



 **TOUT'S**  
PASSIONATE ABOUT FOOD

# Christmas

DISCOVER CHRISTMAS  
GOODIES FROM OUR  
LOCAL SUPPLIERS

6 PIMPED UP  
SIDE DISHES

7 WOW OFFERS  
FOR 7 DAYS!

*Back by popular demand*

**INCREDIBLE TRIO  
OF LOCAL CHEESES  
OFFER INSIDE!**

**PICK UP PARTY  
FOOD IDEAS**

**MONEY OFF  
VOUCHERS INSIDE**



Let's make Christmas  
**DELICIOUS**

FESTIVE FOOD, DRINK & IDEAS TO MAKE CHRISTMAS MAGICAL IN 2023



**SHOWSTOPPER  
CHOCOLATE SWIRL  
YULE LOG**



**CHRISTMAS  
CREAM TEA**



**FESTIVE  
BOXING DAY  
PIZZA**

**PLUS  
MANY  
MORE  
RECIPES**

4 WAYS WITH PUFF PASTRY, LOCAL PRODUCTS & GIFTING TO PURCHASE IN-STORE,  
CHRISTMAS WREATH HOW-TO, COOKING WITH KIDS, TREAT COCKTAILS

Free



# Welcome to Christmas!

We're just weeks away until the big day, so it's time to embrace the parties, tinsel and Bublél! Let us help you on your way to making this festive period stress-free, enjoyable and, of course, delicious.

At TOUT'S we aim to bring you a wide range of food and drinks to suit your tastes and budget. We've got many festive foods and drinks from our local suppliers across Bristol and Somerset, specially chosen artisan game and salmon as well as all your supermarket favourites.

We pride ourselves on delivering outstanding customer service in-store, bringing you a calm and helpful experience. Don't forget, we also have our Home Delivery team that can bring your shopping fresh from our store, to your door. We can also deliver locally grown Christmas trees too, find out more on p5.

This year has been a special one for Team TOUT'S. We'd like to take this opportunity to thank each and every one of our team across all our stores. We are so proud to have won 'Forecourt Trader of the Year 2023', 'Grocer Gold Independent Retail Chain 2023' and 'Retail Industry Award Forecourt Retailer of the Year 2023'. Without our amazing store teams it just wouldn't have been possible. We are a small family retailer that aims to act like a larger retailer in terms of our offer, availability and shopping experience. Our Support Centre in Cleeve is where a lot of the magic also happens, including creating this Christmas magazine. Check out some of our team on p30.

It wouldn't be a Christmas magazine without of course delicious festive recipes. Create a showstopper dessert by trying our *Christmas Yule Log* recipe (p21), or perhaps you need ideas for entertaining, if so try our super easy *4 Ways with Puff Pastry* recipe (p22). As you browse through the magazine keep an eye out for our LOCAL pink markers, these indicate products that if you purchase, you are contributing to our Making a Difference Locally fund, find out more on p4.

With it being a busy time for many, if you fancy a night off from cooking, don't forget you can always book a table at The Maple; find out more about our new menu on p37 and our festive menu on p10.

And finally, check out our WOW offers available for just 7 days on p35, and don't miss the money-off vouchers, as a way of saying thank you to our customers. We wanted to give you something back in January, when we might all be recovering from our Christmas indulgences!

Here's to a very merry Christmas!

Caroline Parfitt  
Editor



From us all at  
**TOUT'S**  
PASSIONATE ABOUT FOOD xx

[touts.co.uk](http://touts.co.uk)

[the-maple.co.uk](http://the-maple.co.uk)

[ToutsFood](#) [@touts\\_food](#)  
[themaplelounge](#) [@themaple.lounge](#)



PICK  
UP IN  
STORE

Need a dessert  
ready to serve? Try  
the delicious cheesecakes  
from The English  
Cheesecake Co.



# The ultimate hot CHOCOLATE

Pimp up your hot chocolate with this grown up version. Enjoy the smoothness of the chocolate together with the indulgent whipped cream and Baileys Irish Cream liqueur.

PREP: 5 minutes

COOK: 10 minutes

SERVES: 8

## Ingredients...

1.5L semi-skimmed milk

5 tbsp hot chocolate powder

1 tbsp cocoa powder

250ml Baileys Irish Cream

150g dark chocolate

2 tbsp cornflour

2 tbsp water

*broken  
into pieces*

## To decorate...

Squirty cream

Milk chocolate

Small marshmallows

## How to make...

1. Place the milk in a non-stick saucepan and gently bring to a simmer
2. Whisk in the hot chocolate powder and cocoa powder
3. In a small separate bowl mix the cornflower and water together until it forms a paste and then add it to the hot chocolate
4. Add the Baileys together with the 150g of the dark chocolate and gently stir until melted
5. Pour into a glass and top with squirty cream, a little grated chocolate and a sprinkling of marshmallows for good measure



## INTERVIEW WITH:



FareShare South West is the region's largest food and environmental charity. They rescue surplus food and distribute it to over 400 food banks, schools, and community kitchens across the region. Their partners, including Riverford Organic, Charlie Bighams, and St Ewe Eggs, provide this surplus food due to factors like fluctuating demand, weather conditions, or labelling errors. Dedicated volunteers sort and pack this food, ensuring it reaches those in need from Gloucestershire to Cornwall.

TOUT'S has been supporting FareShare South West since 2021, contributing an impressive £24,000 through the Making A Difference Locally (MADL) scheme. This generous donation translates to enough food for almost 100,000 meals! Rob, Chief Operating Officer at TOUT'S, shares their motivation: *"We are passionate about food and passionate about supporting local businesses and people, so to be able to work with the team at FareShare South West and*

*know that any support we can give goes directly to helping people across the South West to have access to more meals, feels like a perfect fit for us."*

TOUT'S has set an ambitious goal: raising enough funds for one million meals. Rob explains, *"We set ourselves a goal to provide a million meals for local families and people in need. Once we had started to build up a pot of money we needed to find organisations to donate it to, and this actually proved much more difficult than we first thought! So we put a lot of time into researching and contacting charities to see how we could help and that is how we first found FareShare South West, who were already supporting lots of different groups."*

The impact of TOUT'S support extends to thousands of families who are struggling with the cost-of-living across the South West. One family living in Pill,

Somerset, who receive FareShare South West food through Pill Foodbank Hub, told us: *"The food that we have had has lasted all week allowing us to all have proper fresh dinner every night - it is appreciated more than we can explain - thank you."*

The TOUT'S community's dedication and generosity are helping combat food poverty and waste in the local area. Through their partnership with FareShare South West, they are making a significant difference to many local people who are struggling to get by.



2023 has seen significant progress with our goal of providing one million meals to local families in need as we pass the milestone of 100,000 meals. At the end of November 106,916 meals will have been donated!

# 106916

## meals donated



August saw our very first TOUT'S Food Fest take place in our Orchard at TOUT'S Cleeve! If you were able to join us we hope you had a great time, if not be sure to listen out as

plans are already forming for TOUT'S Food Fest 2024! We were truly humbled by how many of our local community spent the afternoon in our Orchard, sampling foods and drinks from over 25 local suppliers, listening to the live music or enjoying the children's activities.

The event was born from the idea of bringing the local community together to share a meal. The result? The Maple chefs set to task to prepping large quantities of

paella, and on the day a whopping 1,057 portions of paella were handed out for free!



## Thank you

Good things happen when you buy local...



When you buy from our local supplier, Co-op or Heritage ranges in-store a percentage of sales goes into our MADL fund which means you are directly contributing to our MADL fund - thank you, together we will reach our community commitment.

When you dine in The Maple you will also see certain meals on the menu that also contribute to MADL. So many people are already benefiting from the money our customers have raised, we can't thank you enough.

What else contributes to MADL?

Funds from carrier bag purchases

Coin tubs at the tills





# SECRET VALLEY CHRISTMAS TREES

For over 30 years, Secret Valley has dedicated over 90 acres to cultivating the finest, freshest Christmas trees. Run by the passionate Hardwick family, the farm takes great pride in being a part of people's cherished Christmas traditions.

Situated on the outskirts of Enmore, nestled on the edge of the breathtaking Quantock Hills in Somerset, the well-established Christmas tree farm is a haven for those seeking homegrown beauty. The Nordmann Fir "Non-Drop" is renowned for its needle retention: this glossy green Christmas tree has soft needles making it a great choice for families with young children or pets. It's traditional shape and practicality make this our most popular tree. It's also available potted too.

Call in to TOUT'S to select the tree of your choice, they are also [available to order on TOUT'S Home Delivery too.](#)



5-7ft Nordmann Fir - £36.99  
Potted Nordmann Fir - £17.99

## TOUT'S

PASSIONATE ABOUT FOOD



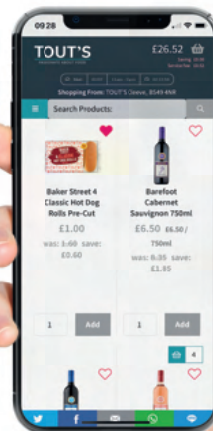
### Home Delivery

With TOUT'S Home Delivery, you not only get your supermarket favourites delivered, but also your local food and drinks too.

It's easy to order...



- Download the TOUT'S Delivery app or online at our website
- Enter your postcode to check delivery is possible
- Same day delivery, often within the hour!



## TOUT'S

PASSIONATE ABOUT FOOD



## TOUT'S

PASSIONATE ABOUT FOOD

### HOME DELIVERY

Mostly a Supermarket, with  
**LOCAL** food & drink from  
Bristol & Somerset

Download  
TOUT'S Delivery app  
or order via [touts.co.uk](https://touts.co.uk)

Rhyannah

**DISCLAIMER:** We can't guarantee it will always be Mrs. Claus delivering your shopping, however our friendly TOUT'S Delivery team will bring your order to your door!



We've selected our best sellers across our local beer suppliers. With our 3 for £6 and 3 for £7.50 offers there's a lager or ale for all tastebuds this festive season.

# Local BEER



**3 FOR £6!**

Check out our local beer ranges from Bristol and Somerset in-store and select your favourites from our 3 for £6 range or 3 for £7.50 range. These are just a few of best sellers, there's many more to choose from in-store.



**Brislington**



Hop Union boast 16 years of established craft motivated by the goal to unite people, ideas, creativity and most importantly, taste.

**Mr Macchiato** (ABV 6%) - a smooth, subtly bitter stout with tones of chocolate coffee. Lager yeast adds a crisper, cleaner finish and increases the shine of the dark malts and coffee beans.

**Bonville Pale** (ABV 4%) - oats and Cara Gold in the mash give a light pale colour and a fuller, softer, mouthfeel. British Olicana and Jester hops in the boil add a fruity, soft bitterness. Ekuanot, Simcoe and Citra in the whirlpool and dry-hop add citrus fruit flavours.



**Wrington**



The award winning Twisted Oak Brewery is a small but beautifully formed micro-brewery based just outside of Wrington in North Somerset. They use traditional brewing techniques & 100% renewable energy to create both modern craft and traditional brews.

