

Christmas 2017

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

**Order by Sunday 17th 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 & New Year Opening Hours

Saturday 16th December 8am-4pm

Sunday 17th December 8am-2pm

Mon 18th to Fri 22nd Dec 7.30am-5pm

Saturday 23rd December 8am-4pm

Sunday 24th December 8am-4pm

Closed Mon 25th Dec to Mon 1st Jan inclusive

Christmas Puddings and Award-Winning Christmas Cakes – BUY EARLY!

Our limited-edition Christmas Cakes and Puddings are available to buy in the shop from November.

We recommend buying early and storing at the back of a cool, dark cupboard.

Holtwhites Christmas Pudding in a ceramic bowl, from £13.50

Moist and fruity pudding in a ceramic bowl. We use a traditional recipe with dark rum and stout.

Best before April 2018. Available in three sizes:

Small (500g, serves 3-4) £13.50, Medium (900g, serves 6-8) £16.50, Large (1.3kg, serves 8 to 12) £20

Holtwhites Christmas Cake in a gift tin, £19.50

A dark and spicy wheat-free fruit cake made with organic rye flour. Steeped in brandy & citrus syrup.

Choice of finishes: fruit & nut glaze, marzipan *or* marzipan & fondant icing. Approx 800g.

Christmas Orders

Freshly-baked products and cheeses can be ordered for collection up to 4pm on Sunday 24th December.

Mince Pies, Puddings & Stollen

<p>Holtwhites Luxury Marzipan Stollen, £13.75 Made to an authentic German recipe: citrus and rum-soaked dried fruits, rolled into buttery dough & filled with marzipan. Approx 600g. <i>Best eaten within 7 days.</i></p>	
<p>Mince pies, box of 6 for £6.50 Freshly-baked rich, short-crust pastry and home-made brandy mincemeat. Contains nuts Our mince pies freeze well; reheat in a hot oven to serve. Sold in boxes of 6. Also available individually (£1.30 each). <i>Freeze well.</i></p>	
<p>Christmas Congress Tartlet, box of 6 for £6.50 Our raspberry jam and almond tartlets are a festive alternative to mince pies. Also available individually (£1.30 each). <i>Freeze well.</i></p>	
<p>“Pastel de Nata” Portuguese Custard Tart, £1.60 each We can’t make enough of our Portuguese custard tarts! Rich, cinnamon-infused custard in a flakey buttery pastry case. With or without a dusting of cinnamon. <i>Best eaten fresh.</i></p>	

Sweet Pastries

Made with organic white flour and premium French patisserie butter for authentic texture and taste.	Number Required
Croissant, £1.35	
Pain au Chocolat, £1.50	
Pain aux Raisins, £1.80	
Almond Croissant, £2	
Hazelnut & Chocolate Croissant, £2.10	

Savoury Pastries

Made with all-butter puff pastry and filled with local free-range meat or our own home-made falafel. Available in large or cocktail sizes. Freeze well.	Number required
Classic Pork Sausage Roll	Large £3.10
	Cocktail: 6 for £5
Wild Boar & Apple Sausage Roll	Large £3.30
	Cocktail: 6 for £5.50
Falafel & Spinach Roll (V)	Large £3.30
	Cocktail: 6 for £5.50
Luxury Cheese Straw, £1.25 each or 6 for £6.25	

Holtwhites 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. Freezes well.

<i>If you would like any loaves to be sliced, tick box</i>	Size	Number required	Sliced <input checked="" type="checkbox"/>
White Tin	Large 800g, £2.40		
	Small 400g, £1.60		
White Bloomer	Large 800g, £2.50		
	Small 400g, £1.75		
White Seeded Tin (poppyseed or nigella & sesame – please specify preference)	Large 800g, £2.50		
	Small 400g, £1.75		
Fifty-Fifty Tin	Large 800g, £2.40		
	Small 400g, £1.60		
100% Wholemeal Tin	Large 800g, £2.40		
	Small 400g, £1.60		
Multigrain Tin	Large 800g, £3		
	Small 400g, £2		
Multigrain Bloomer	Large 800g, £3.10		
	Small 400g, £2.10		

