

Abel & Cole



CHRISTMAS 2025

UNBOX FESTIVE FOOD JOY

Celebrate the season - with flavours you'll never forget.

From the fruity, spiced filling in your first mince pie to the crunch of golden roasties beside tender turkey. This Christmas, we're bringing you seasonal, sustainably sourced food that'll make you go back for more.

Turn the page and explore our curated selection. Grown, crafted and cooked with care. Serving up mouthwatering moments of festive food joy.

FRUIT & VEG 4-11

MEAT & FISH 12-25

VEGGIE & VEGAN 26-33

SWEET TREATS 34-43

PARTY TIME 44-51

Explore more at
abelandcole.co.uk/christmas

CLEMENTINE & BRANDY WHIPPED CREAM

Add a dollop of rich, zesty clementine cream to your mince pies, for an indulgent way to kick off Christmas. ✓

TIME: 10 MINS

SERVES: 6-8 PEOPLE

INGREDIENTS

250ml double cream, 15g icing sugar, 1 clementine, 2 tbsp cognac or armagnac (optional)

1. Pour the **cream** into a mixing bowl and sift in the **icing sugar**. Use an electric beater to whisk it till soft peaks form.
2. Finely grate in the **clementine** zest. Add the **cognac**. Use a flexible spatula to fold the flavours through the cream. If it seems too loose, whisk again until it's stiff.
3. Scoop into a tub, seal and store in the fridge. The cream will keep for up to 2 days. It's delicious spooned or piped on top of mince pies or served with Christmas pudding.

INTRODUCING OUR EXPERTS



JASSY DAVIS
Recipe Expert
Resident recipe developer and mixologist,

Jassy, has spent the last few months carefully planning and testing all the festive recipes in your book. Each one is a chance to wow your loved ones with a deliciously seasonal dish or drink.



ANNE REES
Fruit & Veg Expert
Anne's mission is to get farm-

fresh fruit & veg, full of natural flavour, onto your kitchen table. She works hand-in-hand with our trusted, organic farmers, to bring the best of their harvest to your Christmas feast.



ED AYTON
Sustainability Expert

Our expert on sustainable and ethical farming, Ed helps make sure every part of your Christmas shop puts people and the planet first. Everything, from stuffing to stocking fillers, must meet our incredibly high standards.

FRUIT & VEG

From tangy Christmas clementines to the crisp roast potatoes nestled on your dinner plate - fill your feast with fresh crops and real flavours.

FRUIT & VEG

ALL-IN-ONE BOXES

Tuck into a box of hearty root veg and fresh winter citrus this Christmas. Organically grown by our trusted farmers and curated by our experts.

MORE
BOXES
ONLINE

THE ORGANIC CHRISTMAS VEG BOX £28.75

Feeds 4-6 people 🌱
Red Potatoes (2.5kg) | Carrots (1.5kg) | White
Onions (300g) | Red Cabbage (1) | Parsnips
(1.5kg) | Brussels Sprouts (1kg) | Leeks (1kg)

Explore more at abelandcole.co.uk/christmasveg



Christmas wouldn't be the same without the tender crunch of farm-fresh sprouts. The clean, green taste of these seasonal stars is a true sign of winter and they're yours to enjoy thanks to the 'King of Brussels' - 'Organic Dan' Gielty.

Dan's an **independent, organic farmer** who really cares about farming the right way. For him, it's not about growing the biggest harvest for the biggest profit. It's about **growing food as nature intended** and filling your plate with veg that tastes like it should.

"I'm not big enough to be in the conventional game, I'm only a small farmer. So I wanted to go organic because it's where I fitted in and it's what I believe."

Brussels Sprouts (400g) £2.45 🌱



“Sprouts aren't just for Christmas. If we eat them for just one day a year, how can our farmers justify growing a whole crop? Instead, I make them part of my seasonal menu, leading up to the big day. I add them to warm salads and creamy pasta dishes or blitz them into hearty soups so I can enjoy the flavours of winter for longer.”

ANNE REES, Fruit & Veg Expert

FESTIVE VEG BUNDLE

For smaller, intimate Christmas meals, choose The Organic Christmas Veg Box - Small. Packed with smaller portions of our fresh, seasonal veg, to give you a plate full of variety, without fuss or food waste.

The Organic Christmas Veg Box -
Small £17.95 🌱

Feeds up to 3 people | Red
Potatoes (1kg) | Carrots (700g)
Leeks (700g) | White Onions (400g)
Parsnips (700g) | Red Cabbage (1)
Brussels Sprouts (400g)



THE ORGANIC DELUXE CHRISTMAS FRUIT BOX

Pineapple (1) | Mango (1) | Passion Fruit (3 pieces) | Golden Kiwis (6 pieces) | Persimmon (3 pieces) | Leafy Clementines (600g) £21.25



CHRISTMAS TROPICAL FRUIT SALAD

TIME: 45 MINS
SERVES: 6 PEOPLE

INGREDIENTS

1 ripe pineapple
1-2 limes
2 tbsp coconut cream
(Optional) a generous splash of spiced rum
1 ripe passion fruit
1 golden kiwi
2 clementines
1 ripe mango

JASSY'S EXPERT TIP

Ripe pineapples have yellow-coloured skin that gives a little when you press it, and you should easily be able to pluck a leaf from the crown. Once picked, pineapples won't ripen any further, but they'll become softer and creamier if kept at room temperature for a couple of days.

