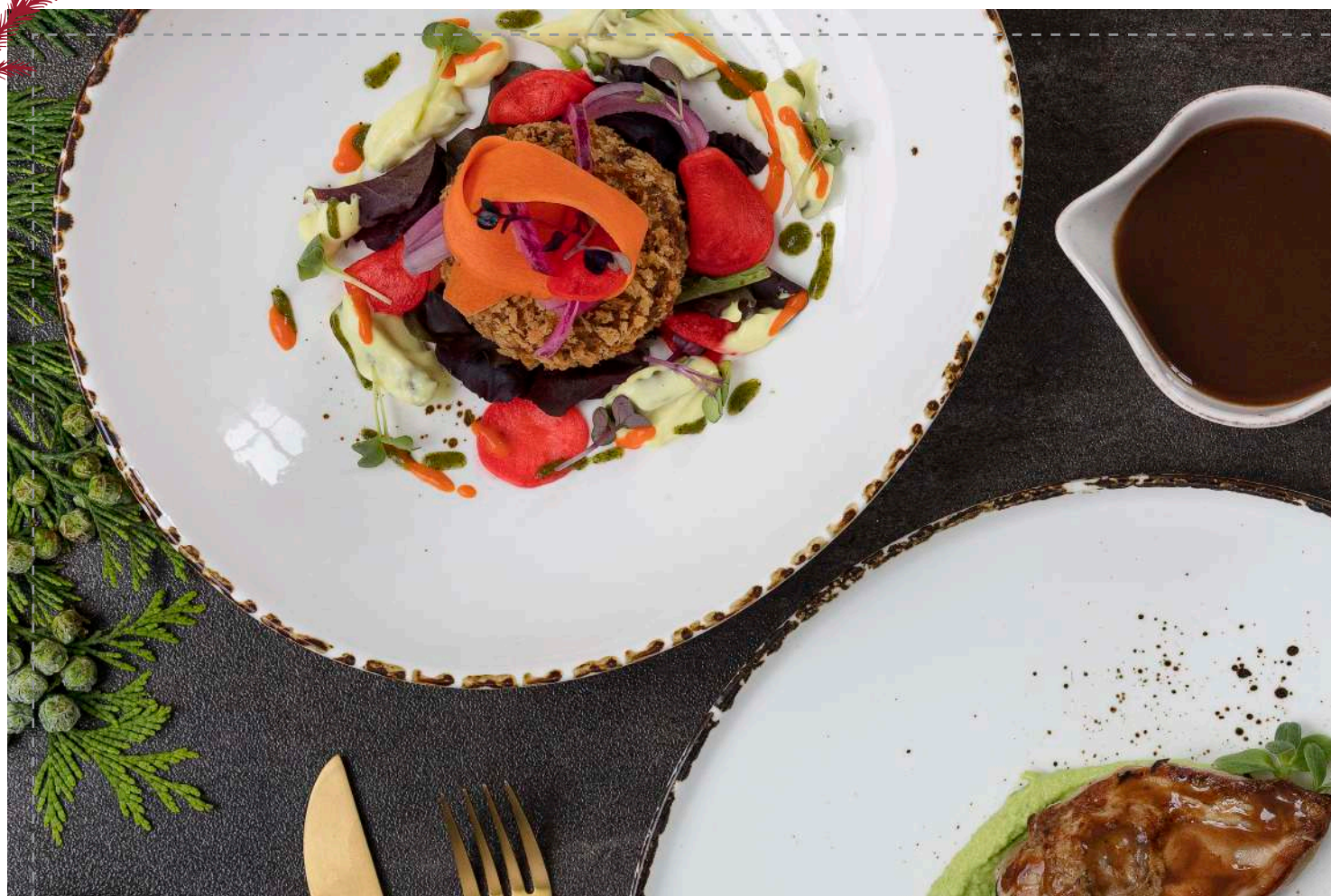
1 bay leaf and some thyme HB554 - 491013

225ml demi-glance, or cooking juices MS515

Salt

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





Seasonal Sensations

Ham Hock Pudding

Pheasant Supreme and Foie Gras

Chocolate and Caramel Carre

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

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

400g Ham Hock and White Pudding 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
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

- 1 Coat the ham hock and pudding medallions in the flour, egg and breadcrumbs.
- 2 Heat some oil in a non-stick frying pan and seal the medallions, turning frequently for good colour and ensuring they are cooked through.
- 3 In a small bowl combine the mayonnaise, gherkins and mustard.
- 4 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.





Pheasant Supreme and Foie Gras

2 pheasant fillets **PH203**
 1 celeriac **VW786**
 Milk **DY232**
 Cream **DY231**
 Nutmeg
 Salt and pepper
 20g sugar **SG120**
 20g cider vinegar **VR100**
 50g golden raisins **Z116**
 400g peas **Z213Z**
 Butter **DY517**
 Thyme **491013**
 Garlic **VP351**
 4 escalopes of foie gras **DU214Z**
 1 shallot

Sauternes white wine
 Chicken stock **G57**
 200g bolet **MH216Z**

- 1** Check that the pheasant fillets are free of pellets.
- 2** 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.
- 3** Boil the sugar and vinegar with a little water, then pour over the golden raisins.
- 4** Blanch the green peas and add some warm cream. Make a smooth purée and check seasoning.

- 5** Pan-fry the pheasant fillets with some butter, thyme and garlic. Finish in the oven.
- 6** Sauté bolet with some butter and salt and pepper.
- 7** Pan-fry the escalopes of foie gras.
- 8** Remove the pheasant fillets from the pan. Drain away excess fat, add the shallot and deglaze with some Sauternes. Reduce.
- 9** Add some chicken stock and reduce. Monter with the cooking fat of the foie gras.
- 10** On a warm plate, place some green pea purée, some jus and the pheasant fillet.
- 11** Add the diced foie gras and the celeriac purée. Garnish with some baby leaves.



Christmas Comfort

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 leeks, thinly sliced **VW655**

Salt

Nutmeg

4 small Bramley apples

150ml apple cider **491942**

1 tbsp mustard

Sugar

Olive oil

4x500gm McCarrens Pork Fillets **PK843**

1 Put the celeriac in a pan, cover with half milk and half cream and add salt and nutmeg. Cook until soft.

2 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.

3 Add to the celeriac, with the rest of the butter, then purée with a stick blender to make a smooth mash. Reserve.

4 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 medallions on both sides until the centres are hot.

5 Serve with the mash and apple sauce on the side. Garnish with some jus and baby leaves.

492685 Prepared Brussels Sprouts 1x5Kg

492714 Trimmed Brussels Sprouts 10x450gm





Christmas Essentials

EVERYTHING YOU NEED TO SAIL THROUGH THE SEASON WITH EASE

35 Weldon Brussels Sprouts **36** Perfect Potatoes **37** Vegetable Sides **39** Sauces & Gravies **41** Mulled Wine

Know your producer

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.





