A taste of togetherness with a

TOTAL CHRISTMAS 2026



TOTAL foodservice

Welcome to the Total Foodservice

CHRISTMAS GUIDE FOR 2026!

Featuring a combination of family favourites with new product development, our range for this Autumn Winter season has been selectively curated in line with the latest consumer trends to provide inspiration for your seasonal menu planning.

Christmas 2026 highlights a continued shift in out-of-home dining, shaped by evolving consumer expectations. While value remains important, the festive period is still a key time for treating, socialising and enjoying memorable experiences.

Customers are looking for occasions that feel both special and within reach, combining quality, familiarity and comfort with a sense of seasonal excitement. Across cafés, restaurants, pubs, schools and care environments, there is strong demand for menus that feel reassuring yet indulgent, featuring nostalgic festive flavours, adaptable formats and choices that meet a wide range of dietary requirements.



"Operators who deliver consistency, clear value and an engaging experience will be best positioned to win spend this Christmas.

Rob Owen, Executive Business Development Chef

Individual Chocolate & Cherry Delice
Beckleberry's 1x16ptn

The full range will be available to shop in the Autumn so keep an eye out for the launch on www.totalfoodservice.co.uk. For further information on any products or ordering please speak with your account manager.

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Merry Christmas from all the team at

TOTAL foodservice

LIGHT BITES & SHARERS

Christmas is not just one meal, it's a series of social occasions, perfect for light bites and sharing menus.

Festive dining is shaped by a desire for social connection and immersive dining experiences - dishes that can be shared are key to support these occasions.

Diners typically order 2–3 small plates per person, making these formats key for driving higher spend per table.

Snackable menus can increase average spend, improve table turn, and reduce food cost per dish due to smaller portions.

Small plates and sharers aren't just a trend, they sit at the intersection of profitability, flexibility and social dining, making them one of the most effective menu formats for 2026, especially during high-traffic occasions like Christmas.

Red Fox Cheddar Bites
Innovate 6x1kg



Duck, Chicken & Orange Terrine



Camembert Round

Bowl Bread



Noodle Prawns

Truffle Prawns

Breaded Butterfly King Prawns

Prawns saw

19%

volume growth last year, with further growth expected due to versatility and ease of prep.

FishFocus 2026

MEALS TO MAKE MEMORIES

To order, please visit www.totalfoodservice.co.uk or download our app!

Cheddar and Chorizo Arancini	RaviOllie	1x2.2kg
Cheese and Truffle Arancini	RaviOllie	1x2.2kg
Chicken Kyiv Croquettes	RaviOllie	1x2.2kg
Serrano Ham Croquettes	RaviOllie	1x2.2kg
Duck, Chicken & Orange Terrine	Little & Cull	3x500g
Camembert Round	Paysan Breton	1x250g
Bowl Bread	La Lorraine	3x12
Noodle Prawns	Pacific West	10x500g
Truffle Prawns	Pacific West	10x500g
Breaded Butterfly King Prawns	Pacific West	10x500g
Mixed Charcuterie Sharing Platter	The Real Cure	1x160g
Autumn Apple Chutney	Kitchen Garden	1x330g
Salt & Pepper Cashews	Mr Filbert's	20x40g
Dry Roasted Peanuts	Mr Filbert's	20x40g
Sundried Tomatoes in Oil	Gomo	1x960g
Chargrilled Roasted Peppers in Oil	Gomo	1x1.4kg
Premium Vegan Basil Pesto	Belazu	1x900g
Radichio IQF Burrata	Futura Foods	12x100g
Cocktail Gherkins	Cambray	1x2.1kg
Foodservice Pork Pie	Central Foods	16x140g
Barbers Cheese Souffle	Classic Cuisine	12x100g
Celeriac, Gruyere & Roasted Garlic Tart	Little & Cull	48x150g
Red Fox Cheddar Bites	Innovate	6x1kg
Traditional Canapes	Traiteur de Paris	54x10g
Festive Slice	Proper Cornish	27x171g
Proper Chunkey Pigs In Blanket Roll	Proper Cornish	30x185g
Turkey Dinner Pasty	Proper Cornish	20x283g
Mini Savoury Croissants	Delifrance	3x48x33g

Deli boards and sharers tap into both premiumisation and informality, a key balance for 2026.



