

THE Magic of A•TOUT'S CHRISTMAS

FREE

16
recipes
TO MAKE
AT HOME

ULTIMATE NYD
fakeaway

FESTIVE FOOD
& DRINKS FROM
LOCAL
SUPPLIERS

Sharron's
easy peasy
showstopper
PROFITEROLES

*Made with
delicious Christmas
Day leftovers*

CHRISTMAS
Cocktails

FAMILY
FRIENDLY
New Year's
Eve recipes



PLUS CHRISTMAS EVE FISH CURRY • CREATE A LOCAL STOCKING GIFT AT TOUT'S • BOXING DAY CHARCUTERIE TREE • IN-STORE SPECIAL OFFERS • DECADENT BREAKFAST FOR CHRISTMAS MORNING & SO MUCH MORE!

TUESDAY NIGHT IS *Steak Night!*

Experience the most amazing steaks from **RUBY & WHITE** in Clifton, Bristol, cooked to perfection and served with companion sauces and sides.

STEAKS FROM
£16

A gift ON US
£5 OFF

Valid between: 01/12/24 and 15/12/24

Hand this voucher to your server

T&Cs apply. Offer valid between 1-15/12/24. £5 off voucher can be used on Steak Night (Tuesdays) and Festive Menu only. Offer cannot be used in conjunction with any other offer or promotional menu, including the standard Maple menu. Only one voucher per table can be redeemed. Tout Ltd reserve the right to withdraw offer at any point without notice. The Maple, 58 Main Road, Cleeve BS49 4NR. Subject to availability. E&OE.



Located in Cleeve

The
MAPLE
LOUNGE - RESTAURANT

View menu & book table:
the-maple.co.uk
01934 477981

Standard Maple menu is available on all Steak Nights. Voucher to be redeemed against Steak Night or Festive menu only. See voucher for full T&Cs.

MERRY. Christmas

GOOD TO KNOW

P4. Items you don't want to forget

From turkey foil to custard, we've got all those last minute items that make Christmas delicious and stress-free.

P5. Trees from Secret Valley in Enmore

Choose local this year and you'll be supporting our Making a Difference Locally (MADL) fund.

ENTERTAINING

P6-7. The ultimate cheeseboard

Pull together for unexpected guests or for a buffet centrepiece. Our favourite cheeses both supermarket and local.

P8-9. 'Tis the season for nibbles

The perfect accompaniment to festive drinks.

P10-11. Roll on the festive season

Hosting this season? These sausage rolls are a game changer.

P12-13. Christmas at The Maple

Biased? Perhaps, but if you're looking for a Christmas meal with friends, family or colleagues where the food is local, seasonal and fresh, we know just the place!

DON'T MISS!

P14-15. Long awaited...WOWs!

Don't miss these unbeatable offers.

CHRISTMAS

P16-17. Christmas Eve Fish Curry

This flavourful fish curry could be a new favourite for kick-starting the main event.

P18. Breakfast like a king

The most delicious way to kick start Christmas Day.

P19. The one and only gravy

Diners have been dying to know our secret Maple gravy recipe... here it is!

P20-21. Showstopper dessert

We love these little balls of sweetness. Super moreish and easier to make than they look.

P22. Sharing charcuterie tree

Be inspired by our charcuterie Christmas tree for sharing.

P23. Best in class leftovers sandwich

Looking for a way to use up the leftovers? We love this festive sandwich so much it made our front cover!

GIFTING

P24-25. Create the ultimate TOUT'S gift

Create a Christmas stocking made up with special finds you'll discover at TOUT'S.



P26. Our favourite picks for Christmas

The extra bits that make Christmas extra special.

DRINKS ALL ROUND

P27. Best supermarket wines under £8

Great tasting supermarket wines that are easier on the wallet.

P28. Local beers and ciders

The best in Somerset and Bristol.

P29. Hand selected wines to wow your guests

Fine wines from our local supplier DBM Wines and local vineyard, Aldwick Estate.

P30-31. Cheers to Christmas cocktails!

From 0% mocktails to festive cocktails, there's a party drink for everyone.



NEW YEAR'S

P32-33. Family-friendly New Year's Celebration

We can't wait to welcome 2025 with these treats both kids and adults will love!

P34-35. Ultimate fakeaway

If you just don't want to leave the house or are looking for a healthier treat during the festive period - this is your winner.

JANUARY

P36. AF is here to stay

We've done the research for you and bring you an amazing range of 0% drinks.

P37. Low cost and healthy for January

When we're done with turkey and roast potatoes, this pasta dish is not only low cost but a healthy option to start 2025 with.

LOCAL

P38. A year of MADL

Discover how many meals we've donated to date with your help.

P39. Some of our favourite local suppliers for Christmas

Making your Christmas that little bit extra special whilst supporting MADL.

SAVE SAVE SAVE

P40. Cut me out and keep vouchers!

Helping out in 2025, keep these for January.



We've got your back...

However much we prep and plan for the festive season it's always easy to forget something. Or maybe you prefer to do your shopping as you need it. Either way your local TOUT'S, (Cleeve, Langford or Nailsea), all stock the essentials for the festive season, whether you're chilling out, hibernating, or partying.

Fresh fruit and veg is delivered six days a week to TOUT'S giving you a wide selection of fresh produce to choose from, including sprouts! From local supplier Burchill's in Nailsea, to Co-op and Jack's. Don't forget your fresh bread, especially if you fancy giving the leftover festive sandwich on p23 a go.

In need of gravy? An often forgotten item. If you aren't making your own (recipe suggestion on P19), then pop to TOUT'S to grab your fuss-free Bisto, stock pots or alternatively we love Pott's Bish Bash Nosh gravy.

Of course **don't forget to add stuffing** to your list, if you're looking for an easy option we recommend grabbing a packet of Paxo Sage & Onion, easy to make and a popular choice.

Want to make your roasties show stopper worthy? An indulgent duck fat to cook them in will have your guests reaching for more.

Accompaniments is something you can never have too many of, especially if you are entertaining over the festive period. This is your reminder to pick up your bread sauce, pickled red cabbage and cranberry sauce!

And last but not least, **the essentials for the dessert** course, double cream and a trifle kit. Great staples to have in your armour if an extra pud is needed.



SECRET VALLEY CHRISTMAS TREES

LOCAL
Enmore

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 home-grown 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. Its traditional shape and practicality make this our most popular tree. It's also available potted too.



Call into TOUT'S to select the tree of your choice, they are also available to order on TOUT'S Home Delivery.

TOUT'S

PASSIONATE ABOUT FOOD



Home Delivery

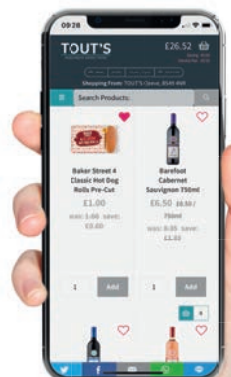
CHRISTMAS
DELIVERY
SLOTS
NOW OPEN

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 shop...



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



DELIVERY
AVAILABLE
WITHIN 10 MILE
RADIUS OF
CLEEVE



The ultimate CHEESEBOARD

Creating the ultimate cheeseboard at Christmas is a tasty way to bring festive flavour to any gathering. Start with a variety of cheeses that offer a balance of textures and tastes - think creamy

Brie, sharp aged cheddar, tangy blue cheese, and a fruity Wensleydale. Add a seasonal touch by incorporating Christmassy flavours, like a chutney from **Cherry Tree Preserves** or **Mr. Filbert's** honey-roasted nuts. Serve the cheeses with fresh fruits such as figs and grapes, and complement them with a selection of crackers, we love **Step and Stone** flatbreads. For those that wish to indulge add the option of port. As well as the supermarket favourites we also stock a port from **DBM Wines** in Clifton, Bristol.

Fancy a port sourced from a local supplier? Try Fonseca Bin 27 Reserve Port from DBM Wines on P29

LOCAL
Redhill



tip

Use any leftover cheeses in our delicious 'Leftover Festive Sandwich' on P23.