Get prepped



Potatoes are popular year-round in Ireland but, at this time of year in particular, they find their way onto almost every plate. Save time where you can by sourcing pre-prepared potatoes that make it easier to get those dishes plated and served.

VG139	Peka Potato Gratin	1x2Kg
VG140	Peka Mashed Potato	1x2Kg
VG142	Peka Parisienne Potato	1x2Kg
VP698	Washed & Peeled Rooster Potatoes	1x9Kg
VP726	Washed & Peeled Rooster Potatoes	1x5Kg
VP740	Washed & Peeled Baby Potatoes	1x9Kg
490051	Prepared Potatoes	1x10Kg
VG863Z	Aviko Potato Gratin	6x1.5Kg
3919	Brakes Potato Croquettes	1x2.5Kg
VG933Z	McCain Signature Roasts	4x2.5Kg
491002	Chateaux Potato	5Kg
VP743	Fondant Potato Pre Order	10's
490285	Oval Fondant Potato	10's
VP837	Fondant Sweet Potato	25x85gm



A beautiful bunch



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

VP836	Vegetable Bouquet Mix 2: Asparagus, broccoli, French beans, baby leek, carrot wrapped in leek	15x73gm	
VG885	Vegetable Bouquet Mix 3; Asparagus, broccoli, French beans, sugarsnaps, courgette, carrot wrapped in leek	15x73gm	
491136	Vegetable Bouquet Mix 4: Green beans, baton carrot wrapped in leek	15x60gm	



MIX 2

French Beans, Carrot, Broccoli, Asparagus, Baby Leek, Leek, Salt



Vegetable Bouquet (Mix 2)
15x73gm

VP836

MIX 3

Asparagus, Broccoli, French Beans, Sugar Snap, Courgette, Carrot, Leek, Salt



Vegetable Bouquet Large (Mix 3)
15x73gm

VG885

MIX 4

French Beans, Baton Carrot, Leek, Salt



Vegetable Bouquet (Mix 4)
15x60gm

491136

Not just a side dish

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 small groups, providing individual selections of veg is the perfect way to give customers a taste of everything.

4766	Brakes Medium Brussels Sprouts	1x2.5Kg	●
4740	Brakes Roasting Parsnips	1x1.5Kg	●
4756	Brakes Baby Carrots	1x2.5Kg	●
4748	Brakes Broccoli Florets	1x2Kg	●
VP748	Banqueting Chateau Carrots	20s	●
F41Z	Crop's Whole Cranberries	1x1Kg	●
490719	Pont Neuf Turnips	1Kg	●



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 Brussel 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.

Clever ways with veg

Work any extra fresh vegetables into starters and canapés to make the most of your order.

- 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.

FW574	Clementine Net	12x6'S
FW597	Oranges	48 per Case
FW598	Oranges	60 per Case



Back to basics



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.

Z494002	Schwartz Chives Pack	23gm	● ●
Z494003	Schwartz Mixed Herbs Pack	100gm	● ●
Z494004	Schwartz Parsley Pack	95gm	● ●
Z494011	Schwartz Thyme Pack	165gm	● ●
Z494038	Schwartz For Chef Sage	150gm	● ●
Z495340	Schwartz Oregano Pack	120gm	● ●
Z494005	Schwartz Whole Black Pepper Pack	460gm	● ●
Z494006	Schwartz Cracked Black Pepper Pack	380gm	● ●
Z494008	Schwartz Ground White Pepper Pack	425gm	● ●
Z494010	Schwartz for Chef Ground Cinnamon Pack	390gm	● ●
Z494014	Schwartz for Chef Whole Cloves Pack	285gm	● ●
Z494019	Schwartz for Chef Mixed Spice Pack	205gm	● ●
Z990342	Schwartz Whole Bay Leaves	27gm	
Z421005	Cracked Black Pepper	1Kg	● ●

A touch of sweetness

Cranberry sauce is one of the most recognisable holiday must-haves, which makes it the perfect ingredient to give any dish a festive flair. While typically paired with turkey, its sweetness also works well with pork, ham and duck. 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 topped with smoked salmon, spinach and a cranberry hollandaise sauce

Cranberry-glazed duck

Tender duck breasts with a sticky cranberry and red wine pan reduction

Christmas pizza

A white pizza topped with turkey, Gorgonzola, caramelised red onion and dollops of cranberry sauce

Christmas toastie

A seasonal lunch option with mass appeal: turkey, ham, Camembert and cranberry sauce in a crisp, golden toasted sandwich

Crispy turkey tacos with cranberry chipotle crema

Crispy turkey goujons in soft tacos with shredded Brussels sprouts, spring onions and a cranberry sauce and chipotle mayonnaise

Z990425	Schwartz for Chef Cranberry Sauce	2.6Kg	
490064	Folláin Cranberry Sauce Bucket (GF)	3.2Kg	FOLLÁIN ● ●
MS535	Ballymaloe Cranberry Sauce Unit	3Kg	● ●
100357	Brakes Cranberry Sauce	2.5Kg	● ●



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. Ready-to-use sauces and/or bases are brilliant for keeping the workflow streamlined and costs to a minimum.

Takeaway tip

Gravies, sauces and glazes can be tricky for some home cooks, so why not sell batches of your signature offering for takeaway this Christmas? Advertise this on your social channels to first-time Christmas cooks looking for some help with their festive menu this year.

Z414335	Knorr Gluten-Free Roast Gravy Powder	3x1.18Kg	
Z414392	Knorr Gluten-Free Demi Glaze Sauce Case (Makes 36Ltr)	3x1.45Kg	
MS533	Knorr White Roux	1Kg	
Z414323	Knorr White/Béchamel Sauce Case	3x1.05Kg	
Z414440	Knorr Gluten-Free Vegetable Bouillon Paste	880gm	
Z414445	Knorr Gluten-Free Chicken Bouillon Paste	880gm	
Z414442	Knorr Gluten-Free Beef Bouillon Paste	880gm	
Z414437	Knorr Gluten-Free Fish Bouillon Paste	880gm	
Z414439	Knorr Vegetable Bouillon Paste (Makes 80Ltr)	1.76Kg	
Z414441	Knorr Beef Bouillon Paste (Makes 80Ltr)	1.76Kg	
Z414444	Knorr Chicken Bouillon Paste (Makes 80Ltr)	1.76Kg	
G57	Chicken Stock	2x1.5Kg	