**Spun Gold** (ABV 4.7%) - a beautiful golden ale brewed with just one malt and late hopped with Perle and Willamette. A fantastic smooth tasting beer.

**Old Barn** (ABV 4.7%) - a classic traditional ruby coloured ale made with four different malts and late hopped to produce a distinctive fruit and spice flavour.



**Glastonbury**



Taking their ethos from the legendary festival and vibrant town of Glastonbury, Glastonbury Brewing Co. bravely challenge the traditional values of the UK beer market

**Mystery Tor** (ABV 3.8%) - a delicious light golden ale that is packed with zesty fruity hops to give a refreshing citrus hop flavour. Soft and smooth with a full flavoured body to die for.

Winner of "World of Beer Festival", Florida, USA.

**Lady of the Lake** (ABV 4.2%) - subtle malty caramel flavours unfold to a robust full bodied finish with hints of aromatic vanilla, biscuit and raisin.



**Cheddar**



Cheddar Ales source their ingredients as locally as possible, their UK hops come from Herefordshire and Worcestershire and their malted barley mostly from East Anglia. The water used is fresh from the Mendip Hills via Cheddar Reservoir and has excellent brewing qualities.

**Potholer** (ABV 4.3%) - Potholer is Cheddar Ales flagship multi award-winning golden ale with zesty fruit flavours and a rounded hoppy finish.

**Hardrock** (ABV 4.4%) - formally known as Summer Pale Ale it became a permanent member of their range due to its popularity). A light gold, very hoppy Pale Ale with spicy, herbal notes and a floral, citrus finish.

CHECK OUT THEIR FESTIVE ALE ON P32





St. Pauls



New Bristol Brewery is a small but daring brewery who brew all their beers in small batches, one beer at a time, to keep your taste buds intrigued by constantly producing different flavours.

**Bristol Lager** (ABV 4.6%) - a clean, ultra pale lager with a citrus finish, designed for straight-forward enjoyment. Crisp yet soft maltiness from traditional malt and a gentle, modern floral finish thanks to the Saaz hops. A lager with flavour! Vegan-friendly.

**Joy of the Sesh** (ABV 4.2%) - a session IPA packed full of flavour! A simple clean malt bill with Maris Otter and oats for that lovely mouth feel. This sessionable IPA was a joy to brew and is a true joy to drink. Vegan-friendly.



Southville



Established in 2004, Bristol Beer Factory are proud to bring you an ever-changing range of fresh, exciting and sessionable beers.

**Independence** (ABV 4.6%) - the infamous Bristol Beer Factory pale ale, the best of American hops built on a solid malt platform. Double dry-hopped to max-out those U.S. hops in every sip. Vegan-friendly and gluten free.

**Clear Head** (ABV 0.5%) - looking for low alcohol? Two of the best U.S hops have been combined for plenty of punch. Sharp citrus, apple and stone fruits shine through, finishing with a crisp dryness on your palette.



Easton



A stand-out Bristol brewery in a city at the heart of the craft beer scene and known for their iconic 568ml pint size cans. They started with the intention of creating something they would enjoy drinking themselves and are proud of the resulting beers, which are loved by many.

**ZZ Hop** (ABV 4.3%) - a session strength New England IPA brewed with lots of Citra and Mosaic hops. Vegan-friendly.

**My Little Sabrony** (ABV 5%) - a Single Hop American pale ale, brewed with large quantities of Sabro hops. Vegan-friendly.

GOOD CHEMISTRY BREWING



St. Phillips

Good Chemistry Brewing are interested in creating good chemistry in its broadest sense - not just in the quality of the beer they brew, but using that to allow them to celebrate community and relationships across science, the arts, music, food, and social

experiences, as well as beer & brewing. They might be biased, but they think Bristol is one of the best cities in the UK, and they'll shout about that as much as we can.

**Pure Optimism** (ABV 4.2%) - packed full of Mosaic, Citra and Cascade to deliver a pithy burst

of juicy flavour and aroma.

**Kokomo Weekday** (ABV 4.3%) - an IPA drenched in sunshine and saturated with tropical flavour. Pineapple, passion fruit and mango dominate, but this is all from the Mosaic and Azacca hops. Grab a glass and come mambo by the pool!



Brislington



3 FOR £7.50!

Lost and Grounded are a team who are fascinated by the precision of German brewing and the idiosyncratic nature of Belgian beers. All their beers are unfiltered and Vegan-friendly.

**Keller Pils** (ABV 4.8%) - a clean, unfiltered, hop bitter lager beer - gold award-winner at the Beer World Cup 2023 too!

**Running With Sceptres** (ABV 5.2%) - lager's answer to IPA! This India Pale Lager has a biscuity base of Pils and Vienna malt with a touch of light crystal malt, then dry-hopped - peachy and piney, this is modern lager at its best!

WIPER AND TRUE

BEAUTIFUL BEER

Old Market



When you sit down to enjoy that first, perfectly chilled sip of Wiper and True the brewery team want you to pause and think to yourself, "cor, that's beautiful".

**Kaleidoscope Pale Ale** (ABV 4.2%) - a carefully selected blend creates a kaleidoscope of bright citrus and vibrant fruit flavours, balanced with gentle, clean bitterness. Harmonious, refreshing, and very drinkable. Vegan-friendly.

**Milk Shake Milk Stout** (ABV 5.6%) - a velvety, smooth and indulgent dark beer. Loaded with bags of vanilla and a touch of cocoa for sweet decadence, with dark roasted and caramel malts bringing balance and depth. One to savour.

MOOR BEER COMPANY

St. Phillips



There is a simple philosophy at Moor - their beers are always live, natural and vegan friendly. Natural fermentation and carbonation with live yeast is at the heart of everything they brew. They firmly believe that live beer has a unique texture, fullness of flavour and softness of mouthfeel that can't be replicated by faster, cheaper brewing methods.

**Distortion** (ABV 4.7%) - a session IPA that is naturally carbonated with live yeast.

**Resonance** (ABV 4.1%) - vibrant Citra hops match the rhythm of rich British malts to perfect effect. The gold standard by which others follow.





Frome

Lilley's Cider is a family run business with a team of dedicated cider enthusiasts. They produce modern English ciders and perries that push beyond traditional styles, and, by incorporating only the most delicious fruit and ingredients, they make the most delightful, unique and memorable cider.



LIMITED EDITION  
FESTIVE FLAVOUR!

Marshfield,  
Nr. Bath



We can't wait to try Marshfield's new festive edition ice cream - Midnight Mint Crisp! Dark chocolate mint crisps stirred through white

chocolate double cream ice cream. The creamy white chocolate ice cream is made by combining fresh milk taken straight from the farm and then melting indulgent Barry Callebaut white chocolate straight into the mix. Then a touch of natural peppermint flavour is added and then dark chocolate mint crisps sprinkled through. The result is a moreish, enticing ice cream perfect for the festive season.



Bristol

REAL OLIVE CO.

We love the fresh and vibrant range of mouthwatering olives and antipasti from the Real Olive Co. Perfect to have in the fridge for when unexpected guests pop over for a festive catch up, or even better as part of a festive sharing platter to enjoy with friends and family.



As well as their usual charcuterie range in-store, you will also find their festive lines that

include: Venison Port and Mulberry Salami, Venison Peperone and Mulled Wine Salami. Perfect additions to your festive sharing platter.



Wington



Weston  
Super  
Mare

DEDICATED TO **Winnie's**  
CELEBRATING BREAD!

Winnie's have been baking in the heart of Weston-Super-Mare since 2006 and have been baking tempting, irresistible breads and bakes ever since! As well as their usual range of breads and baked goods in our TOUT'S stores you will also be able to enjoy their Christmas lines, including Cranberry, Stilton and Walnut tear and share loaf as featured above.



Yatton

PULLIN'S BAKERY  
EST. 1925

FESTIVE MR T.G PULLIN'S  
BAKERY RANGE

From artisan mince pies to iced Christmas cakes, cinnamon shortbread to gingerbread stars and grab & go bars to festive tray bakes, indulge with a festive treat, surprise a neighbour with a tray bake or serve guests the most sumptuous sweet treats. There's something to tickle everyone's taste buds!



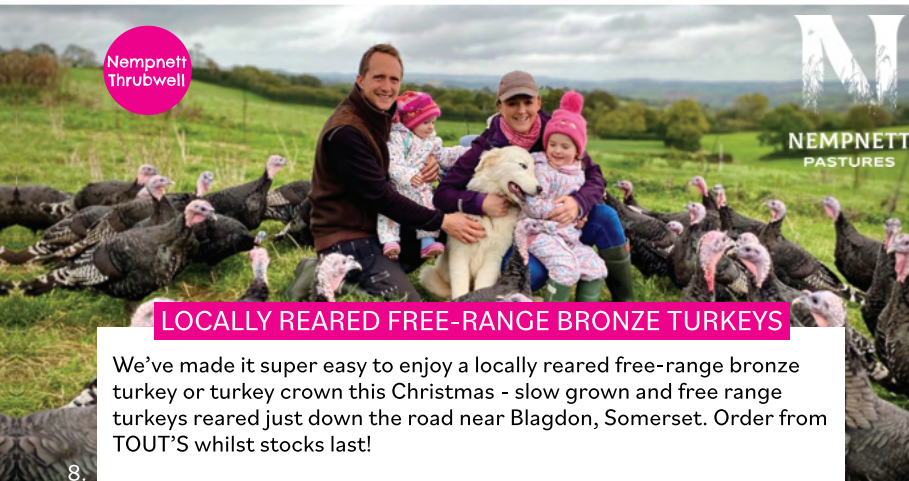
Step and Stone make handmade lavosh flatbreads with a social purpose. They work with young people with learning disabilities, helping to develop their skills

and confidence so they can eventually move into employment. As a community interest company, all profits are ploughed straight back into the bakery. We love their biscotti range, this year they have developed a new delicious flavour - walnut, apricot and mace flavour.



Bristol

Nempnett  
Thrubwell



LOCALLY REARED FREE-RANGE BRONZE TURKEYS

We've made it super easy to enjoy a locally reared free-range bronze turkey or turkey crown this Christmas - slow grown and free range turkeys reared just down the road near Blagdon, Somerset. Order from TOUT'S whilst stocks last!

SOMERSET  
**CHILLI**  
GARDEN

Inspired by a long standing passion of spicy snacks, best friends Harry and Kayla planted the seed of creating their own chilli garden. Fast forward to today and they now grow

their chillies using natural methods across two sites. This year sees the exciting addition of a preserve set, including Chilli & Chive, Habanero Marmalade and Jalapeño & Scotch Bonnet - perfect for your Christmas table of as a gift for any spice fan!



Sandford





Everything made at Nutts is hand-crafted and made from scratch, using wherever possible, great local ingredients and of course a free-range large egg, cooked to perfection every time!

As well as the usual range, Nutts festive scotch egg returns - Merry TOUT-mas, delicious turkey, cranberry and stuffing. This year also sees a new flavour, 'Beet n Egg - we can't wait to try it!

