

24th August 2006

New Starters and Buffet food for Christmas

Brakes has launched 7 new starters and buffet products for this Christmas, some traditional and some not so traditional. These new products are the perfect solution for caterers looking to freshen their Christmas menus.

Soup still remains a popular starter amongst diners and to ensure caterers have a seasonal option for their menus **Brakes Winter Greens & Stilton Soup with White Port (C71953)**

A seasonal chilled creamy soup with Stilton, white port, double cream and dressed with strips of winter greens giving a great wholesome feel and the rich ingredients are perfect for the festive season.

Easy to use– just heat and serve enabling minimal effort in the kitchen at the busiest time of the year. The soup is packed in 2KG cartons and will provide approximately ten portions it is priced at: **£5.20 (52p per portion)**

Brakes Ardennes Pâté with Plums & Brandy (C 71958), is a coarse pork pâté with fruity plum pieces and brandy it has been cooked using the sous-vide method ensuring the flavour is locked in.

Great served as a starter with melba toast or as a buffet item and pre-packed in a plastic mould which helps the product retain shape and visual appeal whilst remaining easy to handle whether served whole or as individual portions.

Comes in a Pack Size of 1 x 1kg (average 20 portions) and is priced at: £9.40

Suitable for vegetarians though likely to entice any diner **Brakes Red Pepper Parfait with Goats Cheese & Aubergine (C 71961)** is fully prepared requiring minimal effort whilst still giving great results.

Visually appealing the red pepper parfait contains pieces of goats cheese in it and is wrapped in grilled aubergine giving a light yet rich flavoured alternative to traditional Christmas fare.

Brakes Red Pepper Parfait with Goats Cheese & Aubergine Pre-packed in a plastic mould which helps the product retain shape and visual appeal whilst remaining easy to handle whether served whole or as individual portions. It is available in a pack size of 1 x 1kg (Average 20 portions) and is priced at £14.70.

Brakes Poachers Game Pie (C 71959) is the perfect centerpiece to any buffet. This whole uncut pie, is hand filled with venison, wild boar, game bird, turkey, Brussels pate and pork topped with juicy red, colourful currants - quality ingredients that allow any caterer to serve it with confidence.

Fresh and ready to cut enabling a caterer to cut it to a desired portion size, Brakes Poachers Game Pie gives the caterer both convenience and flexibility. The hand filled ingredients give it a real home made feel and it is perfect served as part of a cold buffet with cooked meats and pickle.

Available in a Pack Size of 1 x 1.3kg and rice: £16.35

Brakes Turkey Stuffing & Cranberry Savoury Filling (C 71844) is the perfect product for a large range of caterers including; sandwich bars, cafés, staff canteens and pubs. Christmas is a time where the festive filled sandwich roll or baguette is a popular choice with consumers and this mix of sliced sliced turkey breast, sage & onion stuffing, bacon, sausage and cranberry sauce ready mixed with mayonnaise is the perfect solution.

Great as a sandwich filling in festive party buffets this versatile product can be served either hot or cold. Hassle free it is fully prepared and comes in a resealable plastic tub ensures product freshness is retained and can be displayed easily

Brakes Turkey Stuffing & Cranberry Savoury Filling comes 1 x 1kg packs and is priced at £13.35

Brakes Queen Scallops with Lemon & Cracked Black Pepper (F 31441) are perfect as either a starter or as part of a buffet. These roe-off Scottish Queen scallops are covered in a tangy lemon and cracked black pepper seasoned breadcrumb. Easy to prepare - simply deep fry from frozen in 3 minutes and serve.

Available in 1 x 500g packs (30/40 per lb) and priced at £9.95

Brakes Redcurrant Coulis Puddle Camembert (F 32276) are individual Camembert rounds coated in a crisp crunchy breadcrumb, with a sweet redcurrant coulis 'puddle' in the centre. The combination of the cheese and redcurrants together is excellent both in taste and (when cut) visually.

Fantastic as a starter, just served simply on a bed of salad leaves, also great as part of a fork buffet. Simple to prepare with minimal effort just deep fry from frozen for 4½ minutes and leave to stand before serving.

Available in packs of 1 x 30 and priced at £23.25 (83p each)