Mixed Charcuterie Sharing Platter

Autumn Apple Chutney

Salt & Pepper Cashews

Dry Roasted Peanuts

Sundried Tomatoes in Oil

Chargrilled Roasted Peppers in Oil

Premium Vegan Basil Pesto

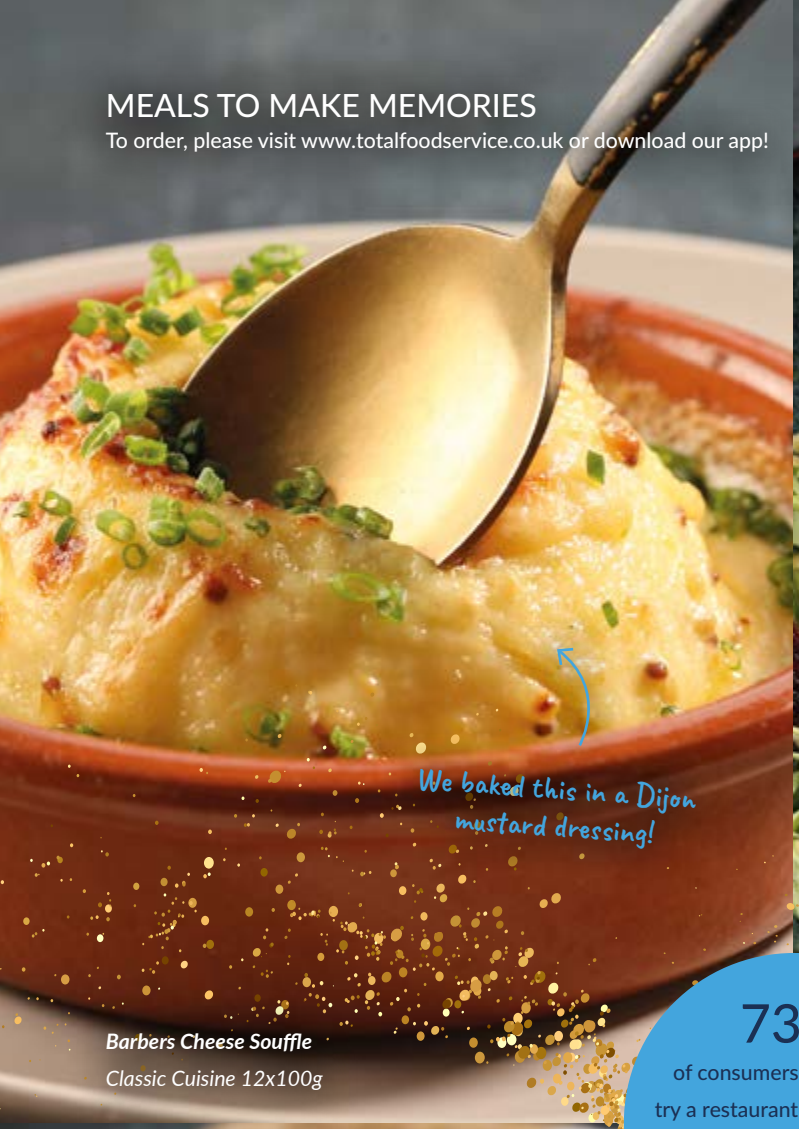
Radichio IQF Burrata

Cocktail Gherkins

Foodservice Pork Pie

MEALS TO MAKE MEMORIES

To order, please visit www.totalfoodservice.co.uk or download our app!



Barbers Cheese Souffle
Classic Cuisine 12x100g



Celeriac, Gruyere & Roasted Garlic Tart
Little & Cull 48x150g

73%

of consumers are likely to try a restaurant offering small plates, showing strong openness to grazing-style menus.
KitchenCut, 2026

Cheddar and Chorizo Arancini
Cheese and Truffle Arancini
Chicken Kyiv Croquettes
Serrano Ham Croquettes
RaviOllie 1x2.2kg



Traditional Canapes
Traiteur de Paris 54x10g





Festive Slice
Proper Cornish 27x171g

Proper Chunkey Pigs In Blanket Roll
Proper Cornish 30x185g

Light Bites

PICK UP (savoury) A PASTRY!

