

Ready To Serve

The best in ready to use.
Perfect for busy kitchens
over the festive period.

Festive Recipes

From sides to mains,
desserts and beyond.
From our chefs to yours.

Say Cheese!

Create the ultimate
cheeseboard with the best
in plant-based cheese.

FLAVOURS

INGREDIENTS, IDEAS & INSPIRATION | NOV - DEC 2025



TWENTY TWENTY THRIVE ✨



Keep on thriving...

Can you believe it Twenty Twenty Thrive is coming to an end. It's been a year full of innovation with over 100 new products added to our range.

As if that wasn't reason enough to celebrate, the Christmas period is coming and with it even more additions to our larder.

Our new Nut Free Roasts and Smokey Bean & Potato Gluten Free Tarts are not to be missed, and for dessert we've added 4 more variations of Willie's chocolate drops now with vegan white and milk chocolate options.

For the traditionalists our plant-based roast and 'beef' are still here and there's sticky toffee pudding to finish.

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Get over 600 plant-based recipes at your fingertips.

SEED-BANK.CO.UK



Key:

- Vegan
- Non gluten-containing ingredient*
- Organic
- Frozen
- Chilled
- F50 Future 50
- NEW New Ingredient

*may not be suitable for coeliacs

Essential Christmas Flavours

Star Anise

300g • STARANI

Cinnamon - Quills

1kg • CINQUI1KG

Mulled Wine Spice

1kg • MULWINSPI1K

Juniper Berries

1kg • BERJUNIK



MORE CHRISTMAS FLAVOURS

Whole Nutmeg

200g • NUTWHO200G

Ground Nutmeg

1kg • NUTGRO1K

Whole Cloves

500g • CLOWHO0.5K

Ground Cloves

500g • CLOGRO0.5K

Ground Ginger

1kg • GINGRO1K

Ground All Spice

1kg • ALLGRO1K

Ground Mace

500g • MACGRO0.5K

Fruit, Nuts and Snacks

Large Figs

1kg • FIG1KG

Preserved Lemons

700g • LEMPRE700G

Brown Raisins

1kg • RAICAL1KG

Coconut Chips

1kg • COCCHI1KG

Whole Cashews

1kg • NUTCASWHO1K

F50 Walnut Halves

1kg • NUTWAL1KG

Pecan Halves

1kg • NUTPEC1K

Whole Brazil Nuts

1kg • NUTBRAWHO1K

Macadamias Halves

1kg • NUTMAC1K

Pistachio Nut Kernels

1kg • NUTPIS1K

Mixed Nuts and Raisins

2.5kg • NUTRAIMIX2.5K

Roasted & Salted Pistachio Nuts

2.5kg • NUTPISROA2.5K

Roasted & Salted Mixed Nuts

2.5kg • NUTMIXROA2.5KG

Chestnuts VacPac

1kg • NUTCHE1KG

Wasabi Peas

2kg • PEAWAS2KG

Japanese Rice Crackers

4kg • RICJAP4K

Wasabi Peanuts

2.5kg • NUTPEAWAS2.5K

Chilli Rice Crackers

2.5kg • CRACHIRIC2.5K

Bombay Mix

1kg • BOM1KG | 5kg • BOM5K



STARTERS & BUFFET

1



2



3



4



1

BBQ Cauliflower Wings

4x1kg • CAULBBQ1

Ideal for quick service, these premade BBQ Cauliflower Wings are just the ticket for a vegan starter, buffet or small plates. Crispy with a mild spice level they pairs with lots of flavours making them good for multiple cuisines. Deep fry them straight from frozen.

2

BBQ Jackfruit Spring Roll

50x25g • ROLJAC1

These moreish jackfruit spring rolls lend themselves to a multitude of cuisines, from Chinese to Deep South USA and Latin American. With a rich barbecue flavour, they make a perfect vegan buffet or starter option. Ideal for quick service without compromising on quality or flavour, they hold well for buffets as they stay hot for a long time.

3

Feta Spinach Samosa

50x30g • SAMSPI1

These spinach and feta samosas make an ideal choice for buffets or starters. The classic pairing of earthy spinach and creamy feta, wrapped in golden, crispy pastry, creates both a delicious bite and a great visual with the striking green-and-white contrast inside.