1. Lye Cross Farm Organic Double Gloucester, 245g, £3.15.
2. Co-op Camembert, 250g, £2.99.
3. Co-op Somerset Brie, 160g, £2.55.
4. Co-op Wensleydale and Apricot Wedge, 200g, £3.15.
5. Boursin Garlic and Herbs, 150g, £3.35.
6. Bath Soft Cheese Co. Wyfe of Bath, 250g, £5.89.
7. Bath Soft Cheese Co. Bath Blue, 200g, £5.89.
8. Lye Cross Farm Extra Mature, 200g, £2.50.
9. Co-op Wensleydale and Cranberry Wedge, 200g, £3.15.
10. Lye Cross Farm Organic Red Leicester, 245g, £3.15.
11. Times Past Cheese Dairy Cheddar with Chilli, individually priced per kg at £16.80p/kg.
12. Cockburns Special Reserve Port, 75cl, £17.85.

See OFFER on p20
for Bath Soft
Cheese Company!



Made with their signature recipe and authentic Cheddar Cheese, these all-butter puff pastry straws are dangerously delicious!

What's the secret we hear you say? Well, these bad boys are made with a **minimum of 37% authentic Cheddar Cheese**. That's more cheese than any other cheese straw available in the UK today.

Enjoy them as they are or warm them in the oven. These make the perfect snack just as they are or serve with dips, chutneys and other nibbles.

COMMUNITY HEROES!



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.



125g, £3.15



125g, £2.95

We think these Gamer Gummies will be a hit with all gamers both young and old! Surprise a friend with these retro sweets or ideal for a stocking filler!

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.



Tis the season for NIBBLES!

Whether it's a festive movie marathon, friends popping in or just because it's the season to indulge, there's one thing for sure that we need to stock up on, and that's nibbles!

In-store you'll discover a wide selection of nibbles, dips and snacks, perfect for every occasion and budget. We've selected a few of our favourites, including some options from local suppliers too!

Get the kids involved by giving your snacks a festive makeover!

Mr. Filbert's Nuts

LOCAL
Glastonbury

LOCAL
Bristol

Salsa Stories
Beetroot Salsa

We love these thick-cut crisps from Taylors. Their festive flavours earn centre stage with flavours including Spicy Prawn Cocktail, Brie, Bubbly and Orange, and Hot Honey Pigs in Blankets. 150g £1.79 each or 2 for £3 across range.

We
love



These Gingerbread Reindeer and Snowmen from Lottie Shaw's are super cute and would be great as a sweet treat or popped into a Christmas stocking. 50g, £1.89

Roll into the Festive season!

CHILLI JAM

PORK & APPLE

BLACK PUDDING

SQUASH & CHEDDAR



Festive Food
CHAMPION

AARON,
TRAINEE COMMIS CHEF

Aaron is The Maple's Trainee Commis Chef, and his love for sausage rolls began when his nanny made them for family gatherings during his childhood. Later, he discovered that her sausage rolls were actually frozen! Despite this, Aaron's fondness for them hasn't wavered. Now he prepares them himself, completely from scratch, in The Maple kitchen.

CHILLI JAM SAUSAGE ROLLS:**PREP:** 15 minutes | **COOK:** 20 minutes | **SERVES:** 20**DIFFICULTY:** MEDIUM

Flour for dusting worktop
 320g sheet of ready roll puff pastry
 500g sausage meat
 2 tbsps of chilli jam
 1 free-range egg, beaten
 1 tbsp whole cumin seeds
 Salt and pepper for seasoning
 Sea salt

1. Preheat the oven to 180C/350F/gas 6.
2. Sprinkle a work surface with flour. Unroll the puff pastry and halve it lengthways to create two pieces approximately 50cm x 15cm.
3. Season the sausage meat well and then divide it into two and shape the two portions into two long sausage shapes, the length of your puff pastry.
4. Spoon 1 tbsp of chilli jam onto each strip, keeping away from edges. Place the sausage meat along the middle of each strip.
5. Beat the egg, then with a pastry brush coat the pastry either side of the sausage with the egg wash. Fold the pastry over and press down to seal. Brush the tops of the sausage rolls with the egg wash, sprinkle with the cumin seeds and some sea salt. Cut into 2.5cm lengths and place on a non-stick baking sheet.
6. Score the tops and bake for 20 minutes, until risen, puffed and golden brown.

BLACK PUDDING SAUSAGE ROLLS:**PREP:** 15 minutes | **COOK:** 20 minutes | **SERVES:** 20**DIFFICULTY:** MEDIUM

Flour for dusting worktop
 320g sheet of ready roll puff pastry
 300g black pudding (good quality)
 1 free-range egg, beaten
 Sesame seeds

1. Preheat the oven to 180C/350F/gas 6.
2. Sprinkle a work surface with flour. Unroll the puff pastry and halve it lengthways to create two pieces approximately 50cm x 15cm.
3. Discarding the skin, divide the black pudding into two and shape it into two long sausage shapes. Place each sausage down the middle of each pastry strip, leaving space on either side.
4. Beat the egg, then with a pastry brush coat the pastry either side of the sausage with the egg mixture. Fold the pastry over and press down to seal. Brush the tops of the sausage rolls with the egg and cut into 2.5cm lengths and place on a non-stick baking sheet.
5. Score the tops and bake for 20 minutes, until risen, puffed and golden brown.

tip

Remove the puff pastry from the fridge approximately 30 minutes before you start. This stops the pastry from cracking and breaking as you unroll it.

PORK AND APPLE SAUSAGE ROLLS:**PREP:** 20 minutes | **COOK:** 20 minutes | **SERVES:** 20**DIFFICULTY:** MEDIUM

1 leek
 1 Royal Gala apple
 4 sprigs of fresh thyme
 500g minced pork
 ½ tsp mustard seeds
 320g sheet of ready roll puff pastry
 1 free-range egg, beaten
 Salt and pepper for seasoning
 Flour for dusting worktop

1. Preheat the oven to 180C/350F/gas 6.
2. Wash, trim and dice the leek and core and dice the apple into ½cm cubes. Remove the thyme leaves from the stalk. Combine the pork mince, leek, apple, thyme leaves and mustard seeds in a bowl. Season and set aside.
3. Sprinkle a work surface with flour. Unroll the puff pastry and halve it lengthways to create two pieces approximately 50cm x 15cm.
4. Divide the pork mixture into two, and place in two long sausage shapes down the centre of each puff pastry strip.
5. Beat the egg, then with a pastry brush coat the pastry either side of the sausage with the egg mixture. Fold the pastry over and press down to seal. Brush the tops of the sausage rolls with the egg and cut into 2.5cm lengths and place on a non-stick baking sheet.
6. Score the tops and bake for 20 minutes, until risen, puffed and golden brown.

SQUASH AND CHEDDAR SAUSAGE ROLLS:**PREP:** 15 minutes | **COOK:** 1 hour 30 minutes | **SERVES:** 20**DIFFICULTY:** MEDIUM

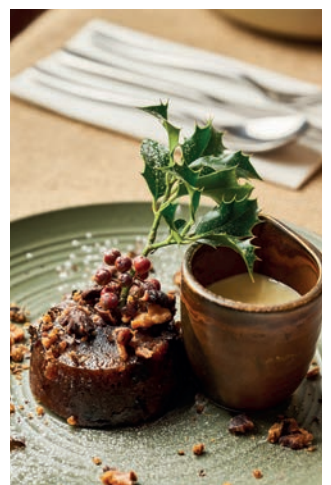
Flour for dusting worktop
 1.2kg butternut squash
 320g sheet of ready roll puff pastry
 1 free-range egg, beaten
 6 soft chestnuts
 1 tablespoon dried cranberries
 1 sprig rosemary
 60g Cheddar cheese, grated

1. Preheat the oven to 180C/350F/gas 6.
2. Roast the butternut squash whole for 1 hour 30 minutes, or until soft. When cool, half lengthways and remove all seeds and skin.
3. Sprinkle a work surface with flour. Unroll the puff pastry and halve it lengthways to create two pieces approximately 50cm x 15cm. Brush all over with the beaten egg, keeping some aside for brushing the top.
4. Crumble the chestnuts and dried cranberries into small pieces and gently press them into the pastry.
5. Finely grate 50g of Cheddar cheese over each pastry strip and spoon the butternut squash down the centre of each pastry strip, ensuring equal distribution.
6. Beat the egg, then with a pastry brush coat the pastry either side of the sausage with the egg mixture. Fold the pastry over and press down to seal. Brush the tops of the sausage rolls with the egg and cut into 2.5cm lengths and place on a non-stick baking sheet.
7. Score the tops and bake for 20 minutes, until risen, puffed and golden brown.