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.
- Add creamed horseradish or mustard for roast beef.
- Add apple sauce, relish or mustard with some cider to gravies for roast pork

Stock up

Make sure you have all the condiments you need to see you through the season

Z418601	Colmans Tartare Sauce (GF)	2.25Lt	
Z418603	Colmans English Mustard Case	2x2Lt	
Z418615	Colmans Horseradish Sauce	2.25Lt	
Z418613	Colmans Fresh Garden Mint Sauce	2.25Lt	
Z418611	Colmans Mustard Powder Tin Case	1x2Kg	
Z414004	Schwartz for Chef Horseradish Sauce	2.16Kg Pack	
Z411001	Schwartz English Mustard Unit	2.3Kg	
490122	Folláin Redcurrant Jelly Bucket (GF)	3.5Kg	
490186	Folláin Apple Sauce Tub	3Kg	
MS519	Mint Jelly Tub	1.5Kg	
RL206	Ballymaloe Country Relish Unit	3Kg	
490966	Ballymaloe Country Relish Bucket	5Kg	

DIY mulled wine

This warming Christmas drink is the perfect cocktail offering to advertise if you're serving outdoors this year; a warm mug and a few nibbles makes this a must-have menu offering.

For a batch that serves 10, warm the following ingredients over a low heat for at least 15 minutes, or 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





Festive Food

ALL THE SEASONAL FAVOURITES YOUR CUSTOMERS CRAVE

43 Pâtés & Terrines **44** Party Food Favourites **46** Charcuterie **47** Cheeseboard Inspiration
50 Christmas Wine **52** Christmas Gifting



Pâté and terrines



Presentation perfection

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 mains. They also provide a convenient ready-to-plate starter option that will make your life easier during the busy festive period.

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.

- 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.

Pâtés

490687	Coarse Duck Pâté	1.5Kg
490688	Brussels Pâté	1.5Kg
490689	Coarse Farmhouse Pâté	1.5Kg
DU214Z	Sliced Duck Foie Gras Case	60x25-40gm

Terrines

PT121	Pheasant Terrine with Girolles	1Kg Loaf
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Party people



Miniature platters designed for one or two people are the new party food. Whether it's a private event or catering for an intimate drinks function, canapés get everyone in a festive mood. Think small plates with a balanced selection of nibbles and individual dips.

Cater for everyone

With vegetarianism and veganism still on the rise, it's important to include meat-free alternatives in your party food offering. Divide your small party plates into easy-to-order categories, making life straightforward for vegetarians, pescatarians, meat-lovers and omnivores alike. Don't forget that canapés for vegans and vegetarians must always be cooked separately.



1	FF680Z	Potato Shrimp Oval	1x250gm	
2	FF330Z	Chicken Gyoza	1x800gm	
3	FF507Z	Premium Sushi Pack	1x920gm	
4	O337Z	Orien Bites Mini Vegetarian Spring Rolls	1x1Kg	
5	FF210Z	Dim Sum Seafood Party Pack	1 x 100's	
6	FF682Z	Vegetable & Spinach Pakora	56x27gm	
7	FF681Z	Orien Bites Mini Onion Bhajis	1x56x27gm	
8	O328Z	Orien Bites Shrimp Rolls Tail On	1x1Kg	
	CC806Z	Cooked Breaded Chicken Goujons Case of	10x1Kg	
	CC811Z	Southern Fried Chicken Goujons Case	10x1Kg	
	CC103Z	Southern Fried Chicken Popcorn Case 4	4x2.5Kg	
	C127Z	Cooked BBQ Chicken Wings	1x1Kg	
	C372Z	Cooked Chicken Mexican Wings	2x2.5Kg	
	CC100Z	Battered Chicken Chunks	5x2Kg	
	FF214Z	Orien Bites Chicken Oriental Snacks	1x960gm	



Charcuterie made simple

While charcuterie boards are now commonplace 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. Build single-person boards or plates including small portions of every component to keep your offering COVID-friendly.

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.

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.

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.

CM807	Quarter Parma Ham Piece	1.5Kg	
BC861	Smoked Pancetta Flat	1.6Kg Approx.	
CM805	Sliced Bresaola Unit	80gm	
CM802	Aged Sliced Prosciutto Ham Pack	500gm	
CM803	Boneless Prosciutto Ham Unit	6Kg Approx.	
CM111	Silverside Pastrami With Black Pepper Unit	1.9Kg	

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.












496238	Sliced Milano Salami Pack	240gm	
CM612	Vela Extra Mild Chorizo Unit	1.8Kg	
CM605	Tapas Mix Unit	120gm	
CM318	Sliced Chorizo	80gm	
CM158	Sliced Hot Chilli Pepperoni Pack	1Kg	

Forcemeats

These are smooth and spreadable; think pâté, foie gras or rillettes de canard. Check out p.43 for more ideas on pâtés and terrines.





1	CE743	Cheese Biscuits Asst CS		12x125gm Packs
2	CE1000	Sheridan's Crackers Mixed Case		12x175gm
3	CE989	Millers Toast For Cheese Selection		15x90gm Case
4	CH1142	Cahill's Whiskey Cheddar	  	2.27Kg Case
5	CH1244	Cashel Blue Cheese Wheel	   	2.27Kg Case
6	CH1294	Milleens Cheese	  	1.4Kg Wheel



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, and offering a festive cheese plate 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.

CH1309	Carrigaline Cheese with Cranberry 1.8kg			
CH1139	Cahill's Original Irish Porter Cheddar			
CH1140	Cahill's Ardagh Wine Cheese			
CH4396	Carrigaline Italian Truffle Cheese			
CH1558	Ardsallagh Cranberry Roulade			







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

CH1104	Knockanore Vintage White Cheddar	1x150gm	  
CH1105	Knockanore Vintage Red Cheddar	1x150gm	  
CH1391	Cahill's Vintage Cheddar Cheese	1x200gm	
CH1481	Cratloe Hills Sheep's Cheese	1x450gm	
CH1398	Knockanore Cheese Farmhouse Vintage White Cheddar	1x1.5Kg	
CH1395	Knockanore Cheese Red Cheddar	1x1.5Kg	
CH1597	Carrigaline Garlic & Herb Cheese	1x120gm	 

Washed-rind cheese

CH1294	Milleens Cheese Wheel	1x1.4Kg
CH1293	Milleens Cheese	1x200gm
CH4092	Milleens Smoked Cheese Wheel	1x1.5Kg
CH1358	Gubbeen Cheese Wheel	1x1.3Kg
CH1643	Durrus Mature Cheese Wheel	1x1.2Kg
CH1644	Durrus Cheese	1x360gm

Bloomy rind cheese

CH1410	Cooleeney Farm Camembert	1x200gm
CH1449	Cooleney Farm Tipperary Brie	1x150gm
CH1135	Cooleeney Farm Smoky Tipperary Brie	1x200gm

Blue cheese

CH1269	Cashel Blue Mature Cheese Wheel	1x1.5Kg
X337	Crozier Blue Wheel	1x1.5Kg
CH1244	Cashel Blue Cheese Wheel	1x1.5Kg
CH1305	Dunbarra Peppered Cheese	1x180Kg
490835	Gubbeen Oak Smoked Matured Cheese Wheel	3.5Kg



Outside the cheeseboard

Inspire cosy, intimate feelings by offering a baked cheese as a sharing plate for two, accompanied by some good bread, chutney and fresh fruit.