Bristol

Wiper and True have introduced 3 special beers for the festive period, which will you try?



**Peanut Butter Cup** (ABV 6%) - This peanut butter stout has got it all going on: creamy, thick, superbly smooth and nutty. Three different types of oat create a decadent mouthfeel, layered with the unmistakably moreish flavour of peanuts. Thanks to some serious brewing wizardry this beer is vegan and nut-free.



**Splat** (ABV 4%) - Approachable, fruity fun, showcasing the phenomenal flavours of raspberry. Brewed with ultimate refreshment in mind, we used a traditional kettle souring method to create a soft mouthfeel and a gentle tartness that perfectly carries the bright, intense fruit notes.



**Gingerbread Stout** (ABV 4.8%) - A sweet, smooth, spiced stout that's full of cosy festive flavours to warm your cockles.



**MULLED BRAMLEY  
APPLE CIDER**

Weston

2023 is the first year Somerset Orchard Garden have harvested from their newly planted orchard of apples and pears located at their field near Chewton Mendip. Planted in December 2020 with the help of local volunteers, it is approximately an acre and has 144 fruit trees. Somerset Orchard Garden's mulled cider is reminiscent of crisp winter air and encourages exploration of the great outdoors. A blend of Bramley apple cider and mulled spices, that brings warmth and energising aromas.

**THE MOST AMAZING  
PIGS IN BLANKETS**

Isle  
Brewers



The Sausage Shed use the highest quality pork so expect nothing less when you try their festive lines. We can't wait to add their pigs in blankets to our Christmas dinners!



**THE PERFECT  
SESSIONABLE BEER!**

Described as liquidised Crunchie Bars in a stout. Maris Otter, Crystal, Rolled Oats, Wheat, Roasted Barley,

Chocolate Malts and blow-torched honeycomb lay down the perfect grain bill for this beautifully smooth, jet black stout. The perfect sessionable beer for the colder months that's sure to bring a smile to your face. Cinder Toffee Stout (ABV 4%) is also vegan-friendly.



GingerBeard's Preserves have an impressive range of craft preserves and sauces from hot sauce to mustard. The difference? They collaborate with breweries and small businesses to create unique and original flavours.



Part-founder, Harry, is a fine beer connoisseur and has a natural instinct for pairing beers with the right ingredients to make both stand out and create awesome tasting craft preserves. Their products have gone on to win multiple Taste of the West and Great Taste awards and six of their chilli-based products were recently awarded the National Chilli Awards earlier in 2022.

They use only natural ingredients so you won't find any artificial preservatives or additives in their products.

# We love LOCAL

Whether you're looking for those special extras for your festive celebrations, just treating yourself, or even looking for that gift that's a little bit different, here are our Christmas favourites from our local suppliers.

*Please note stock ranges may differ between stores.*



# The MAPLE

LOUNGE - RESTAURANT

*Cheers  
to a Maple  
Festive celebration!*



**Book a table  
for 8 or more...**

*Organiser gets  
their meal FREE*

T&Cs apply

**Book a table  
for 6 or more...**

*FREE bottle of  
Prosecco*

T&Cs apply

Available from  
Friday 17<sup>th</sup> November

**2 COURSES £29.95  
3 COURSES £32.95**

*Classic  
Christmas Dishes  
with The Maple twist*

Pre-booking and  
pre-ordering for the  
whole table is essential



**Book now**  
the-maple.co.uk  
01934 477981



The Maple, 58 Main Road, Cleeve, BS49 4NR

T&Cs apply. See in Restaurant for full details. For either offer to be triggered, it must be a table of 6 or more and 8 or more paying adults. A table of 8 or more will qualify for both offers. A bottle of Prosecco (75cl) will be given free of charge to a paying table of 6 or more adults. The organiser who books, orders and pays the deposits for a table of 8 or more adults will get a 2-course Christmas set menu free. Extras and substitutions are not included, but the organiser can pay a surcharge to upgrade to a 3-course Christmas set menu. Deposit of £10 per person required at point of booking. Either offer cannot be exchanged or refunded in any way. The Maple team reserve the right to withdraw and refuse without notice or reason. Over 18s only. Cannot be used in conjunction with any other offer. Available between 17/11/23-14/01/24. E&OE.





3  
LOCAL CHEESES  
FOR JUST

£15

SAVE £3.77!

T&Cs apply.

We've tasted many cheeses,  
and these are one of  
TOUT'S favourites!

LOCAL  
Bath

Olives from  
The Real Olive Co.

Salamis and porkers  
from Somerset Charcuterie

Beetroot & Chilli  
Chutney from Taylors

PICK  
UP IN  
STORE

BATH  
SOFT  
CHEESE

#### Bath Soft Cheese

The flavour is mushroomy and creamy and when young has a hint of lemons but as it matures develops a garlicky taste. Similar to a Camembert but made using a traditional English recipe.



#### Bath Blue

A classic blue veined cheese, Bath Blue is likened to Stilton. A creamy cheese which retains some of the piquancy but is not as strong as a lot of blue cheeses.



#### Wyfe of Bath

Succulent, nutty and creamy, this hard cheese is reminiscent of buttercups and summer meadows. Similar to Gouda in texture, Wyfe of Bath has been matured for 4 months and is made from a vegetarian rennet.



T&Cs apply. Offer includes Bath Blue 200g (RRP £5.79), Wyfe of Bath 250g (RRP £5.79) and Bath Soft Cheese 250g (RRP £7.19). Subject to availability. Tout Ltd reserve the right to withdraw offer at any point. E&OE.



# HOW TO: *make a Christmas Wreath, with* Kimberleys

Specialists in the fine art of floristry



With the season of joy and giving just around the corner, it's time to give your front door the love it deserves—a fabulous traditional Christmas wreath that welcomes all with cheer and merriment. We've asked our friends at Kimberleys the Florist to teach us step by step how to make a Christmas Wreath that captures the Christmas spirit with the right balance of tradition and style.

You will need:

- Moss Ring
- Seasonal Foliage (e.g. Holly leaves, Eucalyptus, Pine sprigs)
- Berries (artificial or real, like red holly berries)
- Ribbons (choose seasonal colours like red, gold, or green)
- Christmas Baubles
- Dried Fruit, *optional*
- Florist Wire
- Scissors or Secateurs
- Gloves, *optional*

## *Step 1: Prepare your workspace*

Set up a clutter-free, flat surface for your crafting magic. Lay out your materials neatly so you can easily reach them all.

## *Step 2: Build the moss foundation*

Put on your gloves if you have sensitive skin and start with the moss ring. This acts as the foundation for your wreath. It's soft, eco-friendly, and works wonderfully in keeping your foliage in place. Attach your wire to the frame and then bind on handfuls of moss, pulling it nice and tight after each handful. Make sure you go round the same way and that the ring is nice and chunky when mossed. Don't cut the wire yet!

## *Step 3: Attach your foliage*

Using the wire still attached to your moss ring, take small bundles of your chosen foliage, and fasten them to the moss ring using florist wire. Make sure to layer them in a single direction to create a natural, flowing look. Pull the wire nice and tight after each bunch. The more generous you are with the foliage, the fuller your wreath will look. Once you have completed your foliage ring, wrap the wire round the frame a few times, cut the wire and push the end into the moss.

## *Step 4: Berry adornment*

Now, strategically place the berries within the foliage. Berries add a dash of colour and visual interest to your wreath. Attach them securely using the florist wire. If you are adding dried fruit, you can do this now.

## *Step 5: Christmas baubles*

Ah the baubles, the twinkling stars of your wreath! Select various sizes for a more dynamic look and secure them amidst the foliage and berries. For a classic touch, you might opt for gold, silver, or even red baubles. You may want to use a thicker wire for this.

## *Step 6: Ribbon finishing*

No wreath is complete without the charm of a festive ribbon! Create a bow or loop with your chosen ribbon and attach it at the bottom or top of the wreath as you prefer. This final touch is like the icing on a Christmas cake! You may want to use a thicker wire for this.

## *Step 7: Hang your masterpiece*

Find the perfect spot for your new creation. Whether it adorns your front door to welcome guests or becomes a centrepiece inside your home, it's bound to draw smiles and compliments.



Some of the TOUT'S Team attending the Kimberleys annual Christmas wreath workshop!

**Kimberleys**  
Specialists in the fine art of floristry

Find out more and  
how to book a  
Kimberleys Christmas  
Wreath Workshop



Christmas Wreath Workshops not  
in association with TOUT Ltd



# Gingerbread tree ornaments

## Bake with the kids

Looking for a Christmas activity to do with the kids or grandchildren? Try making these easy gingerbread biscuits to hang from your Christmas tree, that is if they last that long!

PREP: 20 minutes | COOK: 15 minutes plus 1 hour chilling

- 100g salted butter
- 3 tbsp golden syrup
- 100g dark muscovado sugar
- ½ tsp bicarbonate of soda
- 1 tbsp ground ginger
- 1 tsp ground cinnamon
- 225g plain flour
- 1 tbsp milk
- 50g icing sugar

1. In a small saucepan, gently heat the butter, golden syrup and sugar together until they are fully melted, stirring occasionally. Allow the mixture to cool slightly once melted.
2. In a large mixing bowl, combine the bicarbonate of soda, ginger, cinnamon and flour. Pour the melted buttery mixture into the dry ingredients, stirring until well combined and then using your hands to bring together. If needed, add up to 1 tbsp of milk to achieve the right dough consistency. The dough will be soft initially, but it will firm up in the fridge.
3. Place the dough onto a sheet of baking parchment and shape it into a rectangle. Cover the dough with another sheet of parchment and roll it out to a thickness of approximately ½cm. Carefully transfer the parchment-covered dough to a baking tray and chill in the fridge for 1 hour.
4. Preheat your oven to 170C fan/340F and line a large baking tray with parchment paper. Remove the chilled dough from the fridge and cut out shapes using a cookie cutters of your choice. If you want to hang your biscuits on the Christmas tree make a hole using a skewer where you want to thread your ribbon.
5. Arrange the shapes on the lined baking tray, making sure to leave some space between them.
6. Bake in the oven for 10-12 mins. Keep a close eye on them as cooking times will vary depending on the size of your cookie cutters. They are cooked once they are lightly golden around the edges.
7. Allow the baked biscuits to cool completely on the baking tray.
8. While the biscuits are cooling, prepare the icing by mixing the icing sugar with 1-2 tbsps of water. Aim for a consistency that is thick enough for piping but not too thin, as it may run.
9. Decorate the cooled biscuits with the icing using a piping bag fitted with a thin nozzle. If you're unsure how to make a piping bag, you can find instructions online.





# REARING A PERFECT TURKEY

With Nempnett Pastures

With a Nempnett Pastures turkey, not only do you know the quality is there, but you're provided with step-by-step prep and cooking instructions so it all comes together on Christmas Day.



Step-by-step prep and cooking guidelines are provided by Nempnett Pastures along with your turkey.