Local Seasonal Fresh

Do Christmas the Maple way. Gather with friends, family or colleagues and enjoy a festive feast to remember. Fresh dishes using high quality local ingredients, picked for their seasonality and great taste, promise a dining experience you won't forget.



Psst...
There's a
£5 OFF gift
for you on
P2

The MAPLE

LOUNGE - RESTAURANT

Main Road
Cleeve
BS49 4NR

f themaplelounge
@ themaple.lounge

Starters

- Dill and beetroot Gravlax, celeriac remoulade, croutons GFO
- Duck liver parfait, cranberry jelly, roasted hazelnuts, toasted brioche GFO
- French onion soup, served with cheese sourdough GFO
- Caramelised fig and sun blushed tomato tart, rocket bed and balsamic glaze VG
- Prawn cocktail, toast GFO
- Heritage beetroot carpaccio, rocket, goat cheese, roasted walnuts GFO, VGO

Mains

- Confit duck leg, Silesian potato dumplings, braised red cabbage, green beans, cranberry jus GFO
- Parcel of English turkey crown wrapped in bacon, duck fat roasted potatoes, Brussels sprouts, maple roasted carrots and parsnip, pig in blanket, gravy GF
- Roasted sirloin of beef, garlic and horseradish mashed potatoes, tenderstem broccoli, green beans, chestnut mushroom sauce GF
- Cod, roasted butternut squash purée, crushed sautéed garlic new potatoes, buttered green beans GF
- Beetroot Wellington served with roasted potatoes, Brussels sprouts, maple roasted carrots and parsnip VG

Puddings

- Dark chocolate tart served with Chantilly cream
- Christmas pudding served with brandy butter sauce VG
- Bread and butter pudding served with clotted cream ice cream
- Mulled wine poached pear served with vanilla ice cream and a golden crumb GF
- Cheese board, local chutney, celery, grapes and crackers (£4 SUPPLEMENT)

For the table (Suitable for 2-3 to share)

- Buttered seasonal greens | 6 VGO, GF
- Duck fat roasted potatoes | 6 VGO, GF
- Roasted carrots and parsnips with a maple glaze | 6 VG, GF
- Maple glazed pigs in blankets | 8 GF
- Gravy jug | 4 VGO, GF



2 COURSES £35 3 COURSES £40

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



Book your
table:

visit **the-maple.co.uk** and select **Christmas 2024**.
For tables of over 10 people please call 01934 477981.

The Maple Christmas menu is available between 19th November 2024 and 4th January 2025.

GF - gluten free | GFO - gluten free option | VG - vegan | VGO - vegan option

WOW
£6.25

18x330ml
RRP £10.99



WOW
£14.50

70cl
RRP £20.99



LOCAL
Bristol

WOW
£18.50

70cl
RRP £24.99



LOCAL
Bristol

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 16TH AND Sunday 22ND
DECEMBER 2024

WOW
£2.75

350g
RRP £4.99



WOW
£4.50

4x440ml
RRP £7.29



WOW
89p

80g
RRP £1.29



WOW
£2.99

4x440ml
RRP £4.99



LOCAL
Sandford

Varieties include Lightly Salted, Sea Salt
& Balsamic Vinegar of Modena and
Mature Cheddar & Red Onion.



10% OFF
Thatchers
every Friday



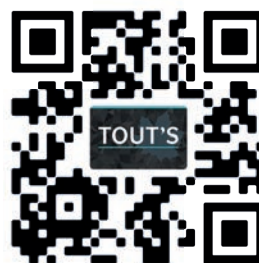
10% OFF
fresh fruit
and vegetables



25% OFF
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per litre of fuel



FREE
glass of prosecco
with main meal
Tues-Thurs 12-9pm

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CHRISTMAS EVE

Festive spiced fish curry

PREP: 15 minutes | **COOK:** 30 minutes | **SERVES:** 5 | **DIFFICULTY:** MEDIUM

2 red chillies	2 whole cloves
2 garlic cloves	1 teaspoon ground turmeric
2 pieces of ginger, approx. 5cm	400g tin plum tomatoes
20g coriander	400ml coconut milk
2 onions	1 tbsp mango chutney
3 tbsp vegetable oil	5 salmon fillets, approx. 100g each
½ tbsp mustard seeds	Salt and pepper for seasoning
2 tsp fenugreek seeds	1 tbsp butter
5 curry leaves	2 lemons
1 stick of cinnamon	375g brown basmati rice

1. Preheat the oven to 180C/350F/gas 6.
2. De-seed the chillies, peel the garlic and ginger. Finely chop all together with the coriander stalks (reserve the leaves).
3. Peel and finely chop the onions, keeping them separate.
4. Heat 2 tbsps of vegetable oil in a casserole dish over medium heat. Add mustard seeds to the pan and wait for them to start popping. Then add the fenugreek seeds, curry leaves, cinnamon, garlic, ginger, coriander stalks, and most of the chillies.
5. Stir and fry for 5 minutes.
6. Stir in the chopped onions and cook for 10 minutes until the onions are soft and golden. Add cloves and turmeric to the dish.
7. Add the tinned tomatoes, breaking them up with a wooden spoon. Stir in the coconut milk, fill the empty tin with water and also stir into the sauce.
8. Add the mango chutney and bring the sauce to a boil, then simmer for 10 minutes or until slightly thickened and creamy.
9. Generously season the salmon fillets with salt and pepper. Put remaining 1 tbsp of oil and butter in a non-stick frying pan over a medium heat, swirling around the pan until melted and foaming, then turn up the heat. Once the butter starts bubbling, add the salmon fillets to the pan, skin-side-down, and fry for 3 minutes until crisp. Flip the fillets over, lower the heat and cook for 2 minutes. Transfer the salmon to the curry sauce, skin side up and simmer for 5-7 minutes.
10. Serve with rice, lemon wedges and the remaining coriander leaves.





Festive Food **CHAMPION**

KSAW,
HEAD CHEF

As Head Chef at The Maple in Cleeve, Ksaw not only leads the team within the kitchen, he is also the driving force behind the changing seasonal menus in the restaurant and sourcing where possible local suppliers that can provide the restaurant with the high quality, seasonal ingredients that form the basis of all dishes at The Maple.

What inspired you to create this dish for Christmas Eve?

In many cultures, abstaining from meat on Christmas Eve has become a tradition for many years. Myself and some others within The Maple team enjoy this tradition and love sharing the different ways that we all celebrate with food.

We often indulge in rich flavours during the festive season so to add variety to those flavours a curry can be a great option to introduce some more vibrant flavours.

Why did you choose a fish dish for a Christmas Eve meal?

Festive dishes tend to be meat-centric, so incorporating fish and seafood brings a refreshing taste and vibrant flavours. Curries can also be prepared in any quantity to accommodate the family and friends who gather with us, so I think this is a great dish to kick-start the Christmas period.

**A well-balanced,
richly spiced dish
with notes of deep
savoury flavours**



BREAKFAST *like a king!*

POTATO RÖSTI WITH SALMON & POACHED EGG

PREP: 15 minutes | COOK: 12 minutes
SERVES: 4 | DIFFICULTY: EASY

5 Maris Piper potatoes, peeled
and coarsely grated
6 eggs, 2 beaten and 4 reserved
for poaching
2 tsp plain flour
½ tsp baking powder
1 white onion, finely chopped
2 sage leaves, finely chopped
Salt and pepper for seasoning
6 tbsp sunflower or vegetable oil,
for frying
400g smoked salmon

1. Squeeze any excess water out of the grated potatoes using a tea towel or muslin, then tip into a bowl and mix well with the 2 beaten eggs, flour, baking powder, finely chopped onion and sage leaves. Season well.
2. Heat 2 tbsp oil in a large non-stick frying pan over a medium heat, and spoon the mixture in to make 4 röstis, flattening them down with the back of the spoon into disc shapes.
3. Cook for 5 minutes on each side until golden brown and crisp, then drain on kitchen paper.
4. When ready to serve, place the desired amount of smoked salmon on top of each rösti, followed by a runny poached egg.