Turkey Dinner Pasty
Proper Cornish 20x283g

58%
of consumers find new or festive bakery items appealing.
Rising to
79%
in 25-34 year olds.
BakeryInfo 2025.



Mini Savoury Croissants
Delifrance 3x48x33g

INSIGHT LED

Light Bites

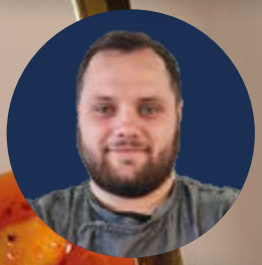
BREAKFAST & BRUNCH

Customers are increasingly drawn to dishes that feel both familiar yet elevated. Brunch helps fill a key gap, extending trading hours and turning quieter morning periods into revenue-generating service.

It's also among the strongest performing categories, growing alongside snacking as consumers shift away from traditional meal structures.

Brunch is no longer a niche weekend offer. It's a high-margin, experience-led daypart that drives footfall, increases dwell time, and unlocks incremental spend with relatively simple menus.

Joe Oliver,
Business Development Chef



"With strong margins, cross-daypart appeal and the ability to differentiate without overcomplicating the kitchen, brunch remains a smart, high-impact addition to any foodservice offer.

The recipes on this page I have put together with every day ingredients to create stand out experiences."

Confit garlic and tomato shakshuka, on sourdough with crispy chilli oil

Smoked salmon, pickled fennel and orange on focaccia

Crispy beef hash, siracha Hollandaise

Creamed miso and spinach mushrooms on sourdough

Brunch is one of the fastest-growing dayparts, with measurable year-on-year growth, while lunch is declining.



Main Courses

THE ULTIMATE AUTUMN WINTER ESSENTIAL? A PROPER WARMING PIE

Pies are a key Autumn/ Winter menu driver, with the pie market up **5.7%** YoY, fuelled by strong demand for comforting dishes. GlobalData, 2025.

Main Courses

TOP IT OFF WITH A TURKEY TWIST

For Christmas mains, the focus is on familiar centrepieces with a contemporary edge: dishes that feel comforting but visually and flavourfully elevated.

A roasted turkey lobe glazed in a sticky hot honey coating offers a fresh take on tradition, balancing sweet heat with classic festive appeal, while standout alternatives like our beef and salmon en croûte bring theatre to the table and cater to a broader range of preferences. It's about offering choice without overcomplicating the menu.

Premium, ready to serve options that deliver on presentation, consistency, and flavour, help to create a memorable festive experience with minimal kitchen pressure.

Look out for our Turkey Guide coming this Christmas!

Featuring Country Range Hot Honey



Turkey Lobe, dressed in a hot honey glaze
Creed Family Butchers

Pulled Beef and Red Wine En Croute
Classic Cuisine 16x214g

Our salmon and beef en croute options offer operators an effortless way to deliver a premium, centre plate experience that feels truly special for the festive season.

Both dishes combine classic flavours with impressive presentation, helping menus stand out while minimising kitchen complexity.

The salmon en croute provides a lighter, elegant alternative for guests seeking something different to traditional meats, while the beef en croute delivers a rich, indulgent showstopper.

Easy to portion, consistent in quality and visually striking, they're ideal for driving both customer satisfaction and strong margins during busy Christmas service.

Salmon Spinach and Crème Fraiche En Croute *Classic Cuisine 12x275g*

Plant-based eating is moving beyond meat substitutes, with whole foods and fresh produce increasingly taking centre stage.

Celeriac Steak topped with Celeriac Puree, Exotic Mushrooms, Pea Shoots, Salsa Verde

The Swiss Quiche with Vintage Cheddar, Emmental, Leek & Potato in Poppy Seed Pastry
Pieminister 16x220g

Chilli Butternut Tart Tatin
Classic Cuisine 12x263g

Sides

& ALL THE TRIMMINGS!

Christmas sides are where menus really come to life, balancing comfort, colour and indulgence. Seasonal fresh produce plays a key role here. Think vibrant greens, rich root vegetables and all the trimmings that bring warmth and familiarity to the plate.

There's a growing need for smart shortcuts in the kitchen. High-quality pre-prepared options like a truffle potato gratin or signature mash offer consistency and depth of flavour, while significantly reducing prep time during peak service.

It's about blending the best of both: showcasing fresh, seasonal ingredients where it matters, while using well crafted ready made elements to keep things running smoothly behind the scenes.