Quality cheese can bring something special to more than just your after-dinner offering. Tap into the trend for sharing plates by offering a baked Cooleeney Camembert as a starter or lunch option to share between two, accompanied by some good bread, chutney and fresh fruit.

CH2137	Cooleeney Farm Baking Cheese in Terracotta Dish	9x180gm
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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.

Raise a glass

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
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Sparkling wine

Glera is the most popular grape variety in the district of Treviso, where it is the

491847	Marchesi Prosecco Frizzante	6x750ml S/C
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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

491905	Gravel & Loam Sauvignon Blanc	6x750ml S/C
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Pro tip Make sure you've stocked up on the appropriate stemware for serving.

CS114	Imperial Champagne Flute 7.5oz	24 per case
CS110	Imperial Goblet Wine Glass 16oz	24 per case
CS111	Imperial Wine Glass 12oz	24 per case
CS103	Reserva Wine Glass 12.3oz	24 per case
CS104	Reserva Wine Glass 16.5oz	24 per case
CS3786	VP Reserva Flute 5.5oz	24 per case



ALCOHOL FREE OPTIONS

492205	Silk Tree Irish Spirit (non alc)	70cl
491144	Stonewell 0% cider	12x33cl

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

Bountiful baskets

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

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

The perfect party alternative?

If Covid-19 has thwarted your plans for the usual staff Christmas party, giving your employees well-stocked gift sets may be the ideal way to thank them for their hard work throughout this extremely challenging year. Pick and mix from our selection of cheeses, cured meats and quality wines to create the ideal bespoke gift set for your staff.

*Gift Boxes containing wine available in ROI only.

1	CE856	Walkers Wrapped Biscuit Assortment (mini pack)	
2	T622	Salamander Biscuits Wrapped	
3	CE743	Millers Damsel Biscuits for Cheese Assorted	
4	CH1254	Crozier Blue Cheese	1x350gm
5	CH1307	Cashel Blue Cheese	1x175gm
6	CH1932	Cahill's Whiskey, Porter, Ballintubber	
7	CH1933	Cahill's Porter, Wine, Ballyporeen	
8	CH1135	Cooleeney Farm Smoky Tipperary Brie	1x200gm
9	CH1482	Cratloe Hills Sheep's Cheese 1x175gm	1x175gm
10	CH1293	Milleens Cheese	1x200gm
11	CH4093	Milleens Smoke Dote	1x200gm

PLEASE CONTACT YOUR AREA SALES MANAGER FOR MORE INFORMATION ON OUR CHRISTMAS GIFTING RANGE

Wine & Irish Cheese Gift Set

An elegant gift set combining Irish cheese with red and white wines from Chile's Central Valley region.

What's included:
 OTRA TERRA Sauvignon Blanc 75cl
 OTRA TERRA Cabernet Sauvignon 75cl
 Sheridan's Chutney for Cheese 220gm
 Cahill's Vintage Cheddar 200gm
 Foods of Athenry Gourmet Sodabread Toasts 110gm



496211

Irish Cheese & French Favourites Gift Set

The best of Ireland meets the best of France in this perfect pairing of wines and cheeses.

What's included:
 Roquende Cabernet Sauvignon 75cl
 Roquende Sauvignon Blanc 75cl
 Foods of Athenry Gourmet Sodabread Toasts 110gm
 Sheridan's Chutney for Cheese 220gm
 Cahill's Garlic & Fine Herbs 190gm
 Cahill's Vintage Cheddar 200gm



496211

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Deluxe Wine & Irish Cheese Gift Set

This elegant gift box offers everything needed for an at-home wine and cheese pairing.

What's included:

- Ensedune Malbec 75cl
- Gravel & Loam Sauvignon Blanc 75cl
- Sheridans Chutney for Cheese 220gm
- Cahill's Garlic & Fine Herbs 190gm
- Cahill's Vintage Cheddar 200gm
- Foods of Athenry Gourmet Sodabread Toasts 110gm

496213



Classic Christmas Roasts Gift Set

Choose from:

Turkey Butterfly and Horseshoe Ham Pack
2x5Kg

Turkey & Ham Pack
2x2.5Kg

496255

496256

Help make entertaining easier than ever this year with stunning centrepieces for the traditional Christmas feast.

These gift sets feature premium, ready-to-roast turkey and ham options. The elegant Turkey Butterfly with Horseshoe Ham — the finest cut from the middle of the gammon — are simple to prepare and carve, while the Turkey & Ham Pack offers traditional, bone-in roasts the family will love.

These sets are the ultimate gift for a friend, colleague or relative preparing the Christmas feast this year.



*Please note: the items in this gift set arrive individually wrapped in insulated packaging.

PLEASE CONTACT YOUR AREA SALES MANAGER FOR MORE INFORMATION ON OUR CHRISTMAS GIFTING RANGE

Luxury Christmas Treats Gift Set

Packed with treats both sweet and savoury, this gift set is guaranteed to satisfy all cravings this Christmas season.

- What's included:**
 Celebrations Box 380gm
 2 x Maltesers Pouch 102gm
 2 x The Good Snack Company Chocolate Raisins 45gm
 2 x Broderick's Rocky Road 50gm
 2 x Ina's Irish Fruit Cake 90gm
 2 x Kerrygold Butter Shortbread Biscuits (2 per pack)
 Butler's Chocolate Truffles
 Keogh's Shamrock & Sour Cream Crisps 125gm
 Keogh's Cheese & Onion Crisps 125gm

496215



Christmas Favourites Selection Box

There's something for everyone in this fun and festive gift box of sweet and savoury nibbles.

- What's included:**
 Celebrations Box 380gm
 Maltesers Pouch 102gm
 The Good Snack Company Chocolate Raisins 45gm
 Broderick's Rocky Road 50gm
 Kerrygold Butter Shortbread Biscuits (2 per pack)
 Butler's Chocolate Truffles
 Keogh's Crinkle Cut Crisps 50gm
 Keogh's Cheese & Onion Crisps 50gm
 Ina's Irish Fruit Cake 90gm

496214



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Café Dolce Gift Set

One for the caffeine addict, with quality coffees, caramel syrup for a touch of luxury, and biscuits for that all-important dunking.