## OUT ON THE RANGE

When the turkeys have grown all their feathers they are ready to go out onto the range, usually when they are about 6-8 weeks old.

The turkeys love being outside, especially in the late afternoon; eating foliage and bugs enhances their meat's depth of flavour.



Bear, one of the farm's resident dogs, loves and protects all the turkeys!

Spending most of their time outdoors, these birds mature very slowly and get lots of exercise, doing what turkeys love to do, meaning they live a joyful stress-less life which all plays a vital role in the quality of their meat. **We start taking turkey orders in-store at TOUT'S in October each year and we sell out quickly!**



Pasture raised meat  
from nature-friendly farming

## GROWN SLOW

Nempnett Pastures believe quality should never be rushed so their turkeys are traditionally grown slow; 6 months in fact nearly twice that of most turkeys. This allows them time to develop slowly; putting less strain on their bones and muscles so they can grow strong and healthy, maturing when they would naturally.

Age and maturity play a huge role in the flavour of the bird with most of their intramuscular fat being deposited once they're mature. The older the bird the more flavour it will have.

Faster-growing breeds which are cheaper to produce could be used, but that wouldn't give you the excellent eating experience you deserve at Christmas.

These turkeys are fed a traditional turkey feed sourced from a local mill only half an hour away from the farm. The feed is totally free from any growth hormones and antibiotics. The birds are also fed mixed grit and shells to help the birds break down and digest the grass and any other goodies they consume out on the pasture.



# A TASTE LIKE NO OTHER

LOCAL  
Stone Allerton



*'We understand the commitment involved in living and working in one of the last virtually untouched areas of the world.'*

MARK WARRINGTON, MANAGING DIRECTOR, LOCH DUART

## Recipe suggestions

Eggs Benedict - perfect for Christmas Day morning.



Stirred through a pasta dish - a delicious way to use up leftovers.



Smoked Salmon Belinis - ideal for festive parties!



## The Valley Smokehouse

The Smokehouse was set up in 1989 by Jonathan Newberry. He started smoking food when he worked as an 18 year-old chef at Gravetye Manor in East Grinstead, West Sussex.



*We love this!*  
We can't tell you enough how amazing we think this smoked salmon is!

**LOCH DUART SALMON IN THE PROCESS OF BEING SMOKED LOCALLY AT VALLEY SMOKE HOUSE**

The Valley Smokehouse source their salmon from Loch Duart in Scotland and the Outer Hebrides. For over 20 years Loch Duart have been gently nurturing their Scottish Salmon in the crystal clear waters of North Western Scotland. Loch Duart pride themselves on fish welfare being at the heart of everything they do, meaning that their farms have been designed around the salmon. Their salmon is only farmed on their sites at a small scale that's repeatable and consistent, aiming to rear the best quality salmon with the lowest possible impact on the environment.

*Purchasing from our local supplier range contributes to providing One Million Meals*





**BAKERS**  
OF NAILSEA - BUTCHERS



**LOCAL**  
Nailsea



stock a full range of Bakers of Nailsea fresh meats.  
Working closely with Bakers, we even have our own unique

Bakers of Nailsea have been established for over 100 years and is currently run by Toby Baker and the next generation James and Stephanie Baker. With such a strong provenance of where and how their animals are reared, TOUT'S are proud to

TOUT-ilicious product - the Beef Bomb, only available at TOUT'S stores! This unique recipe of burger mince, cheese, onion, garlic sauce wrapped in topside of beef and marinated in a tomato sauce is like the ultimate cheeseburger in a ball!

Bakers of Nailsea have developed long term relationships with all their farmers and other suppliers over a very long period of time, which is key to the consistency of their products.



Watch the  
TOUT-ilicious  
Beef Bomb  
being made!

View our wide range of Baker's of  
Nailsea meats in-store!



Potts' gravies provide an incredible finishing touch to traditional dishes such as roasts, bangers and mash – or even chips. Choose from Chicken Thyme & White Wine gravy, Beef & Red Wine gravy and Caramelised Onion & Ale Gravy.

**BISH BASH  
NOSH!**  
Take your food  
to the next level!



# top quality Christmas meats

At TOUT'S we aim to give our customers a wide range of choice, we are constantly looking for new suppliers that we think our customers will love and that will extend our range on offer to you.



## THE SECRET IS IN THE SOURCING

Woodmill Game sources and prepares top quality wild game. They take enormous pride in combining the traditions of game with exciting and innovative foodie ideas and are 100% committed to getting more people to discover and enjoy this amazing wild food.

All Woodmill Game is 100% wild (never farmed), sourced through their own family deer stalking and game bird processing businesses. This allows them to constantly explore and develop ways to bring exciting and innovative products to their growing base of game fans.



### Pheasant, Sage & Chestnut Stuffing

Bringing together two inherently Christmassy flavours, the fragrant freshness of sage has been combined with the fruity and buttery flavours of chestnut. A light and refreshing Game Bird alternative for your Christmas stuffing.

500g stick | £7.50



### Venison, Port & Cranberry Sausages

The silky smooth notes of port and the invigorating flavours of cranberry have been combined to strike the perfect balance of sweet and rich. Impressively experimental, these are a must-have for your festive breakfast, lunch or supper.

8 sausages | £8



### Ginger Stuffed Pheasant

A de-boned and stuffed pheasant that's ready to unwrap and oven roast. Simply cook, carve and drizzle the homemade pear sauce and you'll discover a delightful balance between the zingy ginger and the fresh, gamey flavours of pheasant.

Minimum 800g | £11.50



### Mallard & Marmalade Sausages

With a unique fusion of Wild Scottish Mallard and zingy marmalade, this is a piquant sausage with a crunch of orange rind.

8 sausages | £7.50



### Classic Venison Stuffing

Woodhill Game's brilliantly simple Wild Venison Stuffing is a blend of fresh red peppers and thyme alongside their unique Woodmill flavours that make their stuffing a cut above the rest. A fabulous and flavour-packed choice for this year's feasting.

500g stick | £7.50



### Stuffed Rolled Roast

A carefully butchered cut from the haunch, their tender rolled roasts are stuffed with their signature Venison, Port & Cranberry stuffing, ready to simply cook and carve

Minimum 1.3kg | £54.60



### Venison Wellington

The Venison Wellington is a fully prepared, flavour filled Wild Wellington as a delectable take on the Christmas classic. Made using phenomenally tender Red Venison Loin and encased in a delicious wrapping of mushroom pate and parma ham, this centre piece only needs 40 minutes in the oven before serving.

Minimum 500g | £44

*Perfect for  
your Christmas  
headliner!*

*Simply order &  
collect from your  
chosen store!*

## HOW TO ORDER:

Simply pop into your local TOUT'S Store and pick up an order form, place and pay for your order by Thursday 15<sup>th</sup> December 2023.

Your order will be ready for collection from the store you placed your order at between 22<sup>nd</sup>-24<sup>th</sup> December 2023.





### Stuffing filled braised onions

PREP: 15 mins | COOK: 35-40 mins | SERVES: 4

- 4 red onions
- 200g sausage meat
- 1 tbsp dried mixed herbs
- 14 dried sage leaves (7 chopped, 7 whole)
- 500ml beef stock
- ½ a leek
- Salt & pepper

1. Preheat the oven to 180C fan/350F.
2. Peel the onions and scoop out the centre using a spoon.
3. Mix the sausage meat with 7 chopped sage leaves, dried mixed herbs and a pinch of salt and pepper. Stuff the mixture equally into each onion and then place in a small deep oven proof dish or tray.
4. Make the beef stock and pour over the onions so that they are half covered. Cover the tray with tin foil and bake for 35-45 mins.
5. Whilst the onions are cooking, finely slice the leek. Heat a little oil and shallow fry the leek and the remaining 7 sage leaves until crispy. Drain the fried leeks and sage and place onto kitchen paper to remove excess oil.
6. Remove the onions from the oven, checking that the onions are soft. Garnish with the crispy leek and sage.

### Parsnip dauphinoise

PREP: 10-15 mins | COOK: 35-45 mins | SERVES: 6

- 1kg parsnips
- 500 ml double cream
- 3 garlic cloves, *minced*
- Pinch of ground nutmeg or fresh grated
- 250ml chicken or vegetable stock
- 100g butter
- 75g mature Cheddar cheese
- Salt & pepper
- A few chopped chives to garnish

1. Preheat the oven to 180C fan/350F.
2. Add the double cream, garlic, stock, a pinch of salt and pepper and the nutmeg to a saucepan and simmer gently for 3-4 mins.
3. Peel and thinly slice the parsnips.
4. Butter an oven proof dish and layer the parsnips like lasagna sheets on the bottom of the dish, don't worry if they overlap. Once the layer has been completed pour one ladle of the cream mix over the parsnips, followed by a couple of knobs of butter and a little salt and pepper. Repeat this process until you have used all the parsnip and all the cream mix. If you have cream mix leftover once all the parsnips have been used, pour it over the top if there is space left in the dish.
5. Sprinkle the cheddar cheese over the top and bake in the oven for 35-45 mins until golden and bubbling. Garnish with a little chopped chives.

### Baked carrots with curried cumin and raisin butter

PREP: 10-15 mins | COOK: 20-25 mins | SERVES: 6

- 1kg carrots
- 3 tbsp olive oil
- 150g butter
- 3 tbsp curry powder
- 1 lemon, *juiced*
- 1 tbsp ground cumin
- 75g raisins
- Small bunch of coriander
- Salt & pepper

1. Preheat the oven to 180C fan/350F.
2. Peel the carrots and top and tail them, cut lengthways from top to tail.
3. Place the carrots on a baking tray and drizzle with the olive oil and a pinch of salt and pepper, bake in the oven for 20 mins.
4. Make the curried butter by mixing together the butter, curry powder, ground cumin, lemon juice and a little salt and pepper.
5. Remove the carrots from the oven when there is 2-3 mins left of cooking time. Sprinkle the raisins over the carrots and return the dish to the oven.
6. Remove the carrots and raisins from the oven and place in a bowl or serving dish and place the curried butter mix on top followed by some roughly chopped coriander.





### Bacon and cheese stuffed potatoes

PREP: 10-15 mins | COOK: 55-75 mins | SERVES: 8

- 8 medium sized potatoes, *ideally a Maris Piper or King Edward*
- 8 rashers of streaky bacon, *smoked or unsmoked*
- 250g grated Cheddar cheese
- 100g butter
- Small bunch of chives, *chopped*
- Salt & pepper

1. Preheat the oven to 180C fan/350F.
2. Bake the potatoes for 45-60 mins until soft. You can test to see if they are soft by inserting a skewer or fork.
3. Chop the bacon into 1cm pieces and fry until crispy.
4. When the potatoes are cooked, let them cool down for 10 mins and then cut in half lengthways. Scrape out the inside of the potato into a bowl so you are just left with the skins.
5. Add the butter, bacon, cheese, chives and salt and pepper to the skins and return to the oven for 10-15 mins until golden.

