



What's in season?

We all know that you can't predict the weather, but if all goes well in the coming months, you can expect to see a lot of fantastic produce coming your way. Eating seasonally not only nourishes the body but allows you to add vibrancy to your dishes and keeps your menus current and fresh, season after season.

This year, we have focused on British produce. The UK has an abundance of amazing products, from local fish and seafood, dairy, grains and pulses, to fruit and veg. To quote Jon Hammond of Hammonds Produce, 'We have some of the best farmers in the world.'

We couldn't agree more and are proud to work alongside some of these brilliant British producers.

UK Asparagus season starting in late April always gets us excited, and the quality our suppliers produce from the depths of the Wye Valley is second to none. Make sure you don't miss out!

Other seasonal produce to keep an eye out for is Rhubarb harvested in April, UK berries which are available all summer long through to October, and Cranberries ready for those Christmas menus.

We can't forget the deliciously fresh, UK caught fish and seafood that lands on our shores every day.

With the weather on our side, we are able to provide British mussels all year round, being at their best from Oct through to April. Add Haddock to your specials in February to April, Cod in March till May, and Hake in April through till October, with availability currently looking good.

Add provenance and seasonality to your dishes and make your customers as excited about eating locally produced ingredients as we are.