What's included:

Da Vinci Caramel Syrup 1Lt
Lavazza Gran Filtro Rainforest Alliance Coffee Beans 226gm
Amaretti Biscuits 200gm
Segovia Coffee Beans 500gm

496216



Gourmet Christmas Collection Gift Box

A collection of gourmet and artisan products for the discerning food lover.

What's included:

Ensedune Malbec 75cl
Gravel & Loam Sauvignon Blanc 75cl
Hazelnut Oil 500ml
Miller's Toast Cranberry & Raisin Biscuits 90gm
Dungarvan Black Rock Irish Stout 500ml
Balsamic Vinegar Reduction Glaze 500ml
Giolomoni Organic Tomato & Basil Pasta Sauce 300gm

Sheridans Chutney for Cheese 220gm
Folláin Whiskey Marmalade 370gm
Gluten Free Lemon Zest Cookies 150gm
Christmas Pudding Log 1.15Kg

496218



*Wine Gift Boxes available in ROI only.

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Festive Feast Gift Box

Festive treats meet artisan kitchen staples in this stunning gift set, ideal for the enthusiastic cook.

What's included:

- Roquende Cabernet Sauvignon 75cl
- Roquende Sauvignon Blanc 75cl
- Maldon Smoked Sea Salt 125gm
- Maldon Whole Black Peppercorns 50gm
- Cahill's White Vintage Cheddar 200gm
- Organic Tomato Passata 700gm
- Gluten Free Stem Ginger Cookies 150gm
- Gluten Free Lemon Zest Cookies 150gm
- Dungarvan Black Rock Irish Stout 500ml
- Folláin Whiskey Marmalade 370gm
- Sheridans Chutney for Cheese 220gm
- Christmas Pudding Bowl 900gm
- Foods Of Athenery Cranberry & Hazelnut Sodabread Toasts 110gm

496217



Christmas Greetings Gift Box

One for the food connoisseur, combining artisan foods and drinks into one elegant gift set.

What's included:

- Otra Terra Sauvignon Blanc 75cl
- Otra Terra Cabernet Sauvignon 75cl
- Newgrange Gold Cold-Pressed Rapeseed Oil 500ml
- Maldon Sea Salt 250gm
- Ballymaloe Cranberry Sauce 310gm
- Folláin Whiskey Marmalade 370gm
- Organic Maple Syrup 189ml
- Dungarvan Black Rock Irish Stout 500ml
- Christmas Pudding Bowl 900gm

496216



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Elegant Gifting

Premium wines always prove to be a welcome Christmas gifting option. Whether it's to thank a valued customer or to show your appreciation for an exceptional team, a selection of hand-picked vintages from our wine expert is sure to please.

*Wine Gift Boxes available in ROI only.

Old World Wine Triple Gift Set



Three favourites from the Old World, including organic red and white wines in addition to Prosecco, ideal for festive toasting.

What's included:

- Alternature Sauvignon Blanc (Organic)
- Alternature Cabernet Sauvignon (Organic)
- Villa Rosa Prosecco



492944



ALTERNATURE SAUVIGNON BLANC

Lively, fresh and full of lemon and lime zest, a real glass of Mediterranean sunshine.



VILLA ROSA PROSECCO

A delicate fresh and fruity sparkling wine from the Veneto region in Italy, a pure delight with tiny bubbles dancing on the tongue.



ALTERNATURE CABERNET SAUVIGNON

Rounded red and black juicy fruits with a big rich velvet mouthfeel and long length. Great concentration of fruits.

Old World Wine Double Gift Set

A twin pack of Old World classics Sauvignon Blanc and Cabernet Sauvignon, made using organic grapes and methods.

What's included:

- Alternature Sauvignon Blanc (Organic)
- Alternature Cabernet Sauv (Organic)

492945

ALTERNATURE CABERNET SAUVIGNON

Rounded red and black juicy fruits with a big rich velvet mouthfeel and long length. Great concentration of fruits.



ALTERNATURE SAUVIGNON BLANC

Lively, fresh and full of lemon and lime zest, a real glass of Mediterranean sunshine.



PLEASE CONTACT YOUR AREA SALES MANAGER FOR MORE INFORMATION ON OUR CHRISTMAS GIFTING RANGE

Spanish Greats Duo Pack


This box set containing two quality Spanish wines is simple, yet stylish.


What's included:

Aula Macabeo Sauvignon
Aula Bobal

492943



 **AULA MACABEO/SAUVIGNON BLANC**
A glass of delicious floral aromas with undertones of acidic fruits. Rich and round with great length.

 **AULA BOBAL**
An important Spanish variety that produces rich dark berry/fruity wines, with plenty of concentrated blackcurrants.

Christmas Case

 **ALTERNATURE CABERNET SAUVIGNON**

Rounded red and black juicy fruits with a big rich velvet mouthfeel and long length. Great concentration of fruits.


 **AULA BOBAL**


An important Spanish variety that produces rich dark berry/fruity wines, with plenty of concentrated blackcurrants.


 **VILLA ROSA PROSECCO**

A delicate fresh and fruity sparkling wine from the Veneto region in Italy, a pure delight with tiny bubbles dancing on the tongue.



 **AULA MACABEO/SAUVIGNON BLANC**
A glass of delicious floral aromas with undertones of acidic fruits. Rich and round with great length.

 **PREGIO GRECANICO/PINOT GRIGIO**
Bursting with tropical aromas of pear and lychees with a lively crisp finish on the palate.

 **ALTERNATURE SAUVIGNON BLANC**
Lively, fresh and full of lemon and lime zest, a real glass of Mediterranean sunshine.

This case of six quality wines provides something for every palate.

