

MAKE EVERY MEAL
**A GOURMET
EXPERIENCE**

AWARD-WINNING FOOD



CHEF-PREPARED
DISHES

**FORMAN
&
FIELD**

WELCOME TO FORMAN & FIELD

This is our 24th annual catalogue. Yes, we began way back in 2000 and have been championing fresh, high quality British food ever since, including our very own smoked salmon and smokehouse delicacies which have been produced in London's East End since 1905. As a small family-run concern we take great pride in supporting businesses like ours across the UK.

This year regular customers will notice a slight change: a separate gift catalogue and a smoked salmon brochure. This 'main' catalogue is where you'll find the bulk of our products but it's very much an inspirational book (with prices correct at time of printing) as opposed to a comprehensive listing. That's why we highly recommend shopping

via our website at formanandfield.com. There you'll find full descriptions, ingredients, cooking instructions and much more.

As always, our chefs have come up with some superb new products; you'll find these highlighted throughout the catalogue. We've also added some ideas for home entertaining, whether you're cooking Sunday lunch for the family, hosting Christmas celebrations or simply having a few drinks and nibbles to celebrate a special occasion.

Enjoy!



Lance Forman

For prices correct at time of print please go to page 68. Sadly, volatile market conditions mean all prices are subject to change, so we highly recommend ordering early. The best way to beat inflation.

the beauty of FORMAN & FIELD

FRESH FOOD – EVERYTHING
IS MADE TO ORDER

SUPPORTING BRITISH
FARMERS AND PRODUCERS

HIGH QUALITY
INGREDIENTS -
NO ARTIFICIAL ADDITIVES

CHEF-MADE RESTAURANT
QUALITY DISHES

PERSONAL SERVICE
FROM REAL PEOPLE

LESS COOKING
MEANS MORE TIME
FOR ENTERTAINING!

PURVEYORS OF THE
SMOKED SCOTTISH
TO THE WORLD'S LEAD



NEW PRODUCTS

FIRST EDITIONS

We're always creating new restaurant-quality dishes to inspire your home entertaining. Here are just a few of our favourites.

Char-grilled salmon is a magnificent dinner party centrepiece, a whole side of marinated salmon grilled to perfection; Duck à l'Orange is a classic main that would go beautifully with our Pommes Chateaux Roasting Kit (see online), Polenta Chips are a great alternative to potato chips and Pissaladiere, a flaky pastry tart topped with roasted onions, olives and anchovies, an ideal light lunch with a fresh green salad.

Clockwise from top left: Duck à l'orange;
Pissaladiere; Polenta Chips
Opposite: Char-grilled salmon





NEW PRODUCTS

...AND THERE'S MORE

From nibbles and starters to dessert, we cover all the bases. Black Treacle Spotted Dick is not just an indulgent old school pudding, it's also a talking point as you present to table in a treacle tin per person. William Pear & Dark Chocolate Tart made with Balfour Late Harvest, a superb English dessert wine, is simply irresistible. And what meal would be complete without chocolates? Contour Chocolate Discs, made in London, and available in three flavours, are as good as we've tasted in a long time.

Clockwise from top left: Black Treacle Spotted Dick; Mini Bagel Crisps: Salt, Vinegar & Rosemary; Contour Chocolate Discs: Coffee Dark, Salted Hazelnut Dark and Salted Peanut Milk
Opposite: William Pear & Dark Chocolate Tart





ROYAL FILLET AND RIVER TWEED WILD SMOKED SALMON

WILD AND WONDERFUL

The Tweed is historically one of the world's finest salmon fishing rivers. Catches are highly regulated but we managed to source some truly wonderful wild salmon, cured and smoked for your delectation. This is the crème de la crème. Don't miss out.

Royal Fillet is a whole smoked loin of Scottish salmon, the finest cut from the king of fish, comparable to a fillet of beef. It comes in one piece, so we recommend slicing it thickly, as you might slice sashimi. Any sharp knife will slice through like butter. A wonderful gourmet experience.

See our Smoked Salmon brochure and our website for more details on all our smoked salmon.

Clockwise from top left: Beetroot Royal Fillet; River Tweed Wild Smoked Salmon; G&T Royal Fillet
Opposite: Wild Royal Fillet





SMOKED
EXCLUSIVELY
USING
TIME-HONOURED
METHODS



SMOKEHOUSE SPOTLIGHT

SMOKEHOUSE SPECIALTIES

Our Fish Island smokehouse in London's Hackney Wick is a hive of activity from 4am every day as fresh grade one Scottish salmon and other fish arrive. We supply many top restaurants with delicacies such as smoked eel, smoked halibut, smoked haddock and smoked cod's roe, and prepare more exotic species such as tuna and swordfish exactly the way our customers expect.

Clockwise from top left: Smoked Eel Fillets; Smoked Mackerel Fillets, Plain & Peppered; Smoked Cod's Roe
Opposite: Whole Side of Smoked Salmon





CAVIAR

ROE FOR YOUR LIFE

Roe is a wonderful food, packed with life-giving goodness, rich in omega-3 fatty acids which nutritionists tell us help reduce inflammation, improve heart health and support brain function. We used to call it Keta Caviar but Lance Forman has rebranded it Royal Roe, and quite right too.

We also sell the finest caviar – Oscietra, Baerii and Beluga – sourced from a trusted supplier. More details online.

*Clockwise from top: Royal Roe; Mel-Bagel Toast
Opposite, clockwise from right: Beluga, Oscietra
and Baerii with Buckwheat Blinis*

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SERVE WITH
OUR FRESH
BUCKWHEAT
BLINIS



FINGER FOOD

FINGER PICKING GOOD

If you're throwing a party or simply having a few friends round for drinks, make sure the finger food is of the highest quality. Forman's quality. All you have to do is provide napkins.

The Wild Mushroom & Tarragon Arancini shown opposite are new this year. We constantly review our ranges, introducing new flavours, improving recipes and tailoring the selection to your requirements. As tastes change we adapt.

Clockwise from top: Cocktail Fishcakes; Fried Whitebait with Parsley & Lemon Mayonnaise; Haddock Goujons with Fresh Tartare Sauce; NEW Beetroot Falafel
Opposite: NEW Wild Mushroom & Tarragon Arancini



CANAPES

WE LIKE TO PARTY

We supply London's leading catering teams and event planners with chef-made party food. It's all made to order with the freshest ingredients. So save yourself the sweat and tears of the kitchen and order online at formanandfield.com

Our own English Sparkling Wine, complete with its unique salmon skin label, was created specifically to complement Forman's smoked salmon, but is also the natural accompaniment to a Lobster & Salmon Scotch Egg. How posh is that!

Clockwise from top left: Smoked Salmon Roulade; Black Cod Skewers; Salmon and Tuna Tataki; Forman & Field Limited Edition English Sparkling Wine with Salmon Leather Label; Steak and Chip Skewers; *Opposite:* NEW Lobster & Salmon Scotch Egg

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PLEASE CHECK
OUR WEBSITE FOR
ALL SCOTCH EGG
FLAVOURS



PÂTÉS AND TERRINES SMOOTH MOVE

Who doesn't like pâté? Our chefs, led by head honcho Lloyd Hardwick, are real perfectionists when it comes to creating buttery smooth pâtés and parfaits. They do a mean terrine too, full of vibrancy and texture.

And if foie gras is your thing, you won't find better anywhere – not even in Perigord – than Jeremy Wagg's award-winning handmade foie. What a treat!

