



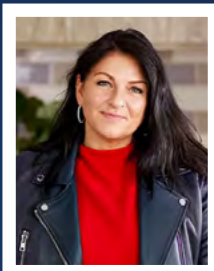
M&S  
— FOOD —

**CHRISTMAS  
PRESS PACK**





# WELCOME...



" Well, what a year it's been! While I won't dwell on the past 18 months, I should mention that all of the fabulous ranges you're about to see are the result of the tireless efforts of our in-house trends experts, innovation chefs, product developers and technologists. Working with our trusted supply partners, they have once again delivered that signature M&S magic you expect from us, particularly at Christmas. I hope you will trust me for now when I say this is definitely our most delicious Christmas yet. At M&S Food we set the trends, and this year sees the reveal of our stunning new light-up gifts. From a flavour perspective, it's all about our golden blond chocolate, which makes an appearance in many of our new sweet treats. And we've also introduced more vegan options, including our first-ever plant-based Wensleydale and bourguignon pie. So, however and whenever you're celebrating, I wish you a magical festive season. After all, this is not just any Christmas..." "

*April Preston*

DIRECTOR OF FOOD PRODUCT DEVELOPMENT & DIRECTION

## CONTENTS

- |  |                                    |
|--|------------------------------------|
| 3. LIGHT UP                                  | 13. CENTREPIECE TREATS             |
| 4. GIN GLOBES                                | 14. CHOCOLATE AND BANANA PANETTONE |
| 5. GOLDEN BLOND                              | TOASTIE & BEST-EVER BRIE TOASTIE   |
| 6. GOLDEN BLOND COOKIES & FREAKSHAKES RECIPE | 15. GIFTS GALORE                   |
| 7. THE MAIN EVENT                            | 16. GIFTS FOR GOURMET              |
| 8. TURKEY PIZZA RECIPE                       | 17. MERRY PERCYMAS!                |
| 9. VEGGIE PARTY TIME                         | 18. GIFTS WITH CHARACTER           |
| 10. SNACKS AND NIBBLES                       | 19. CONTACT DETAILS                |
| 11. VERY MERRY DRINKS                        |                                    |
| 12. CHRISTMAS BRUNCH                         |                                    |



# LIGHT UP

"It's not just the Christmas tree that will be lit up this year – you can illuminate every occasion with our biggest-ever range of light-up gifts. Look out for our Magic & Sparkle luxury chocolates with twinkling stars – a gift that's certain to dazzle."

*Jenny Rea, Lead Product Developer, Beers, Wines & Spirits*

## A. Luxury gold tea light-up house tin

Our light-up house tea tin has a white LED tealight and our Fairtrade tea bags for the best brew. Available in silver (shown), copper or gold. 40 tea bags/125g

## B. Shortbread light-up house tins

All-butter festive-shaped Scottish shortbread in pretty copper, gold or silver (not shown) house tins with a white LED tealight. 230g

## C. Magic & Sparkle chocolates

This sparkling light-up box holds mini snow-dusted houses in milk, dark, white and golden blond chocolate, with sublime fillings. 345g



Our light-up houses and chocolate box make stunning gifts



# GIN GLOBES

"This year sees the return of our wonderful light up snow-globe liqueurs. The range now includes a new spiced sugar plum gin liqueur, plus our first-ever Madagascan vanilla rum liqueur, perfect for adding a hint of festive sweetness to cocktails."

*Jenny Rea, Lead Product Developer, Beers, Wines & Spirits*

## A. Clementine light-up snow globe gin liqueur

Infused with sparkly, edible 23-carat gold leaf, our zesty clementine gin liqueur comes in a light-up bottle with a gorgeous Nutcracker design. 70cl

## B. Spiced sugar plum light-up snow globe gin liqueur

In a light-up Sugar Plum Fairy bottle, our newest gin liqueur is infused with edible silver leaf and has a gloriously Christmassy, mince pie-like flavour. 70cl

## C. Madagascan vanilla light-up snow globe rum liqueur

We've expanded our light-up range to include this luscious rum liqueur with creamy vanilla notes. In a beautiful Nutcracker-inspired bottle, with edible gold leaf. 70cl

Light-up snow globe  
rum liqueur with  
glittering edible  
23-carat gold leaf





# GOLDEN BLOND

"Golden blond chocolate is massive for us this Christmas. A recent addition to the chocolate family, it's made by caramelising white chocolate over several hours: delicious! We have it running through many of our sweet treats, from our chocolate spread to festive nuts and even a Christmas pudding. My favourite is our new, Somerset-made florentines – the perfect teatime treat."