**Serve with a
zero 0%
mimosa for
extra
decadence,
recipe on P30**



It's all gravy

PREP: 10 minutes

COOK: 1 hour 30 minutes

SERVES: 8-12

DIFFICULTY: EASY

- | | |
|-----------------------------------|-------------------------------|
| 2 onions | 2 sprigs of fresh rosemary |
| 2 carrots | 2 star anise |
| 2 sticks of celery | 10 chicken wings |
| 2 rashers of smoked streaky bacon | Olive oil |
| 2 fresh bay leaves | Salt and pepper for seasoning |
| 2 sprigs of fresh sage | 4 tbsp plain flour |
| | 2 tbsp cranberry sauce |

1. Preheat the oven to 180C/350F/gas 6.
2. Peel the onions, wash the carrots, then roughly chop with the celery and bacon. Put the chopped vegetables, bay leaves, sage, rosemary and star anise into a sturdy high-sided roasting tray, then scatter the chopped bacon on top. Add the chicken wings to the tray and drizzle with oil, season with salt and pepper, mix together and then cook for 1 hour, or until tender.
3. Remove the tray from the oven and transfer to a low heat on the hob. Mash everything with a potato masher, scraping up all the goodness from the base of the tray.
4. Gradually stir in the flour, then pour in 2 litres of boiling water. Simmer for 30 minutes, or until thickened and reduced, stirring occasionally.
5. When the gravy is the consistency of your liking, remove the chicken bones and pour the mixture through a coarse sieve into a large bowl, pushing all the goodness through with the back of a spoon. Season to taste, cool to room temperature, then pour into containers or bags and pop into the fridge or freezer, ready to finish off on Christmas Day.

TWO DAYS BEFORE CHRISTMAS DAY

If you've frozen your gravy, take it out to defrost in the fridge.

ON CHRISTMAS DAY (or whenever you are using the gravy)

1. When the meat is cooked, remove it to a platter and pour your defrosted gravy into the tray with the rest of the meat juices. Bring to the boil over the hob and scrape up all those sticky bits from the base. Have a taste, then stir in the cranberry sauce if needed.
2. Once your gravy is piping hot, carefully strain through a coarse sieve into a pan, then leave it on the lowest heat until you're ready to serve.

Gravy is so often overlooked, but it really can make the best dish, even tastier. A good gravy takes time, but it's completely worth the wait, plus it means that less goes to waste in the kitchen, an all round winner.

BISH BASH NOSH!

take your food to the next level!

PICK UP IN STORE

Need gravy in a hurry?

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.



THE SECRET IS OUT...

We're always asked for the secret behind our delicious gravy in The Maple, well here it is, our gift to you.

We love a course of
cheese...

*...our Christmas
offer is back!*



Bath Soft Cheese is made using old-fashioned handmade methods, giving the cheese more flavour. Winning many awards for their cheeses, we are delighted to stock their range in our stores, and offer you a special price on a set of Bath Soft Cheeses, packaged in a Bath Soft Cheese gift bag - an ideal selection for your cheeseboard or as a gift for friends.

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.



Festive Food
CHAMPION

SHARRON,
CHEF DE PARTIE

Not only does Sharron bring her exemplary culinary skills to The Maple as Chef de Partie but you'll always be guaranteed an infectious Sharron smile from the kitchen pass!

Sharron is the whizz behind these light, fluffy and sweet profiteroles, and loves making them because everyone thinks they are really challenging to make, but in reality they are super easy. She also loves that they are mouth size, for ease of consumption!



FESTIVE showstopper!

PREP: 15 minutes | **COOK:** 20 minutes | **SERVES:** 6 | **DIFFICULTY:** EASY

FOR THE PROFITEROLES:

150ml water
50g unsalted butter
2 tbsp caster sugar
75g strong white flour
Pinch of fine sea salt
2 eggs lightly beaten
300ml double cream
Few drops vanilla extract

FOR THE CHOCOLATE SAUCE:

125g milk or dark chocolate
30g butter

1. Preheat the oven to 220C/428F/gas 7.
2. Cube the butter and place it in a saucepan with 2 tbsp of caster sugar and 150ml water. Heat gently until the butter melts and the sugar dissolves, then bring to a boil.
3. Remove from the heat, then sift the flour and sea salt into the saucepan. Beat vigorously with a wooden spoon until the dough pulls away from the sides of the pan.
4. Let the mixture cool for 5 minutes. Gradually beat in the eggs until a stiff, glossy mixture forms. Prepare two baking trays by rinsing them with cold water and shaking off the excess, leaving them slightly damp.
5. Use 2 teaspoons to drop small, even-sized blobs of dough onto the baking trays. Place in the oven and bake for 18-20 minutes, until the profiteroles are puffed up and golden brown. Remove from the oven, cut a small slit in the base of each one to prevent collapsing. Cool on a wire rack.
6. Once cooled, whip the cream until it holds its shape. Sweeten with the remaining sugar and a few drops of vanilla extract. Transfer the cream into a piping bag.
7. Pipe the cream into each profiterole through the slit, and arrange them on a serving plate. Refrigerate for 1-2 hours if desired, but avoid longer storage to keep the pastry crisp.
8. For the chocolate sauce, place a heatproof bowl over a saucepan of gently simmering water, ensuring the bowl doesn't touch the water. Break the chocolate into pieces and add with the butter, stirring until melted and smooth.
9. Drizzle the warm chocolate sauce over the profiteroles and serve.

tip These can be made and kept in the fridge for 3 days, fill with cream on day of use. If getting ahead, make and freeze before inserting the cream. Defrost on day of use and fill with cream.

Charcuterie

to feed a crowd

After a Christmas Day feast it can be a nice change to have a less formal meal on Boxing Day; who doesn't love delicious picky bits! Create an eye-catching centrepiece by shaping your charcuterie board in a festive shape.

Traditionally charcuterie is the art of preparing and assembling cured meats and other meat products. But today, many people use the term charcuterie to refer to an assortment of meats that are paired with different accompaniments, such as crackers and bread sticks, soft and hard cheeses, fruit and veggies, olives and pickles.

tip

Charcuterie roses really elevate a sharing board. Create by placing thin salami or pepperoni slices halfway over a rim of a shot glass, overlapping them. Continue this process to create a few layers of 'petals'. Flip the shot glass over onto the charcuterie board, then gently lift to reveal your rose.

Charcuterie

Choose 2-3 cured and sliced meats for your board, we love the entire Somerset Charcuterie range, it's hard to just pick a few!

Fruit & veg

Choose 2-3 fruits and/or veggies to refresh the palette. We've chosen juicy grapes, vine ripened cherry tomatoes and fresh figs from our local fruit and vegetable supplier, Burchills.

Something filling

It's a good idea to choose 1 item that is quite filling. The Chickie's Scotch Eggs are perfect for this and also eye-catching on the board too.

Something extra

A board isn't complete without some olives from The Real Olive Co. If you don't like olives try something pickled instead.

Bread & crunchy things

In contrast to the cheese and fruits, select 2-3 things that give a crunch, we love West Country Legends Cheddar Cheese Nibbles, Step & Stone and Mr. Filbert's nuts.

Cheese

Choose 2-3 cheeses with a mixture of soft and hard. The Bath Soft Cheese Co. trio is perfect, a soft brie, a blue and the harder Wyfe.



If you want to make a charcuterie board that's entirely made up of local or locally supplied products then simply copy ours, we even picked the rosemary from our orchard at TOUT'S Cleeve.

THE BEST EVER leftovers!