Clockwise from top left: Jeremy Wagg's Foie Gras; Field Mushroom & Tarragon Pâté; Chicken Liver & Brandy Parfait
Opposite, clockwise from top: Terrines - Beetroot & Goat's Cheese; Layered Vegetable; Ham Hock; Confit Duck, Chicken & Pistachio; Salmon & Langoustine

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MEAL PLANNER

PLANNING THE PERFECT MENU

Sometimes planning your dinner parties and celebratory meals is the hardest part of entertaining. Here are Lance Forman's top 5 tips:

- 1 Make your main the star – Lobster Thermidor, for instance – and then choose starters and sides to complement
- 2 If your main course is rich, like lobster or Porchetta choose a lighter, fruity dessert like our Mulled Pears – so easy!
- 3 Always serve fresh bread – people love something to nibble on. In my opinion Rinkoffs' Fine Dining Rolls are the best; you can get them at formanandfield.com – they're half-baked so you finish them off at home and it'll smell like you've made your own bread!

Clockwise from top left: Smoked Salmon Paupiette with Crab & Lobster; Rinkoff's bread rolls; Homemade Mulled Pears. Opposite: Lobster Thermidor



- 4 A cheeseboard is essential – see website for inspiration; we always have a first class selection of artisan British cheeses.
- 5 Always ask about dietary restrictions – even people you know well may become vegan or dairy-free overnight

Clockwise from top left: Black Cod with Miso Sauce; Double Baked Cheese Soufflé 'Suisse'; Petits Legumes
Opposite: Our Celebration Dinner for Two





FAMILY FRIENDLY

**EVERY DAY IS
A TREAT DAY**

Why keep the best for special occasions? The whole ethos of Forman & Field is that we enjoy gourmet quality food every single day because life is too short to deny ourselves the greatest joy in life. Food, glorious food.

*Clockwise from top left: Salmon & Dill Lasagne; Chicken Kyiv; Salmon Fishfingers with Caper & Lemon Mayonnaise
Opposite: NEW Indonesian King Prawn & Coconut Fishcake*

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WE SKIN,
TRIM AND
DISPATCH FISH
THE DAY THEY
ARRIVE



FRESH FISH

CATCH OF THE DAY

Fresh fish. You can't beat it. As fish experts we know that to experience the full flavour of seafood of any kind it has to be super fresh. Just off the boat, or the rod. We've been sourcing 'wet' fish from reliable suppliers for over a century; the relationships we have developed mean we always get the catch of the day.

Clockwise from top: Fishy Favourites Bundle (details online); Salt Baked Sea Bass (kit); Fresh Scottish Salmon
Opposite: Classic Dover Sole



COMFORT FOOD

COMFORT & JOY

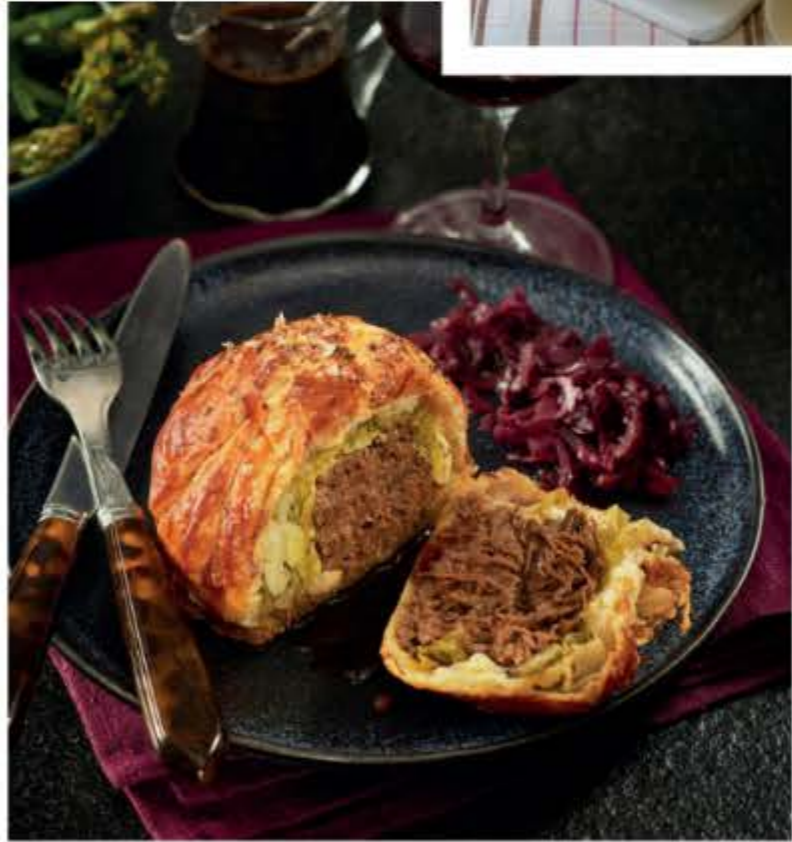
Comfort food doesn't get any more comfortable than this. All our ready-to-reheat dishes are made in our own kitchens by highly trained chefs who make exactly the same dishes for leading culinary establishments. So dining at home is like dining out, but a lot more affordable.

Our homemade pies *opposite* are the epitome of comfort food. The Vegetarian Shepherd's Pie has recently been upgraded to include a sweet potato mash. Truly sublime. See online for full details.

Clockwise from top left: Marvellous Mash (4 flavours); Beef Bourguignon; NEW Steak & Ale Pie
Opposite from top, clockwise: Cod Fish Pie with Cheddar Mash, Cottage Pie with Sage Derby Mash, NEW Vegetarian Shepherd's Pie with Sweet Potato Mash, Fish Pie with Lobster Mash

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SUNDAY ROAST OVEN READY

It's the nation's favourite meal of the week. Ours too. We can deliver the whole bang shoot. The joint or bird, the sides and the pudding. The one thing we don't do is Yorkshires as they rarely travel well, but you'll find a cracking recipe at formanandfield.com.

Clockwise from top left: Potato Dauphinoise; Bread & Butter Pudding with Irish Cream; Roasted Root Vegetables; Individual Pulled Beef Wellington with Spiced Red Cabbage
Opposite: English Label Chicken; Cropwell Bishop Stilton; Spiced Apricot Compôte; Velvety Herb Mash; Smoked Eel Fillets and Biddenden Ortega English Wine





SUPPORTING BRITISH FARMERS

Patriotism might be unfashionable in some quarters but we've built a business on our unshakeable belief in British farmers and food producers. English Label Chicken is as good as any poulet de Bresse, Aberdeen Angus grass-fed beef is world-beating and our Porchetta (with a nod to Italian cuisine) is produced with butchery of the very highest order.

Our dry-aged grass-fed beef is supplied from small-scale farmers who understand the true meaning of sustainability and treat livestock with respect.

Clockwise from top left: Roast Poussin Done Two Ways with Roasted Root Vegetables; Suckling Pig; Porchetta (one of four flavours)
Opposite: Aberdeen Angus Sirloin

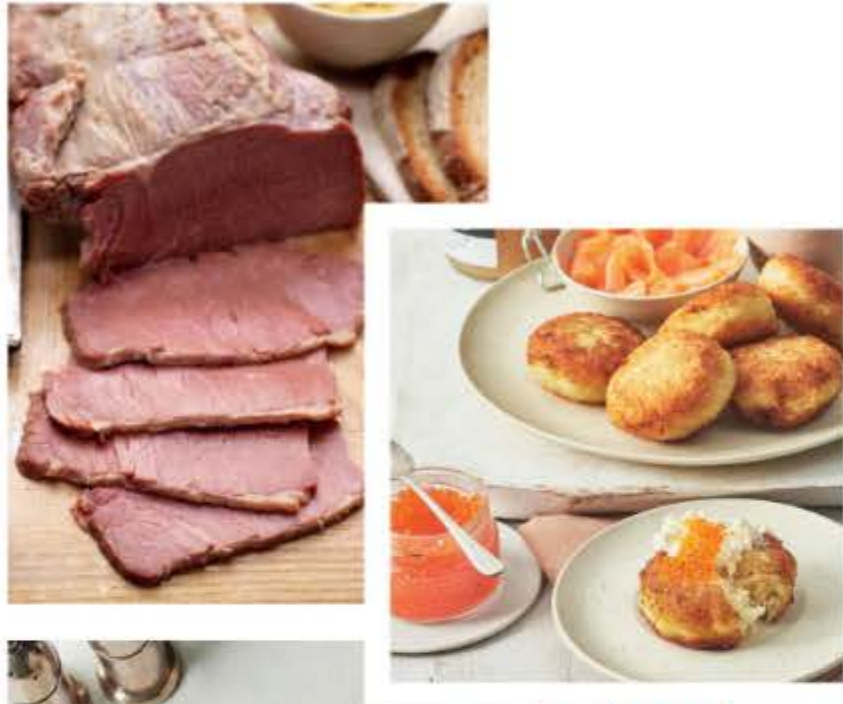


KEEPING IT LOCAL

Yes, we're bang slap in Hackney, on the edge of the Olympic Park, quite literally within a stone's throw (not something we condone, obviously) of the London Stadium, now home to West Ham United. It's a deeply urban landscape and yet we are proud to work with a range of suppliers we regard as local. Bread, beer, honey, sausages – the stuff of life.