*Kathryn Turner, Head of Product Development, Confectionery and Gifting*

New flavour alert!  
Discover our golden blond chocolate

A



**A. Golden blond chocolate spread**

White chocolate and caramel spread, studded with wafer pieces – try it with our triple chocolate panettone. 400g

B



**B. Swiss golden blond chocolate florentines**

Crafted in Somerset, our florentines are made with caramel, almonds and citrus peel, and finished with a thick layer of our creamy Swiss golden blond chocolate. 170g

C



**C. Milk and blond chocolate nut selection**

A decadent collection featuring Marcona almonds, Italian roasted hazelnuts and caramelised pecans, smothered in golden blond and milk chocolate. 150g



# RECIPES

## Golden Blond Cookies

### Ingredients

Makes 12 cookies

- 120g butter, softened
- 75g light brown sugar
- 75g golden caster sugar
- 1 medium egg
- 1 tsp vanilla extract
- 180g plain flour
- 1/2 tsp bicarbonate of soda
- 150g Swiss blond chocolate, cut into chunks
- Sea salt
- Golden blond chocolate spread, to sandwich

### Method

1. Preheat oven to 180C/160C fan/gas mark 4 and line two baking sheets with parchment
2. Cream the butter and sugars together until very light and fluffy, then beat in the egg and vanilla
3. Once combined, stir in the flour, bicarbonate of soda, chocolate and a large pinch of sea salt.
4. Scoop 10-12 tbsp of the mixture onto the trays, leaving enough space between each to allow for spreading. Bake for 10-12 mins or until firm at the edges but still soft in the middle – they will harden a little as they cool
5. Leave to cool on the tray for a few mins before eating warm, or transfer to a wire rack to cool completely. Sandwich the cookies together with golden blond chocolate spread to make them extra-indulgent



## Golden Freakshake

### Ingredients

- Golden Blond Chocolate spread, 200g
- Collection Swiss Golden Blond Chocolate Florentines, 1 pack
- Vanilla ice cream, 300g
- Milk, 250g
- Salted Caramel Sauce, a couple of squeezes
- Blond Chocolate, 100g
- Blond Chocolate & Nuts selection, 1 handful

### Method

1. Using a knife, spread the Golden Blond Chocolate Spread around the rim of the glass, covering about 3cm
2. Roughly chop the Golden Blond Chocolate Florentines into small chunks, then roll the rim of the drinking glass over the chopped florentines, ensuring the chunks stick to the spread on the outside of the glass
3. Blend the ice cream (reserving 1-2 remaining scoops) with the milk and 1 heaped tbsp of the Golden Blond Chocolate Spread until achieving a smooth, thick consistency
4. Squeeze the salted caramel sauce around the inside of the glass to line it
5. Add the blended freakshake mixture
6. Break the Blonde Chocolate into small shards using your hands
7. Place the remaining 1-2 scoops of ice cream on top of the freakshake mixture and add the blond chocolate shards to the ice cream. Now add 1 whole Golden Blond Florentine at a diagonal slant (half inside the ice cream and half poking out)
8. Finally, roughly chop a handful of the Blond Chocolate & Nuts Selection and sprinkle over the top of the freakshake and finish with a final squeeze of the caramel sauce



# THE MAIN *event*

"If you're looking for the juiciest, fuss-free centrepiece this year, look no further than our new British stock basted turkey breast. Succulent and packed with flavour, it's practically foolproof and a definite crowd-pleaser. For the trimmings, try our luxurious Parmentier Potatoes, crispy and golden on the outside, fluffy on the inside and coated in copious amounts of rosemary and shallots."