Did you know we have an own brand stuffing option?



We've got a full range of gravy options to suit your servings.

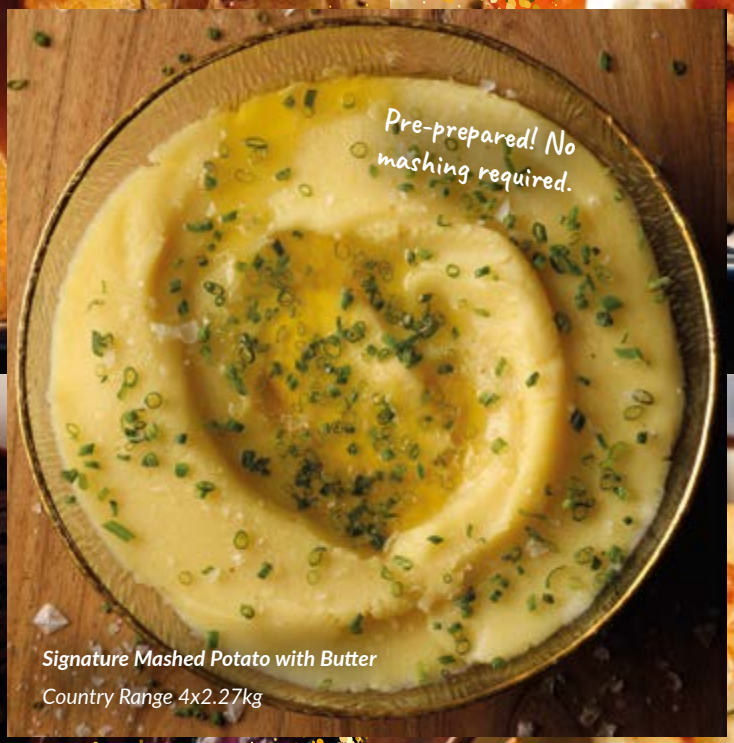
Pigs in Blankets
Country Range



Perfect Roasties seasoned with Rosemary, Sea Salt & Garlic



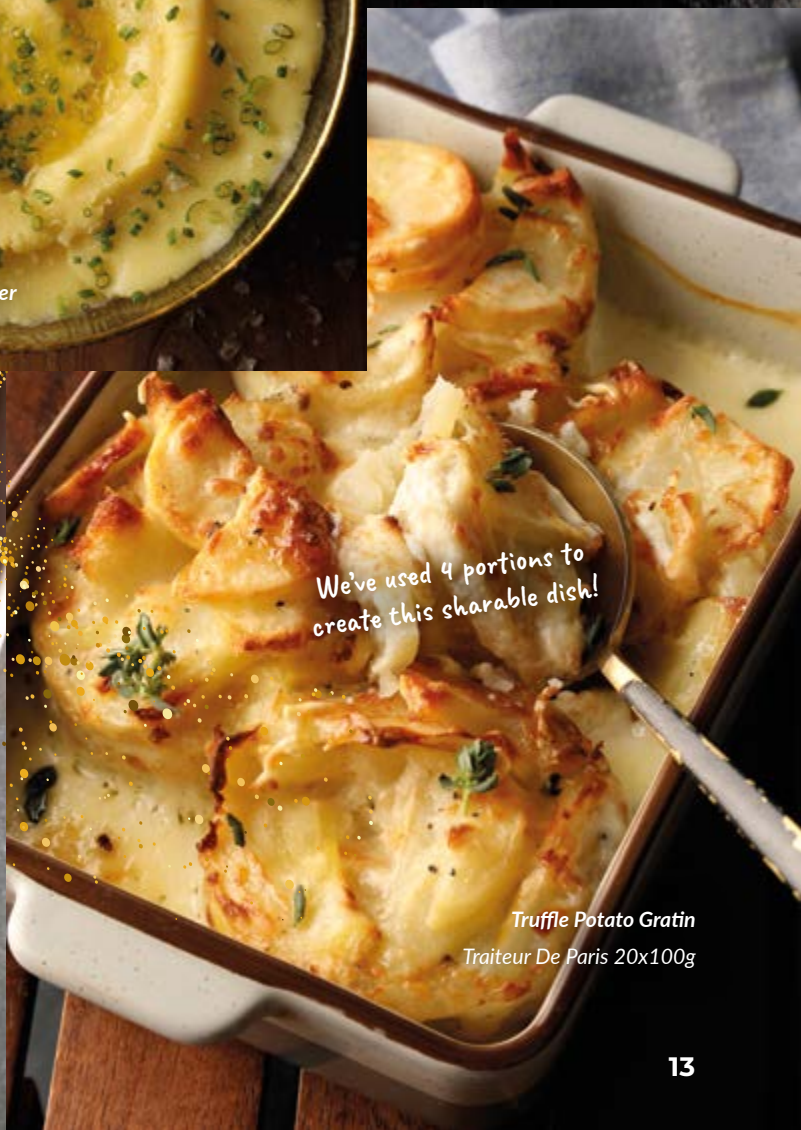
Butternut Squash, topped with Honey, Feta, Rosemary & Walnut