### Sprouts on horseback with Bakers of Nailsea streaky bacon

PREP: 15-20 mins | COOK: 15 mins | SERVES: 8

- 1kg Brussels sprouts
- 250g smoked streaky bacon, *or unsmoked if you prefer*
- 100g butter
- 1 tbsp wholegrain mustard
- 1 large orange
- Salt & pepper
- 2 tbsp Olive Oil

1. Blanch the Brussels sprouts by adding them into a saucepan of boiling salted water for 3-4 mins. Then using a slotted spoon remove them and place them straight into cold water to stop them from cooking further.
2. Chop each piece of bacon lengthways to give you 4 long strips.
3. Wrap each piece of bacon around a Brussels sprout, securing with a cocktail stick or a skewer.
4. Place olive oil and the Brussels sprouts in a large frying pan over a medium heat and fry for 10-12 minutes, turning them every couple of mins.
5. When the bacon is cooked add in the butter, wholegrain mustard, zest and juice of the orange and a good pinch of salt and pepper.
6. Once the butter has melted and all the Brussels sprouts are glazed they are ready to serve.

### Stilton, broccoli and leek cheese

PREP: 15 mins | COOK: 30 mins | SERVES: 4

- 1 head of broccoli
- 3 leeks
- 50g plain flour
- 50g butter
- 500ml milk
- 75g cheddar cheese, *grated*
- 75g stilton, *crumbled*
- Salt & pepper

1. Preheat the oven to 180C fan/350F.
2. Cut the broccoli into florets and the leek into 3cm chunks, give them a quick wash in a colander.
3. Boil the broccoli and leeks for 3 mins in salted boiling water and then strain.
4. To make the cheese sauce make a roux by melting the butter in a saucepan on a gentle heat and then adding the flour. Cook for 3-4 mins and then slowly add in the milk, about 100ml at a time, stirring continuously. Before adding the milk each time wait for the roux to thicken.
5. Add a good pinch of salt and pepper followed by the Cheddar and Stilton, saving a little of each for the top.
6. Place the broccoli and leek in an oven proof dish followed by the cheese sauce then a little extra cheese. Bake in the oven for 30 mins until the cheese starts to turn golden.





# Christmas *Crumble*

For the ultimate comfort dessert, this crumble is filled with festive flavours and aromas. Bramley apples paired with spiced rum and raisins, topped with a hazelnut topping make this the king of crumbles.

PREP: 30 minutes

COOK: 1 hour 15 minutes

SERVES: 10

- 1kg plain flour
- 500g unsalted butter (cubed)
- 500g demerara Sugar
- 250g hazelnuts
- 2.5kg Bramley apples (cored, peeled and roughly diced)
- 300g caster sugar
- Pinch of cinnamon
- 50ml spiced rum
- 250ml water
- 250g raisins
- Custard, cream or ice-cream to serve, *optional*

1. Preheat the oven to 180C/350F.

2. To make the crumble mix, place the flour, butter and demerara sugar into a food processor and mix for 2-3 mins. Then add the hazelnuts and pulse for 30 seconds. If you do not have a food processor this can be done by hand (just halve the hazelnuts and bash

them in a tea towel or plastic bag before adding them to the mix).

3. Spread the crumble mix onto a baking tray and bake for 40-50 mins. Remove the tray every 10 mins and using a spatula turn the crumble mix over so it is cooked evenly.

4. To make the apple filling, place the apples, cinnamon, caster sugar, spiced rum and 250ml of water in a large saucepan and gently simmer for 15 mins until the apples begin to break down. Add the raisins and give it a good mix.

5. Assemble together by placing the apple filling in the bottom of an oven proof dish and then sprinkle over the crumble topping. Place the assembled dessert back into the oven for 10-15 mins until warmed through.

6. Serve with custard, ice cream or cream, or even all of them!



# Chocolate Yule Log

SHOWSTOPPER  
DESSERT

Looking for a showstopper dessert this Christmas? Look no further, this spectacular Yule log will certainly take centre stage!



PREP: 20 minutes | COOK: 60 minutes | SERVES: 18

For the sponge:

- 12 medium eggs
- 225g caster sugar
- 225g plain flour
- 75g cocoa powder

To decorate:

- 225g unsalted butter, *softened*
- 425g icing sugar
- 10ml salted caramel extract
- 4 tbsp whole milk
- 12 Cadbury Twirls or Flakes
- Mixed berries to decorate, *optional*

1. Preheat the oven to 180C fan/350F. Grease and line the base of a 30 x 60cm Swiss Roll tin with baking parchment.
2. To make the sponge, mix together the dry ingredients in a bowl followed by 1 egg at a time until incorporated and you are left with a cake batter.
3. Pour the mix onto the lined Swiss Roll tray and spread out evenly with the back of a spatula or spoon. Bake for 15-20 mins until cooked through. To check the sponge is cooked, insert a skewer into the centre and if it comes out clean it is cooked. If it's not, return to the oven for a couple more minutes and then check again.
4. Whilst the sponge is cooking make the butter cream by mixing the butter, icing

sugar and salted caramel extract together. Loosen with milk to achieve a thick consistency that will still be spreadable. You may need slightly less or more milk so add in small quantities.

5. Allow to cool for 5 mins then cut the sponge into 3 equal lengths horizontally. Lay them in a row with the edges slightly overlapping.
6. Spread the butter cream evenly along and then roll it up tight. Leave approximately 4 tablespoons of the butter cream aside.
7. Cut the Twirls or Flakes in half lengthways and use the remaining butter cream to stick them to the outside of the cake.
8. Garnish the cake with mixed berries and pieces of holly (optional).

Find all the ingredients for this delicious recipe at your local TOUT'S!



HOW TO: 4 ways with

# Puff Pastry

We wanted to find some easy festive treats to wow your guests with so we challenged our chef with creating four different ideas with one sheet of puff pastry. If you want to make a whole sheet of the same variety, simply quadruple your chosen ingredients.

## *Parma Ham, Brie & Pesto*

- 50g brie
- 30g parma ham
- 30g pesto
- Few rocket leaves
- 5g balsamic glaze

Slice the brie and arrange on the puff pastry with the parma ham and a pinch of black pepper then bake for 20 minutes. Remove from the oven and put small dollops of pesto randomly over the pastry followed by a few fresh rocket leaves and a little balsamic glaze.

## *Valley Smoke House Salmon, Spinach & Egg*

- 25g spinach
- 50g Valley Smokehouse Salmon
- 1 egg
- 5g chives (Chopped)

LOCAL

Put the spinach on the bottom of the puff pastry quarter, followed by the smoked salmon. Place on baking parchment on a baking tray and bake in the oven for 15 minutes. Remove from the oven and crack the egg on top, return to the oven for another 5 minutes. Finish with the chopped chives and freshly ground black pepper and a pinch of salt.





PREP: 10 minutes | COOK: 20 minutes | SERVES: 8

### Main Ingredients:

- 1 roll of ready-to-use Puff Pastry
- 1 egg, beaten
- Seasoning
- ...plus your choice of toppings from below

### Preparing your puff pastry

1. Preheat the oven to 180C/350F/gas 6.
2. Remove the pastry from the packaging and lay it flat, then cut the whole sheet into four equal rectangles.
3. Cut a 1cm strip from all four edges of each rectangle. Now using the beaten egg stick the strips you cut off back onto the edges to make all the sides double thickness.
4. Continue with the instructions below for each variety.



### Lemon Curd, Berries & Mint

- 75g lemon curd
- 3 strawberries (each cut into 6 & stalk removed)
- 30 blueberries
- 4 cherries (pitted & quartered)
- 3 leaves of mint

Fork the bottom a few times to stop the middle rising as much as the rim and glaze the whole base with the beaten egg. Bake for 20 minutes until golden and then leave to cool. Once cool spoon the lemon curd evenly on the bottom of the pastry case followed by the berries arranged nicely on top. Finished with torn fresh mint leaves.

### Goat's Cheese, Pear, Walnut & Caramelised Onion

- 2 tbsp caramelized onion chutney
- ½ a pear
- 50g goat's cheese
- 15g walnut halves
- Few rocket leaves

Spoon the caramelised onion chutney onto the puff pastry quarter as evenly as you can. Slice the pear and goat's cheese and lay them on top followed by the walnuts. Bake in the oven for 20 minutes and finish with a little black pepper and a few rocket leaves.



# Chocolate Orange FONDANT

1. Melt the butter and chocolate together over a bain-marie. A bowl sat on top of a saucepan containing simmering water can be used with care as an alternative to a bain-marie. The bowl must not touch the simmering water as the chocolate will burn.

2. Place the egg yolks and sugar in a bowl and mix well.

3. Using dariole moulds, or similar sized pots, such as espresso cups, brush butter and cocoa powder up the sides of the moulds.

4. Add the melted chocolate and butter to the sugar mix and combine well.

5. Using a sieve carefully tip in the plain flour, gently combine.

6. Pour approximately 80g of the mixture into each mould so they are  $\frac{2}{3}$  full.

7. Chill in the fridge for a minimum of 4 hours.

8. Bake in the oven at 180C fan/350F for 9-10 mins.

9. Garnish with sea salt, orange zest and Terry's Chocolate Orange slices, if using.

PREP: 25 minutes | COOK: 20 minutes | SERVES: 6

- 150g butter
- 150g dark chocolate
- 3 egg yolks
- 2 tbsp of cocoa powder
- 200g caster sugar
- 75g plain flour
- 1 tsp sea salt
- zest of one orange
- Terry's Chocolate Orange slices to decorate, optional

Ovens often vary...  
We recommend practising  
this recipe before entertaining

Watch the chocolate middle OOOZE...

## Deck the halls with sweet treats!



Be the bestest friend, the treating parent or the most popular colleague with Pippin Doughnuts. Selected doughnuts from the Pippin festive range will be in stores from Friday 27th November, alongside regular Pippin Doughnut flavours.

**pippin**

— & CO —

**AVAILABLE IN  
TOUT'S STORES  
ON FRIDAYS!**





# Christmas cream tea

A twist on the summer cream tea brings this festive version, filled with wintry flavours of mincemeat and blackberries and of course a good dollop of clotted cream. Treat friends over a festive catch up or take a break from the wrapping and indulge with one of these delicious scones and your favourite cup of tea.

PREP: 20 minutes | COOK: 15 minutes  
SERVES: 8-10

- 250g plain flour
- 50g caster sugar
- 1 tbsp baking powder
- ½ tsp salt
- 110g butter, cubed
- 1 egg
- 50ml milk, *plus a little extra for glazing the tops*
- 150g mincemeat

1. Preheat your oven to 220C fan/425F and line a baking tray with parchment paper or lightly grease it.
2. In a large mixing bowl, combine the flour, sugar, baking powder, mincemeat and salt.
3. Add the cubed butter to the dry ingredients and mix with your fingertips until it resembles breadcrumbs.
4. In a separate bowl whisk together the milk and the egg.
5. Make a well in the centre of the dry ingredients and pour the wet mixture into it. Gently stir until the dough just comes together. Be careful not to over mix the dough.
6. Turn the dough out onto a lightly floured surface and knead it gently a few times to bring it together. Pat the dough into a circle that's about 1 inch (2.5 cm) thick.
7. Use a round cutter (about 2.5 inches / 6 cm in diameter) to cut out scones from the dough. Press straight down without twisting the cutter to ensure the scones rise evenly.
8. Place the scones onto the prepared baking tray, leaving some space between them.
9. Brush the tops of the scones with a little extra milk for a golden finish.
10. Bake in the preheated oven for 12-15 mins, or until the scones are golden brown on top.
11. Remove from the oven and let the scones cool on a wire rack for a few minutes.
12. Serve the scones warm with clotted cream and your favourite jam. These go really well with blackberry jam.