Explore more at
abelandcole.co.uk/christmasrecipes

Serve up this lush fruit salad in two 'pineapple boats', topped with a piña-colada-inspired mix. An easy, fresh way to enjoy your Christmas Fruit Box.

1. Using a large, sharp knife, slice your **pineapple** in half. Use a small, sharp knife and a spoon to remove the flesh from the halves, leaving 1cm of flesh around the sides and base of the pineapple. These are your pineapple boats, ready to hold your fruit salad. Set them aside.
2. Roughly chop all the pineapple flesh and scoop it into a large bowl. Finely grate in the zest from 1 **lime**. Add 2 tbsp **coconut cream** and a generous splash of **spiced rum**, if you're using it. Add a pinch of salt and stir to mix.
3. Spoon the mixture into the pineapple boats, filling them till there's a ½cm gap at the top. Chill in the fridge for 1-4 hrs, till you're ready to assemble and serve the fruit salad. Keep any leftover pineapple salad in a bowl and chill in the fridge.
4. To assemble the fruit salad, take the pineapple boats out of the fridge and place on a serving platter. Halve the **passion fruit** and place 1 half in each boat. Thinly slice the **golden kiwi**. Arrange the slices in the boats around the passion fruit halves. Chop any leftover kiwi and add to the reserved pineapple.
5. Peel the **clementines** and slice them into ½cm-thick rounds. Arrange 2-3 slices in each pineapple boat, then roughly chop the remaining clementines and add to the bowl of fruit salad.
6. Peel the **mango**. Slice the fat cheeks off the stone and slice them into long batons. Arrange 3-5 batons in each pineapple boat. Dice the remaining mango and add to the reserved pineapple. Serve the pineapple boats within 1 hr of being assembled (keep them chilled) with the extra fruit in a bowl on the side.

FESTIVE FRUIT & NUTS

Juicy citrus, moreish nuts and fresh, seasonal berries.
All sourced with zero air miles for sustainable snacking.



Cranberries (175g) £5.95



Medjool Dates (200g) £5.25

BEST
SELLER



Christmas Dried Fruit & Nut Gift Tray (1.1kg) £19.95



Christmas Fruit & Nut Gift Box (1.55kg) £14.25



Mixed Citrus Gift Box (1.5kg) £6.95



Cocktail Citrus Gift Box (1.5kg) £9.95

TOP
GIFT
PICK

Explore more at abelandcole.co.uk/christmasfruit



MEET ONE OF OUR CLEMENTINE GROWERS

The joy of our winter clementines starts as soon as you unwrap the peel and get that first burst of citrus fragrance. For Christmas, these sunny fruits are grown by the farmers that formed the Carpe Naturam cooperative in Calabria, Italy. Farmers new and old banded together to protect their home, one of the least industrialised parts of Europe, by championing organic and keeping their fertile soil free of chemical nasties. Once you've had a taste of these juicy treats, you'll know they made the right decision.

Clementines Gift Box (1.5kg) £7.95

MEAT & FISH

Turn your Christmas meals into festive feasts with succulent slices of roast turkey, expertly cured pork, wild lobster and so much more.



MEAT & FISH

Rolled Beef Topside Joint,
The Green Butcher (2kg) £66

MEAT RECIPE BOXES

Unbox a Christmas feast curated by our experts, served up by you. Complete with a step-by-step guide to your succulent centrepiece and sides.



THE BEEF CHRISTMAS FEAST RECIPE BOX

WHAT'S ON THE MENU Roast Topside of Beef with Pancetta & Ale Gravy | Hasselback Roast Potatoes | Cauliflower Cheese | Buttered Brussels Sprouts with Chestnuts & Sage | Clementine Braised Carrots & Parsnips | Cinnamon Spiced Red Cabbage with Apple | Horseradish Sauce | Yorkshire Puddings

NEW £160 Feeds 8 people 🍷

WINE PAIRING Tupungato Malbec, Domaine Basquet, 2023 (75cl) **£14** 🍷

THE DUCK CHRISTMAS FEAST RECIPE BOX

WHAT'S ON THE MENU Clementine Roast Duck with Apple Sauce | Fondant Potatoes | Buttered Brussels Sprouts with Chestnuts | Honey & Sesame Roast Parsnips | Carrots Braised with Ginger, Cardamom & Cumin | Braised Red Cabbage with Pears & Balsamic | Red Wine Gravy

NEW £95 Feeds 4 people 🍷

WINE PAIRING Bordeaux Supérieur, Château Couronneau, 2022 (75cl) **£16.20** 🍷

Explore more at abelandcole.co.uk/christmasmains



THE TURKEY JOINT CHRISTMAS FEAST RECIPE BOX

WHAT'S ON THE MENU Golden Roast Turkey Breast with Homemade Gravy | Sage & Onion Stuffing | Herby Roast Potatoes | Buttered Brussels Sprouts with Chestnuts & Sage | Honey & Sesame Roast Parsnips | Carrot & Swede Mash | Braised Red Cabbage with Pears & Balsamic | Cranberry Sauce