4

NEW Vegetable Pakora

50x30g • PAKVEG

These Vegetable Pakoras bring a colourful mix of onion, peas, and lentils wrapped in a golden, crunchy crumb. Packed with bold spices and visible veg pieces, they deliver authentic Indian street food flavour. Designed to cook straight from frozen, they save prep time and cut kitchen stress. Serve them as a snack, starter or as part of a buffet.

5



6



7



5

Porcini Mushroom Arancini

60x35g • ARAMUS60

These Arancini have a deep mushroom flavour from their rich umami stock. Made with authentic ingredients, they're filled with mascarpone, arborio rice, wild mushrooms, black pepper, and parsley, with a very cheesy, homemade feel. Ideal for busy kitchens, these premade Porcini Mushroom Arancini make perfect vegetarian starters and taste especially great served with GARLIC MAYO.

6

Savoury Blinis

240x11g • BLISAV

A perfect plant-based base for buffet.

Violife Cream Style Vegan Cheese

8X200g • CHEVEGCRE8X200G

A creamy original flavour soft cheese alternative from Violife. 100% Vegan, dairy and soya free. Made with coconut oil and added vitamin B12.

Vegan Zeastar Sashimi Zalmon

310g • SASHZAL

A mind-blowing plant-based alternative to raw salmon. It slices and holds flavour just like it's raw fish equivalent. Perfect for nibbles.

7

NEW Plant-based 'Lamb' Samosa

50x20g • SAMLAVE

Our plant-based 'Lamb' Samosas deliver the classic spiced flavour and soft, tender mince texture you expect from traditional lamb samosas. Made with pea protein and packed with visible veg, these neat, well-crafted samosas hold together well when cooked, making them a reliable finger food for buffets and snack menus. Serve them with tamarind or tomato chutney for a familiar Indian snack or as a side with curry mains. A tasty, more punchy alternative to vegetable samosas that brings that nostalgic, comforting flavour without meat. Perfect for busy kitchens looking for crowd-pleasing, plant-based options.

THE TRADITIONAL



NEW

Nut-Free Roast

30x140g • NONUTROA

Introducing the Nut-Free Roast – a modern twist on a British classic, perfect for chefs and food-service venues looking to serve up something special, nut-free, and utterly delicious.

This innovative centrepiece is packed with shredded carrots, parsnips, swede, and mushrooms, all held together by a smooth mashed veg blend. Each tall 140g rectangle is topped with a generous layer of crunchy pumpkin and sunflower seeds, giving every bite a satisfying texture and depth.

Subtle sweetness comes through from roasted root veg, apricots, and cranberries, making it a real crowd-pleaser for Sunday roasts, Christmas dinners, or any winter warmer menu. The crunchy seed topping stays crisp, while the inside remains moist and full of flavour – a true improvement on traditional nut roasts, and now completely nut-free and gluten-free (contains oats), making it ideal for schools and nut-free venues.

Serve it as a show-stopping main with classic cranberry sauce and a rich plant-based gravy for the ultimate British pub or festive feast. Supplied in packs of 30 portions, it's ready to roast straight from frozen or defrosted for best results – perfect for busy kitchens.

The Nut-Free Roast is as good as the original, but more accessible than ever. Give your guests the best of British, without the nuts!

Don't forget the Cranberry!

Cranberry Sauce

3kg • SAUCRABER3KG

Cranberries

1kg • BERCRA1K

See Gravy on page 8



Plant-based Roast with Stuffing

2x1.5kg • ROASTUF

Wow. This is going to get the conversation going at the table. Move over turkey, this tender, plant-based Christmas roast really looks the business, and it's the best plant-based roast we've ever tasted! A cracker of a Christmas dish, this cutting edge meat-alternative cooks just like any other Christmas joint. The outside caramelises to a crispy golden brown and the inside is tender and moist, just like it should be. Once carved, discover a hearty, herb-speckled stuffing inside. For even more succulence simply baste it with vegan bouillon.

CHEF'S TIP
Steam it first

I like to steam roast this 'joint' in some vegetable bouillon for the first half of the cooking then remove the foil and crisp the rice paper 'skin' for the most succulent stuffing and add loads of cranberry sauce, my favourite!