Clockwise from top left: Craft Beer Selection; Hepburn's Sausages; Olympic Park Honey; Putney Honey; Fraser's Mulled wine; Hepburn's Bacon
Opposite: Brick Lane Bagels with Forman's Smoked Salmon





JEWISH DELICACIES

WHAT AM I, CHOPPED LIVER?

Our Jewish food is hugely popular. And while we often remind people that smoked salmon is a gourmet food that originated in the Jewish community of East London, we sometimes overlook the fact that Jewish immigrants fleeing Eastern Europe at the end of the 19th century brought with them an entire cuisine.

Lance Forman writes: *"Like many Jewish people around the world, Friday Night Dinner is something that I look forward to all week. It's more than just a meal; it's a chance to reconnect with loved ones over food that we've been enjoying for generations. Chopped liver is a centuries' old, East European delicacy, originating from a time when using every part of the animal was a necessity. And, just like our much-loved Mrs. Forman's Chicken Soup, it's a "FND" staple.*

Our new Mrs. Forman's Chopped Liver is exactly like 'Bubbe' used to make, with the finest chicken livers, fried onions and hard-boiled eggs, minced to utterly addictive perfection. For a truly authentic plate, try serving with our New Green Cucumbers. Great spread on Mel-bagel Toasts too. You'll soon see why, after hundreds of years, it's still the first dish we tuck into every Friday night. Enjoy!"

*Clockwise from top left: Northfield Farm Salt Beef; Potato Latkes; Mrs. Forman's Chicken Soup
Opposite: NEW Mrs. Forman's Chopped Liver*



NEW



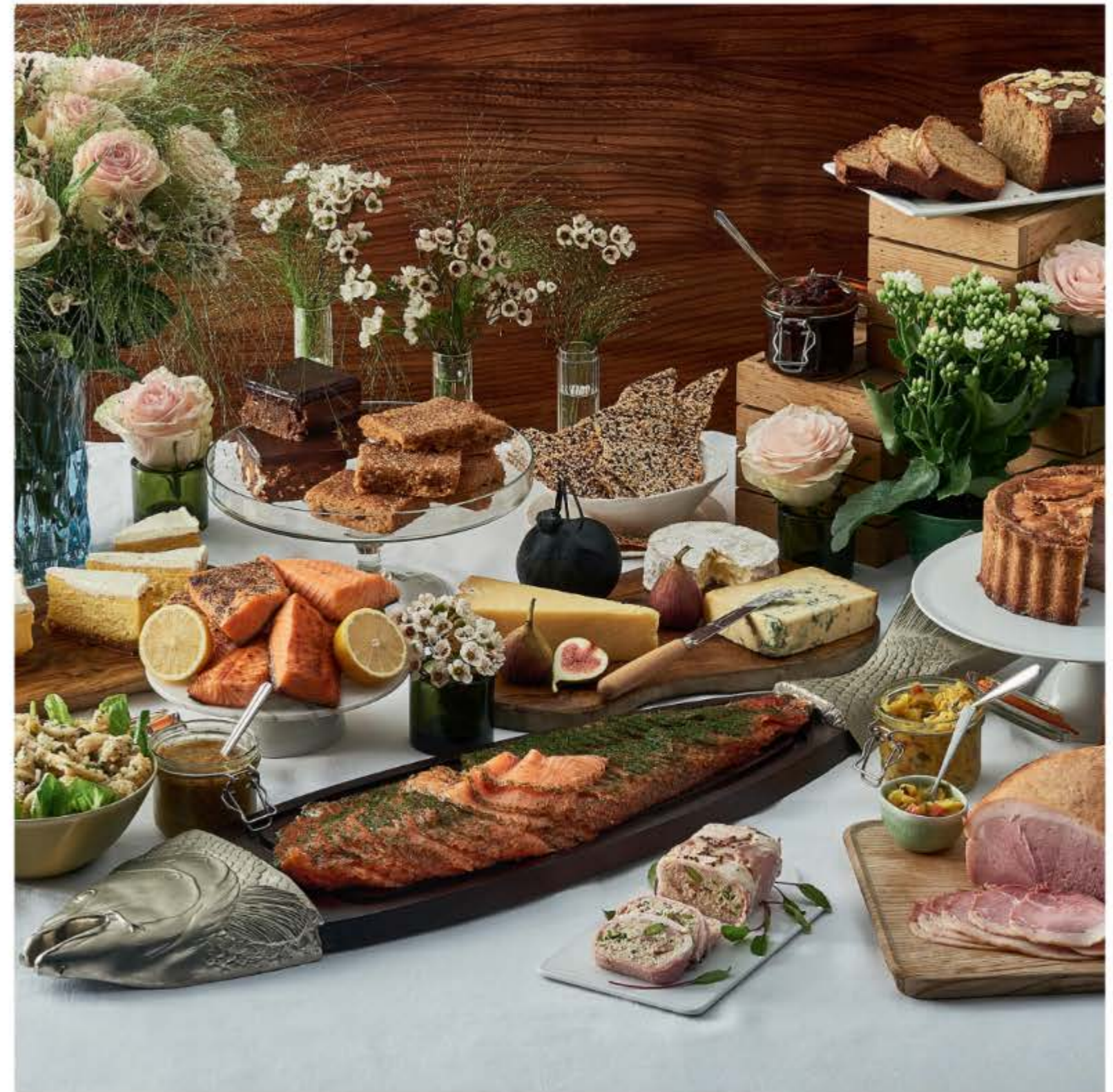
BUFFET FOOD

A MAGNIFICENT SPREAD

Why do people love buffets? From a guest's point of view it's simple: you can choose what you like and who you talk to. From the cook's perspective it's so much easier. No need to watch saucepans or set timers. You can join the happy throng, and talk them through the food!

Lance Forman's top tip for any buffet: "Decorate your table with fresh flowers, from the garden if you have one. Make the buffet a visual feast as well as a flavour fest."

Clockwise from top left: Mrs King's Pork Pies; Roasted Heritage Beetroot, Smoked Mozzarella and Caramelised Pear Salad; Handmade Flamiches (3 flavours); Opposite: A Forman & Field buffet featuring a few of our favourites



Forman's have been supplying leading restaurants, hotels and food halls since 1905, and we will continue to do so as chefs become more and more aware of the importance of authenticity. Our London Cure smoked salmon is the original smoked salmon and nothing else comes close.

We've enjoyed a long relationship with the Four Seasons hotel group, and with one particular hotel, Four Seasons at Park Lane (formerly the Inn on the Park) since the early 1970s, so it gives us great pride that our smoked salmon features on the menu at Pavillon London, the hotel's sensational new flagship restaurant described as "the British expression of multi-starred French chef Yannick Alléno's passion for life".



Above: Chef Yannick Alléno; Opposite inset: The light-filled dining room; Main photo: Precision is everything as a chef plates up

PAVYLLON LONDON

AN INVITATION TO DINE AT PAVYLLON

A SUPERSTAR CHEF

By featuring Forman's London Cure smoked salmon on the menu, Alléno – who holds 15 Michelin stars across 17 restaurants – is being faithful to his philosophy rooted in traditional gastronomy being evolved through contemporary techniques and relentless creative curiosity.