NEW £120 Feeds 4 people 🍷

WINE PAIRING Adobe Reserva Pinot Noir, Emiliana, 2023 (75cl) **£12.60** 🍷

THE TURKEY CHRISTMAS FEAST RECIPE BOX

WHAT'S ON THE MENU Golden Roast Turkey with Homemade Gravy | Sage & Onion Stuffing | Pigs in Blankets | Crispy Roast Potatoes Brussels Sprouts with Orange & Hazelnut Butter | Honey & Mustard Roast Parsnips | Cinnamon Spiced Red Cabbage with Apples | Coriander & Thyme Glazed Carrots | Cranberry Sauce

NEW £225 Feeds 8 people 🍷

WINE PAIRING Sea Change Chardonnay (75cl) **£15.50** 🍷

Explore more at abelandcole.co.uk/christmasmains



“For me, Christmas is the sound of sizzling roast potatoes, a bubbling pan of gravy on the hob with crisp-skinned turkey under crinkled foil. And with our Feast Recipe Boxes, it can be yours too.”

JASSY DAVIS, Recipe Expert

EXPERT GUIDE TO TURKEY

Tuck into perfect servings of juicy, high-welfare turkey. With expertly prepared cuts and award-winning roasts to suit every festive dinner.



SERVES 1

NEW Bacon Wrapped Turkey Parcel with Cranberry Stuffing, Non-Organic, Farmison & Co (300g) **£9.95**

SERVES 2-3

NEW Bacon Wrapped Turkey Thigh with Sage & Onion Stuffing, Non-Organic, Farmison & Co (650g) **£18.95**
NEW Turkey, Mushroom & Thyme Wellington, Non-Organic, Lodge Farm Kitchen (700g) **£25**

SERVES 4

Turkey Breast Joint, KellyBronze® (1-1.5kg) **£55**
Turkey Breast Joint, Non-Organic, KellyBronze® (1-1.5kg) **£46**

SERVES 6

Small Turkey Crown, KellyBronze® (2-3kg) **£104**
Small Turkey Crown, Non-Organic, KellyBronze® (2-3kg) **£87**

Explore more at abelandcole.co.uk/christasmains

SERVES 8

Large Turkey Crown, KellyBronze® (3-4kg) **£125**

SERVES 10

Small Turkey, KellyBronze® (4-5kg) **£111**
Small Turkey, Non-Organic, KellyBronze® (4-5kg) **£92**

SERVES 12

Medium Turkey, KellyBronze® (5-6kg) **£125**
Medium Turkey, Non-Organic, KellyBronze® (5-6kg) **£105**

SERVES 14

Large Turkey, KellyBronze® (6-7kg) **£137**
Large Turkey, Non-Organic, KellyBronze® (6-7kg) **£114**

SERVES 16

Extra Large Turkey, KellyBronze® (7-8kg) **£151**

JASSY'S EXPERT TIP

Leave the skin on the turkey while it rests, or make crispy crackling with it. Peel the skin off the breast and legs, then lay it flat on a baking tray. Slide into the oven. Roast for 10-15 mins till crisp and crunchy.

SIDES WORTH SAVOURING

Complement your delicious main with rich sauces, moreish sides and must-have, organic trimmings. Expertly crafted by independent, artisan chefs.

UK PORK



NEW The Giant Nidderdale Pig in Blanket, Non-Organic, Farmison & Co (1kg) **£15.95**



Devils On Horseback, Non-Organic, Farmison & Co (pack of 12) **£12.50**



Pigs in Blankets, Daylesford (340g) **£11.50**

HAND MADE



Christmas Gravy & Sauces Selection (1.6kg) **£25**



MORE TO SHARE

Explore our experts' best-loved sides in one handy box. With creamy cauliflower cheese cooked in Lodge Farm's family kitchen and Daylesford's indulgently festive gravy. The Christmas Sides Selection (2.44kg) **£36**
Cauliflower Cheese with Sage Pangrattato, Lodge Farm Kitchen (400g) | Christmas Gravy, Daylesford (500ml) | Pigs in Blankets, Daylesford (340g) | Sage & Onion Pork Stuffing, Daylesford (454g) | Roast Potatoes in Beef Fat, Pegoty Hedge (750g)



Small Goose, Summerhill Farm (3.5-4.5kg) £110



BEST FOR TWO TO SHARE

Chicken Cushion with Parsley Butter, Non-Organic, Farmison & Co (500g) £18.95



BEST FOR EASY CARVING

Bacon Wrapped Roast Chicken with Chestnuts, Non-Organic, Farmison & Co (1.2kg) £29.95



BEST FOR FAMILY FEASTS

Large Christmas Chicken with Giblets, Non-Organic, Ruffle Chicken (2.2-2.8kg) £22.50



Gammon Roasting Joint, Boned & Rolled, Daylesford (2kg) £56

PORK FAVOURITES

Succulent, expertly cured joints, hams and more.