*Matt Dawson, Lead Product Developer, Red Meat & Poultry*

## A. Parmentier potatoes

Crispy and golden on the outside and fluffy on the inside, these rosemary and shallot coated potatoes are fit for royalty and deliciously simple to prepare! Simply bake in the oven and serve alongside the rest of your Christmas meal. 500g

## B. Brussel sprouts with chestnuts

Specially selected British Brussels sprouts and sweet chestnuts with a rich salt and pepper butter. 500g

## C. Root vegetable selection for roasting

No roast should ever be without our specially selected British carrots, parsnips, swedes & shallots with extra virgin olive oil, salt & cracked black pepper. 600g

## D. British stock basted boneless turkey breast

This deboned breast joint is basted with stock to ensure it stays succulent so all you need to do is pop it in the oven. 500g

## E. Winter herb carrots

Whole British carrots tumbled with Spanish extra virgin olive oil, parsley, rosemary & thyme. 500g

## F. Bread sauce

One of the great, classic British sauces. Ours is thick and decadent, made with double cream, breadcrumbs & a hint of clove. 400g

## G. Petit pois a la francaise

Specially selected British petit pois peas, green cabbage, sliced leeks with a seasoned savoury butter. 500g





# RECIPE

## Turkey Pizza

One of the best things about Christmas dinner is all the delicious meals you can make with it in the days that follow. For a fun family dinner, try transforming your leftover turkey and stuffing balls into an amazing homemade pizza

### Ingredients

- 1 ready-made pizza base
- 1/2 jar M&S classic tomato everything sauce
- Turkey leftovers, shredded
- Plant Kitchen Orange and Cranberry Stuffing
- Mozzarella, for topping
- Caramelised onion chutney, for topping
- A few sage leaves

### Method

1. Top the pizza base with the everything sauce and then add your Christmas leftovers: turkey and stuffing. Tear over some mozzarella and add a few spoonfuls of chutney for sweetness
2. Fry the sage leaves in a little olive oil until they sizzle, then scatter over the pizza
3. Bake the pizza according to pack instructions and serve





# VEGGIE PARTY *time*

"Party food is for so much more than just Christmas and new year's celebrations – it's now about Saturday night TV picnics, or quick and delicious nibbles for when you can't be bothered to cook. This year our Plant Kitchen range developers have taken it up a notch. Don't miss our garlicky-buttery no chicken kiev's – my absolute favourite."

*James Newton-Brown, Head of Product Development, Fresh Food*



## A. Plant Kitchen frozen handmade no chicken gyoza

These 16 handmade Japanese-style dumplings are filled with a succulent mix of wheat protein, soy protein, oyster mushrooms and shiitake mushrooms. Ideal for dipping in a mix of soy sauce and rice wine vinegar. 120g

## B. Vegetable Spring Rolls

Frozen for convenience, these crispy spring rolls are hand-rolled and filled with oriental vegetables. 600g

## C. Plant Kitchen Mini No Chicken Kiev's

Garlicky, buttery and crispy soya-based mini Kiev's. 360g

## Plant Kitchen Beetroot Bourguignon Pie

The ultimate plant-based centrepiece! This vegan puff pastry pie is filled with tender beetroot, carrots and parsnips in a rich red wine sauce, topped with a savoury crumble of chestnuts and sunflower seeds. 635g





# SNACKS AND

## nibbles

"We know we shouldn't have favourites, but we just can't wait for you to get your hands on our Decorate Your Own Cheesy Christmas Trees. Twisted, butter enriched puff pastry with a cheesy filling, ready for you to decorate at home with extra layers of Cheddar and mozzarella (because there's no such thing as too much cheese), topped with basil pesto and red sweet-drop peppers. Our formidable range of cheeseboard favourites is back again, ready for you to impress guests all throughout the season from award-winning Blue Stilton to Bavarian smoked cheese. Delicious!"