Dan Blucert, Innovation Chef



GRAB A SIDE RECIPE
FROM SEED-BANK.CO.UK



SAVOY CABBAGE WITH SPINACH & LEEKS

Flora Plant Cream

1L • CREFFLO



BABY CARROTS, CRISPY LEEKS & SUNFLOWER SEED PESTO

Plant-based Italian-Style Hard Wedge

150g • CHEVEGPARW

Wildfarmed Pasta Pizza Flour

1.5kg • FLOURPIZZA



Plant-based Beef Roast

2x1kg • ROABEE

Another ground-breaking plant-based roasting joint. This innovative 'beef' roast has a rich umami flavour and is infused with beetroot and caramel for a deep, authentic colour. It's made with air pockets throughout the pea protein for an incredible texture and finished with a rice paper 'skin' that crisps up beautifully. This deserves to be served whole as part of a carvery or in a Wellington.

CHEF'S TIP

Baste it in mushroom

This roast loves a good basting. Make a rich, yeasty, mushroom stock and baste during the cooking time then use for your gravy, exactly as you would with a large beef joint.

Dan Blucert, Innovation Chef



From Seedbank: Vegan Gravy

Gravy

A survey of 10,000 Brits revealed the most essential element of a roast dinner is Gravy. 97% consider it indispensable and 89.5% of respondents said they prefer it homemade.

Make Chef's Gravy with

Flora Plant Butter Wrapper

200g • PLBUTFLOR

Marigold Swiss Vegetable Bouillon

500g • BOUSWIVEG

Kikkoman Tamari Soy Sauce

1ltr • TAMILT

Elevate with

Cooking Wine - Cabernet Red

5ltr • WINRED5L

Thyme

1kg • THY1K

Worcestershire Sauce

140ml • SAUWOR140ML

Low on time?

Buy our pre-made

Vegan Instant Gravy

6x170g • GRAMIX6X170G

Tofu in Winter

Searches for 'Tofu' peak between November and January and have done for over 5 years.

The data suggests that tofu has become a cold-weather staple. Interest consistently rises as temperatures drop, with consumers looking for nutritious, plant-based ways to add protein and comfort to their meals.

Tofu works well in winter cooking: it absorbs flavour from rich broths and spices, it performs well in warming stews and curries, and it offers a lighter balance to traditionally heavier seasonal foods.

As plant-based eating continues to grow, tofu is moving firmly into the mainstream of winter food trends.

F50 Tofu - Plain

3kg • TOF3K

F50 Tofu - Extra Firm Plain

1kg • TOF1K

GRAB A TOFU RECIPE FROM SEED-BANK.CO.UK



SMOKED TOFU 'BELLY'

F50 Smoked Tofu

1kg • TOFSMO1K

Vegan Black Pudding

200g • PUDBLA200G

OILS, GLAZES & VINEGARS



Flavoured Oils & Glazes

Add a final flourish of flavour, aroma, and visual appeal to your Christmas dishes. From the earthy essence of truffles, to the bright tang of citrus fruits, we've got just what you need to finesse your Christmas feast.

Truffle Oils

BLACK 250ml • OILTRUFB

WHITE 250ml • OILTRUFW

Rapeseed Oils

OAK SMOKED 250ml • OILRAPSMO250ML

PORCINI INFUSED 250ml • OILRAPPOR250ML

BASIL INFUSED 250ml • OILRAPBAS250ML

GARLIC INFUSED 250ml • OILRAPGAR250ML

LEMON INFUSED 250ml • OILRAPLEM250ML

ROSEMARY INFUSED 250ml • OILRAPROS250ML

ORANGE INFUSED 250ml • OILRAPORA250ML

THYME INFUSED 250ml • OILRAPPHY250ML

Vinegar

STRAWBERRY & MINT VINEGAR 1ltr • VINSTRMIN1L

Glazes

NEW BALSAMIC GLAZE 250ml • GLABALS

NEW WHITE BALSAMIC GLAZE 250ml • GLABALWT

Flora Salted Plant Buttery

NEW BLOCK

200G • PLBUTFLSA

NEW PORTIONS

192x10G • PLBUTFLPOR



PASTRY

Pastry Picks

Bring a little extra sparkle to your Christmas table with our delicious pastry showstoppers. From golden latticed wellingtons to rich tarts, each dish is crafted to impress and full of festive flavour. Perfect for meeting the growing demand for plant-based options, these centrepieces make it easy to serve impressive festive dishes with minimal preparation and maximum impact.



Plant-based 'Pork' Cranberry & Date En Crouste

🌱🌱🌱 16x225g • ENCROPO

Our Plant-based 'Pork', Cranberry & Date En Crouste has a herby 'sausage meat' centre with cranberries and dates for a touch of sweetness, all wrapped up in a plant-based puff pastry parcel with a handmade appearance. They come in individual servings for easy service and cook from frozen in 30 minutes.