Lance Forman and Lloyd Hardwick were delighted to be invited to lunch at Pavillon London – "absolutely sublime", according to Lance – following two visits by head chef Benjamin Ferra Y Castell to our Fish Island smokehouse to taste the salmon and observe the curing process.

SOURCING LOCAL PRODUCTS

As Chef Benjamin explains, sourcing is one of Yannick Alléno's greatest priorities: "When I came to London my first task was to research suppliers and I was really impressed by the quality of Forman's smoked salmon, and the production process.

MASTERCHEF YANNICK ALLÉNO'S LATEST RESTAURANT IS A TOUR DE FORCE WITH LOCAL PRODUCE, INCLUDING OUR SALMON, TO THE FORE.

It's super fresh, and entirely handmade, and when the quality is world class it would be crazy to look elsewhere. It's logical to use as much local produce as possible and to respect the environment. Britain is blessed with incredible seafood and cheeses – the quality in many respects is better than Paris."

Currently London Cure Smoked Salmon features on the breakfast menu – as a side, in Eggs Royale and with blinis – but is also served with crème fraiche and a nage made with fish stock with a dill oil dressing. Chef Benjamin also uses any trimmings to add depth to fish sauces because "for me, the sauce is 70% of any dish."

Pavillon London launched in July 2023 to widespread critical acclaim. For reservations, contact the hotel directly or book via Open Table.

pavillonlondon.com
Four Seasons Hotel London at Park Lane, London W1J 7DR
+44 (0)20 7319 5200



"WHEN THE
QUALITY IS
WORLD CLASS
IT WOULD BE
CRAZY TO LOOK
ELSEWHERE"

Benjamin Ferra Y Castell,
Pavillon London



CHRISTMAS EVE

'TWAS THE NIGHT BEFORE XMAS

Christmas Eve in Britain doesn't have a specific tradition but why let the rest of Europe have all the fun? Invite guests to a feast fit for Stephen, with all your Forman & Field favourites: Poached Salmon (a whole one of course), Haddock Goujons, maybe Crab Chowder or even a Dressed Lobster.

Marmalade glazed Alderton Ham, is the ultimate English ham and a perennial bestseller since we began over 20 years ago. The quality is world class and it comes in a range of sizes – whole hams, half hams, bone in, bone out – as well as ready sliced packs.

Clockwise from top left: Poached Salmon Fillet; Potted Lobster; Crab Chowder
Opposite: Marmalade Glazed Alderton Ham with Traditional Piccalilli.

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NEW

CHRISTMAS DAY

THE MAIN EVENT

Christmas is our busiest time of year. Our favourite time of year. The smokehouse is abuzz with activity as we pack, by hand, every single order. You can buy pretty much everything you need from us. Turkey, goose, all the trimmings, ready-to-roast potatoes, sprouts, cranberry sauce, bread sauce, figgy pudding, mince pies. Your one-stop yuletide shop.

New this year are restaurant quality Truffled Potato Pavé – thin layers of potato and truffle pressed in clarified butter, Three Bird Roast *opposite* and Proper Gravy. Simply the best. **Last order date for guaranteed Christmas delivery is Friday, 15 December.**

Clockwise from top left: Seldom Seen Farm Goose; NEW Truffled Potato Pavé; Seldom Seen Farm Norfolk Bronze Turkey surrounded by Spiced Red Cabbage; Pommés Châteaux, Brussels Sprouts with Pancetta; Rye Bread Sauce; Cranberry & Port Sauce; All The Trimmings
Opposite: NEW Three Bird Roast with Proper Gravy

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NEW



CHRISTMAS FOR TWO A SMALLER AFFAIR

Having a big family is great but not everyone wants to celebrate en masse. If you're home alone or with a partner we make sure you can enjoy the same gourmet festive fare. Our Individual Beef Wellingtons, for example, are a joy to eat and very easy to bake; Ballotine of Turkey, a boned and stuffed roast ideal for two people means nothing is wasted; and spoonable dessert pots are a stroke of genius. See online for details.

Clockwise from top: Traditional Potted Shrimps; Dessert pots; Cheese & Chutney Box for Two; *Opposite:* Turkey Ballotine for Two, Pommes Châteaux, Spiced Red Cabbage and Brussels Sprouts with Pancetta

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OUR
MINCE PIES
ALWAYS SELL OUT
SO ORDER
PLENTY!



CHRISTMAS PUDDINGS AND SWEETS

PROOF IN THE PUDDING

We've always been a little disappointed by shop-bought Christmas puddings made in huge numbers, so we make our own using the very finest ingredients. We mix entirely by hand, and 'one third' cook them prior to despatch so you just need to finish them on the day. The vintage puddings are aged for an extra year to allow the flavours to develop further. They say the proof is in the pudding and we get five star reviews, year after year. Check out the full range at formanandfield.com

*Clockwise from top left: Panettone & Butter Pudding; Luxury Mince Pies; Meg Rivers Christmas Cake
Opposite: Vintage Christmas Pudding*

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NEW YEAR'S EVE

HAPPY NEW YEAR!

It comes round faster than you think so be prepared; whether you're throwing a New Year's Eve party or starting 2024 with a bang it's so much nicer to stay at home and avoid the crowds. Just makes sure you check out our website for last ordering dates for deliveries over the holidays.

New this year, Pempem de Choc, *opposite*, is a range of exceptional handmade chocolates from West Sussex. Exquisite in every sense.

Clockwise from top left: Balfour Winery's Leslie's Reserve; Royal Fillet Tartlet; Salmon Coulbiac; Large Beef Wellington
Opposite: NEW Pempem de Choc Chocolate Selection

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VEGETARIAN OPTIONS

VEGGIE HEAVEN!

Catering for non-meat eating guests is never a problem with Forman & Field. Pescatarians will love our fish and seafood, and vegetarians have plenty of delicious options. You can go all out veggie or substitute key dishes. Here are a few ideas but please check out formanandfield.com for more.

Clockwise from top left: Whole Roasted Cauliflower in Miso; Walnut & Cheese Pithivier; Vegan Ratatouille; Artichoke & Wild Mushroom en croûte;
Opposite: NEW Mushroom & Chestnut Sausage Rolls





VEGAN AND GLUTEN FREE
YOUR GOOD HEALTH

We believe everyone has the right to enjoy the best food possible – whatever is best for their body or their ethical beliefs is absolutely fine by us. We also want to make entertaining at home as easy as possible, which is why we offer many gluten-free options and vegan as well as vegetarian dishes. If you have any suggestions for dishes we could add, please get in touch. We'd love to hear from you.

Clockwise from top: Galeta Peanut Butter Blondies;
Giant Cous Cous & Pomegranate Salad;
NEW Salmon, Pea & Chive Fishcakes;
All Restaurant Collection Fishcakes are now gluten free
Opposite: Venerable Vegan Hamper





CHEESE

BLESSED ARE THE CHEESEMAKERS

When you're entertaining at home cheese always features strongly. A cheeseboard at a dinner party is essential. All our cheeses are from British artisan makers who are among the most passionate and most skilled food producers you'll ever meet. We review the range we offer every season; new this year, for example, are Katherine, Bix, and Burt's Blue.

*Top, left to right: Tunworth; Cropwell Bishop Stilton
Middle, left to right: Katherine; Bix; Burt's Blue
Bottom: Cheese Straws in a Tin;
Opposite Page: Classic Cheese Box*



SAUCES

THE PERFECT COMPLEMENT

There's power in a sauce – a good sauce, made by a professional chef. We make all ours in-house with the freshest ingredients, and then dispatch them in airtight kilner jars you'll be using for years to come. They make fantastic gifts for foodie friends. So where do we start? It's difficult when there are so many to choose from – the full range is online – but let's go savoury then sweet. Creamy Lobster Sauce adds a gourmet flair to any fish dish. Dover Sole bursts into life; Salmon Coulubiach becomes an experience. For dessert our Forman's Naughty Sauces are fantastic. All you need is a few berries. Happy days.

