



Holtwhites
artisan bakery & deli



Christmas 2015

**Award-Winning Breads & Cakes, Mince Pies, Puddings
Sweet & Savoury Pastries, Farmhouse Cheeses
Treats, Gifts, Hampers & More**

**Order by Sunday 13th December
to guarantee availability and to enter our Prize Draw!**

1st prize £30 gift voucher; 2nd & 3rd prizes £10 gift voucher. See website for details

Orders can be placed at the shop or over the phone

Alternatively, complete and return this leaflet

We'll contact you to confirm your order and to take payment

First name:..... Surname:.....

Telephone:..... Email:.....

Preferred Collection Date:..... Time.....



Christmas Opening Hours

Saturday 19 th December	8am-4pm
Sunday 20 th December	9am-1pm
Mon 21 st -Weds 23 rd Dec	7.30am-5pm
Thurs 24th December	8am-4pm
<i>Closed Fri 25th Dec to Sun 3rd Jan 2016</i>	

Holtwhites Bakery & Deli, 119 Chase Side, Enfield EN2 6NN, telephone 020 8363 6503

www.holtwhitesbakery.co.uk **twitter:** @HoltwhitesBaker **facebook:** Holtwhites Bakery

Available for home delivery via www.thefoodgatherer.com

❄ Christmas Orders ❄

The freshly-baked products and cheeses listed below can be ordered for collection up to 3pm on Thursday 24th December. To order, please speak to a member of the shop team. Alternatively, complete and return this form to the bakery; we will contact you to confirm your order (please fill in contact details on p.1). Orders must be paid for in full by 13th December to guarantee availability and to enter our prize draw.

Award-Winning Cakes*, Mince Pies, Puddings & Stollen

Our limited-edition Christmas cakes and puddings are available to buy from early November. We recommend buying early and storing at the back of a cool, dark cupboard. Our mince pies freeze well; reheat in a hot oven to serve.	Number required
Holtwhites Traditional Christmas Pudding in gift box, £16 <i>Buy Early!</i> Rich and fruity pudding made to a classic recipe. Mixed with a measure of dark rum and a Christmas Wish. Approx 850g (serves 6-8).	
Holtwhites Christmas Cake in gift box, £18 <i>Buy Early!</i> A dark and spicy wheat-free fruit cake (made with organic rye flour), steeped in brandy and finished with a fruit & nut glaze. Approx 800g. *Great Taste Awards 2013 Gold Star.	
Holtwhites Luxury Marzipan Stollen, £13 Made to an authentic German recipe: citrus and rum-soaked dried fruits, rolled into buttery dough & filled with marzipan. Approx 600g. Also available by the slice (£2 each).	
Mince pies, box of 6 for £6.50 Freshly-baked rich, short-crust pastry and home-made brandy mincemeat. Sold in boxes of 6. Also available individually (£1.30 each). Freeze well.	
Christmas Congress Tartlet, £1.30 Our star-topped raspberry jam and almond tartlets are a festive alternative to mince pies. Also available in boxes of 6 for £6.50. Freeze well.	

Sweet Pastries

Made with French patisserie butter and organic white flour for authentic texture and taste. <i>Buy 6 for the price of 5 (cheapest free).</i>	Number Required
Croissant, £1.30	
Pain au Chocolat, £1.50	
Pain aux Raisins, £1.70	
Chocolate Twist, £1.90	
Almond Croissant, £1.90	
Hazelnut & Chocolate Croissant, £2.10	

Savoury Pastries

Made with all-butter puff pastry and filled with quality ingredients, available in large or cocktail sizes. Freeze well. <i>Buy 6 for the price of 5 (cheapest free).</i>	Number required	
Classic Pork Sausage Roll	Large £3	
	Cocktail £1	
Wild Boar & Apple Sausage Roll	Large £3.25	
	Cocktail £1.10	
Falafel & Spinach Roll	Large £3.25	
	Cocktail £1.10	
Luxury Cheese Straw, £1 each or 6 for £5		

Tin Loaves, Bloomers & Bread Rolls

Our traditional British-style bread is made with organic flour and fermented overnight for natural flavour. A tiny amount of butter acts as a natural preservative. Freeze well. *Please note: not available on Sundays.*

<i>If you would like any loaves to be sliced, tick box NB Later collection time recommended if sliced</i>	Size	Number required	Sliced? <input checked="" type="checkbox"/>
White Tin	Large 800g, £2.20		
	Small 400g, £1.50		
White Bloomer	Large 800g, £2.30		
	Small 400g, £1.60		
White Seeded Tin (poppyseed or nigella & sesame – please specify preference)	Large 800g, £2.30		
	Small 400g, £1.60		
Fifty-Fifty Tin	Large 800g, £2.20		
	Small 400g, £1.50		
100% Wholemeal Tin	Large 800g, £2.20		
	Small 400g, £1.50		
Multigrain Tin	Large 800g, £2.75		
	Small 400g, £1.90		
Multigrain Bloomer	Large 800g, £2.85		
	Small 400g, £2.00		