Signature Mashed Potato with Butter
Country Range 4x2.27kg



Red Cabbage, baked with seasonal spices



Truffle Potato Gratin
Traiteur De Paris 20x100g

DECADENT DESSERTS

Christmas desserts are leaning into warm, nostalgic indulgence: familiar flavours that feel comforting, generous and just a little bit elevated.

Classics like sticky toffee pudding and bread & butter pudding offer that rich, satisfying finish diners look for at the end of a festive meal, while options like chocolate lava cake or a neatly finished plum tart add a sense of occasion.

Tap into the sense of nostalgia with these products, while delivering consistent crowd-pleasing options which feel special enough for the season, yet easy to execute at scale.

Belgian Apple Ring Cake
Panesco 1x1



Jack Bestwick,
Business Development Chef

Recipe by Chef Jack!

MATCHA & PISTACHIO TIRAMISU

Ingredients:

12-14 Lady Finger Biscuits
2 tbsp Matcha Powder
120ml Hot Water
120g Mascarpone Cheese
180g Double Cream
25g Icing Sugar
60g Chopped Pistachios
1tsp Vanilla Essence

20g Chopped Pistachios to garnish

Method:

1. Mix hot water and matcha powder
2. Whip mascarpone, cream, sugar & vanilla essence to stiff peaks
3. Add chopped pistachios to cream mixture
4. Soak lady finger biscuits in matcha mixture until just softened but not falling apart
5. Layer biscuits, then cream mixture alternating, finishing with a layer of cream
6. Sprinkle the top with chopped pistachios and set in the fridge for 3-4 hours



Sticky Toffee Ginger Parkin (VE) (GF)