Honey & Mustard Roast Ham, Daylesford (1kg) £48

Rack of Pork with Smoked Bacon & Cranberry Stuffing, Non-Organic, Farmison & Co (1.5kg) £33

Honey Roast Ham, Helen Browning (2kg) £99

Pork Shoulder Joint, Boned & Rolled, Daylesford (2kg) £39

WINE PAIRING English Pinot Gris, Non-Organic, Daylesford, 2022 (75cl) £30

Explore more at abelandcole.co.uk/christasmains



Lamb Leg Joint, Bone-In, 100%
Pasture Fed, The Green Butcher (2.5kg) £85

LAMB FAVOURITES

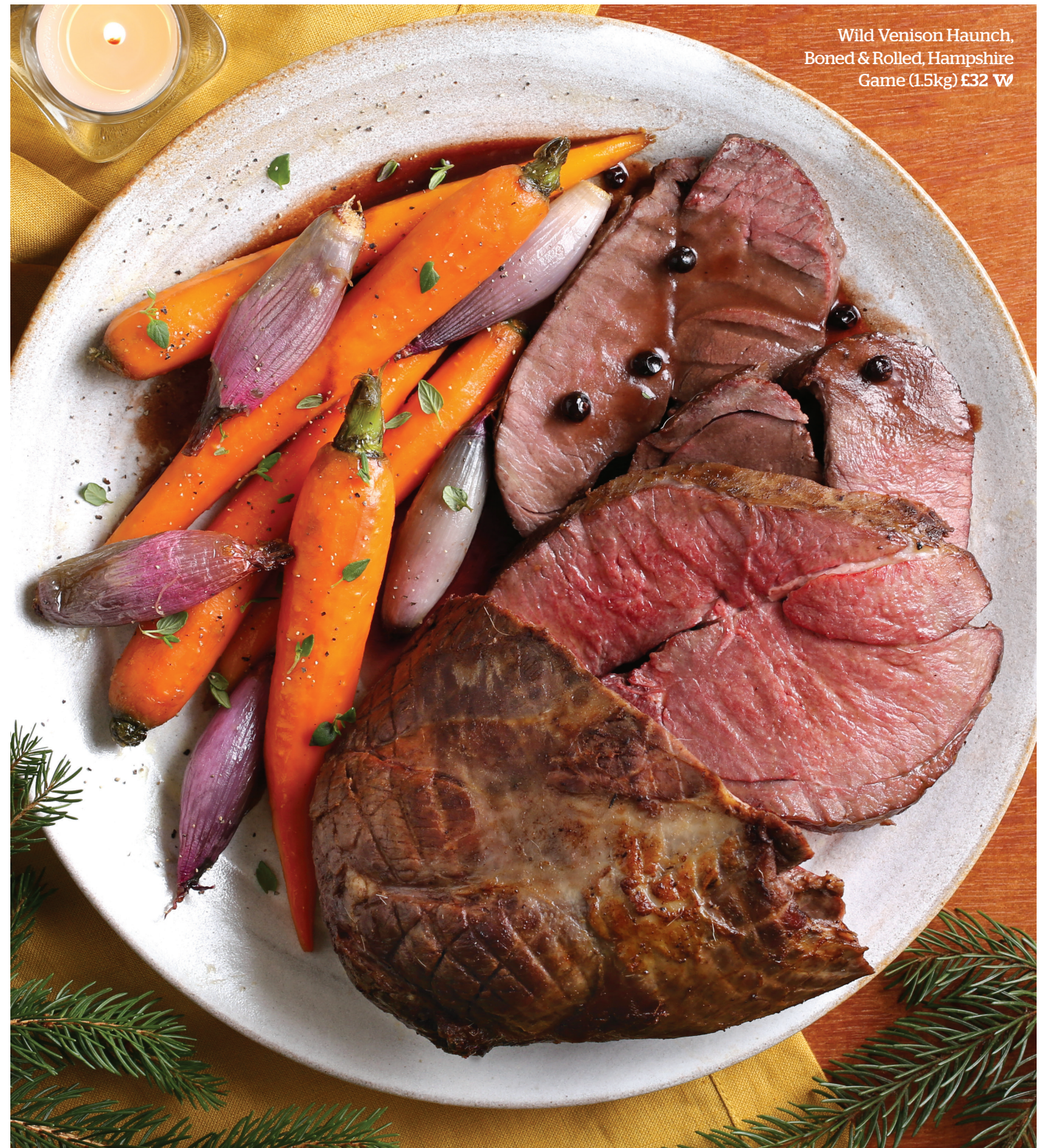
Sweet, melt-in-the-mouth joints of organic lamb.

Lamb Shoulder Joint, Boned & Rolled, Daylesford (1.8kg) £62

Lamb Leg Joint, Boned & Rolled, Daylesford (2.4kg) £78

PASTURE FOR LIFE Lamb Saddle Joint,
Boned & Rolled, The Green Butcher (1kg) £50

PASTURE
FED



Wild Venison Haunch,
Boned & Rolled, Hampshire
Game (1.5kg) £32

VENISON FAVOURITES

Rich cuts of wild venison from managed estates.