Miles West Country Original tea

LOCAL

Cherry and Amaretto Extra Jam from Cherry Tree Preserves

LOCAL



# *Streaky bacon & maple syrup* **PANCAKES**

CHRISTMAS DAY  
OR BOXING DAY  
BREAKFAST IDEA!

*with cinnamon butter*

Upgrade to a Bucks  
Fizz for Christmas  
Day morning!

**EASY**

**PREP: 25 minutes**  
**COOK: 20 minutes**  
**SERVES: 6**

- 350g self-raising flour
- 2 tbsp caster sugar
- 2 tsp baking powder
- pinch of salt
- 4 large eggs
- 300ml milk
- 40g butter, *melted (plus extra for cooking)*
- Vegetable oil, *for cooking*
- 18 rashers of streaky bacon, cooked to your liking
- 150ml maple syrup

For the cinnamon butter:

- 100g butter
- 1 tbsp ground cinnamon

1. Mix the flour, sugar, baking powder and a pinch of salt in a large bowl.
2. Add the eggs, milk and the melted butter to the dry ingredients and whisk together until smooth. Pour into a jug ready for cooking.
3. Heat a small knob of butter and a little oil in a large non-stick frying pan over a medium heat. Pour the batter to create roughly 8-10cm size pancakes and cook each side for 2-3 mins on each side. Repeat until all the batter is used.
4. To make the cinnamon butter, mix the butter and cinnamon together until completely blended.
5. Serve the pancakes in a stack with some bacon on top, a splash of maple syrup and a large dollop of the cinnamon butter, letting it melt down over the bacon and into the pancakes - delicious!

PICK UP  
FRESH OJ  
IN-STORE



# Boxing Day Pizza

LEFTOVER  
RECIPE

## Turkey, caramelised onion & pigs in blankets

PREP: 2 hours | COOK: 10-15 minutes | SERVES: 8

For the pizza base:

- 7g active dry yeast
- 5g caster sugar
- 360ml warm water
- 525g plain flour
- 30ml olive oil
- 9g salt

For the topping:

- 2 tbsp tomato based pasta sauce
- 100g leftover turkey, shredded
- 75g caramelized onions
- 75g chopped up cooked pigs in blankets
- 50g Cheddar or Mozzarella per pizza, *grated*

1. In a small bowl, combine the warm water, sugar, and yeast together. Gently stir and let the mixture sit for about 5-10 mins until it becomes frothy.
2. In a large mixing bowl, combine the flour and salt and make a well in the centre. Pour the frothy yeast mixture and olive oil into the well.
3. Combine the mixture together either by hand with a wooden spoon or by using a dough hook attachment on a stand mixer. If using a stand mixer, knead the dough on low to medium-low speed for about 5-7 mins until it becomes smooth and elastic. If kneading by hand, turn the dough out onto a floured surface and knead for about 8-10 minutes until it reaches the same smooth and elastic consistency.
4. Shape the dough into a ball and place it in a lightly greased bowl. Cover the bowl with a clean kitchen towel or cling film and let the dough rise in a warm place for about 1 to 1.5 hours, or until it has doubled in size.
5. Once the dough has almost doubled in size, preheat your oven to the highest temperature it can go, usually around 260C fan/500F, and place a pizza stone or an inverted baking tray in the oven to preheat as well.

6. Once the dough has risen, knock it back using a punching action to release the air bubbles.
7. Turn the dough out onto a floured surface and divide it into 2 equal portions for two large pizzas or 4 equal portions for smaller pizzas.
8. Roll out each portion of dough into your desired pizza shape and thickness.
9. Add the tomato sauce to the base followed by the cheese, turkey, caramelised onion and pigs in blankets. Carefully transfer the pizza onto the preheated pizza stone or baking tray in the oven.
10. Bake in the oven for about 10-15 mins, or until the crust is golden brown and the toppings are cooked to your liking.
11. Remove from the oven, slice, and enjoy your homemade pizza!



# WineCELLAR

## DELICIOUS WINES FROM A LOCAL VINEYARD



*Aldwick Estate is a family run business in the heart of North Somerset. Run by five generations of the Watts family, Aldwick is the largest vineyard in Somerset and has been producing award-winning English wine for over 10 years.*



### Classic Cuvée, £27.99

Made with Aldwick Estate's traditional sparkling method, the Pinot Noir and Seyval Blanc blend together to make this wine burst with raspberry, lemon and cherry aromas. On the palate, its fresh acidity is balanced by an indulgent creamy mousse and lasting finish. Drink this to celebrate special occasions, or even at breakfast!



### Mary's Rosé, £14.99

A blend of Pinot Noir, Regent and Solaris which have been hand-picked and fermented in stainless steel tanks. Packed with ripe summer fruits including strawberry, raspberry and peach. This rosé masterfully balances fresh acidity with smooth creaminess. To be enjoyed outside on a bright summer's day, or anywhere else for that matter!



### BS40, £14

A selected blend from Seyval Blanc, Madeleine Angevine and Solaris, which have been grown on rich clay soils at the foot of the beautiful Mendip Hills. Our BS40 expresses ripe tropical fruit on the nose along with a great structure and substance on the palate. This versatile wine goes beautifully with food but is also perfect if you're in the mood for a delicious glass beforehand.

*All prices correct at time of going to print.*

## LOVINGLY SOURCED BY LOCAL EXPERTS

### Pasqua Passimento Blanc, Italy, £11.99

A deliciously versatile white wine to accompany the classic Christmas feast, whether your choice is turkey, nut roast or salmon. The Italian native garganega grapes are left to dry which concentrates sugars and aromas resulting in a beautiful rich mouth feel with intense citrus fruit. Elegant fruit profile of stone fruit peaches and a touch of almonds. Fresh well balanced with a lingering finish.



### Haroldos Extra Brut Sparkling, Argentina, £13.49

Start Christmas morning by popping the cork on Los Haroldos Extra Brut Sparkling from Argentina to accompany your smoked salmon.

Los Haroldos Sparkling wine gives you a fresh nose of citrus fruit, peaches and acacia which leads to a lively and fresh palate. This has a soft bubbles and a certain creaminess in the texture but is filled with bright, citrus, stone and tropical fruits.



### Château Mazetier, Bordeaux Rouge, France, £12.69

A refined Bordeaux perfect for the Christmas table. Classic Medoc from a family enterprise situated just north of Saint-Estèphe, where the vines are planted on gravelly limestone and clay soils that achieved Cru Bourgeois status in 1993. This is a blend of merlot, malbec, cabernet sauvignon and cabernet franc, from 30 year old vines. Beautifully rich wine of fine structure with integrated oak along with touches of blackcurrant, plums and dark chocolate.

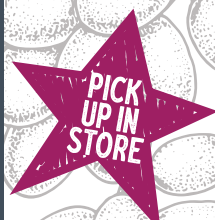


### Windsor Port Special Reserve Ruby, £15.49

Windsor Port Special Reserve Ruby gives you deep intense colour and flavours of black cherry, mulberry, blackberry, morello cherry, kirsch and framboise. This gives you all that you want from a Port wrapped up with a smooth full finish.



We've hand-picked a selection of our favourite wines from both local suppliers and supermarket brands. There's a tippie for everyone...



LOCAL Winscombe

WINE SHOP

WINSCOMBE, SOMERSET

EST 2009

## SUPERMARKET WINES WE LOVE UNDER £8

### Casillero Del Diablo, Sauvignon Blanc, £7.50

A refreshing light-bodied Sauvignon Blanc with citrus aromas, peach and hints of gooseberry and tropical fruit. Gentle, round and mouth-filling wine, with crisp acidity. plenty of sun, making them extra sweet and extra ripe.



### Trivento Reserve Malbec, £8

A bright crimson red whose plum and raspberry aromas mingle elegantly vanilla notes. Well balanced, with sweet tannins and a velvety finish, Trivento Reserve Malbec is ideal with meats and tomato dishes.



### Co-op Solo Pale Spanish Rosé, £7.75

This beautifully pale, dry rosé is packed with red berry flavours. Sourced from old bush vines that are dry farmed, this wine preserves traditional wine making in Campo de Borja.





BRISTOL  
DISTILLING  
CO.

LOCAL  
Bristol

CHECK OUT  
THE HUGE  
SAVING ON  
PAGE 35!

We  
love!

The  
ESPRESSO  
MARTINI  
Coffee Cocktail

Alc 14.9% Vol

70cl e

PICK  
UP IN  
STORE

## CREATE QUICK CHRISTMAS COCKTAILS

### Passion Fruit Martini

PREP: 5 MINS | SERVES: 1

Looking to entertain this festive season? Impress friends with this tropical cocktail that combines the sweet and tart flavours of passion fruit with the sophistication of a classic Martini, and be transported to a sunny, exotic paradise.

- 50ml Bristol Distilling Co. Triple B Distilled Vodka
- 15ml Passoã
- 15ml Freshly squeezed lime juice
- 15ml Homemade vanilla syrup
- Ice
- 25ml Prosecco
- Half a passion fruit to decorate, *optional*

1. Make the homemade vanilla syrup by placing the caster sugar, water and vanilla extract in a small non-stick saucepan, stir and bring to the boil over a medium heat. *Handle very carefully, we recommend using a deep pan to avoid bubbling over.*
2. Once the sugar has dissolved and the

liquid is clear, take the pan off of the heat and leave to cool.

3. Fill a cocktail shaker with ice. Pour 10ml of the cooled vanilla syrup over the ice along with the vodka, Passoã and lime juice. Shake vigorously for 8-10 seconds.
4. Strain the liquid into a chilled cocktail glass using a cocktail strainer and a fine mesh strainer. If you don't have a strainer, any kitchen sieve will work just as well.
5. Float the passion fruit half on top of the cocktail and serve the Prosecco on the side for an extra special treat.

### Espresso Martini

Made easy!

Not only do our friends at Bristol Distilling Co. produce high quality vodkas and gins, they now also produce pre-mixed cocktails too! Expect the quality of their spirits, and the ease of simply pouring the cocktail into a chilled cocktail glass and garnishing. You may wish to hide the bottle if you want to pull off the hard work as your own!