Festive Food
CHAMPION

KSaw, HEAD CHEF

LEFTOVER FESTIVE SANDWICH

PREP: 6 minutes | COOK: 10 minutes

SERVES: 1 | DIFFICULTY: EASY

3 slices sourdough
150ml leftover turkey or chicken gravy, warmed
2 tbsp mayonnaise
2-3 slices leftover turkey or chicken
4-5 leftover pigs in blankets
1 tbsp cranberry sauce
1 tbsp festive chutney
2-3 slices leftover cheeses, such as brie or stilton
Handful of spinach

1. Preheat the oven to 180C/350F/gas 6.
2. Toast the sourdough, then soak one of the slices in the warmed gravy.
3. Add another splash of the gravy to the mayonnaise and mix to make a gravy mayo. Spread this onto the other two sourdough slices.
4. Build your sandwich by layering up turkey/chicken, pigs in blankets, cranberry sauce, chutney, cheeses and spinach on either side of the gravy-soaked bread, all sandwiched between the mayonnaise-covered slices.
5. Wrap the whole sandwich tightly in some foil. Place it onto a tray and into the oven for around 10-15 minutes.

“ I don't like to see food going to waste so I don't make many meal plans for the 'twixmas' period. I like to see what's leftover and take it from there. This festive sandwich is perfect for using up those delicious leftovers!

We love pigs in blankets by local supplier **Sausage Shed**, based in Isle of Brewers.

tip

This recipe can be taken as a tasty guideline, you can adapt it to whatever leftovers you have after Christmas Day.

Grown ups love a stocking too!

**What
will you
choose?**



Wine That's Fruit
Various flavours, 250ml, £4.50



Mr. Filbert's
Sweet Chilli Rice Crackers, 150g, £3.29



Charlie and Ivy's
Smoked Garlic and Black Peppercorn Dipper, 200ml, £4.60



Beckford's
Rum & Caramel, 70cl, £25



Candy Kittens
Wild Strawberry, 140g, £2.85



H&H Confectionery
Flying Saucers, 30g, £1.65



Somerset Charcuterie
Red Wine & Draycott Blue Cheese Pokers, 270g, £6.15



Big Nath's
BBQ Sauce, 270g, £5.50



Taylor's of North Somerset & Uncle Paul's Chilli Charity
Strawberry and Prosecco Jam, 265g, £4



Flower & White Meringue Kisses
Various flavours, 100g, £3.69



Ooh! Chocolata
Various flavours, 50g, £1.30



Sedgemoor Honey Farm
Heather Honey, 227g, £6.49

For one TOUT'S team member, December 2023 was a particularly eventful month. After arriving home on Christmas Eve, she realised she'd completely forgotten to prepare a stocking for her husband-a new tradition in their married life. Determined not to miss out, she headed straight back to TOUT'S, where gathering goodies for her foodie partner turned out to be both easy and fun. Christmas morning brought pure delight when, said husband opened the stocking, filled with thoughtful, locally sourced treats that suited his tastes perfectly (even if he wasn't thrilled about sharing). Pleased with her



last-minute success, she couldn't help but boast about her stocking triumph. Don't worry Emma,

your secret is safe with us!



We've sourced some special Christmas products available to purchase in our TOUT'S Stores, whether it's the extra special touches like assorted baklava or Pieminister Festive pies, we've got you covered.



Caroline's Cards
£2.75 each



Buxton Fruit Company Fruit Cakes (Fig, Cherry & Sherry, Overfed Tipsy and Plum & Apple Brandy), 150g
£3.79

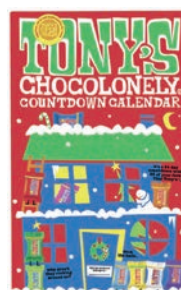


Mr. Filbert's Nuts, 150g
£3.50



Did you know Belvoir is pronounced Beaver?!

Belvoir Sparkling Clementine & Cranberry, 750ml
£3.79



Tony's Chocologely Countdown Calendar, 225g
£11.99



Lottie Shaw's Individually Wrapped Mince Pies, 70g
£1.20



Only Fairtrade Milk Chocolate Advent Calendars, 50g
£2



Pieminister Festive Pies, 270g
£4.79 or 2 for £7.50



The Great Cake Company Chocolate Orange Friande Bites.
£3.25



Bristol Distilling Co. Passion Fruit Gin 77, 70cl
£26.99



Annas Gingerbread House, 320g
£3.99



Sheppy's Mulled Cider, 750ml
£5.49



Annas Swedish Gingerbread Cookie Tin, 425g
£6.99



Assorted Baklava, 250g
£6.50



Gluten, Nut & Alcohol Free Christmas Pudding, 112g
£3.19

Our top wines for Christmas

Whether you want to stock up for the Festive season or need a gift to take to a gathering, all these wines are perfect for Christmas and all under £8!

**WINES
UNDER
£8!**

Muriel Tempranillo Rioja, 75cl

Intense red colour with violet tones. Red berry aromas of blackberries and plums are accompanied by a subtle hint of liquorice & wrapped by a touch of new American wood that creates further complexity.

ONLY £7.50

available
20/11/24-10/12/24
RRP £9.79

Co-op Irresistible Casablanca Valley Pinot Noir, 75cl

Fragrant notes of mint, thyme & raspberry on the nose. Good concentration of sour cherry and wild red berries on the palate, seasoned with dark spices and dried rose petals.

ONLY £8

available
11/12/24-31/12/24
RRP £9.19

La Vieille Ferme Rosé, 75cl

A very fresh and very fruity wine, the nose is particularly seductive with notes of red fruit, juicy nectarines and blood-oranges. Both delicious and full of liveliness, the palate prolongs these tasty aromas of juicy fruit, perfectly well balanced by the freshness of delicate tangy notes.

ONLY £7.99

available
20/11/24-10/12/24
RRP £8.59

Trivento Reserve Malbec, 75cl

A bright crimson red whose plum and raspberry aromas mingle elegantly with vanilla notes from the 6 months aged in French oak barrels. Well balanced, with sweet tannins and a velvety finish, Trivento Reserve Malbec is ideal with meats and tomato dishes.

ONLY £7.99

available
20/11/24-10/12/24
RRP £8.59

Co-op Chilean Sauvignon Blanc, 75cl

A vibrant and fresh Sauvignon Blanc with gooseberry and grapefruit aromas. A refreshing palate of lemon and limes complemented with bright, citrus acidity. Enjoy with seafood, creamy pasta dishes or grilled vegetables.

ONLY £6.49

Cono Sur Bicicleta Viognier, 75cl

Juicy and bold white wine, with sweet stone fruit, apricot, peaches, citric notes and hints of orange blossoms. Fruity and floral, but still crisp and lively. Perfect for pairing with roasted vegetables and white meats. Lovely with salmon and a perfect match with spicy dishes.

ONLY £6.79

available
20/11/24-10/12/24
RRP £7.80

Co-op Irresistible Prosecco, 75cl

With its mouth watering palate of white apple and citrus, the Co-op award-winning Prosecco is deliciously light and refreshing. It's sure to be a crowd pleaser as an aperitif or paired with your celebration dishes over the festive period.

ONLY £7.50

available
11/12/24-31/12/24
RRP £9

La Vieille Ferme Rouge, 75cl

The nose reveals a seductive aromatic bouquet with notes of red fruit such as blackcurrants and blueberries mixed with notes of leather and violet. The palate is full of freshness and well balanced with aromas of very ripe fruit, pepper and elderberries with very soft tannins giving this wine great drinkability.

ONLY £7.99

available
11/12/24-31/12/24
RRP £9.35



Mix 'n' Match Local Beer & Cider

Over the last 12 months our local beer and cider ranges have grown in variety. These are just a few of our best sellers from each Mix 'n' Match tier, there's many more to choose from in-store - ideal for stocking up for the festive season or as a gift for a beer or cider enthusiast. We often stock seasonal and limited edition beers, meaning you can always find something new to enjoy or surprise someone with.