Panettone Bread & Butter Pudding



Italian Style Plum Tart



Le Truffon



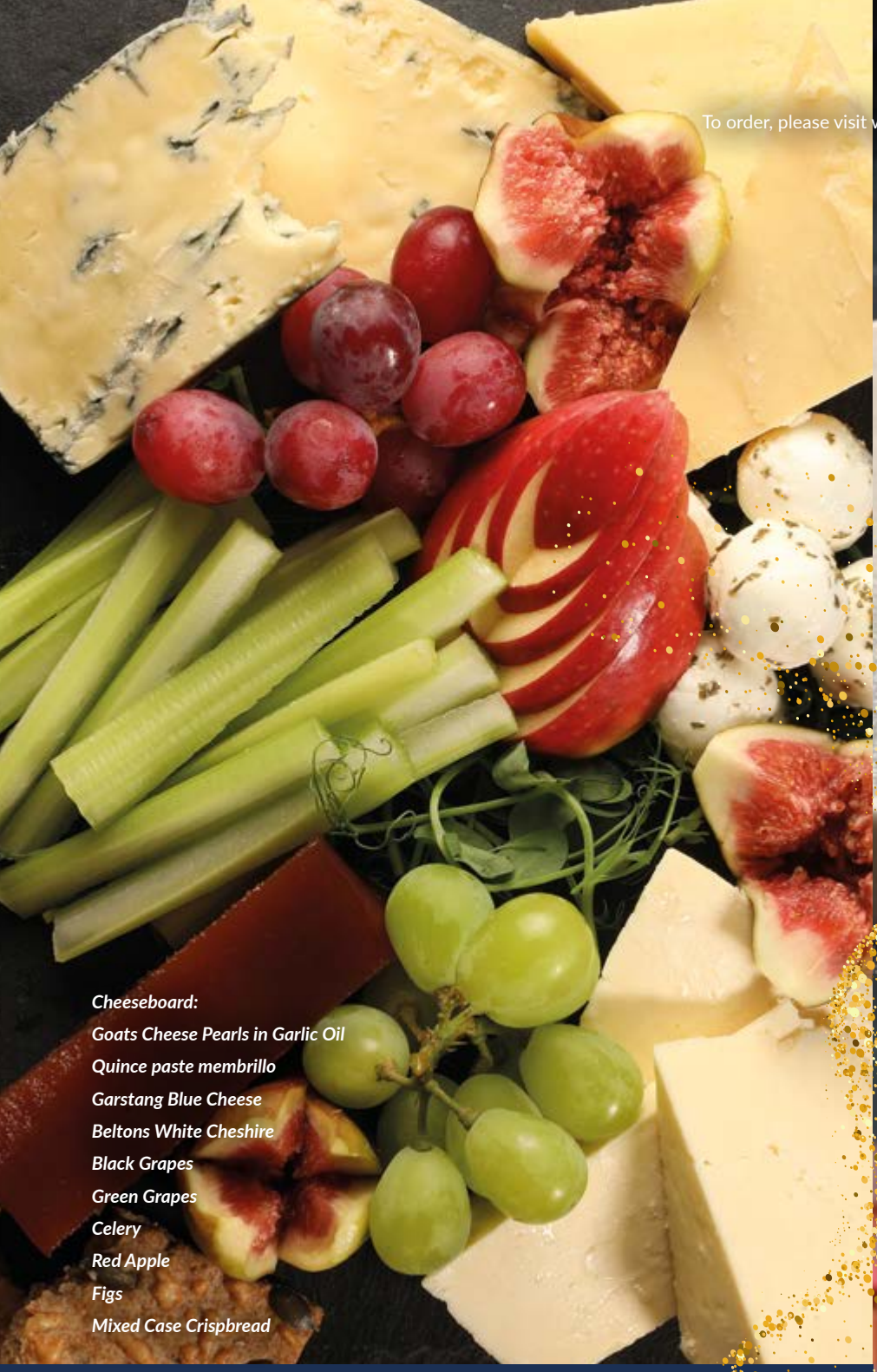
Traditional Petits Fours

Rhubarb and Custard Crumble Torte



Chocolate Lava Cake





Cheeseboard:
Goats Cheese Pearls in Garlic Oil
Quince paste membrillo
Garstang Blue Cheese
Beltons White Cheshire
Black Grapes
Green Grapes
Celery
Red Apple
Figs
Mixed Case Crispbread



Sticky Toffee Pudding (GF)

Individual Chocolate & Cherry Delice



Sticky Toffee Pudding (GF)	Eatons Patisserie	1x12
Le Truffon	Traiteur de Paris	16x90g
Traditional Petits Fours	Traiteur de Paris	48x14g
Rhubarb and Custard Crumble Torte	Country Range	1x14ptn
Chocolate Lava Cake	Delifrance	27x90g
Italian Style Plum Tart	Country Range	1x12ptn
Sticky Toffee Ginger Parkin (VE) (GF)	Country Range	1x18ptn
Panettone Bread & Butter Pudding	Country Range	1x21ptn
Belgian Apple Ring Cake	Panesco	1x1
Individual Chocolate & Cherry Delice	Beckleberry's	1x16ptn
Goats Cheese Pearls in Garlic Oil	Boilie	1x1kg
Quince paste membrillo	Emily's Yard	1x800g
Blue Cheese	Carron lodge	1x1kg
Beltons White Cheshire	Carron lodge	1x1kg
Mixed Case Crispbread	Peters yard	12x107g

Impulse

SWEET TREATS

Impulse sweet treats are becoming an essential part of festive trading.

They work hard to drive incremental spend with minimal effort. It's all about portability, familiarity and treat appeal, giving customers an easy way to enjoy a festive moment, without committing to a full sit-down course.