We can also personalise jars of homemade sauces with the recipient's name and a short message of goodwill. Please call our team to discuss your requirements.

Top left to right: Fresh Salmon with Champagne Cream Sauce White Chocolate Silk; Salted Caramel Sauce
Opposite: All sauces, conserves and condiments come in re-usable air-tight jars

SAUCE	GOES WELL WITH...
Creamy Lobster Sauce	Salmon Coulubiach, Dover Sole, Fresh Salmon
Champagne Cream Sauce	Fresh Fish, Lobster & Salmon Fishcakes
Sweet Mustard & Dill Dressing	Smoked Salmon, Gravolax, Fresh Cooked Salmon
Miso Marinade	Black Cod, Fresh Salmon, Chicken
Red Wine Jus	Beef, Beef Wellington, Lamb
Classic Cumberland Sauce	Lamb, Pork, Game, Goose, Confit Duck, Sausages
Rye Bread Sauce	Turkey, Roast Chicken, Ballotine of Chicken
Apple Sauce with Cider Brandy	Suckling Pig, Porchetta, Latkes
Spiced Apricot Compôte	Ham, Foie Gras, Blue Cheeses
Date, Apple & Ginger Chutney	Cheese, Scotch Eggs, Pork Pie
Traditional Piccalilli	Pork Pie, Salt Beef, Charcuterie
White Chocolate Silk	Frozen berries, Brownies
Salted Caramel Sauce	Sticky Date Pudding
Crème Anglaise	Tarte Tatin, Bread & Butter Pudding
NEW Proper Gravy	Three Bird Roast, Beef





AFTERNOON TEA

TEA IS THE NEW BRUNCH

The time-honoured British tradition of afternoon tea is back in vogue, so why not invite friends over for sandwiches, scones, cake and whatever else takes your fancy. We make it easy by preparing fresh sandwich fillings – Coronation Chicken has been popular this year for some reason – while our feather-light scones, despatched the day of baking, come with a jar of Strawberry Ripple Cream, a heavenly blend of clotted cream, fresh buttercream and homemade strawberry jam. PS. This year's hot tip for scones is our new Lemon Curd. It'll blow your mind!

Clockwise from top: Scones with Strawberry Ripple Cream; Trio of Homemade Mini Cakes; Macarons
Opposite: NEW Homemade Lemon Curd



DESSERTS

KEEP 'EM SWEET

No meal is complete without something sweet to satisfy the palate. As with all our ready-prepared dishes these are made by our pâtisserie chefs to order. Nothing sits on shelves. You order, we make, we deliver, simple as that. Apple & Bramble Crumble is deliciously old school, a real heartwarmer, Burnt Orange Tart is a stunner that serves up to 10 guests for tea or dinner, our Bread & Butter Pudding laced with Irish cream liqueur gets rave reviews and Mrs Forman's is quite simply the best baked cheesecake this side of New York. Oodles more online, too.

Clockwise from top: Mrs Forman's Cheesecake with Cherries in Brandy; Luxurious Chocolate Brownie Loaf; Lemon & Pistachio Cake; Tarte Tatin
Opposite: Burnt Orange Tart





INDIVIDUAL DESSERTS

TREAT YOURSELF

You don't have to share these desserts and puddings with anyone else because they're made as individual portions. We know you're not throwing parties or hosting large gatherings every day, so individual desserts make far more sense, plus there's less waste. Our potted puds are so easy to serve, and yet so chic. Rum Baba, Mrs Forman's Cheesecake, Valrhona Chocolate & Salted Caramel Pot – all you need is a teaspoon! New this year is Summer Pudding in a Pot, *opposite*. Light, refreshing and incredibly Instagrammable.

Clockwise from top left: Hand-made Petits Fours; Syrup Sponge Pudding; Sticky Date Pudding Kit with Salted Caramel Sauce & Pistachio Praline
Opposite: NEW All Year Round Summer Pudding

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NEW

OUR TOP PRODUCTS FOR 2023/2024

Visit formanandfield.com for a complete range of our products:

SEASONALITY

We print our catalogue once a year but new products appear all the time.

INGREDIENT DETAILS

In our online shop all ingredients are listed with known allergens highlighted.

STORAGE AND COOKING INFO

Can you freeze smoked salmon? How do you cook a three-bird roast? It's all there online.

SEARCH FOR FAVOURITES

Find what you want in nanoseconds using the search facility.

CREATE YOUR OWN ACCOUNT

Storing payment details saves time and you can check your order history at any time.

Due to the volatility of market conditions, the following prices are only correct at the time of printing. We advise you to check prices online before compiling your order. When ordering online or by phone the price of all items will be clearly stated before payment is taken and will be guaranteed even if your delivery is much later.

Prices exclude P&P.

Last order date for Christmas 2023 deliveries is Friday 15 Dec 2023.

NEW PRODUCTS

B1079D	D-Cut Smoked Salmon Convenience Pack	5 x 100g	50.50
D2058	Char-grilled Salmon Fillet	serves 8-10	52.50
V1189	Truffled Potato Pavé	serves 4-6	14.95
F3509	Beetroot Falafel	x 6	9.95
J5396	Steak & Ale Pie min 200g	serves 1	6.50
F3243	Mushroom & Chestnut Sausage Roll	serves 4	9.95
H4307	Duck a L'orange	serves 2	29.95
D2070	Pissaladiere x 2, 8"	serves 2-4	12.95
V1682A	Vegetarian Shepherd's Pie 420g	serves 1-2	8.95
V1682	Vegetarian Shepherd's Pie 1.2kg	serves 3-6	22.50
D2251	King Prawn & Coconut Fishcake 2x150g	serves 2	10.95
D2249	Salmon, Pea & Chive Fishcake 2x 150g	serves 2	7.95

F3525	Lobster & Salmon Scotch Egg x2	serves 2	12.95
F3526	Wild Mushroom & Tarragon Arancini	x 12	21.95
V1173	Polenta Chips 650g x 14	serves 2-4	7.95
R9202	Mini Bagel Crisps in Tin	100g	8.95
J5149	Mrs. Forman's Chopped Liver 350g	serves 2-4	9.95
L6189	Proper Gravy	500ml	6.50
L6034	Bix Cheese	100g	9.50
L6033	Burt's Blue Cheese	180g	9.50
L6022	Katherine Cheese	250g	14.50
N7912	All Year Round Summer Pudding	serves 1	6.95
N7646	Williams Pear & Dark Chocolate Tart	serves 8-10	28.50
N7349	Black Treacle Spotted Dick	serves 1	6.95
L6351	Homemade Lemon Curd	225g	5.50
P8346	Pempem-de-choc Chocolate Selection	x 12	24.95
R9407	Fraser's Mulled Wine	75cl	17.95
V9018	Thank-you Hamper For Her		133.95
V9019	Thank-you Box For Him		133.95



FISH

FISHCAKES

D2256	Thai Crab 2 x 150g	serves 2	10.95
D2414	Smoked Haddock 2 x 150g	serves 2	8.95
D2260	Lobster & Salmon 2 x 150g	serves 2	11.95
D2266	Cocktail Fishcakes 16 x 25g		22.95

PREPARED FISH

D2059	Poached Salmon - min. 1kg	serves 8-10	49.95
D2067	Salmon Couloubiac 850g	serves 4-8	34.95
D2067A	Salmon Couloubiac 180g	serves 1	10.95
D2270A	Salmon & Dill Burgers 2 x 150g	serves 2	9.95
D2034	Salmon Fishfingers 500g	serves 3-5	30.95