3 for £12



Sweet shop strawberry and banana fruited sour beer
5% ABV



Sweet shop cherry chocolate pastry stout beer
7% ABV



Sweet shop rhubarb and vanilla fruited sour beer
7.5% ABV

3 for £8

3 for £7.50

3 for £6

So many more LOCAL beers & ciders available in stores



WineCELLAR

We've hand-picked a selection of our favourite local wine suppliers, Aldwick and DBM Wines. Whether it's for your Christmas table or a special gift, you'll find all these wines across all our TOUT'S stores.

DELICIOUS WINES FROM A LOCAL VINEYARD

LOCAL
Redhill



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

SPECIAL OFFER!
20% OFF ALL ALDWICK
ESTATE WINES UNTIL
31st DECEMBER 2024
T&Cs apply



Classic Cuvée OFFER £26.39 RRP £32.99

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 OFFER £13.60 RRP £17

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. Although summery, perfect to be enjoyed all year round!



BS40 OFFER £12.79 RRP £15.99

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.

LOVINGLY SOURCED BY LOCAL EXPERTS

Touraine Sauvignon Blanc, France, £12

With a vibrant lemon-yellow hue, the nose reveals an enticing bouquet of white fruits, with notes of ripe pear, zesty citrus, and a subtle touch of blackcurrant bud adding complexity. On the palate, the wine is supple yet rich, offering a refined elegance. Spicy undertones emerge on the finish, balanced by a bright, refreshing acidity and impressive length that lingers gracefully.



Altano Tinto DOC Douro, Douro Valley, £13

Naturally refined, this Altano red showcases a deep, rich crimson colour that hints at its complexity. The nose is filled with fragrant floral aromas, complemented by fresh, focused red fruits. On the palate, it strikes a perfect balance between fullness and silkiness, with well-defined flavours of ripe red berries taking centre stage. These are beautifully supported by soft, ripe tannins and a subtle touch of spice.



Forgeron Dubois Syrah Rosé, France, £11

Though pale in colour, this Syrah-based rosé surprises with its weight and texture on the palate. A subtle creaminess complements the vibrant red fruit character, adding depth to the wine's juicy core. True to its Syrah origins, a delicate touch of ground white pepper graces the finish, lending a hint of spice and complexity. Balanced and refreshing, this dry rosé is both lively and sophisticated, offering a delightful combination of fruit and finesse.



Aimery Grand Cuvée 1531 Cremant de Limoux Brut AOC, France, £16

This delightful sparkling wine offers fine, delicate bubbles and a zesty, mouthwatering acidity, balanced by a touch of sweetness. Aromas of fragrant elderflower and acacia honey lead the way, with subtle hints of toasted hazelnut adding depth. On the palate, crisp green apple and bright citrus fruit flavours shine through, creating a refreshing and vibrant profile. Perfectly suited as an apéritif, this sparkling wine is both elegant and invigorating, making it an ideal choice to start any occasion.



Selected by DBM Wines, this port is a great gift idea, accompaniment to your ultimate cheeseboard (P6) or just because you like tasting amazing ports!



Fonseca Bin 27 Reserve Port, £18.50

Bin 27 is a reserve Port, made using the same approach to making a late-bottled vintage, with extended wood ageing making the wine ready to drink upon its release. This wine, however, is blended from several vintages to achieve a consistent house style. A deep and youthful ruby colour, with an intense, fruity nose crammed with blackberry, cassis, cherry and plum aromas. The palate full-bodied and round, with a luscious, velvety texture.

DBM WINES
YOUR PERSONAL WINE MERCHANT

LOCAL
Clifton

Cheers to CHRISTMAS COCKTAILS

Looking for Christmas cocktails? Make your festive celebrations special with our easy Christmas cocktail ideas including a Spiced Apple Spritz and a Rum and Ginger Punch. Want the flavours but not the alcohol? Our Spiced Apple and Ginger Mocktail will hit the spot!



Zero % Festive Mimosa:

SERVES: 4

400ml orange juice, chilled
400ml non-alcoholic sparkling wine, chilled
1 fresh orange slice

Sparkling citrus water or ginger ale can be used as an alternative to the non-alcoholic sparkling wine.

1. Place equal amounts of orange juice and the non-alcoholic sparkling wine (approximately 100ml) into 4 champagne flutes or glasses of choice.
2. Garnish each glass with a fresh orange slice.

To make this alcoholic, simply swap the non-alcoholic sparkling wine with a Prosecco, Cava or champagne!

Spiced Apple Spritz

SERVES: 2

Fresh cranberries
Water to make ice cubes
50ml gin
2 bottles Appletiser, chilled
1 cinnamon stick
1 sliced apple
2 wedges of lime

1. Place 2 cranberries in each compartment of an ice cube tray, half fill with water and freeze. Once frozen top up with water and freeze so the cranberries are frozen in the middle of each ice cube.
2. Pour the gin and Appletisers into a jug.
3. Add the ice cubes, cinnamon stick and a few slices of apple. Give the lime wedges a gentle squeeze and then add to the jug, stir to combine the flavours.
4. Pour evenly between 2 glasses and garnish with a thin slice of apple.

TURN THIS INTO A
MOCKTAIL BY REPLACING
THE GIN WITH
ELDERFLOWER CORDIAL



GARNISHES

Garnish with environmentally-friendly choices such as paper straws and edible decor such as citrus fruit wheels and olives. Edible garnishes can make a cocktail more appealing and also give an indication to the flavour of the drink.

If you haven't tried The EM yet then this festive season is the perfect opportunity! Expect the quality of Bristol Distilling Co. spirits, and enjoy the ease of simply pouring the cocktail into a chilled cocktail glass and garnishing.

**BRISTOL
DISTILLING
CO.**

*Pick
me up in
store!*

**Ready
mixed!**



Espresso Martini

SERVES: 1

125ml The EM

Ice

3 coffee beans to decorate, optional

1. Fill a 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 or sieve.
3. Float three coffee beans on top of the cocktail and enjoy!

A TOUT'S team favourite!

Spiced Apple & Ginger Mocktail:

SERVES: 4

200ml ginger beer

50ml smooth orange juice

200ml Thatchers Zero

1 tbsp caster sugar

1 tbsp cinnamon

1 tsp cayenne pepper

Pinch of salt

8 thin slices of chilli, garnish

Ice

Thin slice of orange

1. To create the cinnamon and cayenne rim mix together the caster sugar, cinnamon, cayenne pepper and salt.
2. Dip the rim of each glass in water, shake off excess and then dip the rim into the spice mix.
3. Fill each glass with ice to chill the glasses, reserve four cubes for adding later.
4. Add the ginger beer, smooth orange juice and Thatchers Zero to a jug. Add ice and stir until really cold.
5. Pour the mocktail through a strainer or sieve and pour into the 4 glasses, garnish each glass with an ice cube and thin slice of orange.



Festive Food
CHAMPION

POPPY,
FRONT OF HOUSE

Poppy loves to make this rum and ginger punch when her friends come home for Christmas. With it being pre-made it's a lovely way to be able to relax and catch up on everything together.

Festive Rum & Ginger Punch:

SERVES: 6

300ml spiced rum

150ml dark rum

3 tbsp grenadine

4 limes, juiced

10 dried or fresh orange slices

1 litre ginger beer

Ice

1. Fill a large jug with ice and then pour in the spiced rum, dark rum, grenadine, lime juice and orange slices. Mix well.
2. Top the jug up with ginger beer, stir gently and serve in ice filled tumblers.



Family friendly celebrations

In preparation of creating our Christmas magazine, we've been busy asking our teams and customers what they like to do on New Year's Eve. There was a common theme... a cosy night in with the family. We put our thinking caps on and the result? A family-friendly celebration feast was born.



Festive Food
CHAMPION

HAYDEN,
COMMIS CHEF

Inspired by The Maple team's festive traditions, Hayden created these moreish recipes for luxury S'Mores and Festive Popcorn.



Festive Food
CHAMPION

SAM,
ASSISTANT MANAGER

Sam, The Maple's resident mixologist and Assistant Manager wanted to create one mocktail and cocktail for all the family to enjoy this New Year's Eve, see recipe on P30. With his wife, Emma, expecting their second child he wanted them all to be able to share a drink together. With little changes, this cocktail is great for the whole family.