492940

What's included:

Pregio Grecanico Pinot Grigio, Aula Macebo Sauvignon, Aula Bobal, Alternature Sauvignon Blanc (Organic), Alternature Cabernet Sauvignon (Organic), Villa Rosa Prosecco

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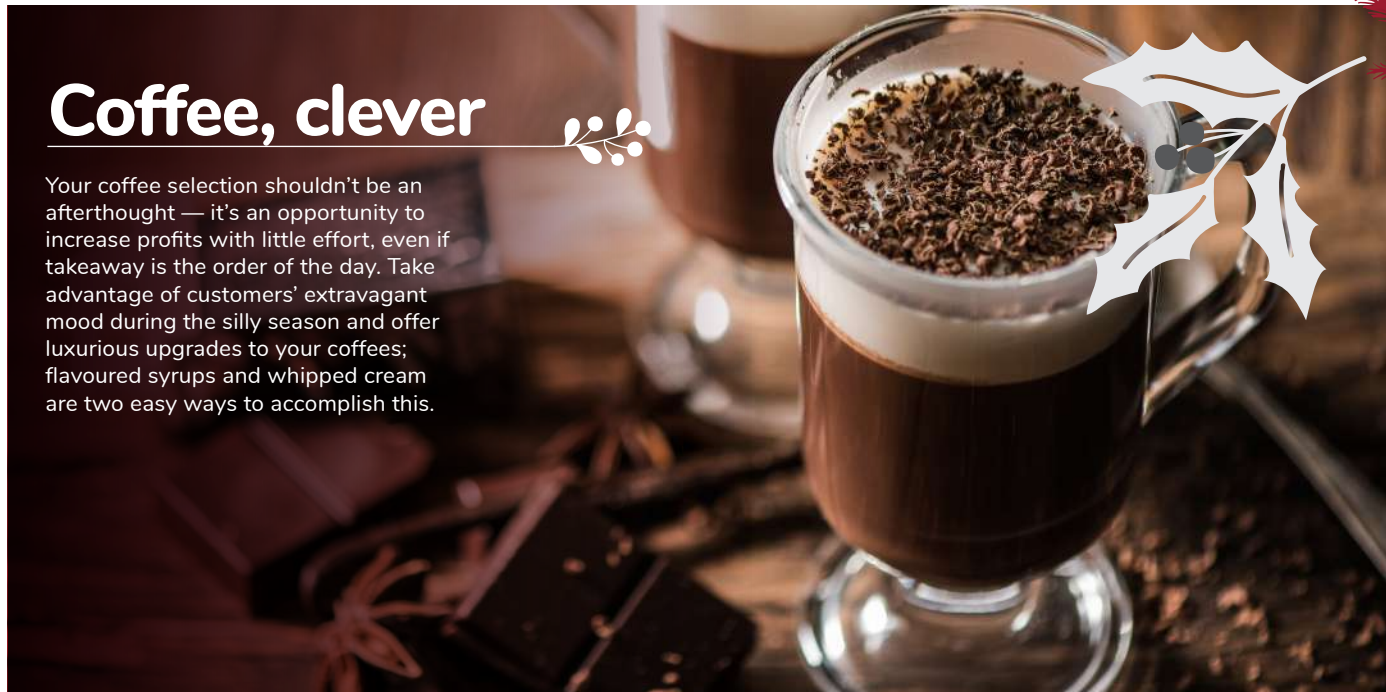
Desserts

THERE'S NO BETTER TIME OF YEAR FOR ELEGANT YET CRAVEABLE SWEET TREATS

61 Clever Coffee **62** Elegant Desserts **64** Plating Perfection **65** Mince Pies **66** Chocolate Desserts
68 Festive Favourites **72** Finishing Touches **73** Glenown Ice Cream

Coffee, clever








Your coffee selection shouldn't be an afterthought — it's an opportunity to increase profits with little effort, even if takeaway is the order of the day. 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.



DY203	Debic Sweetened Spray Cream	1x700ml
SY203	Davinci Hazelnut Syrup Unit	1Lt
SY202	Davinci Caramel Syrup	1Lt
SY205	Davinci Chocolate Syrup Unit	1Lt
SY199	Davinci Vanilla Syrup	1Lt
SY189	Davinci Caramel Sauce	2.5Lt
SY188	Davinci Chocolate Sauce Unit	2.5Lt

Tiny treats

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 Pasquier Black & White Chocolate Petits Fours	1x48's	 
114855	Brioche Pasquier D'Antan Petit Fours	1x48's	 
33724	La Boulangerie French Macaron Selection	1x72's	  
CE1375Z	Mixed Flavour Macarons	1x48's	  
4435	La Boulangerie Assorted Petits Fours	1x56's	 
DT287Z	Premium Petit Fours Selection	1x63's	