D2036	Haddock Goujons 500g	serves 3-5	21.95
D2037	Sole Goujons 500g	serves 3-5	26.50
D2039	Fried Whitebait 400g	serves 4	13.95
D2335	Whitefish Salad 350g	serves 4-8	17.95
D2333	Salmon Sandwich Spread 350g	serves 3-5	8.95
D2334	Tuna Sandwich Spread 350g	serves 3-5	9.50
D2228	Yellowfin Tuna in Infused Olive Oil	200g	8.95

FRESH FISH

B1165	Fresh Salmon Darnes 2 x 150g	serves 2	12.50
B1165A	Fresh Salmon Darnes 4 x 100g	serves 2-4	16.50
D3060	Fresh Salmon Escalopes 4 x 100g	serves 2-4	16.50
D2066	Whole Fresh Salmon Fillet - 1.2kg	serves 8-10	47.95
D2190	Classic Dover Sole x 2	serves 2	55.95
D2135	Red Mullet with Saffron & Garlic	serves 2	17.95
D2025A	Salt-Baked Seabass Kit approx. 650g	serves 2-4	22.95
V9008	The Fishy Favourites Bundle	see website	57.50



SMOKED FISH

B1190	Smoked Eel Fillets 200g	serves 3-4	27.95
B1100	Smoked Trout Fillets 200g	serves 2-4	11.50
B1090	Smoked Cod's Roe 200g	serves 2-4	9.95
B1150	Kippers On the Bone Pair	serves 2	9.50
B1155	Kippers Off the Bone Pair	serves 2	9.50
B2226	Smoked Mackerel Fillets 180g	serves 2-4	6.95
B2227	Peppered Mackerel Fillets 180g	serves 2-4	7.50
B2310	Arbroath Smokies 450g min	serves 2	13.95
B2311	Smoked Haddock Fillets 350g	serves 2-4	13.95
B1160	Smoked Tuna Carpaccio 200g	serves 3-4	14.50
B1170	Smoked Swordfish 200g	serves 3-4	13.95
B1080	Smoked Wild Halibut Carpaccio 200g	serves 3-4	21.50

LOBSTER & SHELLFISH

D2068	Lobster Thermidor - 2 halves	serves 2	79.50
D2085	Dressed Lobster - 2 halves	serves 2	79.50
D2371	Whole Cooked Lobster approx 850g	serves 2	47.95
D2237	Lobster Roll Kit 300g	serves 1-2	31.95
D2083	Dressed Crab 200g min	serves 2	22.50
D2103	Raw Large Tiger Prawns 240g	serves 2-3	25.95
D2101	Raw Large Tiger Prawns (frozen)	1kg	16.50
D2089	Fresh King Scallops 500g	serves 2	28.95
D2093	Langoustine Tails with Sauce Vierge	350g	34.50
D2235	Crayfish Cocktail with Royal Roe 350g	serves 4-5	21.50
D2230	Potted Lobster 225g	serves 3-5	28.95
D2115	Traditional Potted Shrimp 100g	serves 2	7.95
D2086	Salmon & Scallop Kebab in Oil 2x125g	serves 2	14.50

THERE'S MORE ONLINE

Visit formanandfield.com for our complete product listing complete with ingredients, potential allergens, cooking instructions and storage advice

JAPANESE CLASSICS

D1020	Black Cod in Miso Sauce 2 x 125g	serves 2	31.95
D1021	Black Cod in Miso Skewers 200g	12 skewers	31.95
D2013	Salmon Tataki with Sesame 2 x 150g	serves 3-5	33.95
D2014	Tuna Tataki with Peppercorns 2 x 150g	serves 3-5	30.95
D2010	Salmon & Tuna Tataki 2 x 150g	serves 3-5	33.95
D1023	Salmon Teriyaki Canapes 350g	12 skewers	27.95
D1024	Salmon Tempura Skewers x 4	serves 4	17.50

CAVIAR

B1141	Baerii Classic	30g	69.95
B1142	Baerii Classic	50g	115.95
B1143	Baerii Classic	100g	219.95
B1147	Oscietra	30g	124.95
B1148	Oscietra	50g	199.95
B1149	Oscietra	100g	394.95
B1152	Beluga	30g	155.95
B1153	Beluga	50g	256.95
B1154	Beluga	100g	499.95
B1030	Royal Roe	100g	16.50

MEAT

BEEF

J5391	Beef Wellington Large 1kg	serves 4-6	88.95
J5393	Individual Beef Wellingtons 2 x 150g	serves 2	27.50
J5232B	Beef Bourguignon 3 x 500g	serves 6	34.95
J5232D	Beef Bourguignon 1 x 500g	serves 2	13.95
D2078	Surf 'n' Turf	serves 2	42.95
J5231	Prime Beefburgers 2 x 150g	serves 2	12.95
J5090	Northfield Farm Salt Beef 500g	serves 6-8	29.95
J5155	Ribs on Bone 4.5kg	serves 10-12	162.50
J5160	Ribs Rolled 1.5kg	serves 6-8	79.95
J5140	Rolled Sirloin 1.5kg	serves 6-8	80.50
J5198	Prime Fillet 1kg	serves 5-6	78.95
J5199	Fillet Steaks 2 x 170g	serves 2	22.50
J5203	Châteaubriand 700g	serves 4	79.00
J5186	Tomahawk Beef min. 900g	serves 1-2	32.95
J5195	Tomahawk Beef min. 1.2kg	serves 2	82.50
J5192	Steak & Chip Skewers x 12	serves 3-4	37.50

POULTRY

H4170	Roast Poussin Done Two Ways	serves 2	15.95
H4161L	English Label Chicken	serves 4-6	21.50
H4166	Spatchcock English Label Chicken	serves 2	21.95
H4308	Buttermilk Chicken 8pcs	serves 2-4	15.50
H4242	Ballotine of Chicken	serves 2	14.95
H4217	Chicken Kyiv	serves 2	14.95
H4190	Coronation Chicken	serves 3-5	9.95

FESTIVE CENTREPIECE & ACCOMPANIMENTS

H4250	Small Seldom Seen Turkey	4.5-5.5 kg	99.95
H4251	Medium Seldom Seen Turkey	5.5-7 kg	103.95
H4252	Large Seldom Seen Turkey	7-8 kg	123.95
H4220	Small Seldom Seen Goose	4.5-5 kg	88.95
H4230	Medium Seldom Seen Goose	5-5.5 kg	123.95
H4240	Large Seldom Seen Goose	5.5-6 kg	134.50
H4016	Three Bird Roast Small Min.2.5kg	serves 6-8	97.50
H4017	Three Bird Roast Large Min 5.5kg	serves 12-14	157.50
H4243	Ballotine of Turkey 300g	serves 2	19.95
H4248	Ballotine of Turkey 1kg	serves 6	46.50
F3399	All The Trimmings (see website)	serves 4-6	26.50
R9243	Christmas Stuffing	500g	7.95
V1095	Pommes Châteaux with Goose Fat 1kg	serves 6	12.50
V1116	Brussels Sprouts & Pancetta 500g	serves 4	8.95

PORK

FORMAN'S ITALIAN STYLE PORCHETTA

J5005	Sage, Rosemary & Thyme 2.25kg	serves 10-12	83.50
J5020	Sage, Rosemary & Thyme 1.2kg	serves 5-6	43.95
J5004	Date, Cider Brandy & Bay 2.25kg	serves 10-12	76.95
J5024	Date, Cider Brandy & Bay 1.2kg	serves 5-6	40.50
J5011	Simply Seasoned 2.25kg	serves 10-12	76.95
J5015	Simply Seasoned 1.2kg	serves 5-6	40.50
J5012	Yuletide 2.25kg	serves 10-12	74.95
J5019	Yuletide 1.2kg	serves 5-6	39.50
J5006	Suckling Pig Boned/Rolled 6kg	serves 25-30	229.95
J5008	Suckling Pig 4-6kg	serves 6-10	181.50