SERVES: 1

- 125ml Bristol Distilling Co. The EM
- Ice
- 3 coffee beans to decorate, *optional*

1. Fill the cocktail maker with ice and place 125ml of Bristol Distilling Co. The EM on top. Shake vigorously for 8-10 seconds.
2. Strain the liquid into a chilled cocktail glass using a cocktail strainer and a fine mesh strainer. If you don't have a strainer, any kitchen sieve will work just as well.
3. Float three coffee beans on top of the cocktail and enjoy!



# Christmas

## our way...



There's no set way to celebrate Christmas, for many, similar traditions are followed, for others it's about creating new ways to celebrate and breaking away from the festive norm. We asked some of the TOUT'S team what their favourite bits are about Christmas and how they celebrate...

**Kelly**

Cleeve



**I've mastered the art of washing up, watching TV and consuming a glass of something all at the same time!**

I love Christmas! For me, the build up is exciting, buying and delivering presents for friends and family, whether its a funny sentimental pressie or an expensive bottle of alcohol, the feeling of giving warms me every year.

Every year we get together as a family, eating lots of nice food and drinks.....I'm normally one of the washer uppers, however I have mastered the art of washing up, watching tv & consuming a glass of something all at the same time!

We try to go to the panto at the Hippodrome at some point over the festive season, apart from that routines have changed slightly now that we are all getting older and have routines of our own.

To us, Christmas is always a time of the year to relax and spend with friends and family. My dad and I have always prepared Christmas dinner together, and most of the time this begins on Christmas Eve! We try and create the fanciest meal we can, so usually we also spend most of the day cooking as well! In the past we have had cranberry stuffed venison, and scallops with fresh pea purée and of course beef Wellington. My whole family enjoy spending this time together cooking and listening to music at the same time! And of course, the dogs get an extra nice dinner as well!

**Tristan**

Nailsea



**We love a dip in the sea on Christmas Day morning (if it's not too cold!)**

Every Christmas morning, we wake up and head to the beach with the promise of a Christmas Day swim in the sea and a warm bowl of haggis after, although half the time we don't end up in the water because it is too cold! When we get home we have a drink to remember our lost relatives and reminisce the good times we had together. Then we enjoy opening presents and eating the massive Christmas dinner we've prepared!

**Harry**

Langford



**The whole family gets together to play games, we've done this every year since I was a kid.**

Christmas to me has always been the most exciting time of the year, the majority of this coming from the build-up. The Christmas music and all the decorations throughout the whole of December and most importantly, the Christmas markets. As a young kid I would be taken around them to look at all the stalls and the entertainment. Every year I try to go to a new Christmas market, last year was Bath and this year I'm hoping to go to London Christmas market.

Every Christmas Day me and my family go for a long dog walk. Sun, snow, or rain we never fail to go for one. We normally do this between opening presents and eating our dinner because it's only fair the dogs get their exercise before too much food and alcohol is consumed! Later in the evening we always get together with the whole family to play games, we have done this every year since I was a kid.

The whole of December is a month where I completely give up on monitoring a "healthy balanced diet". From the 1st December my mum always gets the best cheeses, chutneys, and chocolates she can find to get the Christmas spirit started!



We always go to the panto at Christmas which is fun as part of the festive build up. We also enjoy going to Tyntesfield and walking around the house as it always looks so pretty all decorated.

I especially love Christmas Eve, we always pick holly from our tree and decorate the mantelpiece, adding candles and tea lights, very simple but so pretty. We enjoy going to the local church for the carol service we then come home to hot chocolate and watch a Christmas movie.

We love our games at Christmas, especially Charades or Jenga and we always get a new game to play every year.

We always have a traditional meal, turkey and all the trimmings. Mum-in-law always makes her special stuffing Bacon, mushrooms and carrots which is really tasty. Followed by Christmas pudding, brandy butter and cream.

**Debbie**

Cleeve





Matt

Nailsea



**Early December, that's when we get in the festive spirit**

My favourite part of Christmas is when family get together and spend quality time with each other eating delicious food, opening presents and telling jokes.

Usually on Christmas Day me and my family have a nice meal including a nice turkey and pigs in blankets. Afterwards we play Cards Against Humanity while having some festive beverages.

Christmas and the build up is an important event for many, however for my family we don't pay attention to it until early December, that's when we get in the festive spirit.

My favourite part of Christmas is 100% the morning, where we wake our parents up at 6am when they wanted a lie in, then blasting Christmas songs all morning. Then the best part is opening all the presents, which you have been so excited to see those little grins on your family faces. Until you realise how much money you spent, but that's all part of the fun.

Every year, our family gathers round ours in the evening where we play loads of quiz games which tends to get harder and harder throughout the night as its tends to involve alcohol.

Without a doubt, the best part after Christmas dinner is the day after when you mix all the leftovers, mainly the veg, into a bowl. Hear me out here okay. Then fry it in a pan with some butter and put that masterpiece into a sandwich with a bit of turkey and mayo. This has to be the world's greatest sandwich! Christmas in our family pretty much starts on the 1st of December. This is when all the normal music in our house turns into Christmas bangers, we put the decorations and the tree up. Recently we have been giving our dog an outfit. Seeing a Newfie in a Father Christmas outfit is a sight to see!

Dawn

Nailsea



Christmas Day starts for us by visiting my sister and her family, this kick starts our day as we enjoy all getting together. I only start planning Christmas the week before as I don't want to stress about it and ruin the festive lead up, although present buying - that is all done in the month before! Cooking the Christmas dinner has to be my favourite part of Christmas, both of my boys help prepare and cook it with me so it's a nice thing for us to do together. I love sitting down together and opening presents, and then enjoying our Christmas feast, it tastes extra special because we've all chipped in to make it.

**The best bit is definitely the turkey and bread sauce...**

...we only have it at Christmas so it's a real treat. I always make sure there is enough to enjoy cold on Boxing Day with some bubble and squeak!

Cherryl

Langford



**The shortbread has stayed and it always will**

I just love the run up to Christmas, planning, endless lists, what to eat, what to buy, what films to watch. It's the only time I will buy the Radio Times just to sort out the Christmas TV schedule!

As we get older, traditions change, children grow up with families of their own. It was always coffee and shortbread biscuits with the kids all on the bed opening their stockings.

For our festive feast a sea food cocktail is a must. I have my own special cocktail sauce recipe; my family ask for it every year. Other family favourites are sherry trifle, and mashed potato with stuffing mixed in dry with lots of butter. It really is good.

Christmas is very special to me, and my family are everything to me. Getting together with as many of them as possible, the fun, the love and laughter and good food shared is perfect. We contact the ones far away through video. There's a lot of planning, but on the day, it's laid back, relaxed and if it goes wrong it doesn't matter. Have a fun filled Christmas, don't stress, and enjoy.

When Christmas comes around, my family all get together and celebrate. We cook a big three-course meal and listen to festive songs. In the evening we like to go for a walk in the evening to see the Christmas lights, and then we return home to play games like charades and Blackjack whilst drinking the bottle of whisky my Granddad brings over. Of course, there's a karaoke competition at the end of the night!

We also enjoy the build up to Christmas, an advent calendar being my favourite part!

The Christmas tree doesn't go up until the 1st December has passed, but we get the decorations out late November. We like to change up the outside lights every year that my Dad and I put up together.

Jonny

Cleeve







Beckford's make award-winning rums using traditional techniques and only the best natural ingredients. They like to combine their quality rum with perfectly matched classic flavours to create something truly irresistible. Enjoy with a good ginger beer, ice and a slice.



Bath

## WINE SHOP

EST 2009  
WINSCOMBE, SOMERSET

offers a bit more sun to really ripen and allow for lush juicy red berry fruits, while still retaining the elegance and finesse you want from this grape.

Sometimes we forget to think past the big day itself, but who doesn't love Boxing day?! The stress of the main event is now melted away and we can fully relax with delicious leftovers and the addition of pork pies and pickles! The Antico Fregio Chianti DOCG, Italy is mouthwateringly juicy with notes of black cherry, morello cherry, red plums and raspberry jam. Balanced with fine tannins and acidity with mulberries and damsons on the finish, it is a perfect pairing to your Boxing Day feast.

For a classic light red to accompany your Christmas feast we have chosen New Zealand Riversdale Pinot Noir which is excellent. From the Wairarapa located in the North Island, this Pinot Noir

WINES TO  
GIFT THE HOST  
(OR YOURSELF!)



Winscombe



Bruton

CRAFT BAKERS IN  
SOMERSET SINCE 1945



Craft producers of breads, buns and pastries, a wide range of their goodies are available in-store. From shortcrust mince pies, Viennese mince pies, chocolate and hazelnut biscuits to luxury Christmas pudding, there's a festive treat for all!



Something magical happens when you buy LOCAL from TOUT'S. When you buy local products you are contributing to our MADL fund, and helping us to provide One Million Meals to local families in need.

Gift  
local  
this  
year

# LOCAL

gifts to pick up  
in-store



Bradford-on-Tone

WINTER SPICED  
MULLED CIDER



Get truly into the festive spirit with this mulled cider from Sheppy's - infused with Winter Spices! Or need a gift for a cider lover? These gift boxes are perfect.

## AWARD WINNING BEERS BREWED IN THE MENDIP HILLS

Celebrate the season with these festive Cheddar Ales. 'Festive Totty' is a dark porter enriched with ruby port to give a smooth, rich taste with hints of chocolate and fruit in the finish. 'Frozen Deep' is a pale ale that has a sweet malt background with huge citrus orange hop infusion.



Cheddar

## THE CHERRY TREE



Marlock

Everyone has that someone they don't know what to buy for, the foodie, the office secret santa, or even as an addition to your Boxing Day feast, the six pack of Cherry Tree favourites will be guaranteed to be a pleaser.

THE UK'S MOST  
AWARDED PRESERVE PRODUCER

The set includes; Spicy Tomato and Caramelised Onion Chutney, Hot Garlic Pickle, Sandwich Pickle, Seville Orange Breakfast Marmalade, Cherry and Amaretto Extra Jam, and Strawberry Extra Jam. We think they all sound delicious and can't wait to try them all!







Jacob Marley's  
Mulled Wine, 75cl  
£5.79



Buxton Fruit Company  
Fruit Cakes, 150g  
£3.79



Annas Gingerbread  
House, 320g  
£3.99



Belvoir Mulled Punch &  
Festive Fruit Punch, 750ml  
£3.79



Lottie Shaw's Gingerbread  
Reindeer, 50g  
£1.79



Ask Mummy & Daddy  
Reindeer Poo, 210g, & Candy  
Poles, 220g  
£5.99



Poinsettia Gift Tin with Petticoat  
Tails Shortbread, 150g  
£7.99



Cashew Nut Cranberry  
Nut Roast, 200g  
£2.79



Lazzaroni Classic Panettone  
& Chocolate Chip Panettone  
Box, 100g  
£2.29



Annas Swedish Gingerbread  
Cookie Tin, 425g  
£6.99



Sauce Shop Brussels Sprout  
Ketchup & Spiced Cranberry  
Ketchup, 260g  
£3.29



Opies Peaches with Luxardo  
Aged Brandy, 460g  
£6.99



Buttermilk Candy  
Cane Fudge, 100g  
£2.69



Holmes Bakery  
Gingerbread Slices, 120g  
£2.79



Gluten, Nut & Alcohol Free  
Christmas Pudding, 112g  
£2.99

# We

# Love

We've sourced  
some special  
Christmas products  
available to  
purchase in our  
TOUT'S Stores,  
whether it's the  
extra special  
touches like  
peaches in brandy  
or the Christmas  
foodie gifts of  
reindeer poo, we've  
got you covered.