Curried Parsnip & Squash Wellington

🌱🌱🌱 15x225g • WELPARSQ

Our Curried Parsnip and Squash Wellington has a hearty filling made of chunky vegetables and curried coconut sauce spiced with cumin and coriander, all wrapped up in a crispy golden latticed plant-based pastry. An outstanding centre of plate hero, ready in just 25 minutes from frozen! Perfect as a vegan Christmas wellington main course.



Plant-based 'Chicken' Tikka Tart

🌱🌱🌱 16x250g • TARTGF

Our individually portioned Plant-based 'Chicken' Tikka Tarts are made with pieces of pea and faba bean protein, authentically spiced with Indian flavours including nigella seeds, turmeric, coriander, garlic, and chilli flakes. The filling is set in a plant-based pastry case and topped with spiced potatoes for a handmade appearance. Gluten free and does not contain any of the 14 major allergens.

NEW

Smokey Bean & Potato Gluten Free Tart

🌱🌱🌱 16x195g • TARTBEAN

Meet your new menu favourite: our Smokey Bean & Potato Gluten Free Tart, a 10cm round tart that's as eye-catching as it is delicious. This vegan and gluten free tart is packed with red kidney and black turtle beans, all nestled in a crisp, herb-flecked chestnut pastry that bakes up golden and fragrant. The filling is a hearty mix of beans and vegetables, simmered in a rich, spiced tomato sauce with a subtle smokiness that keeps every bite interesting.

What sets this tart apart? The topping: chunky cubes of roast potato, baked to a golden finish for a satisfying crunch and a rustic, comforting look. The potatoes hold their shape beautifully, breaking softly to the bite and making each portion feel generous and filling.

Perfect for chefs and food-service teams, this tart is vegan, gluten free, and free from common allergens - making it a versatile choice for any menu.



FOLLOW A RECIPE FROM SEED-BANK.CO.UK



'PORK' WELLINGTON

Plant-based 'Pork' Block

🌱🌱🌱 8x500g • BLOCPORK

Vegan Puff Pastry

🌱🌱🌱 1kg • PUFFPAS



[MOCK] LAMB & BEETROOT OPEN PIE

[MOCK] Lamb

🌱🌱🌱 1kg • MOCKL

Plant-based Liquid Egg

🌱🌱🌱 1kg • EGGLIQ

WINTER WARMERS



From Seedbank:
Above - Ricotta &
Spinach Tortelloni,
Basil Pesto

Left: Beetroot &
Goats Cheese Fiorelli

Filled Pastas

With plant-based options featuring vegan pasta and vegetarian choices made with fresh, free-range egg pasta, these filled beauties cook from frozen in just 4-5 minutes. Bursting with bold flavours and vibrant colours, they're ready to elevate any menu.

NEW Plant-based Bolognese with Red Wine Ravioli

500g • PASRAGR

NEW Plant-based 'Nduja Fiorelli

500g • PASNDJFIO

NEW Beetroot & Goats Cheese Fiorelli

500g • PASFIOBEET

NEW Ricotta & Spinach Tortelloni

500g • PASSPINTOR



From Seedbank: Posh Sausage & Mash

Sausages

Winter time makes this warming favourite ever more appealing. Now you can offer a plant-based version of this dish with the best in the business sausages. Want to put your spin on it? Why not try our flavoured sausages to create a distinctive version of this classic.

Plant-based Cumberland Sausage

30x40g • SAUSCUMBER

NEW Mushroom & Thyme Sausages

50x40g • SAUSMUSHRO

NEW Carrot & Coriander Sausages

30x40g • SAUSCARROT

NEW Tomato & Basil Sausages

30x40g • SAUSTOMATO

DESSERTS

Sweet Ingredients

Perfect for desserts and more. These ingredients are ready to add sweetness to your dishes.

Pure Maple Syrup

1L • SYRMAP1

Plant-based Mascarpone

500g • MASCA

Vanilla Paste

100ml • PASTEVAN100ML

Vanilla Pods

12pk • VAN12

Agave Syrup

350g • SYRAGA250ML

Coconut Sugar

1kg • SUGCOC1KG

Cocoa Powder

1kg • CACPOW1



ABOVE

Vegan Chocolate Tart

950g • 12 Portions • TARCH012

You can't beat a little chocolate, and this Vegan Chocolate Tart is so rich and velvety you won't be able to tell it's plant-based. The base is made from a crisp, brown sugar pastry, and the filling is an indulgent Belgian, vegan chocolate ganache. Thaw it straight from the freezer and serve it for instant pleasure.