Wild Venison Loin Fillet, Hampshire Game (700g) £28

Wild Venison Saddle, Boned & Rolled, Hampshire
Game (1.5kg) £54

WINE PAIRING Adobe Cabernet Sauvignon, Emiliana,
2023 (75cl) £12.20

BEEF FAVOURITES

Award-winning beef, grass-fed for depth of flavour.

Pink Beef, Helen Browning (1kg) £50 | Beef Whole Fillet,
Rolled, Daylesford (1.5kg) £146 | Beef Fore-Rib Joint, Bone-In
& Trimmed, Daylesford (2.4kg) £104

PASTURE FOR LIFE Beef Sirloin Joint, Boned & Rolled,
The Green Butcher (1.5kg) £98 | Christmas Spiced Beef,
Peelham Farm (1.2kg) £60

Explore more at abelandcole.co.uk/christasmains

VIBRANT SEAFOOD SAUCES

Dial up the flavour in your fish dishes with our zingy condiment recipes.

LIME, CHILLI & GINGER SAUCE

BEST FOR
Luxurious lobster meat

MARIE ROSE SAUCE

BEST FOR
Creamy potted shrimp

GARLIC & LEMON PARSLEY BUTTER

BEST FOR
Smoky grilled prawns

Find the full recipes at abelandcole.co.uk/christmasrecipes

Dressed Wild British
Lobster, The Fish Society
(340g, 2 halves) £43.95 **W**

MORE FISH ONLINE

Wild Salmon En Croûte, Non-Organic,
The Fish Society (400g) £22.95 **W**

NEW Seafood Gratin in a Scallop Shell,
Non-Organic, The Fish Society (200g) £7.75 **W**

NEW Whole Monkfish Tail On The Bone,
The Fish Society (500g) £24 **W**

Explore more at abelandcole.co.uk/christmasfish

VEGGIE & VEGAN

Savour each wholesome nut roast slice, creamy vegan brie and drizzle of herby gravy this Christmas. You'll find fresh flavours and artisanal expertise in every bite.



VEGGIE & VEGAN

Squash & Butterbean Pie, Lodge Farm Kitchen (800g) £20 ☺ | Vegan Nut Roast with Sourdough Sage Pangrattato, Lodge Farm Kitchen (500g) £15 ☺

VEGGIE & VEGAN RECIPE BOXES

Wow guests with a feast filled with spiced veg, crisp crusts and creamy sauces. Curated by our experts - homemade by you.



THE VEGETARIAN CHRISTMAS FEAST RECIPE BOX

WHAT'S ON THE MENU Roast Winter Vegetable & Goat's Cheese Wellington | Herby Roast Potatoes | Brussels Sprouts & Blue Cheese Gratin | Parsnips with Clementine & Sage | Buttery Swede & Celeriac Mash | Braised Red Cabbage with Pears & Balsamic

NEW £85 Feeds 4 people 🍷

WINE PAIRING Walnut Block Collectables Sauvignon Blanc, Marlborough, 2023 (75cl) **£16.20** 🍷

THE VEGAN CHRISTMAS FEAST RECIPE BOX

WHAT'S ON THE MENU Mushroom, Chestnut & Ale Pie

Leek & Butter Bean Gratin | Confit Garlic Mashed Potatoes
Cavolo Nero with Rosemary, Chilli & Garlic | Roasted Parsnips &
Carrots with Agave & Mustard | Caramelised Onion Gravy

NEW £85 Feeds 4 people 🍷

WINE PAIRING Bohem Toscar Tempranillo, 2022 (75cl) **£11** 🍷

Explore more at abelandcole.co.uk/veganchristmas



“Rich, cosy, comforting food that you can make ahead of time makes hosting Christmas so much easier. That's why I love this Mushroom, Chestnut & Ale Pie. So stress-free and still so delicious.”
JASSY DAVIS, Recipe Writer





Cheese & Leek Wreath with Red Onion
Relish, Lodge Farm Kitchen (1.19kg) £25 🌱

PLANT-POWERED CENTREPIECES

Winter Vegetable Wellington with Cranberries,
Lodge Farm Kitchen (500g) £16 🌱 | Vegan
Sausage Wreath, Lodge Farm Kitchen (1kg)
£27.95 🌱 | Beetroot & Celeriac Wellington,
Lodge Farm Kitchen (500g) £16 🌱

VEGGIE TRIMMINGS

Velvety gravy, the herby scent of sage and sweet mint jelly on the side. Fill your plant-powered feast with all your favourite flavours.

SLOW
COOKED



Braised Cabbage with Autumnal Apples,
Lodge Farm Kitchen (400g) £8.50 🌱



Brussels Sprouts Gratin,
Lodge Farm Kitchen (400g) £8.50 🌱



Chestnuts, Cooked & Peeled, Roger Descours (200g) £4.95 🌱

GREAT
VALUE



Vegan Christmas Sauces Bundle (730g) £10.95 🌱



PLANT-BASED WINE PAIRINGS

Nutty, tropical and smooth. Pair this sunny, mellow
Chardonnay with your hearty Christmas nut roast.
Paul Mas, Arrogant Frog Chardonnay, 2021 (75cl) £15 🌱
Deep forest fruits and peppery spice. Rich, festive
pies and seasoned veggies will love this French red.
Chateau Rochecolombe, Côtes du Rhône, 2020
(75cl) £16 🌱

Explore more at abelandcole.co.uk/veganchristmas



BAKED CAMM'VERT WITH CHRISTMAS CHUTNEY

TIME: 35 MINS
SERVES: 2 PEOPLE

INGREDIENTS

Flour, for dusting
300g vegan shortcrust pastry
2 tbsp Christmas chutney,
plus extra to serve
2 x 100g Le Camm'vert Vegan
Cheese Alternative
Almond drink, for glazing
A few pinches of mixed seeds
Peppery salad mix, to serve

Slice into golden, vegan pastry and discover a creamy Camm'vert centre. Perfect served straight from the oven, topped with spiced chutney.