*James Newton-Brown, Head of Product Development, Fresh Food*

### A. Decorate your own cheesy pastry Christmas tree

Our puff pastry tree comes with Cheddar and mozzarella, pesto and sweet-drop peppers, so you can get creative with the decorations before baking. 425g

### B. Award winning Blue Stilton

A rich and creamy blue Stilton® cheese with a long-lasting savoury taste. Made by master cheese makers at Long Clawson Dairy, who have been making cheese in the vale of Belvoir for over 100 years, this semi-hard stilton is perfect for serving alongside crackers. 200g

### C. Cheeseboard favourites

A delicious selection of Red Leicester, Blue Stilton®, Wensleydale with cranberry, mature Cheddar, mini French Brie, and Bavarian style smoked cheese. 610g





# VERY MERRY *drinks*

" This Christmas, why not sip on our special edition aromatic pink Christmas prosecco? It's totally delicious and exclusively made for M&S in the north-eastern region of Italy. The perfect addition to make any festive gathering extra special. For something a little sweeter, we're back again with our Let it Sloe fizz – the irresistible forest fruit infused sparkling wine. "

*Jenny Rea, Lead Product Developer, Beers, Wines & Spirits*

## A. Let It Sloe Fizz

A sparkling blend of white wine, mixed forests fruits and sloe gin. 75cl



## B. Limited edition Conte Priuli Oro Rosa Prosecco rosé and Conte Priuli Oro Prosecco

Our special Christmas Prosecco will bring festive sparkle to any gathering, whether you choose our vintage brut or our extra-dry, pale-pink





# CHRISTMAS BRUNCH

"In the spirit of extending the festive joy throughout the season, we've put together the ultimate selection of holiday brunch components. From our Scottish oak smoked salmon to our warming festive spiced tea, we're super excited to help you host a very merry festive morning with our best Christmas brunch items."

*Ellie Mokie, Product Developer, Fish*

## A. Christmas Ground Coffee Blend

Our very best Christmas coffee. Dark fruits & chocolate, warming spice and a sweet honey finish.  
270g

## B. Christmas spiced tea

Traditional black tea flavoured with zesty citrus and warming spices.  
40 tea bags/100g

## C. Cocktail blinis

Traditional Russian style pancakes, ideal served warm with crème fraîche and smoked salmon (x12).  
112g

## D. Scottish oak smoked salmon

Responsibly sourced Scottish salmon, expertly smoked over oak wood (x4).  
100g





# CENTREPIECE *treats*

"No Christmas spread should be without its centrepiece crowd pleasers. Check out our scrumptious festive yule log – a rich chocolate sponge cake filled with indulgent fudge. Our developers have also ensured that our Plant Kitchen Mince Pies were designed with a 'flavour-first' approach so that everyone can enjoy sweet treats that excite taste buds over the festive season!"

*Natalie Tate, Lead Product Developer, Cakes*



**A. Chocolate Yule Log**

Extremely chocolatey sponge roll with chocolate buttercream, covered in milk chocolate. Serves 10. 670g

**B. Triple Chocolate Panettone**

A classic Italian sweet loaf enriched with egg, butter and white, milk and dark chocolate chips and an oozy chocolate sauce. Coated in rich dark chocolate and scattered with blonde chocolate chips. This deliciously light, festive bread is made by the Di Gennaro family in Fossano, based on a traditional recipe. Delicious served with coffee. 750g

**C. Lattice mince pies**

Crisp lattice topped shortcrust pastry, filled with our classic, festive spiced mincemeat

**D. Plant Kitchen mince pies**

Delicious shortcrust pastry filled with our classic mincemeat, which is packed with vine fruits. 284g



# RECIPE



## Chocolate and Banana Panettone Toastie

### Ingredients

Makes 1 toastie

- 1 triple chocolate panettone
- 1 jar Italian Chocolate Hazelnut Spread
- 1 banana, thinly sliced
- Butter

### Method

1. Cut two thick slices of panettone
2. Spread a thick layer of the Italian hazelnut spread over the panettone
3. Place the banana slices over the chocolate spread
4. Coat your frying pan in 1tbsp of butter on a medium heat and gently place the brioche in the pan. Turn the heat to low and cook for 2-3 minutes on each side until golden brown
5. Remove the toastie from the pan, slice in half then serve and enjoy!