Serve with:

Sambazon Acai, Scoopable

3.6L • ACASORB3.6L

LEFT

Vegan Sticky Toffee Pudding

24x150g • PUDTOFST

Coming in a 24 portion tray this plant-based version of a traditional winter favourite has busy chefs in mind. Spiced with Cinnamon, Fennel, Ginger, Nutmeg and more it's a proven easy to serve festive winner.

Serve with:

Vegan Vanilla Ice Cream

2L • ICECREVA



Ice Creams

Our coconut-based ice cream is hand-crafted in small batches for a denser and smoother texture. With great flavours and impressive colour they're perfect for every dessert menu.

Vegan Chocolate Miso Ice Cream

🌱 2L • ICECREMIS

Vegan Mango Ice Cream

🌱 2L • ICECREMAN

Vegan Matcha Ice Cream

🌱 2L • ICECREMAT

Vegan Salted Caramel Ice Cream

🌱 2L • ICECRECAR

Vegan Vanilla Ice Cream

🌱 2L • ICECREVA



Willie's Cacao Chocolate Chef Drops

Unlike most cooking chocolate, this tastes great as it comes. Naturally plant-based, with a pure chocolate flavour. Now available in more flavours and with vegan options it's perfect for making desserts that cater to all.



NEW White Chocolate

🌱 1kg • CHOCWHT

NEW Vegan White Chocolate

🌱 1kg • CHOCVGH

NEW Milk Chocolate

54% Surabaya

🌱 1kg • CHOCSUR

NEW Vegan Milk Chocolate

42% Surabaya

🌱 1kg • CHOCVGM

Vegan Dark Chocolate

70% Chulucanas

🌱 1kg • CHOCCHULU

Vegan Dark Chocolate

72% Rio Caribe

🌱 1kg • CHOCRIOC

MORE RECIPES ON SEED-BANK.CO.UK



MULLED WINE SPICED CHEESECAKE

Mulled Wine Spice

🌱 1kg • MULWINSPIK



CROISSANT BREAD & BUTTER PUDDING

NEW BOSH Raspberry Croissant

🌱 44x90g • BOSHCROR

NEW Willie's Vegan White Chocolate

🌱 1kg • CHOCVGH

CHEESE



Say Cheese!

Consistently voted as the thing missed most by vegans, it need not be anymore. Bringing together traditional cheese making techniques, authentic cultures and plant-based ingredients, these 'cheeses' taste just like their dairy counterparts. Now that's something to smile about.

Plant-based Camembert-Style Cheese

🌱 160g • CHEVEGCAMB

Plant-based Blue Cheese

🌱 1kg • CHEVEGBLU

Plant-based Brie-Style Cheese

🌱 1kg • CHEVEGBRIE

Vegan Applewood Block

🌱 8x200g • CHEAPBL

Caramelised Red Onion Chutney

🌱 1kg • CHUCARRED

Tomato Chutney

🌱 1kg • CHUTOM

Piccalilli

🌱 3kg • PIC3KG

More Chutneys at vegexp.co.uk/chutney

NEW Katsu Curry Dry Sauce Mix

Our NEW Katsu Curry Dry Sauce Mix is a game-changer.

Packed with authentic spices including turmeric, cumin, chilli, fenugreek, cinnamon, and more.

You can use it to create a thick sauce for skewers or breaded items, or thin it out for a noodle dressing or dipping sauce.

This mix goes further than block format and is now palm oil free. It comes in a convenient 2.5kg pack, with 3 day shelf life after preparation making it perfect for batch cooking dishes.

Plus, our Hot & Spicy version adds an extra kick with bold chilli heat.

Making Katsu Curry has never been so easy!

NEW Katsu Curry Dry Sauce Mix - Original

🌱 2.5kg • MIXKATSU

NEW Katsu Curry Dry Sauce Mix - Hot & Spicy

🌱 2.5kg • MIXKATSUHT



GET KATSU INSPIRATION

Access hundreds of
plant-based recipes
at **seed-bank.co.uk**



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Key: 🌱 Vegan

🌾 Non gluten-containing ingredient*

🌿 Organic ❄️ Frozen

🧊 Chilled **F50** Future 50

NEW New Ingredient

*may not be suitable for coeliacs



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