<i>Rolls: 6 for the price of 5</i>	Number required	<i>Rolls: 6 for the price of 5</i>	Number required
Soft white roll, 50p		White sesame seed roll, 55p	
Crusty white roll, 50p		White poppy seed roll, 55p	
Fifty-Fifty roll, 50p		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. N.B. we cannot slice baguettes & loaves containing nuts</i>	Size	Number	Sliced <input checked="" type="checkbox"/>
Chase Sourdough Our house sourdough is made with organic white, wholemeal & rye flours. Freezes well. <i>Awarded Gold in World Bread Awards 2017</i>	Small 400g, £2.35		
	Medium 800g, £3.95		
	Large 1.6kg, £7.90		
Russian Rye (400g), £2.30 A wheat-free, 100% organic rye sourdough. Serve with cheese, cured meats or smoked salmon. Keeps up to 7 days and freezes well.			
Pain de Campagne (400g), £2.30 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.			
Raisin & Walnut Sourdough (400g), £2.80 <i>Thurs & Sat only</i> Delicious eaten by itself and a great accompaniment to cheese. Keeps 3-5 days and freezes well. <i>Awarded Gold in World Bread Awards 2016</i>			
Apricot & Hazelnut Sourdough (400g), £2.80 <i>Sun 24th Dec only</i> Tangy sourdough studded with dried apricot and whole roasted hazelnuts. Great with cheese. Keeps 3-5 days and freezes well.			
Baguette (250g), £1.40 Our traditional baguette is made with French "Campaillette Grand Siècle" flour. Best eaten within 24 hours.			
Multiseed Baguette (300g), £1.75 <i>Sat & Sun only</i> Baguette with millet, golden linseeds, poppy and sesame seeds. Available Sat & Sun. <i>World Bread Awards 2017 Baguette category winner and Gold award</i>			

Fine Cheeses

We offer a carefully selected range of British and European farmhouse cheeses. Our favourite Christmas cheeses are listed below with special prices for 250g and 500g pieces. We are happy to take orders for other cheeses and weights; please just ask.	Special price 250g	Special price 500g
Westcombe Farmhouse Cheddar, £1.95/100g Slow Food Artisan Somerset Cheddar and “Best PDO” Cheese in the British Cheese Awards 2012. Deep complex flavour with a long finish. <i>Unpasteurised.</i>	<input type="checkbox"/> £4.75	<input type="checkbox"/> £9.00
Colston Bassett Stilton, £2.15/100g One of the only hand-ladled Stiltons, producing an intensely rich and creamy cheese with a deep and complex flavour. <i>Pasteurised. Vegetarian.</i>	<input type="checkbox"/> £5.25	<input type="checkbox"/> £10.00
Brie de Meaux Dongé, £2.25/100g Nine times Winner of the coveted Medaille D’Or, this is a full flavoured Brie with a Camembert-like fruitiness. <i>Unpasteurised.</i>	<input type="checkbox"/> £5.50	<input type="checkbox"/> £10.50
Comté St Antoine, £2.60/100g Aged for 12 months, this cheese-board staple has a dense, creamy texture and a nutty finish. Also great for melting; makes exceptional fondues and toasties. <i>Unpasteurised.</i>	<input type="checkbox"/> £6.25	<input type="checkbox"/> £12.00
Vacherin Mont d’Or, £9.50 each (approx 500g) Made from the late summer milk of alpine pastures, this cheese has a melting, voluptuous texture and it can be baked for instant fondue. <i>Unpasteurised.</i>	<input type="checkbox"/> <i>Whole cheese</i>	
Tunworth, £8.25 each (approx 250g) An award-winning English soft rinded cheese with a fruity tang. Described by Raymond Blanc as the “the best Camembert in the world”. <i>Pasteurised.</i>	<input type="checkbox"/> <i>Whole cheese</i>	
Sainte Maure de Touraine, £8.20 whole (approx 250g)/£4.65 half A log-shaped soft creamy goat’s milk cheese from central France with a full, nutty flavour and a walnut aroma. <i>Unpasteurised.</i>	<input type="checkbox"/> <i>Whole / Half</i>	
Classic Cheeseboard for 4-6 people, £13.50 (min. 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 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 2017

From all at Holtwhites Bakery, we wish you a Merry Christmas and a Happy New Year!

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

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