S'MORES:

PREP: 20 minutes | **COOK:** 25 minutes | **SERVES:** 4 | **DIFFICULTY:** EASY

120g butter, softened ¼ tsp salt
75g light brown sugar ½ tsp bicarbonate of soda
75g golden caster sugar 150g dark chocolate, broken up
1 medium egg 100g dark chocolate, divided into 4
1 tsp vanilla extract 12 marshmallows
180g plain flour

1. Preheat the oven to 180C/350F/gas 6.
2. Line two baking sheets with parchment paper. In a bowl, cream together the butter and sugars with a wooden spoon until light and fluffy. Beat in the egg and vanilla until well combined, then mix in the flour, bicarbonate of soda, 150g of dark chocolate, and ¼ tsp salt.
3. Portion the dough by scooping 10 heaped tbsps of the mixture onto the prepared baking sheets, leaving space between each for spreading. Bake for 10-12 minutes or until the cookies are firm around the edges but still soft in the centre. They will firm up as they cool. Let them cool on the tray for a few minutes, then transfer to a wire rack or enjoy them warm.
4. Warm the grill, with the wire rack in its lowest position to prevent the marshmallows burning.
5. Assemble the s'mores by setting aside 4 cookies. Flip the remaining 4 cookies so they're flat-side up, then place a chocolate square and 3 marshmallows on top of each.
6. Grill the s'mores for 1-2 minutes, until the marshmallows are golden and slightly toasted. Remove from the grill, top each with the reserved cookies, and let them cool for about 5 minutes before serving.

POPCORN WITH FESTIVE SUGAR:

PREP: 20 minutes + 2 hours drying time | **COOK:** 25 minutes | **SERVES:** 4 | **DIFFICULTY:** EASY

FESTIVE SUGAR:

Finely grated zest of 2 oranges
Finely grated zest of 2 lemons
1 whole clove
¼ tsp ground cinnamon
3 shavings of whole nutmeg
1 vanilla pod, halved lengthways
500g caster sugar

POPCORN:

Olive oil
A knob of butter
250g popcorn kernels
6 tbsp spiced sugar

1. Place the orange zest, lemon zest, and spices into a food processor. Blend for about 3 minutes until well combined. Add the sugar, then pulse again to mix thoroughly and create a spiced sugar. Spread this mixture evenly on a baking tray and allow it to dry for a few hours, as the zest and vanilla pod will add some moisture.
2. Once the sugar is dry, sift it through a sieve to remove any larger pieces. Discard anything left behind, then store the sieved spiced sugar in an airtight container to keep it fresh.
3. Heat a large pan over high heat and add 3 tablespoons of oil along with the butter. Once the butter has melted, add the popcorn kernels and stir well to coat them. Quickly cover the pan with a lid, and let it sit as the popcorn begins to pop. Shake the pan every 30 seconds to ensure even popping.
4. Transfer the hot popcorn to a large bowl, sprinkle with the spiced sugar, and stir immediately to evenly coat the popcorn.

tip The leftover cookies can be used to make more s'mores, or alternatively store in an airtight container so you can enjoy your cookies for another few days.



Festive Food
CHAMPION

LILY,
ASSISTANT MANAGER

Lily is Assistant Manager at The Maple and loves the festive season. S'mores make Lily think of cold weather, sweet smells and being snuggled up as she used to have these on cold nights whilst camping. S'mores to her mean family and nothing is more important, they are also very fun to make, and of course, eat!

THE BEST FAKEAWAY

When you're seeking
the comfort of a
takeaway over the
festive period here's
The Maple's answer to
the BEST fakeaway to
create in the comfort of
your home.



PERFECT for a lazy New Year's Day!



We asked some of The Maple team what they would like to eat on New Year's Day... The younger members of the team said a takeaway or something that would soak up the night before. This inspired our fakeaway Fried Buttermilk Chicken Burger. Tried and tested, hungover or not – it hits the spot.

PREP: 30 minutes plus 2 hours for marination

COOK: 15 minutes

SERVES: 4

DIFFICULTY: EASY

FRIED BUTTERMILK CHICKEN BURGER:

4 skinless chicken breasts

350ml buttermilk

100g plain flour

1 tsp dried oregano

1 tsp smoked paprika

2 tsp cayenne pepper

1 tsp garlic powder or granules

Vegetable oil, for frying

4 slices of American cheese

6 tbsp mayonnaise, mixed with 1 tbsp chipotle hot sauce

4 brioche buns, halved and toasted

¼ iceberg lettuce, shredded

8 rashers of smoked streaky bacon, cooked until crisp

Sliced gherkins

SLAW:

30g mayonnaise

1 lime, juiced (you need 2 tbsp)

1 tsp cider vinegar

1 tsp honey or maple syrup

1 pack of 2 corns on the cob

Vegetable oil, for greasing

150g red cabbage, cored and finely shredded

50g bunch spring onions, thinly sliced

15g pack flat-leaf parsley or coriander, roughly chopped

Salt and pepper for seasoning

1. Lay each chicken breast between 2 pieces of cling film and bash with a rolling pin until 2cm thick. Add to a bowl with the buttermilk, cover and chill for at least 2 hours but preferably overnight.
2. Meanwhile prepare the slaw dressing by whisking together the mayonnaise, lime juice, cider vinegar and honey/maple syrup with some seasoning. Transfer to the fridge if not serving within 1 hour.
3. Boil the corn in a large saucepan of water for 5 minutes or until just tender; drain and set aside. Brush the corn cobs with more oil, season and grill for 8-10 minutes, turning to char on all sides. Remove and leave to cool.
4. Use tongs to stand the cobs up on a chopping board, and using a sharp knife, slice down the cobs to remove the kernels. Mix with the shredded cabbage, spring onions, herbs and the dressing to serve.
5. To create the chicken burger coating, mix the flour, oregano, paprika, cayenne pepper, garlic powder and some seasoning together on a large plate. Remove the chicken pieces from the buttermilk and dredge in the seasoned flour, carefully shaking off any excess.
6. Fill a large frying pan no more than a third full with vegetable oil and heat to 175C (or if you don't have a cooking thermometer the temperature can be checked by putting a small piece of bread in the oil and checking it browns within 40 seconds).
7. Cook the chicken, in batches of 2, for 4-5 minutes turning half way, until deep golden brown. Drain on kitchen paper and keep warm while you fry the rest.
8. To construct the burgers, spread a dollop of chipotle mayo across the base of each toasted brioche bun and pile up the bun with lettuce, streaky bacon, gherkins and chicken. Top with the charred corn slaw and the remaining halves of brioche bun.
9. Serve with your choice of fries.

PIMP UP YOUR FRIES:

The Chicken Buttermilk Burger tastes amazing alone but when served with Rosemary Fries it's elevated to the next level.

Simply grind together ½ tsp of coarse sea salt with 2 tsps of dried rosemary in a pestle and mortar. Toss your cooked fries in the rosemary salt and enjoy!

Big flavours Zero hangovers

Zero isn't just for January, it's here to stay...

LOCAL

This year has seen a big change in our habits when it comes to alcohol-free options. They aren't being selected just because of designated driver duties, but more so because we're aware of our health choices, and are choosing zero options over alcohol. Not only have mainstream ranges expanded but we've worked hard to discover local alcohol-free options too! Big flavour... ZERO hangover.