# Christmas IN-STORE

When it comes to your festive party food, we've got lots of great products for you to choose from in-store. Whether it's a friends' Christmas party or a last minute get together, our party food ranges offer quality at great value.

## Simple to serve

### & PERFECT FOR SHARING

Be ready for the festivities to begin. Shop from a wide range of party foods, side dishes and sweet delights from our wide Co-op range available in-store and TOUT'S Home Delivery.

**V** Vegetarian  
**GF** Gluten Free  
Please check product labelling carefully.



Pizza Puff Dippers  
£3.50 **V**

Any  
2 for  
£5.50



Crispy Filo Wrapped King Prawns  
£5.79



Cheese Melt Selection  
£3.50 **V**

Any  
2 for  
£5.50



Southern Fried Chicken Goujons with BBQ Dip  
£3.50



Indian Style Party Selection  
£3.50 **V**

Any  
2 for  
£5.50



Duck Spring Rolls  
£3.50

Any  
2 for  
£5.50



Mac & Cheese Bites  
£3.50 **V**

Any  
2 for  
£5.50



Ham & Cheese Croquettes  
£3.50 **GF**

Any  
2 for  
£5.50



Cheese & Bacon Loaded Skins  
£3.50



Crispy Tempura Battered King Prawns  
£5.79



Brussels Sprouts with Bacon  
£2.25 **GF**



Red Cabbage & Beetroot  
£2.25 **V GF**



Co-op Irresistible Pork, Chestnut & Cranberry Stuffing Balls



Co-op Brandy Butter  
£2.99 **V**



Co-op Irresistible Golden Sponge Crown  
£7



Baileys Extra Thick Salted Caramel Cream  
£2.99



Co-op Extra Thick Brandy Cream  
£2.49



Co-op Cinnamon Sugar Churros  
£4

Please note stock ranges may differ between TOUT'S Stores. Subject to availability and period of promotion.



**WOW**  
**£5.75**

75cl  
RRP £7.75



**WOW**  
**£5 OFF!**



EM (70cl) RRP £20.50  
Gin 77 (70cl) RRP £23

**WOW**  
**£5**

75cl  
RRP £8.65



3 bottles per customer maximum

THESE  
**WOW**

OFFERS CAN'T STAY  
FOR LONG SO GRAB  
THEM WHILE YOU CAN.  
DURING THESE 7 DAYS.  
ONCE THEY'RE GONE,  
THEY'RE GONE!

**WOW**  
**Deals**

AVAILABLE FOR  
**7 DAYS**

between  
**Monday 18<sup>TH</sup>** **AND Sunday 24<sup>TH</sup>**  
**DECEMBER 2023**

**WOW**  
**£2.50**

320g  
RRP £4.15



**WOW**  
**30% OFF!**

All 500ml tubs



**WOW**  
**30% OFF!**

All varieties



**WOW**  
**£3.25**

8 pack  
RRP £4.85



T&Cs apply. Offers valid in-store between 18th and 24th December 2023, whilst stocks last. The Co-op Prosecco WOW offer is limited to 3 bottles of prosecco per customer per transaction. Varieties available may vary between stores. Subject to availability, whilst stocks last. All prices correct at time of going to print. Tout Ltd reserve the right to withdraw offers at any point without notice. E&OE.



# The MAPLE

LOUNGE - RESTAURANT



## Classic Dishes *with a twist*

Our menus are born from a love of food. We are inspired by great local produce and artisan producers, putting our own twists on classics. We are led by the seasons to create fresh, local and tasty dishes. Our specials board is regularly updated with unique dishes for you to enjoy.

BOOK TABLE:  
[the-maple.co.uk](http://the-maple.co.uk)



It's the ideal place for a great brunch, lunch or dinner whether you're meeting friends or with family. Indulge in a sweet treat with your favourite coffee or even a drink after work or at the weekend in our beautiful lounge with our new tasty bar nibbles.

FOLLOW US:

@themaple.lounge | themaplelounge



**Mon-Fri:** Brunch 09:00-11:15 | Main Menu 12:00-15:00 and 17:00-21:00  
**Sat:** Brunch 09:00-11:15 | Main Menu 12:00-21:00  
**Sun:** Brunch 09:00-11:15 | Sunday Roast Menu 12:00-21:00



# Fresh, seasonal, local.

If you haven't tried our new menu yet, here's a peak at what you'll discover. Launched this month, our focus is on fresh, seasonal and local. Not only is it just these delicious dishes on offer, you'll find an enticing specials board that changes often.

The  
**MAPLE**  
LOUNGE • RESTAURANT

## New Menu

### WHILE YOU WAIT

#### Pork puffs with apple ketchup | 4

Lightly salted pork puffs served with sweet apple ketchup

#### Duck scotch eggs | 5

Oozing duck egg surrounded by rich sausage meat and panko breadcrumbs

#### Maple flavoured crisps | 4

Rustic crisps tossed in our maple glaze

#### Sausage roll | 6 GFO

Rich blend sausage roll encased in light pastry and a dollop of spicy salsa

#### Bread and olives | 6 GFO

Local artisan breads with cured olives, oils and whipped butter

### STARTERS

#### Beef brisket doughnut | 8

A beef brisket doughnut coated in pork dust glazed with apple honey *(not gluten free)*

#### Soup of the day | 6 VG

Freshly made soup with warm crusty bread and salted butter

#### Oysters and scallops | 13

Three baked oysters and three baked scallops in shells with pickled shallots and sriracha

#### Smoked beef ribs | 12

Slow cooked beef ribs coated in a dry rub tossed in hot BBQ sauce

#### Cauliflower wings with nduja | 8 VG

Cauliflower wings coated in nduja sauce and crispy strips of spring onion

### MEAT

#### Chicken supreme | 18

Whole chicken supreme with truffled sausage, leek and potato purée, tarragon jus and hot smoked carrots

#### Pork belly | 21

Pork belly squares, crispy crackling, potato terrine, apple and ale onion confit with a cider glaze

#### 30 day dry-aged rib-eye | 29

8oz rolled rib-eye (best served medium) charred tomato, onion confit, peppercorn sauce, hand cut chips

#### The Maple classic burger | 16

8oz beef brisket and flavoursome chuck mince burger topped with cured streaky bacon, smoked cheese, onion and tomato chutney, leaves, coleslaw and fries

### MAPLE CLASSICS

#### Trio of sausages and creamy mash | 14

Trio of sausages (see today's flavours) creamy mash, greens and onion gravy

#### Ham, egg and chips | 15

Honey glazed ham, triple cooked chips, soft fried eggs and charred pineapple

#### Pie of the week | 18

Hand crafted pie, potato terrine, lashings of gravy and seasonal vegetables

#### Ploughman's | 15

Traditional platter, ham, cheddar, pickled egg, pickled onion, scotch egg, pork pie, chutney and warm crusty bread

### PLANT

#### Whole Crown Prince Squash | 15

Whole Crown Prince squash filled with pulses and winter vegetables

#### Spinach tagliatelle | 16

Spinach infused tagliatelle with a herb pesto

#### Courgette, spelt and aubergine fritters | 13

Mixed spices, with fresh courgette, spelt and aubergine pan fried and topped with a warm cashew salad

### FROM THE SEA

#### Fish and chips | 18

Beer battered fish and chips with chip shop curry sauce, mushy peas, battered sausage and pickled onion

#### Moules | 15

Our fresh locally caught mussels, served in a different sauce each week with a side of fries (please ask for this week's sauce)

#### Market fish | POA

Our caught fish with winter cassoulet and salsa verde

**Mon-Fri:** Brunch 09:00-11:15 | Main Menu 12:00-15:00 & 17:00-21:00

**Sat:** Brunch 09:00-11:15 | Main Menu 12:00-21:00

**Sun:** Brunch 09:00-11:15 | Sunday Roast Menu 12:00-21:00

**BOOK TABLE:**  
[the-maple.co.uk](http://the-maple.co.uk)





# 10 ideas & tips for Christmas leftovers



**1** Make the ultimate Christmas sandwich or wrap with leftover turkey, gammon ham, cheese, cranberry sauce, a drizzle of gravy - anything goes!



**2** If you have bought more bread than you need you can freeze for future use, taking out frozen slices as and when you need it. If your bread has gone stale, don't bin it, turn it into breadcrumbs or croutons for soup and salads.



**5** Crumble Christmas pudding into vanilla ice cream for a festive dessert.

**8** Defrosted raw meats cannot be frozen again, but they can be cooked and then refrozen. Simply defrost in the fridge overnight before using again.



A staggering amount of Christmas food is binned each year. There are many creative and delicious dishes you can prepare with leftover Christmas food to minimize waste and enjoy new flavours, here are some ideas for you to try. Remember to be mindful of food safety when handling leftovers. Store them properly in airtight containers in the refrigerator, and reheat thoroughly before consuming. With a little creativity, your Christmas leftovers can be transformed into delicious meals for days to come.

**3** You may not think it's worth saving small amounts of leftover cheese, but cheese is great for adding to sauces or even combining different cheeses to make the ultimate macaroni cheese!



**6** There's often leftover cream at Christmas, try adding a couple of tablespoons to sauces to give them a creamier texture, or to soup to give a velvety finish. You can even add to mashed potato to enjoy with cold meats and pickles on Boxing Day, or combine with mayonnaise and herbs to make a potato salad.



**9** Transform leftover ham or turkey into a tasty fried rice dish by combining rice, leftover diced ham or turkey, vegetables, and soy sauce. Sweet chilli sauce goes nicely too!



**4** You can freeze cooked turkey for up to three months. Store it in airtight containers or bags, clearly labelled with the contents & date frozen.

Mix leftover vegetables, meat, and cheese with eggs to make a savoury quiche or frittata. This would be a great idea for Boxing Day evening.



**10** If you have leftover red wine over the festive season, rather than throw it away, pour into an ice cube tray and freeze. These cubes are great to grab from the freezer when making a bolognese or lasagne.







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**FREE**  
glass of prosecco  
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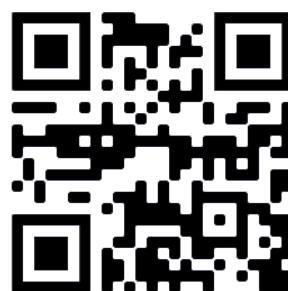


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to  
join

**TOUT'S**

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Be rewarded every time you shop  
in-store or dine in The Maple



**£1 Hot Drink**  
when you  
buy any cake  
Mon-Thurs 9am-4pm



**2p OFF**  
per litre of fuel



**10% OFF**  
fresh fruit  
and vegetables