1. Preheat your oven to 200°C/Fan 180°C/Gas 6. Line a baking tray with baking paper. Set aside.
2. Dust your work surface with **flour**. Roll out the **pastry** till it's ½cm thick. Cut out 2 squares, approximately 16cm x 16cm. Place a round of **Camm'vert** in the middle of each pastry square. Top each round with 1 tbsp **chutney**.
3. Brush the edges of the pastry with **almond drink**. Fold the corners of the pastry up and over the Le Camm'vert rounds, pinching them together in the middle. Transfer the pastries to the baking tray.
4. Brush them all over with almond drink. Sprinkle with a pinch of **mixed seeds**. Bake for 15-20 mins till the pastry is golden brown.
5. Transfer the Baked Camm'verts to small serving plates. Serve with a **peppery side salad** and extra chutney on the side.

MEET OUR NEW CHRISTMAS CHUTNEY

We've packed a mouthwatering mix of spices into our brand-new, organic Christmas Chutney - the perfect pot to pair with your cheeseboard. The tangy-sweet blend of spiced lingonberries and zingy orange really complements light and dreamy Le Camm'Vert.

Christmas Chutney (220g) £5.75



PLANT-POWERED PLATTERS

From tangy blues to buttery bries, delight guests with our award-winning vegan cheese alternatives.

French Vegan Cheese Alternative Selection (390g) £24

Cranberry Vegan Cheese Alternative, Non-Organic, Kinda Co. (120g) £6.45

Haverstock White, Nettle (250g) £13

The British Vegan Cheese Alternative Selection, Non-Organic (360g) £18

Explore more at abelandcole.co.uk/veganchristmas

SWEET TREATS

Serve a dreamy pavlova with a crisp, marbled shell, artisanal desserts and handmade chocolates - all perfect to share.



THE CHRISTMAS DESSERT RECIPE BOX

NEW £24.50 Feeds 8 people

WINE PAIRING Grol Prosecco
Frizzante (75cl) £14



Luxury Iced Christmas Cake,
Non-Organic, Meg Rivers (1kg) **£32**



Iced Christmas Cake, Authentic
Bread Co. (1.2 kg) **£24.95**



Christmas Cake In A Tin,
Daylesford (800g) **£30**



Mini Christmas Cake, Non-Organic,
Meg Rivers (140g) **£7.95**

FESTIVE DESSERTS

Finish your feast in style with delicious desserts, crafted by experts. Ready to serve with dollops of rich, organic cream.



Salted Caramel Cheesecake, Mr Prempy's (850g) **£21**



Classic Panettone, Evvivo (500g) **£18.50**



Chocolate, Orange & Hazelnut Torte,
Authentic Bread Co. (490g) **£18.95**



Large Bakewell Tart, Non-Organic, Meg Rivers (490g) **£10.95**



Brandy Butter (175g) **£4.40**



Christmas Cream Bundle, Ivy House Farm (1.02L) **£16.50**

Explore more at abelandcole.co.uk/christmasbakery

Explore more at abelandcole.co.uk/christmasdesserts



Luxury Christmas Pudding (900g) £17.95

DAYLESFORD

Our friends at Daylesford take dessert seriously. That's why their artisan bakers have lovingly crafted our organic Yule Log by hand. Carefully layered chocolate sponge, smooth ganache and orange curd come together to create a showstopping finish to any feast. Chocolate & Orange Yule Log, Daylesford (750g) £35

CREAM PAIRING Brandy Clotted Cream, Ivy House Farm (226g) £6.70 | Vanilla Double Cream, Ivy House Farm (260g) £6.70

Explore more at abelandcole.co.uk/christmasbakery



EXPERT GUIDE TO MINCE PIES

Tender, buttery and filled to the brim with sweet, spiced mincemeat. No matter your preference, we've got the mince pie for you.

THE LUXURY Luxury Mince Pies with All Butter Pastry (pack of 4) £6.50

THE MINI Mini Mince Pies (pack of 12) £7.65

THE VEGAN Vegan Mince Pies, Authentic Bread Co. (pack of 6) £6.85 | Vegan Mini Mince Pies (pack of 12) £7.65

THE GLUTEN FREE Gluten-Free Mince Pies, Non-Organic, Hobbs House (pack of 6) £7.95

THE NUTTY Luxury Almond Mince Pies, Non-Organic, Hobbs House (pack of 4) £7.95 | Mini Frangipane Mince Pies, Seven Seeded (pack of 12) £11.25

THE CLASSIC Mince Pies, Authentic Bread Co. (pack of 6) £6.85

NEW FESTIVE BAKES

Explore The Authentic Bread Company's brand-new festive flavours. Aromatic frangipane pies, nutty pecan pastries and syrupy-sweet treacle tarts.