Rudolph Shortbread Biscuits

Shortbread Santa Face Biscuit



Pistachio & Berry Doughnut
Gingerbread Hot Chocolate Doughnut



Chocolate & Orange Biscuits

Apple Pie Stick	La Lorraine	2x50ptn
Individual Mince Pie (GF) (V)	Central Foods	12x80g
Deep Filled Mince Pie	Sargents	15x6x52g
Mini Star Mince Pie	Nicco	8x9x28g
Pistachio & Berry Doughnut	Planet Doughnut	1x24ptn
Gingerbread Hot Chocolate Doughnut	Planet Doughnut	1x24ptn
Individually Wrapped Shortbread Santa Face Biscuit	Greenhalgh's Bakery	48x57g
Rudolph Shortbread Biscuits	Lomond Foods	12x90g
Chocolate & Orange Biscuits	Lomond Foods	1x12ptn
Individually Wrapped Mini Iced Loaf Cakes	LHMC	1x12ptn
Individually Wrapped Mini Chocolate Yule Log	LHMC	1x22ptn

Drive value perception with a bundle promotion combining a seasonal drink and a sweet treat, appealing to cost-conscious consumers.



Apple Pie Stick





Mini Iced Loaf Cakes

Mini Chocolate Yule Log

INSIGHT LED

Take Inspiration For

FESTIVE DRINKS

Seasonal serves like honey pistachio lattes, matcha fusions and gingerbread cold foams tap into the growing demand for flavour-led, premium-feeling drinks, while visually striking options help drive social sharing and footfall.

At the same time, non-alcoholic choices are rapidly evolving, with customers expecting alcohol-free options that feel just as considered, making drinks like a cranberry refresher or simple syrup-based mocktail a versatile and on-trend addition.

From a commercial perspective, drinks remain one of the strongest margin drivers on the menu. Beverage add-ons can significantly increase spend per head and experience-led drinks are key to encouraging that trade-up.



Festive drinks are becoming a standout opportunity for operators, blending creativity with profitability.

With the majority of consumers seeking new and adventurous dining experiences, festive drinks present a low-cost, high-impact way to deliver something different, driving both profit and perceived value without adding pressure to the kitchen.

FROSTKRONE FOODSERVICE

CHRISTMAS SELECTION

Elevate your menu with an indulgent, warm cheeseboard offering.

RED FOX CHEESY BITES



A tangy cheese melt with Red Fox Red Leicester and mozzarella, combined with a savoury ale and onion confit, finished in a golden, crunchy grain coating.

6 x 1kg | 20g per piece
Fry | Air Fry | Oven Bake

BREADED CAMEMBERT ROUNDS



Whole baby Camembert rounds wrapped in golden breadcrumbs. An indulgent melted starter or sharer on a warm cheese board - Iconic flavour and crowd-pleasing global best-seller

6 x 10 pieces per case
Fry | Air Fry | Oven Bake

PRODUCED IN THE UK | INNOVATE FOODS LTD. | PART OF FROSTKRONE FOOD GROUP

Ravi Ollie
By Chefs For Chefs

NEW FOR WINTER 2026

These irresistibly indulgent bites are packed with flavour & guaranteed to wow your customers every time.

Crafted by our dedicated team of chefs in Bristol, doing the hard work so you don't have to.

CROQUETTES -
SERRANO HAM
CHICKEN 'KIEV'
ARANCINI -
MOZZERELLA & TRUFFLE
CHEDDAR & CHORIZO



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RED TRACTOR CERTIFIED STANDARDS

BRCGS Food Safety CERTIFICATED


Did you know we also stock a full range of non food catering supplies from chemicals to crackers? Your one stop shop for all your kitchen needs.

TOTAL foodservice



CHRISTMAS & NEW YEARS OPENING HOURS

Monday 21st December – Normal Opening Hours
Tuesday 22nd December - Normal Opening Hours
Wednesday 23rd December - Normal Opening Hours
Thursday 24th December - Normal Opening Hours
Friday 25th December – Closed
Saturday 26th December – Closed
Sunday 27th December – Normal Opening Hours
Monday 28th December – Normal Opening Hours
Tuesday 29th December - Normal Opening Hours
Wednesday 30th December – Normal Opening Hours
Thursday 31st December – Normal Opening Hours
Friday 1st January – Closed
Saturday 2nd January - Normal Opening Hours
Sunday 3rd January - Normal Opening Hours

Our full range will be available to shop a little closer to the season! Scan here to visit our website and look out for our Christmas launch!

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www.totalfoodservice.co.uk

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