MARMALADE GLAZED ALDERTON HAM

J5091	Whole Ham, On Bone 5.5kg min	serves 20-25	126.50
J5092	Half Ham Boneless 2kg min	serves 15	81.95
J5095	Half Ham On Bone 2.75kg min	serves 15	79.50
J5096	Mini Ham 1.4kg	serves 8-10	45.95
J5081	Mini Ham 900g	serves 6-8	30.95
J5085	Ready Sliced Ham 500g	serves 4-6	22.95
J5092A	Ready Sliced Ham 250g	serves 2-3	11.95

HEPBURN'S SAUSAGES & BACON

F3388	Olde English Sausages 500g	serves 2-4	8.95
F3387	Guildsman Sausages 500g	serves 2-4	8.95
F3386	Cumberland Sausages 500g	serves 2-4	8.95
J3405	Dry Back Bacon 300g	serves 3-4	8.95
J3406	Maple Back Bacon 300g	serves 3-4	8.95
J3407	Smoked Streaky Bacon 300g	serves 3-4	8.95
J3408	Treacle & Stout Bacon 300g	serves 3-4	8.95
F3381	Chipolatas 500g	serves 4	8.95
J5093	Hepburn's Norfolk Black Pudding	200g	8.95

LAMB

J5333D	Lamb Navarin 1 x 500g	serves 2	11.50
J5333B	Lamb Navarin 3 x 500g	serves 6	33.95
J5339	Leg of Kentish Lamb 2.5kg min	serves 10-12	89.95

CHARCUTERIE

J5118	Charcuterie Platter	400g	45.95
J5030	Monmouthshire Air Dried Ham	70g	7.95
J5107	Monmouthshire Air Dried Beef	70g	9.95
J5311	Monmouthshire Air Dried Pork Collar	70g	8.95
J5112	Duck Pastrami	70g	10.50
J5122	Fennel Salami	70g	7.50
J5124	Rosemary Cure Welsh Lamb Carpaccio	70g	7.95
J5115	Spicy Smoked Paprika Chorizo	70g	6.95

THERE'S MORE ONLINE

Many of the products listed here come in different sizes. For the complete product listing visit formanandfield.com

DELI

PIES & SAUSAGE ROLLS

F3241	Old Spot Sausage Rolls with Nduja	serves 4	10.95
F3023	Mrs Kings Pork Pie 440g	serves 3-4	11.50
F3073	Classic Festive Pork Pie 454g	serves 4-6	10.50
F3080	Traditional Pork Pie 920g	serves 8-10	16.50
F3081	Game & Poultry Pork Pie 1.1kg	serves 10-12	36.95
F3082	Traditional Pork Gala Pie 2.7kg	serves 20-25	37.85

SCOTCH EGGS & ARANCINI

F3505	Classic Pork	serves 2	11.50
F3515	Black Pudding	serves 2	11.50
F3504	Smoked Haddock Kedgeree	serves 2	11.50
F3503	Wild Mushroom Risotto	serves 2	11.50
J5119	Chorizo	serves 2	11.50
F3514	Squash & Stilton Arancini Balls	x 12	21.95
F3518	Haddock Kedgeree Arancini Balls	x 12	21.95

HANDMADE FLAMICHES

F3284	Classic Lorraine	serves 6	31.50
F3284A	Classic Lorraine	serves 2	10.95
F3285	Spinach & Ricotta	serves 6	31.50

F3285A	Spinach & Ricotta	serves 2	10.95
F3286	Smoked Salmon & Leek	serves 6	34.50
F3286A	Smoked Salmon & Leek	serves 2	11.50
F3278	Selection 2 of Each	serves 6	31.95

TARTLETS

F3279	Roasted White Onion	serves 2	8.95
F3280	Cornish Yarg, Fig & Beetroot	serves 2	8.95
F3287	Asparagus, Tomato & Goat's Curd	serves 2	8.95
F3288	Courgette, Walnut & Cheese Pithivier	serves 4-6	19.50

PÂTÉS, TERRINES & SPREADS

B1199	Smoked Salmon Pâté 225g	serves 3-5	7.50
B1200	Wild Smoked Salmon Pâté 225g	serves 3-5	14.50
B1201	Smoked Mackerel Pâté 225g	serves 3-5	9.50
F3507	Chicken Liver & Brandy Parfait 225g	serves 3-5	10.95
D2420	Taramasalata 225g	serves 3-5	7.50
B1202	Smoked Wild Salmon Butter 225g	serves 3-5	6.95
F3271	Foie Gras de Canard 250g	serves 4-6	91.50
F3272	Foie Gras de Canard 500g	serves 8-12	145.00
F3510	Layered Vegetable Terrine 300g	serves 4	12.95
F3511	Ham Hock Terrine 300g	serves 4	12.95
D2428	Salmon & Langoustine Terrine 300g	serves 4	17.50
F3508	Duck, Chicken & Pistachio Terrine 300g	serves 4	12.95
F3523	Beetroot & Goats Cheese Terrine 300g	serves 4	10.50

PASTAS & BAKES

D2243	Cod Fish Pie with Cheddar Mash 1.2kg	serves 4-6	26.50
D2243A	Cod Fish Pie with Cheddar Mash 420g	serves 1-2	10.25
D2247	Fish Pie with Lobster Mash 1.2kg	serves 4-6	29.95
D2248	Fish Pie with Lobster Mash 420g	serves 1-2	12.95
D2077	Salmon & Dill Lasagne 1kg	serves 4	25.95
V1178	Smoked Salmon Mac'n'Cheese 1kg	serves 4	20.50
V1178A	Smoked Salmon Mac'n'Cheese 100g	serves 1	5.95
V1171	Truffle & Leek Mac 'n' Cheese 1kg	serves 4	18.95
V1171A	Truffle & Leek Mac 'n' Cheese 100g	serves 1	6.50
J5395	Cottage Pie w/ Sage Derby Mash 1.2kg	serves 4-6	25.50
J5395A	Cottage Pie w/ Sage Derby Mash 420g	serves 1-2	9.95

SOUPS

D2406	Gazpacho 500ml	serves 2	6.95
D2409	Lobster Bisque 500ml	serves 2	6.95
D2410	Lobster Bisque 1.5L Kilner Jar	serves 6	18.95
B2326	Crab Chowder 750ml	serves 3-4	12.95
H3014	Mrs. Forman's Chicken Soup	500ml	8.95

HOMEMADE SAUCES & CONDIMENTS

D2250	Creamy Lobster Sauce	200ml	8.95
L6153	Champagne Cream Sauce	200ml	8.95
L6150	Sweet Mustard & Dill Dressing	200ml	6.95
D1022	Miso Marinade	200ml	8.50
L6154	Red Wine Jus with Field Mushrooms	200ml	8.50
N7702	Cranberry & Vintage Port Sauce	200ml	8.50
L6174	Classic Cumberland Sauce	200ml	8.50
R9389	Rye Bread Sauce	200ml	6.95
L6172	Apple Sauce with Cider Brandy	200ml	8.50
R9432	Spiced Apricot Compôte	225g	7.95
R9240	Date, Apple & Ginger Chutney	225g	7.95
L6420	Traditional Piccalilli	225g	8.50
R9296	Spiced Red Cabbage	750ml	10.95
R9095	Pickled Heritage Beetroot	750ml	11.50
F3517	New Green Pickled Cucumbers	750ml	9.95

