



Holtwhites

CHRISTMAS

Christmas 2019 Order Form

Award-Winning Breads & Cakes,
Mince Pies, Sweet & Savoury Pastries,
Cheese Boards, Hampers & More...

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
take payment

Early Bird Prize Draw

Order by 8th December

for your chance to win a Luxury Holtwhites Hamper!

See website for details

Final orders by Sunday 15th December
to guarantee availability

First name: _____

Surname: _____

Telephone: _____

Email: _____ @ _____

Preferred Collection Date: _____ Time _____

Christmas & New Year Opening Hours

Saturday	21st	December	8am-4pm
Sunday	22nd	December	8am-2pm
Monday	23rd	December	8am-4pm
Tuesday	24th	December	8am-2pm

Freshly-baked products and cheeses can be ordered for collection up to 2pm on Tuesday 24th December.

Quantity

Holtwhites Luxury Marzipan Stollen	£13.50	<input type="text"/>
An authentic German recipe: rum-soaked dried fruits, rolled into buttery dough with marzipan. Best eaten within 7 days.		
Half a Dozen Mince Pies - [box of 6]	£7.00	<input type="text"/>
Freshly-baked rich, short-crust pastry and our own brandy mincemeat. Contains nuts - Freeze well; reheat in a hot oven to serve.		
Christmas Congress Tartlet - box of 6	£7.00	<input type="text"/>
Raspberry jam and almond tartlets, a festive alternative. - Freeze well.		
“Pastel de Nata” Portuguese Custard Tart	£1.70	<input type="text"/>
We can't make enough Portuguese custard tarts! Rich, cinnamon-infused custard in a flakey buttery pastry case. With or without a dusting of cinnamon. Best eaten fresh.		

Sweet Pastries

Made with organic white flour and premium French patisserie butter for authentic texture and taste.

Croissant	£1.50	<input type="text"/>
Pain au Chocolat	£1.70	<input type="text"/>
Pain aux Raisins	£1.90	<input type="text"/>
Almond Croissant	£2.20	<input type="text"/>
Hazelnut & Chocolate Croissant	£2.35	<input type="text"/>

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.

Classic Pork Sausage Roll	£3.50 [2 for £6.00]	<input type="text"/>
Cocktail: 6 for	£6.00	<input type="text"/>
Wild Boar & Apple Sausage Roll	£3.50 [2 for £6.00]	<input type="text"/>
Cocktail: 6 for	£6.00	<input type="text"/>
Falafel & Spinach Roll (V)	£3.50 [2 for £6.00]	<input type="text"/>
Cocktail: 6 for	£6.00	<input type="text"/>
Luxury Cheese Straw	£1.30 each	<input type="text"/>
	6 for £6.50	<input type="text"/>

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. If you would like any loaves to be sliced, tick box

		Sliced	Quantity
White Tin - Large [800g]	£2.50	<input type="checkbox"/>	<input type="checkbox"/>
White Tin - Small [400g]	£1.70	<input type="checkbox"/>	<input type="checkbox"/>
White Bloomer - Large [800g]	£2.60	<input type="checkbox"/>	<input type="checkbox"/>
White Bloomer - Small [400g]	£1.70	<input type="checkbox"/>	<input type="checkbox"/>
White Poppyseed Tin - Large [800g]	£2.70	<input type="checkbox"/>	<input type="checkbox"/>
White Poppyseed Tin - Small [400g]	£1.80	<input type="checkbox"/>	<input type="checkbox"/>
White Nigella & Sesame Tin - Large [800g]	£2.70	<input type="checkbox"/>	<input type="checkbox"/>
White Nigella & Sesame Tin - Small [400g]	£1.80	<input type="checkbox"/>	<input type="checkbox"/>
Fifty-Fifty Tin - Large [800g]	£2.50	<input type="checkbox"/>	<input type="checkbox"/>
Fifty-Fifty Tin - Small [400g]	£1.70	<input type="checkbox"/>	<input type="checkbox"/>
Fifty-Fifty Bloomer - Large [800g]	£2.60	<input type="checkbox"/>	<input type="checkbox"/>
100% Wholemeal Tin - Large [800g]	£2.50	<input type="checkbox"/>	<input type="checkbox"/>
100% Wholemeal Tin - Small [400g]	£1.65	<input type="checkbox"/>	<input type="checkbox"/>
Multigrain Tin - Large [800g]	£3.10	<input type="checkbox"/>	<input type="checkbox"/>
Multigrain Tin - Small [400g]	£2.10	<input type="checkbox"/>	<input type="checkbox"/>
Multigrain Bloomer - Large [800g]	£3.20	<input type="checkbox"/>	<input type="checkbox"/>
Multigrain Bloomer - Small [400g]	£2.20	<input type="checkbox"/>	<input type="checkbox"/>
Rolls: - 6 for the price of 5			
Soft white roll	50p		<input type="checkbox"/>
Crusty white roll	50p		<input type="checkbox"/>
Soft Brown roll	50p		<input type="checkbox"/>
Seeded Rolls: - 6 for the price of 5			
White sesame seed roll	55p		<input type="checkbox"/>
White poppy seed roll	55p		<input type="checkbox"/>
Brown sunflower seed roll	55p		<input type="checkbox"/>

Speciality Breads

All breads below are dairy-free and suitable for vegans.
[except Walnut Bread]

Chase Sourdough

Our house sourdough is made with organic white, wholemeal & rye flours. Freezes well.