CT954
Milk Chocolate Christmas Lollipop
24x35gm








492283
Christmas Star Cookie
30x40gm



492410
Christmas Doughnut
38x88gm

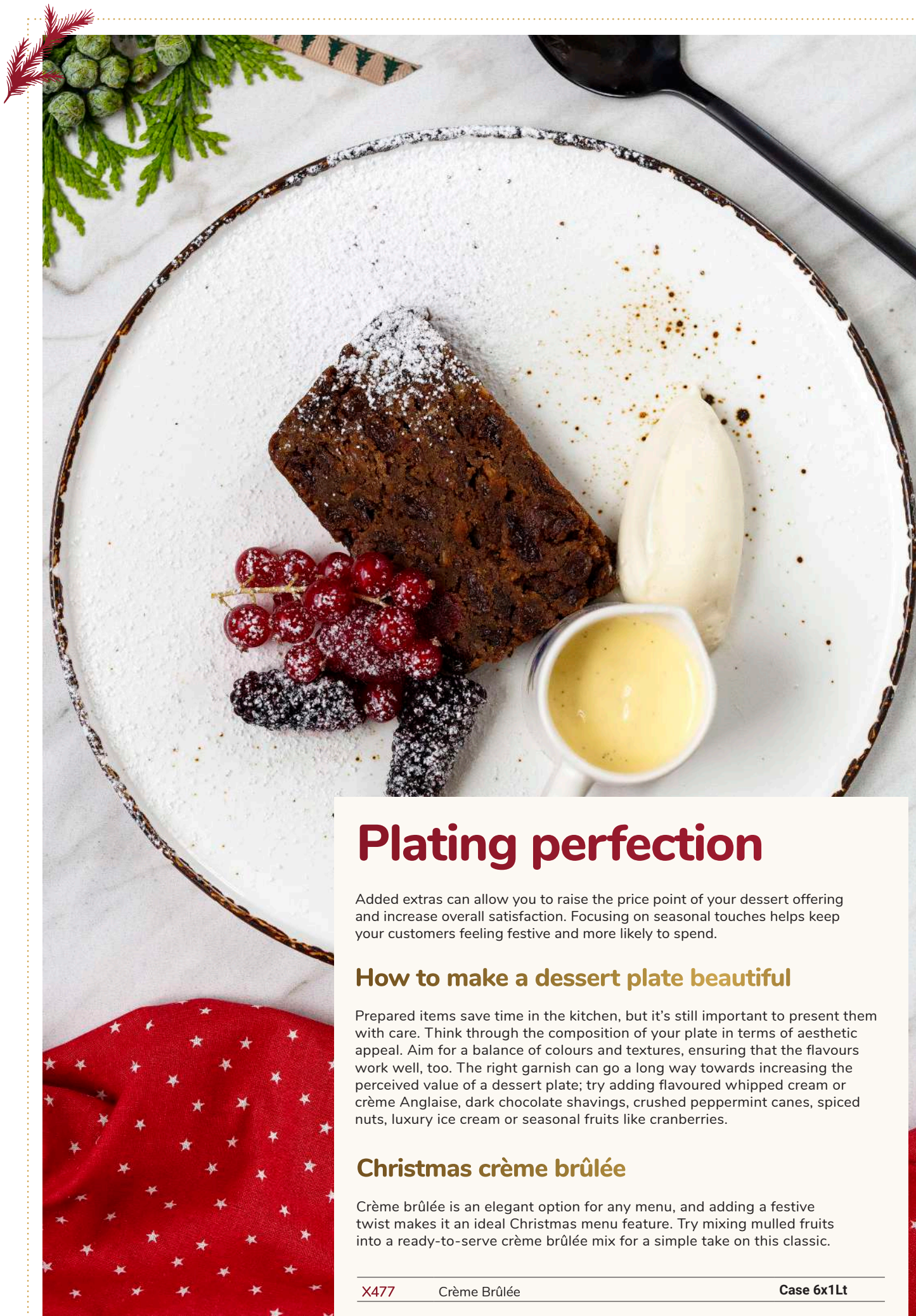




1	DT279Z	Individual Rustic Apple Pie	 	40x110gm
2	CE233Z	Vegan Caramel Apple Pie	 	14 Portions
3	DT699Z	Pear & Almond Individual Tartlet	 	18x100gm
4	479369	Baileys Profiteroles		2x850gm
5	Z156	Lemon Cheesecake		48x35gm



6	CE240Z	GF Sticky Toffee Pudding	● ● ●	12 Portions
7	DT697Z	Salted Caramel Cream Roulade	● ● ●	20x72gm
8	CE241Z	GF Blackcurrant & Prosecco Cheesecake	● ● ●	12 Portions
9	Z164	Prestige Baked Belgian Chocolate Cheesecake	●	48x35gm



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.

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 6x1Lt

Eyes on the pies



Mince pies are a failsafe addition to your December offering, inspiring feelings of seasonal nostalgia in many people. They also provide an attractive low-commitment accompaniment to an order of tea or coffee, making them a fantastic item to upsell with minimum effort.

Serve warm, dusted with a little icing sugar, and offer cream or custard on the side – these little touches help to drive customer satisfaction. Alternatively, try one of the serving suggestions below...



1	T80	Homemade Mince Pies Case	24 per case
2	CE636	Gluten Free Christmas Mince Pies Case	16x55gm
3	CE899Z	Mince Pies 2-Inch Unbaked Case	156x60gm
4	T478Z	Luxury Crown Mince Pies Case Unbaked-Frozen	100 per case
5	T824Z	Bakewell Mince Pie Case	18x98gm
6	100084	Mini Mince Pies	72 per case
7	84717	Brakes Baked Mince Pies	60x53gm
	490684	Mince Meat (Mince Pie Filling)	2.5Kg
	490670	Mince (Mince Pie Filling) Bucket	12.5Kg

Top it off

DY461	Fresh Cream	250ml
Z529006	Kerrymaid Real Dairy Custard	1Lt
DY202	Crème Anglaise	2Lt

Mix it up

- Offer a special combo, pairing a mince pie with a glass of mulled wine for the perfect festive afternoon treat under one price.
- Add mince pie filling to a bread-and-brandy-butter pudding for the ultimate Christmas-themed comfort food dessert.
- For a unique dessert, place a hot mince pie in a wide coffee cup and top with affogato — a scoop of ice cream and a shot of hot espresso.
- If you find yourself left with slightly stale mince pies left over, crumble them through homemade ice cream for an alternative addition to your dessert menu — especially suitable as part of an assiette of seasonal desserts.
- Include miniature mince pies in your afternoon tea selection, or include one on a cheeseboard — mince pies and blue cheese are the flavour pairing you didn't know you were missing!