<i>Rolls: 6 for the price of 5 (cheapest free)</i>	Number required	<i>Rolls: 6 for the price of 5 (cheapest free)</i>	Number required
Soft white roll, 45p		White sesame seed roll, 55p	
Crusty white roll, 45p		White poppy seed roll, 55p	
Fifty-Fifty roll, 45p		Multigrain roll, 55p	

Speciality Breads

All of the speciality breads listed below are dairy-free and are suitable for vegans.

<i>If you would like any loaves to be sliced, tick box NB Later collection time recommended if sliced</i>	Size	Number required	Sliced? <input checked="" type="checkbox"/>
Chase Sourdough Awarded Gold in World Bread Awards 2014, our house sourdough is made with organic white, wholemeal & rye flours. Freezes well.	Small 400g, £2.10		
	Medium 800g, £3.75		
	Large 1.6kg, £7.50		
Russian Rye (400g), £2.10 A wheat-free, 100% organic rye sourdough. Serve with cheese, cured meats or smoked salmon. Keeps up to 7 days and freezes well.			
Seeded Spelt & Rye (400g), £2.60 Wheat-free; made with 50% wholemeal spelt and 50% organic rye flour, linseeds and sunflower seeds. Keeps up to 7 days. Freezes well.			
Raisin & Walnut Sourdough (400g), £2.70 <i>Thursdays only</i> Delicious eaten by itself and a great accompaniment to cheese. Keeps 3-5 days and freezes well.			N/A
Pain de Campagne (400g), £2.10 Made with French white flour and a touch of organic rye, this versatile loaf has an open texture and a thin crust. Keeps 2-3 days. Freezes well.			
Baguette (250g), £1.35 Our authentic baguette is made with French “Campaillette Grand Siècle” flour. Best eaten within 24 hours. <i>Tiptree World Bread Awards 2014 “Gold”.</i>			N/A

Fine Cheeses

We offer a carefully selected range of British and European farmhouse cheeses. Our most popular Christmas cheeses are listed below, but we will happily take orders for other cheeses – please ask in the shop.	Approx. weight required (g)
Westcombe Farmhouse Cheddar, £1.80/100g “Best PDO” Cheese in the British Cheese Awards 2012. Traditional farmhouse cheddar from Somerset. Nutty and savoury. <i>Unpasteurised.</i>	
Montgomery’s Farmhouse Cheddar, £2.10/100g A classic farmhouse cheddar from Somerset with a distinctly nutty, deep and rich flavour. <i>Unpasteurised.</i>	
Colston Bassett Stilton, £2/100g One of the only hand-ladled Stiltons, producing an intensely rich and creamy cheese with a deep and complex flavour. <i>Pasteurised. Vegetarian.</i>	
Stichelton, £3.20/100g Traditional-style blue cheese made with raw, organic milk. Ultra creamy, rich and nutty with a gentle blue tang. <i>Unpasteurised. Organic.</i>	
Brie de Meaux Dongé, £2.20/100g Nine times Winner of the coveted Medaille D’Or, this is a full-flavoured Brie with a Camembert-like fruitiness. <i>Unpasteurised.</i>	
Tunworth, £7.80 each (approx 250g) An award-winning English brie-style cheese with a fruity tang. Described by Raymond Blanc as the “the best Camembert in the world”. <i>Pasteurised.</i>	
Vacherin Mont d’Or, £9.50 each (approx 500g) Made from the rich milk of alpine pastures, this cheese has a melting, voluptuous texture and it can be baked for instant fondue. <i>Unpasteurised.</i>	
Classic Cheeseboard for 6 people, £13 (approx 500g) A classic trio: Westcombe Cheddar, Colston Bassett Stilton and Brie de Meaux. Presented in a gift box. Can be supplemented with other cheeses and deli items.	
Other cheese/deli items <i>Please write in your requirements below</i>	

Gifts and hampers

Looking for beautiful Christmas foodie treats and gifts? In addition to the products listed, we stock panettone, preserves, biscuits, pâtés, teas, coffees, wines, craft beers and other great deli items. Hampers can be made to order (min. 24 hours’ notice required) and gift vouchers are available for those who enjoy choosing their own gift. Please enquire in the shop – we will be happy to help.



Thank you for your support and custom in 2015

Merry Christmas and a Happy New Year!

Tel: 020 8363 6503, email: holtwhitesbakery@gmail.com

www.holtwhitesbakery.co.uk **twitter:** @HoltwhitesBaker **facebook:** Holtwhites Bakery