OUR OWN JAM

NEW Cherry & Orange Frangipane Pies, Authentic Bread Co. (pack of 6) £7.95 | **NEW** Pecan Pastries, Authentic Bread Co. (pack of 2) £4.75 | **NEW** Pecan Treacle Tarts, Authentic Bread Co. (pack of 6) £7.95

Explore more at abelandcole.co.uk/christmasbakery



The Authentic Bread Company craft our springy, handshaped loaves, mouthwatering, flaky pastries, sweet, tender cakes and our extra-special Christmas mince pies.

And, of course, they're just as obsessed with quality

and sustainability as we are. As Emily explains: **"We never add artificial additives or preservatives to our bread - they simply aren't needed. Instead, we favour traditional, long-fermentation methods, paired with clever packaging** to produce the most delicious loaves, cakes and rolls. Remaining committed to organic means that we look after farmers, the environment and our shoppers. And help shape a better future for all of us."



"The Authentic Bread Company are committed to making their bread as sustainably as possible. And one of the reasons they're able to do this is by being family owned and run. They offer industry-leading salaries to their artisans, and training to those in the local community keen to learn more about the craft. **"**

ED AYTON, Sustainability Expert

BAKE IT YOURSELF

Our friends at The Authentic Bread Company have put together a great collection of baking essentials, so you can make your own mince pies at home. Just roll out the pastry, cut out the rounds, pop them into your tin, fill and bake. It's the perfect festive activity to keep small hands busy.

Luxury Mincemeat with Cognac, Authentic Bread Co. (300g) **£5.85** | Vegan Shortcrust Pastry, Authentic Bread Co. (300g) **£4.90** | All Butter Shortcrust Pastry, Authentic Bread Co. (300g) **£5.25** | Marzipan, Authentic Bread Co. (350g) **£9.25**



INDULGE AFTER DINNER

Choose the perfect after dinner treat from our selection of ethically sourced chocolates and small bakes. All flavour, no artificial filler.

NEW



Chocolate Coated Liquorice Selection Box, Non-Organic, Lakrids (175g) £18.95



Florentines, Daylesford (240g) £16.95



Dark Chocolate Ginger, Cocoa Loco (100g) £7



Clotted Cream Fudge, Devon Cottage (150g) £5

NO PALM OIL

VEGAN



Gingerbread Star Biscuits, Authentic Bread Co. (150g) £4.35



Oblaten Lebkuchen, Chocolate-Coated & Glazed, AS Premium (200g) £7.95

Explore more at abelandcole.co.uk/christmaschoc



ORANGE & HAZELNUT HOT CHOCOLATE

TIME: 15 MINS
SERVES: 2 PEOPLE

INGREDIENTS

100g chocolate
hazelnut spread
2 tbsp cocoa powder,
plus extra to dust
2 oranges
500ml full cream milk
Whipped cream

Indulge in a steaming mug of our rich and speedy hot chocolate. It's a great way to use up a few leftover spoonfuls of chocolate spread. **V**

1. Spoon the **chocolate spread** and **cocoa powder** into a small pan. Finely grate in the zest from **1 orange**. Squeeze in the juice. Add a pinch of salt and whisk together. Slowly whisk in the **milk** till it's smoothly combined with the chocolate spread.
2. Set the pan on a medium heat and warm for 5-8 mins, whisking occasionally. Meanwhile, slice a round from the middle of the second orange and slice it into quarters.
3. Pour the hot chocolate into 2 mugs. Top with spoonfuls of **whipped cream**. Tuck the orange quarters into the cream. Dust over a little cocoa powder and serve straight away.

JASSY'S EXPERT TIP

For a richer alternative, use dark chocolate hazelnut spread.



White Chocolate Polar Bears, Cocoa Loco (100g) £7



Giant Milk Chocolate Coin, Non-Organic, Divine Chocolate (58g) £4.50



Milk & White Chocolate Penguins, Cocoa Loco (110g) £7

PARTY TIME

Treat your loved ones to creamy, handmade cheese, tender, responsibly farmed smoked salmon and crisp, icy cocktails.

Christmas Bread with Cranberry & Walnut,
Seven Seeded (400g) £4.85 ☺ | Sussex
Marble with Cranberries, High Weald Dairy
(150g) £4.95 ☺ | Camembert D'Isigny, Isigny
Ste Mère (250g) £5.20 ☺ | Blue Stilton 1/4
Moon, Cropwell Bishop (454g) £11.85 ☺

GRAZING BOARDS

Assemble the perfect grazing board that's sure to impress party guests. Laden with rich antipasti, tapas essentials, British cheese and more.

