



# CHRISTMAS

*Menu Guide*











Christmas is a feast for the senses with vibrant colours, rich aromas, cheerful sounds, and luxurious tastes. We understand that creating a fresh Christmas menu each year can be challenging,

*that's where we come in.*

We're here to help you craft unforgettable culinary experiences, whether it's a classic turkey with all the trimmings, an innovative five-star dish, or a gourmet burger with a festive twist.

We've curated our top picks and new ideas for everything from three-course meals to quick-serve options.

In this brochure, you'll find our favourite festive recipes. For more inspiration, our chef reps are ready to assist. We tailor our products and pricing to fit your needs.

Contact your local sales office or speak with your rep for personalised assistance. If you don't find what you need here, let us know—we offer around 4,000 product lines to meet your requirements and budget without compromising on quality.



Yorkshire: 01484 536 688

North West: 01254 828 330

[totalfoodservice.co.uk](http://totalfoodservice.co.uk)



# PARTY *time*

Elevate your festive gatherings with our exceptional party food selection. From bite-sized treats to indulgent appetizers, our curated options promise to delight every guest. Whether for an intimate gathering or a grand celebration, our ideas add extra sparkle, making your event memorable and delicious.





# *sensational* **STARTERS**

Start your diners' experience with a bang by exploring our exquisite starters. From elegant soups and salads to vibrant and flavourful small plates, our curated selection is designed to impress and tantalize the taste buds. Set the stage for an unforgettable meal with these stunning appetisers that promise to excite and delight.





# DINNER ROLLS

*and soup breads*

Accompany your diners' meals with our delightful dinner rolls and soup breads. From artisan-baked selections to traditional favourites, our offerings are perfect for complementing any dish. These freshly baked treats promise to add a warm and delicious touch to your dining experience.





# *traditional christmas* **DINNER**

Christmas traditions hold a special place, and that means serving a classic Christmas dinner. Our range includes everything you need to create the perfect festive feast: crisp roast potatoes, delicious vegetables, rich gravy, juicy cranberries, and of course, the star of the dinner—the turkey! Don't forget the stuffing, pigs in blankets, and all the other delightful trimmings.





# CHEF'S *pantry*

Our Chef's Pantry is stocked with all the essentials for cooking from scratch, adding seasonal flavours and aromas, and achieving perfect finishes. It's the heart of the kitchen during the Christmas season, and we're here to ensure you have everything you need to craft your menu. Our dry stores are brimming with ingredients to suit every purpose and budget, helping you stay fully prepared for the festive rush.





# FESTIVE TREATS

## *and after dinner delights*

Complete your festive menu with our selection of festive treats and after-dinner indulgences. From classic mince pies and assorted truffles to festive biscuits, cakes, and chocolate mints, we have everything you need to add a sweet finish to your Christmas celebrations.





# CHEESE BOARD

## *essentials*

Create the perfect cheeseboard with our wide selection of cheeses, biscuits, breads, chutneys, and jams. We have everything you need to craft a delightful spread that will impress your guests and add a flavourful touch to your festive celebrations.





# *cakes and* **DESSERTS**

Inspired desserts catch the eye of every diner when they come out of the kitchen. They look and taste irresistibly delicious, creating that “I want that!” moment. Give your diners something to remember with our range of pre-portioned and individual desserts. Checkout our dry ingredients, decor and plate decoration to make your pudding’s pop!







*Our range of sauces  
and decor will make  
your puddings pop!*









# SEASONAL *recipes*

Discover ideas and inspiration on our website.


Browse our recipes and articles for these plus more, and add seasonal flair to your menus.

[totalfoodservice.co.uk](http://totalfoodservice.co.uk)





# GINGERBREAD & caramel french toast



Add a Christmas twist to this sweet breakfast treat. Infuse eggs and cream with sugar and ginger spice, soak thick-cut brioche slices, and then pan-fry in melted butter. Serve with a caramel sauce drizzle and a dusting of sweet icing 'snow' for a festive finish



# CHRISTMAS SPICED

*chicken bites*

Perfect as a festive nibble with a drink. Coat our gluten free, breaded chicken fillet chunks in a sticky sauce made with honey, chilli, cloves, allspice, and citrus.





# FESTIVE BURGER

*with stuffing and cranberry*

Delight your customers with this festive twist on a classic. A juicy beef steak burger topped with savoury stuffing, a dollop of tangy cranberry sauce, and rich gravy mayonnaise, all nestled in a toasted bun and crowned with a pig in blanket. It's the perfect festive indulgence.





# CHRISTMAS *flatbread*



Soft sourdough flatbread topped with creamy goats cheese, red currant jelly, thyme, and shallots.

This savory, sweet, and tart dish is perfect for Christmas gatherings or bar menus.



# SNOWFLAKE

*sandwiches*



Use our ready-to-bake cookie pucks to create your own festive ice cream sandwiches with a choice from our wide range of ice creams. Mix and match to craft your perfect holiday treat.





# READY *to order!*

Shop our Christmas products conveniently on our website or contact your account manager for a custom list tailored to your business needs. Our sales team is ready to discuss your festive requirements and ensure you have everything you need for the festive season.

Also, keep an eye out for our Stir It Up magazines for exciting promotions and special offers.



*scan the code*

or visit [totalfoodservice.co.uk](http://totalfoodservice.co.uk)











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partnership focused on  
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