VEGETARIAN

SIDE DISHES

V1230	Roasted Root Vegetables 500g	serves 3-4	9.95
V1151	Potato Dauphinoise 1kg	serves 4-6	11.95
V1151B	Potato Dauphinoise 300g	serves 2	6.50
V1068	Petits Legumes 500g	serves 3-4	11.50
V1093	Shaved Black Truffle Mash 500g	serves 3-5	10.50
V1096	Horseradish & Chive Mash 500g	serves 3-5	8.95
V1097	Velvety Herb Mash 500g	serves 3-5	8.95
V1098	Saffron Mash 500g	serves 3-5	9.95
V1070	Bubble & Squeak 500g	serves 3-5	8.95
V1075	Potato Latkes	x 6	9.95
F3520	Smoked Butter Beans in Kilner Jar	750ml	9.95
F3544	Beetroot & Smoked Mozzarella Salad	serves 2-4	9.95
F3545	Giant Couscous & Pomegranate Salad	serves 2-4	9.95
F3546	Butternut Squash & Blue Cheese Salad	serves 2-4	9.95
F3521	Vegetable Coulubiacc 850g	serves 6-8	24.50
F3521A	Individual Vegetable Coulubiacc 180g	serves 1	8.95
F3289	Double Baked Cheese Soufflé	serves 1	7.50
F3550	London Cure Faux Salmon 100g	serves 1-2	3.95
F3516	Forman's Vegan Ratatouille 1kg	serves 4-6	12.95
F3533	Whole Roasted Cauliflower in Miso	serves 2-4	10.50
V1172	Artichoke & Wild Mushroom en Croûte	serves 1	10.95
F3275	Field Mushroom & Tarragon Pâté	serves 2-4	8.95
BREAD & SAVOURY BISCUITS			
R9201	Mel-bagel Toasts in F&F Tin	100g	8.95

R9101	Seeded Crackers in F&F Tin	200g	11.95
R9806	Homemade Cheese Straws in Tin x20	200g	12.95
R9286	Rinkoff's Fine Dining Rolls	x6	3.95

CHEESE

L6072	British Artisan Cheese Box		63.95
L6073	Classic British Cheese Box		69.95
L6076	Cheese & Chutney Box for Two		29.95
L6017	Montgomery's Cheddar	500g	19.95
L6014	Rutland Red	500g	16.50
L6018	Shorrock's Lancashire Bomb	230g	10.95
L6061	Tunworth	250g	13.50
L6063	Baron Bigod	250g	11.95
L6068	Black Truffle Baron Bigod	250g	22.95
L6047	Winslade	230g	11.95
L6120	Solstice	200g	11.95
L6044	Ashlynn	200g	13.50
L6121	Eve	140g	10.95
L6053	Isle of Wight Blue	180g	12.95
L6080	Cropwell Bishop Stilton	500g	16.95
F3524	Potted Stilton with Port Glaze	225g	10.50

THERE'S MORE ONLINE

For a mouthwatering choice of seasonal and all year round gourmet hampers visit formanandfield.com

SWEET

PÂTISSERIE & CONFECTIONERY

N7612	Handmade Petits Fours	16 pieces	21.50
N7147	Macaroons	16 pieces	28.50
N7356	Scones & Strawberry Ripple Cream	serves 2-4	12.95
P8345	Dark Sao Tome Chocolate Truffles	x12	19.96
P8308	Artisan du Chocolat Caramels, Dark	130g	14.95
P8309	Artisan du Chocolat Caramels, Milk	130g	14.95
P8315	Artisan du Chocolat Voyage	400g	49.94
P8316	Artisan du Chocolat Voyage	1kg	89.95
PUDDINGS & PRESERVED FRUIT			
N7645	Burnt Orange Tart	serves 8-10	28.50
N7625	Tarte Tatin Individual	serves 1	6.50
N7623	Tarte Tatin Large	serves 4-6	22.50



N7630	Bread & Butter Pudding & Irish Cream	serves 6-8	11.95
N7650	Apple & Bramble Crumble	serves 6-8	12.95
N7922	Rum Baba Pot	serves 1	8.50
N7330	Valrhona Choc Salted Caramel Pot	serves 1	8.50
N7914A	Jaffa Cake Pot	serves 1	7.95
N7327	Mrs Forman's Cheesecake	serves 6-8	16.50
N7327A	Mrs Forman's Cheesecake Pot	serves 1	7.50
N7324	Golden Syrup Sponge Pudding	serves 1	6.95
N7357A	Sticky Date Pudding & Caramel Sauce	serves 1	6.95
N7705	Mulled Pears 1.5l	serves 6	14.50
N7812	Cherries in Brandy	750ml	19.95

CHRISTMAS PUDDINGS & CAKES

N7000	Classic Individual Christmas Pudding	113g	4.95
N7001	Classic Family Size Christmas Pudding	454g	11.95
N7002	Classic Banquet Christmas Pudding	908g	23.95
N7003	Vintage Family Size Christmas Pudding	454g	15.95
N7004	Vintage Banquet Christmas Pudding	908g	31.50
N7023	Limited Edition Christmas Pudding	908g	60.50
N7611	Luxury Mince Pies	x 12	27.95
N7611A	Luxury Mince Pies	x 6	14.50
N7106	Meg Rivers Christmas Cake 550g	serves 3-4	14.95
N7107	Meg Rivers Christmas Cake 210g	serves 1-2	7.95
N7930	Christmas Panettone & Butter Pudding	serves 6-8	17.50

SAUCES

N7703	Brandy Sauce	750ml	13.50
N7704	Crème Anglaise	750ml	13.50
N7700	Brandy Butter	225g	10.50
N7331	White Chocolate Silk	200ml	9.95
N7049	Salted Caramel Sauce	200ml	9.95
L6350	Conference Pear & Lemon Conserve	225g	6.50
L6347	Homemade Strawberry Jam	225g	6.50
L6439	Olympic Park Honey	227g	9.50

HOME-BAKED CAKES

N7332	Lemon & Pistachio Cake	serves 6-8	20.50
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N7045	Homemade Banana Bread	serves 6-8	9.50
N7360	Espresso, Date & Pecan Cake	serves 6-8	14.95
N7338	Luxurious Chocolate Brownie Loaf	serves 6-8	21.50
N7320	Orange & Cardamom Cake	serves 6-8	16.50
N7348	Forman's Tiffin Cake	serves 6-8	19.95
N7341	Chef's Blueberry Victoria Sponge	serves 6-8	15.95
N7319	Bakewell Tart	serves 6-8	45.95
N7353	Mrs Gill's Cake Quartet	serves 2-4	17.95
N7160	Mrs Gill's Almond Cake 620g	serves 6-8	22.50
N7344	Trio of Homemade Mini Cakes	serves 1-2	15.95
N7165	Galeta Peanut Butter Blondies 1kg	serves 12	27.50

WINE

SPARKLING

R9549	Court Garden Ditchling Quartet 2014	75cl	31.96
R9548A	Court Garden Classic Cuvee Brut	75cl	37.50
R9548	Court Garden Classic Cuvee Brut	37.5cl	25.96
R9395	Bolney Estate Cuvée Noir Brut	75cl	38.50
R9330	Forman & Field Limited Edition	70cl	69.95
R9309	Ambriel English Reserve Demi-Sec	75cl	43.96
R9299	Balfour Winery Leslie's Reserve	75cl	43.96
R9308	Balfour Winery Brut Rosé 2016	75cl	46.96

RED

R9304	Balfour Winery Pinot Noir 2022	75cl	32.50
R3979	Meopham's Union Red 2020	75cl	19.96
R9377	Meopham's Union Red Limited Ed	75cl	25.94
R9392	Bolney Estate Pinot Noir 2021	75cl	29.50
R9528	Brightwell Oxford Regatta 2016	75cl	16.50

WHITE

R9345	Balfour Winery Skye's Chardonnay	75cl	27.50
R9400	Biddenden Ortega 2021	75cl	16.96
R9381A	Bolney Estate Bacchus 2018	75cl	30.95
R9391	Bolney Estate Pinot Gris 2018	75cl	24.95
R9527	Three Choirs Coleridge Hill 2017	75cl	21.95

ROSE

R9344	Balfour Nannette's Rose 2022	75cl	23.50
R9393	Bolney Estate Lychgate Rosé 2020	75cl	19.96
R9396	Biddenden Gribble Bridge Rose 2018	75cl	16.96

SWEET WINES AND SPIRITS

R9320	Balfour Winery Late Harvest	50cl	43.96
R9440	Lyme Bay Traditional Mead	37.5cl	11.95
R9413	Somerset Pomona	50cl	14.50

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