1. Thatchers 'Zero', 500ml, £2.25. Sandford, North Somerset.

2. Below Brew Co. 'Neipa Cosmic Turtle', 440ml, £3.19. Bath. *Mix & match 3 for £8.*

3. Wiper & True 'Kaleidoscope', 440ml, £3.29. Old Market, Bristol. *3 for £8.*

4. Drinks Kitchen 'Orange Cinchona' Aperitif, 475ml, £16.99. Weston-super-Mare, North Somerset.

5. Below Brew Co. 'Forgot To Take My Pills', 440ml, £3.19 Bath. *3 for £8.*

6. Drinks Kitchen 'Spiced Rhubarb' Aperitif, 475ml, £16.99. Weston-super-Mare, North Somerset.

7. Nozeco, 75cl, £4.09. France.

8. Drinks Kitchen 'Herb Verde' Aperitif, 475ml, £16.99. Weston-super-Mare, North Somerset.

9. Left Handed Giant 'Run Free', 440ml, £3.29. Bristol. *3 for £8.*

10. Below Brew Co. 'Brune DMC', 440ml, £3.19. Bath. *3 for £8.*

11. Drinks Kitchen 'Grapefruit Piquante' Aperitif, 475ml, £16.99. Weston-super-Mare, North Somerset.

12. Bristol Beer Factory 'Clearhead', 440ml, £2.19. Southville, Bristol.

13. Below Brew Co. 'West Coast Hop Lock', 440ml, £3.19 Bath. *3 for £8.*

14. Butcombe Brewery Co. 'Goram IPA Zero', 330ml, £1.79. Wrington, North Somerset.

15. Below Brew Co. 'Check This Stout', 440ml, £3.19 Bath. *3 for £8.*

Puttanesca

PREP: 5 minutes
COOK: 27 minutes
SERVES: 4
DIFFICULTY: EASY

4 tbsp extra virgin olive oil
4 garlic cloves, 3 lightly crushed
and 1 whole
4 anchovy fillets
 $\frac{1}{2}$ red chilli, finely chopped
40g capers
800g chopped tomatoes
2 pinches of dried oregano
80g pitted black olives
320g linguine
Handful of flat-leaf parsley,
finely chopped
Sea salt

1. Heat the olive oil in a large frying pan, add the garlic, anchovy fillets, chilli and capers and sweat over a medium heat until the anchovies have dissolved, about 2 minutes.
2. Stir in the tomatoes, oregano and a little sea salt to taste. Cover with a lid and cook over a medium-low heat for 15 minutes.
3. Stir in the olives and continue to cook for a further 10 minutes.
4. In the meantime, bring a large pot of salted water to the boil, add the linguine and cook according to the packet instructions until al dente.
5. Drain the linguine, reserving a little of the pasta cooking water, then add both to the tomato sauce. Cook over a high heat for a minute, mixing well. Remove from the heat, discard the garlic clove, then stir in the parsley and serve immediately.

This recipe oozes delicious flavours and comfort vibes. Quick and simple to put together, it's perfect for a low cost family meal.



Festive Food
CHAMPION
EMMA,
GENERAL MANAGER

Emma's family would always cook this when living at their home in Spain, it's a great dish to enjoy their family-grown olives after harvesting them from the trees in October. It's a cheap meal that feeds many and one that has become a family tradition.



TOUT'S has been supporting FareShare South West since 2021, contributing a regular monthly donation through the Making A Difference Locally (MADL) scheme. Huge progress has been made in 2024 by exceeding the 200,000 donated meals mark, that's almost a quarter of our ultimate goal to provide 1 million meals to local families in need.



In July this year we held our second TOUT'S Food Fest in our Orchard at TOUT'S Cleeve. We were truly amazed by the level of community support we received, almost doubling our visitor count with many taking the time to let us know after the event what a great time they had. If you weren't able to be there be sure to listen out as plans are already forming for TOUT'S Food Fest 2025! We were truly humbled by how many of our local community spent the afternoon in our Orchard, sampling foods and drinks from over 30 local suppliers, listening to the live music or enjoying the children's activities.



TOUT'S ONE MISSION TO MILLION

In October this year a team from across the TOUT'S Group decided to run the Cardiff Half Marathon to fundraise for our Making a



Difference Locally (MADL) fund, a total of £1,825 was raised, that's another 7,300 meals. Thank you to all customers who donated to our fund, go team TOUT'S!

We are thrilled that as we approach the end of 2024, we have exceeded the milestone of 200,000 meals donated to local families in need. We're building momentum and are proud that we are able to support those who need it most in our local communities.

219970

meals donated

£1,500 raised at TOUT'S Food Fest!

that's another 6,000 meals to local families in need



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





ENJOY THE
FESTIVITIES
HANGOVER-FREE

Weston
-super-
Mare

Drinks Kitchen create grown-up, complex, great tasting drinks which help the way we socialise, celebrate and relax in order to enable us to be physically and mentally healthier. Discover Spiced Rhubarb, Orange Cinchona, Herb Verde and Grapefruit Piquante in our TOUT'S Stores, whether you're treating yourself, as a thoughtful gift for a friend or even if you're on designated driving duties over the festive season!



BRICKELL'S
ICE CREAM

A MUST
HAVE TREAT
THIS CHRISTMAS!

Bruton

Brickell's ambition when it began was to create a traditional French custard-style ice cream that was free from stabilisers, emulsifiers, artificial flavourings, and preservatives. To this day they still hold these same values, which means that rather than buying in flavours and pastes from flavour houses, every single one of their flavours is formulated by them. Their limited edition seasonal flavour of Cinnamon Toast is due in stores in December.

BRICKELL'S

CINNAMON TOAST

475ml



S.R. Burchills
since 1991

FRESH,
SEASONAL
VEGGIES FOR YOUR
XMAS DINNER

Bristol

S.R. Burchills have been providing high quality fresh fruit and vegetables to North Somerset for over 30 years, visiting Bristol Fruit Market daily to ensure the freshest and highest quality is brought to you.

At TOUT'S we love being able to provide customers with high quality fresh fruit and vegetables that are seasonal and also contribute to lower food miles!



BUTCOMBE
BREWING Co.

THE ORIGINAL
CRAFT BEER
EXPERTS

Wroughton

Bristol born and made to stand out, Butcombe Brewing Co. began life at a time of cultural, social and political change, crafting beer before 'craft beer' was even a thing. Brewing consistently high-quality premium beers since 1978. Their exceptional Gold Ale and punchy Stateside Session IPA are both gluten-free and vegan-friendly. Their multi-award winning non-alcoholic beer is perfect if you are looking to moderate or have a health kick in mind.

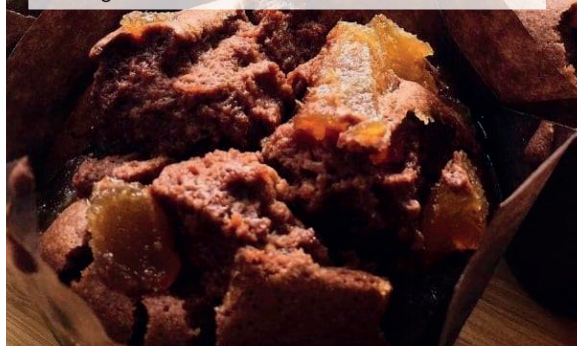


The Great Cake
Company

MUST-HAVE
GLUTEN-FREE
SWEET TREATS

Radstock

The Great Cake Company was established in 2005 with the aim to provide a range of delicious, gluten-free cakes and snacks for sale across coffee shops, food emporiums, shops, venues, farmers markets, events and festivals in the South West. We're pleased to stock them across our stores and we love their Chocolate Orange Friande Bites.

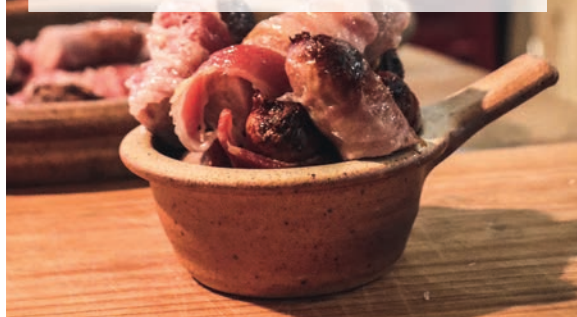


THE MOST AMAZING
PIGS IN BLANKETS

Isle
Brewers

The
Sausage
Shed

The Sausage Shed produce handmade, award-winning sausages and top quality pork cuts. Based in Isle Brewers in the heart of the Somerset countryside, they 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!



We love LOCAL

Whether you're looking for those special extras for your festive celebrations or just treating yourself, here are some of our favourite local suppliers.