Awarded Gold in World Bread Awards 2019

		Sliced	Quantity
Small Loaf - 400g	£2.50	<input type="checkbox"/>	<input type="checkbox"/>
Medium - 800g	£4.20	<input type="checkbox"/>	<input type="checkbox"/>
Large - 1.6kg	£8.20	<input type="checkbox"/>	<input type="checkbox"/>
Russian Rye - 400g	£2.40	<input type="checkbox"/>	<input type="checkbox"/>

A wheat-free, 100% organic rye sourdough.
Keeps <7 days and freezes well.

Seeded Spelt & Rye - 400g	£2.60	<input type="checkbox"/>	<input type="checkbox"/>
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Wheat-free - made with organic spelt & rye flour. Keeps <7 days and freezes well.

Pain de Campagne [Tues-Sat] - 400g	£2.40	<input type="checkbox"/>	<input type="checkbox"/>
Bâtard Loaf [Sun & Mon] - 400g	£2.40	<input type="checkbox"/>	<input type="checkbox"/>

Made with French white flour.
Keeps 2-3 days. Freezes well.

Raisin & Walnut Sourdough- 400g	£3.45	<input type="checkbox"/> N/A	<input type="checkbox"/>
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[Thurs & Sat only]
Awarded Gold in World Bread Awards 2016.
Goes well with very savoury cheeses such as Colston Bassett Stilton.
Keeps 3-5 days and freezes well.

Cranberry & Pecan Sourdough - 400g	£3.45	<input type="checkbox"/> N/A	<input type="checkbox"/>
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[Mon 23rd Dec only]
Delicious with soft, creamy cheeses such as Brie de Meaux and Delice de Bourgogne. Keeps 3-5 days and freezes well.

Walnut Bread - 400g	£2.95	<input type="checkbox"/> N/A	<input type="checkbox"/>
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[Tues 24th Dec only]
Made with sourdough, our walnut bread is a great partner for goats cheese and all soft cheeses.
Keeps 3-5 days and freezes well.

Traditional Baguette - 250g	£1.50	<input type="checkbox"/> N/A	<input type="checkbox"/>
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Made with French "Campaillette Grand Siècle" flour. Best eaten fresh.

Multiseed Baguette - 300g	£1.75	<input type="checkbox"/> N/A	<input type="checkbox"/>
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Sun, Mon & Tues 24th only
Baguette with millet, golden linseeds, poppy and sesame seeds. World Bread Awards 2017 Baguette category winner and Gold award.

Fine Cheeses

We offer a carefully selected range of British and European farmhouse cheeses. Our favourite Christmas cheeses are listed below.

We are happy to take orders for other cheeses and weights; please just ask.

		Special price	
		250g	500g
Westcombe Farmhouse Cheddar	£2.10/100g	<input type="checkbox"/>	<input type="checkbox"/>
A truly artisan cheddar with a full & complex savoury flavour and a slightly tangy finish. Selected at its peak of maturity to give a perfect flavour profile. Unpasteurised.		£5	£9.50
Colston Bassett Stilton	£2.15/100g	<input type="checkbox"/>	<input type="checkbox"/>
One of the only hand-ladled Stiltons, producing an intensely rich and creamy cheese with a deep and complex flavour. Pasteurised. Vegetarian.		£5.10	£9.75
Brie de Meaux Dongé	£2.25/100g	<input type="checkbox"/>	<input type="checkbox"/>
Nine times Winner of the coveted Medaille D'Or, this is a full flavoured Brie with a Camembert-like fruitiness and mushroomy notes. Unpasteurised.		£5.35	£10.15
Comté St Antoine	£2.70/100g	<input type="checkbox"/>	<input type="checkbox"/>
Aged for 12 months to give a dense, creamy texture and a nutty finish. Great as an accompaniment to an aperitif or melted into fondues and toasties. Unpasteurised.		£6.40	£12.15
Vacherin Mont d'Or - Whole Cheese (approx 500g)	£9.50	<input type="checkbox"/>	
Made from the rich late summer milk of alpine pastures, this cheese has a melting, voluptuous texture and it can be baked for instant fondue. Unpasteurised.			
Tunworth - Whole Cheese (approx 250g)	£8.50	<input type="checkbox"/>	
An award-winning English soft rinded cheese with a fruity tang. Described by Raymond Blanc as the "the best Camembert in the world". Pasteurised.			
Sainte Maure de Touraine - Whole (approx 250g)	£8.60	<input type="checkbox"/>	
Sainte Maure de Touraine - Half (approx 125g)	£4.85	<input type="checkbox"/>	
A log-shaped soft creamy goat's milk cheese from central France with a full, nutty flavour and a walnut aroma. Unpasteurised.			
Classic Cheeseboard for 4-6 people (min. 500g)	£13.95	<input type="checkbox"/>	
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

Please write in your requirements below

Gifts & Hampers

Beautiful Christmas foodie treats and gifts

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.

BUY EARLY!

Christmas Puddings and Award-Winning Christmas Cakes

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 Puddings in a Mason Cash ceramic bowl,

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

- Best before April 2020.

Small (500g, serves 3-4) **£14.50**

Medium (900g, serves 6-8) **£17.50**

Large (1.3kg, serves 8 to 12) **£20.50**

Holtwhites Christmas Cake in a gift tin,

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

Approx 800g.

Choice of finishes:

Fruit & Nut Glaze **£19.95**

Marzipan **£19.95**

Marzipan & Fondant Icing **£19.95**

Thank you for your
support and custom in 2019
From all at Holtwhites Bakery,
we wish you
Merry Christmas and
a Happy New Year!