ZERO
AIR
MILES



The Spanish Tapas Selection (560g) £31



The Italian Antipasti Selection (790g) £31



The Classic Cheese Selection (550g) £15.50



The Ultimate British Cheese Selection (750g) £19.95

UK
MADE

PARTY
READY



Christmas Cheeseboard Selection (1.14kg) £28



The Christmas Charcuterie Selection (430g) £24.50

Explore more at abelandcole.co.uk/christmascheese



NEW Smoked Salmon Christmas
Selection Trio, Responsibly
Farmed, Severn & Wye
Smokery (300g) £21.95

NEW



“Our new smoked salmon is deliciously delicate, smoky and rich. We’re now selling land-based, responsibly farmed salmon from pioneering farms in Iceland and Norway. After months of visits and research, we believe this new, trailblazing alternative is an even better solution than organic. The fish are fed a top-quality diet with no antibiotics or other additives, swimming in crystal clear water purified by innovative flow systems. It’s a level of care you can taste, in every tender, fresh slice.”

ED AYTON, Sustainability Expert

KEEP THE PARTY GOING

Discover our luxurious, handmade pies. Perfect for a flavour-packed, laid-back Boxing Day feast.

MORE
PIES
ONLINE

NEW Camembert, Grape & Bacon
Tart, Lodge Farm Kitchen (800g)
£25 C | Wild Game Pie in Enamel Dish,
Lodge Farm Kitchen (1.5kg) £42 W

Explore more at abelandcole.co.uk/christmaspies

JASSY'S ULTIMATE BOXING DAY SANDWICH

TIME: 30 MINS
SERVES: 6-8 PEOPLE

INGREDIENTS

1 tbsp extra virgin olive oil
2 tbsp cider vinegar
1 tsp wholegrain mustard
1 tsp honey
2 shallots
100g red cabbage
1 small fennel bulb
1 small apple
A handful of flat leaf parsley
1 rosemary &
sea salt focaccia
200g jar of cranberry sauce
400g cooked roast turkey
300g cold roast potatoes
A couple of handfuls of
leftover stuffing, cooked
A handful of watercress

Turn leftovers into a Boxing Day sandwich. Using a whole focaccia loaf means you can pile in the fillings - cold roast potatoes, herby stuffing and a refreshing slaw.

1. Pour the **olive oil** and **cider vinegar** into a mixing bowl. Add the **mustard** and **honey**. Season with salt and pepper and whisk together to make a dressing. Taste and add more mustard, honey, salt or pepper as needed.
2. Trim, peel and finely slice the **shallots**. Add them to the dressing and toss to mix. Set aside to soften in the dressing while you prepare the rest of the slaw.
3. Remove any ragged leaves from the **red cabbage** and slice out the woody core. Finely slice. Trim the dry tips from the **fennel**, halve and finely slice it. Quarter the **apple** and slice out the core. Finely slice into thin wedges, then slice those into batons. Roughly chop 2-3 large **parsley** sprigs, leaves and stalks. Add the red cabbage, fennel, apple and parsley to the mixing bowl and toss to lightly coat in the dressing. Set aside.
4. Slice the **focaccia** loaf in half through the middle so you have 2 large, A4-sized pieces of bread. Spread the cut sides with the **cranberry sauce**.
5. Finely slice the leftover **roast turkey** and **roast potatoes**. Roughly chop the **cooked stuffing**. Arrange the turkey on the base of the focaccia, then top with the sliced roast potatoes and stuffing, tucking a few sprigs of **watercress** in-between the layers. Top with a few handfuls of the slaw - you won't need all of it. Place the top half of the focaccia on top, cranberry sauce side down. Slice the focaccia into 6-8 squares and serve with the extra slaw on the side.



NEW Cold Brew Espresso Liqueur,
Non-Organic, Daylesford (35cl) £24



DÀ MHÌLE DISTILLERY
Glynhynod Farm ('Remarkable Valley' in Welsh) is the home of Dà Mhìle distillery, in rural Ceredigion. It's been owned and run by the Savage-Onstwedder family since 1981 as a centre for organic farming and they started branching out into distilling in 1992, after noticing a lack of organic whisky available in the UK.

These days, they craft all kinds of artisanal spirits and liqueurs, including our favourite, versatile Orange Liqueur. Orange Liqueur, Dà Mhìle (35cl) **£22.75**

Explore more at
abelandcole.co.uk/christmasdrinks

STOCK YOUR CABINET

Raise a glass filled with artisanal spirits and liqueurs. For the best cocktails, spritzes and toddies.



Amaretto Liqueur,
Walcher (70cl) **£33.95**



Blood Orange & Cranberry Gin with Gold Leaf,
Non-Organic, Daylesford (35cl) **£29**



Armagnac Premier Âge,
Domaine de Pajot (50cl) **£49.95**



Hazelnut Cream Liqueur,
Walcher (50cl) **£19.95**

CHEERS TO CHRISTMAS

Rich, full-bodied reds and crisp, delicate whites. All chosen by our experts so you can share a top-quality glass of festive cheer.

Mixed Wine Collection **£69**





Abel & Cole



Officially certified by the UK's leading organic accreditation body, The Soil Association. Abel & Cole is a certified B Corp, dedicated to making business a force for good. Rated 4.6 by our customers on Trustpilot. Our zero air miles policy means we never air freight a thing. Everything in this book was correct at the time of going to print.

Printed on Forest Stewardship Council-approved paper with vegetable-based ink.

abelandcole.co.uk/christmas