2

1 DT255Z Individual White Choc Cheesecake

2 36204 Brakes Mini Trio Of Chocolate Desserts

   12x135gm

  3x12 Portions



3 DT707Z Salamander Raspberry & White Choc Roulade 20x72gm

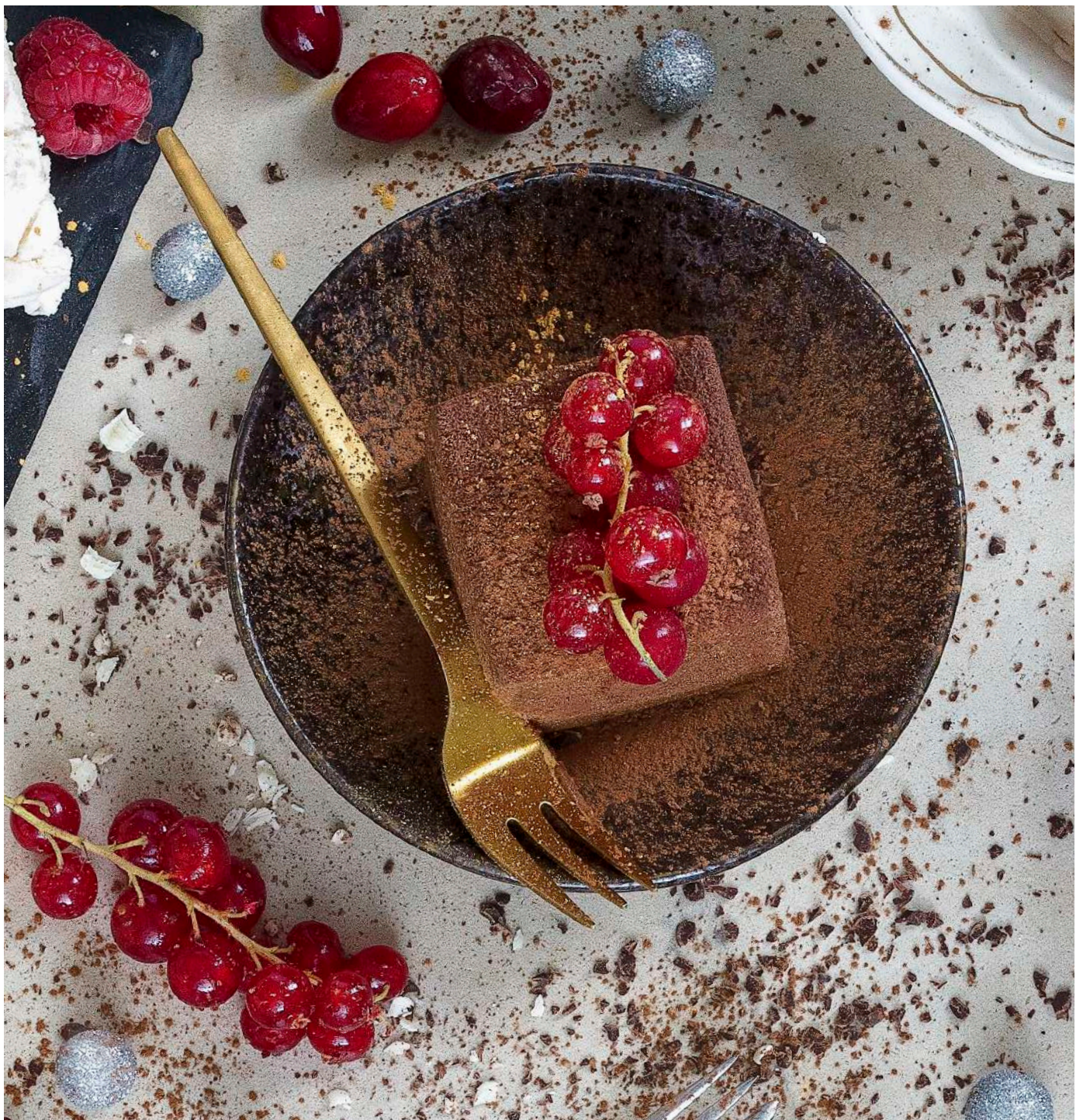


Treat yourself



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.



CE1216
Individual Christmas Pudding
12x100gm



492446
Christmas Pudding Log Case
3x1.7Kg



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



CE003
Christmas Pudding Log Bowl Wrapped
4x900gm



CE001
Marguerites Christmas Pudding Log
3x3lbs per Case (10-12 pts per log)



CE1218
Gluten Free Christmas Pudding
10x110gm Case



CE238Z
Vegan Chocolate Chip Orange Pudding
1x12 Portions



482537
O'Hara's Iced Segment Cake
6x550gm



DT286Z
Mini White Chocolate + Forest Fruits
Case 20x45gm



CE482Z
Christmas Chocolate Yule Log
1.2Kg

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.



492922
Cheesecake Fruits Rouge
16x90gm



492924
Panna Cotta & Mango Shortbread
16x90gm



492149
Belgian Chocolate Mousse Torte
12x110gm



492940
Chocolate & Caramel Shortbread
16x90gm



492148
Ruby Chocolate Cheesecake
12x110gm



492150
Mango & Passion Fruit Cheesecake
12x110gm



492151
Banoffee
12x110gm





Baking essentials

Make sure you're stocked with the staples to make Christmas baking a breeze.

SG179	Caster Sugar	25Kg	NU103	Ground Almonds	1Kg
490705	Icing Sugar	25Kg	NU104	Nibbed Almonds	1Kg
490706	Granulated Sugar	25Kg	NU107	Pecan Nuts	1Kg
490885	Light Golden Brown Sugar	25Kg	NU111	Walnuts (Halved)	1Kg
490112	Corn Syrup (Glucose)	7Kg	Z423013	Currants	3Kg
490132	Invert Sugar Syrup - Trimoline	7Kg	Z423011	Raisins	3Kg
490073	Fondant Icing	8Kg	Z423012	Sultanas	3Kg
SG120	Granulated Sugar	4x3Kg	Z116	Golden Raisins	1Kg
Z313002	Castor Sugar	4x3Kg	490667	Sultanas	12.5Kg
Z313004	Icing Sugar	4x3Kg	FR150	Raisins	12.5Kg
Z313001	Demerara Brown	4x3Kg	T822	Sweetened Dried Cranberry	1Kg
Z313015	Dark Soft Brown	4x3Kg	FR851	Glace Cherries (Whole & Broken)	10Kg
SG178	Light Soft Brown	4x3Kg	5751	Mixed Peel	1Kg

Finishing touches

The little touches you add to a dessert plate improve its aesthetic appeal and add to its perceived value. Be sure you have appropriate garnishes planned for each sweet.

FW589	Strawberries	227gm	
IC185Z	Mixed Case Ice Cream Vanilla, Chocolate & Strawberry	4x4Lt	
IS230Z	Tropical Sorbet Case	2x5Lt	
492070	Gin and Elderflower Sorbet	2x5Lt	
DY213	Kerrymaid Whipping Cream Case	12x1Lt	
DY383	Kerrymaid Double Cream	12x1Lt	
DY200	Debic Long Life Cream 35%	1x2Lt	
DY228	Whipping Cream	2Lt	
DY231	Double Cream Fresh Pasteurised (48%)	2Lt	



Glenown

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

IC210Z	Glenown Strawberry Dairy Ice Cream			
IC212Z	Glenown Mint Choc Dairy Ice Cream			
IC214Z	Glenown Bourbon Dairy Vanilla Ice Cream			
IC218Z	Glenown Double Chocolate Dairy Ice Cream			
IC221Z	Glenown Rum & Raisin Dairy Ice Cream			
IC236Z	Glenown Farm Irish Cream Liqueur Ice Cream			
IC315Z	Glenown Farm Salted Caramel Ice Cream			
IC320Z	Glenown Farm Raspberry Cheesecake Ice Cream			
IC321Z	Glenown Farm Dulce De Leche Ice Cream			
IC324Z	Glenown Farm Chocolate Orange Ice Cream			
IS227Z	Glenown Raspberry Sorbet Case			
IS228Z	Glenown Lemon Sorbet Case			
IS229Z	Glenown Champagne Sorbet Case			



Deck the halls

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.



PD10080
12oz Christmas Reindeer Takeaway Cup 500 per case



PD1522
12oz/16oz Black Lid 1,000 per case



492494
Rocking Robin Napkins 2-ply/4-fold 39cm 1x12's



PD1204
Christmas Reindeer Dinner Napkin 2-ply/8-fold 40cm 1,800 per case



PD1205
Christmas Reindeer Lunch Napkin 2-ply/4-fold 33cm 2,000 per case



492538
Rocking Robin Lunch Napkin 2-ply/4-fold 33cm 12x808gm



492493
Christmas Parcel Dinner Napkin 2-ply/4-fold 40cm 1,800 per case



PD1206
Christmas Parcel Linstyle Dinner Napkin 2-ply/8-fold 40cm 1,200 per case

STOCKED

THE COMPLETE KITCHEN COMPANION



Sysco
At the heart of
food and service

Stocked is the Complete Kitchen Companion: check out the newly updated extensive guide to the full Pallas Foods offering, from must-have ingredients and specialty items to catering essentials, all providing inspiration and guidance as you move your business forward.

It showcases dedication, depth and range of offering from producers,



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