## Best-ever Brie Toastie

### Ingredients

Serves 2

- 1 red onion, thinly sliced
- 2 slices thick crusted bread
- 1-2 tsp M&S Plum & Ginger Chutney
- 4-5 generous slices brie
- 3-4 tbsp butter

### Method

1. Add a knob of butter to a frying pan and gently fry the onion until soft
2. Butter the sourdough bread on both sides, spread with the chutney on one side, then fill with the brie and fried onions to form a sandwich
3. Heat another knob of butter in the same pan as before, then fry the sandwich on both sides, pushing down on the bread with a spatula, until the cheese is melted and the bread is golden





# GIFTS *galore*

"It's never too early to do your Christmas shopping, and we have an inspiring range of food gifts for all tastes. My favourite is our new Magical mushrooms – milk and blonde chocolates filled with hazelnut praline, they're perfect for chocolate lovers."

*Katy Patino, Lead Product Developer, Chocolate & Confectionery*



A

## A. Magical Mushrooms

Belgian milk and golden blond chocolates filled with Piedmont hazelnut praline. 100g

## C. Collection Belgian Chocolate Luxury Biscuits

Crisp biscuits with hazelnut praline or salted caramel smothered in Belgian chocolate. 380g

## B. Blondie Smores Fudge

Delicious fudge filled with white chocolate, caramel, biscuit pieces and vanilla flavour marshmallows.

## D. M&S Toffee Shortbread Thins

Meltingly moreish all-butter toffee shortbread, specially baked in the Scottish highlands. 360g



B



C

D



# GIFTS FOR *gourmets*



## A. Collection rosemary and lemon flavoured oil

Smooth, citrusy oil infused with rosemary and lemon.  
500ml

## B. Balsamic vinegar of modena

With woody overtones and a balanced, bittersweet finish.  
250ml

## C. Italian hazelnut crème

Made by our artisan chocolatier in Northern Italy – enjoy spread on toast or folded through whipped cream to make an instant chocolate mousse.  
360g







# MERRY *Percymas!*

## A. Limited edition 2021 Christmas Percy

Our super-cute, limited edition Percy toy is ready for Christmas, complete with Santa hat and scarf. H60cm

## B. Melting choc Percy Pig

Percy-flavour choc with soft mallows – add to warm milk and watch it melt! 45g

## C. Percy Pig pennie

Fruit-flavour coins, embossed with fun regal stickers. 120g

## D Musical Percy on ice carousel sweet tin

A fabulous musical, rotating tin that plays a festive tune and is packed with Percy Pig sweets. 500g

## E Percy snoses

Soft, fruit-flavour mallow in a milk chocolate shell, with a cute Percy nose decoration. 170g



# GIFTS WITH *character*

A festive gift guide featuring Colin the Caterpillar Christmas Selection Box, M&S Waggle of Walters chocolate, and various character cookies. The items are arranged on a dark grey surface with a white star and a small pot of hot chocolate. The Colin the Caterpillar selection box is red and green, showing various chocolate treats. The M&S Waggle of Walters chocolate is in a clear box with a red label. The character cookies are shaped like Colin the Caterpillar and other festive characters. The background is a dark grey surface with a white star and a small pot of hot chocolate.

**A** Colin the Caterpillar Christmas Selection Box

**B** M&S Waggle of Walters chocolate

**C** Colin the Caterpillar Christmas Selection Box

**D** M&S Waggle of Walters chocolate

**E** Colin the Caterpillar Christmas Selection Box

**F** Colin the Caterpillar Christmas Selection Box

A fun selection of Christmassy  
Colin chocolate treats and  
festive stickers.  
264g



# AND FINALLY...

Want to hear more and request images?  
Contact your local M&S PR team for help with all media enquiries.

We are always excited to talk to you about Christmas. After all, this is  
not just ANY Christmas food, this is M&S Christmas food...