



**MUSTARD
FOODS**

2023/24 WINTER BROCHURE

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www.mustardfoods.com



MUSTARD FOODS

Mustard Foods is your solution for ready-to-serve dishes and staff meals. Our wholesale range meets the strict budget and extended shelf life demands of the foodservice industry, while maintaining quality and consistency.

We can assist you with menu planning, budgeting, order volumes and stock management. Our experienced team can load products on your procurement platform for easy online ordering and delivery.

Leading UK hotels and restaurants rely on Mustard Foods for chef-prepared meals and sauces to streamline their kitchen operations. Let us do the hard work so you can be creative.

Indian Curries p16



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HIGH QUALITY

We source the highest quality ingredients including local chicken and beef certified by Red Tractor



CONVENIENT

Chef-prepared frozen meals and sauces with an extended shelf life and fixed price



INTEGRATED

We facilitate product integration on ERP systems like Aquire and Procure Wizard



DIRECT

Easy online ordering to purchase direct through our quick and easy wholesale ordering platform





Boeuf Bourguignon p8

CUSTOMER FEEDBACK

OLLIE'S HOUSE

“I appreciate how reliable and efficient Mustard Foods is. They’re a longstanding supplier who always deliver the flavour and quality that our customers expect.”

*Oliver Norcliffe,
Ollie’s House Owner*

michels&taylor

“We are very happy with the excellent level of service and quality from Mustard Foods.”

*Richard Kwiecien,
Operations Director*



“By using our reliable suppliers like Mustard Foods our team recognises and appreciates the quality of our food.”

*Slavko Švagelj,
London Head Chef*



Truffle Chicken & Porcini



PASTA

Toss into pasta or
homemade gnocchi
with fresh herbs



PIES

Use as a pie base
topped with pastry or
mashed potato



VEGETABLES

Serve with baby
spinach, roasted
courgettes or petit pois

POULTRY

Caribbean Chicken Curry 3 x 1.2kg

AM GF

Higher welfare boneless chicken thigh in a spicy Caribbean curry with potatoes

Chicken, Leek & Mushroom Pie Filling 3 x 1.2kg **NEW**

Higher welfare boneless chicken thigh in a cream sauce with leeks and mushrooms, ready to be topped with pastry

Chicken, Lemon & Chickpea Tagine 3 x 1.2kg

AM GF

Higher welfare boneless chicken thigh in a Moroccan-spiced sauce with chickpeas and preserved lemon

Chicken Panang Curry 3 x 1.2kg

AM GF

Higher welfare chicken breast in a mild Thai curry with red peppers, bamboo shoots and green beans

Chicken Satay 3 x 1.2kg

AM GF

Higher welfare chicken breast in a spiced peanut and coconut sauce

BESTSELLER



Chicken Tikka Masala 3 x 1.2kg

GF

Higher welfare chicken breast in a creamy spiced tomato curry

Chicken Tikka Masala 3 x 1.2kg

GF

Higher welfare chicken breast in a creamy spiced tomato curry

Coq au Vin 3 x 1.2kg

AM GF

Higher welfare boneless chicken thigh braised in red wine with pancetta, mushrooms and carrots

Makhani Butter Chicken Curry 3 x 1.2kg

GF

Higher welfare chicken breast in a creamy medium-spiced tomato curry

Massaman Chicken Curry 3 x 1.2kg

AM GF

Higher welfare chicken breast in a mild Thai curry with potatoes

Provencale Chicken 3 x 1.2kg

AM GF

Higher welfare boneless chicken thigh in a tomato sauce with kidney beans, courgettes and fresh basil

Teriyaki Chicken 3 x 1.2kg

AM GF

Higher welfare chicken breast in a sweet Japanese teriyaki sauce with carrots and edamame beans

Thai Green Chicken Curry 3 x 1.2kg

AM GF

Higher welfare chicken breast in a Thai green curry with sugar snap peas and aubergine

Truffle Chicken & Porcini Sauce 3 x 1.2kg

GF

Higher welfare chicken breast in a cream sauce with porcini and black summer truffle

Turkey Chilli 3 x 1.2kg

AM GF

Turkey mince in a mild ancho chilli sauce with black beans and peppers

BEEF

Beef Massaman Curry 3 x 1.2kg

AM GF

British beef in an aromatic Thai curry with potatoes, red peppers and bamboo shoots

Beef Stroganoff 3 x 1.2kg

GF

British beef in a creamy brandy sauce with mushrooms and gherkins

Boeuf Bourguignon 3 x 1.2kg

AM GF

British beef slow-cooked in red wine with pancetta, mushrooms and baby onions

Bolognese Sauce 3 x 1.2kg

AM GF

British beef mince slow-cooked in a rich tomato ragu

Chilli Con Carne 3 x 1.2kg

AM GF

British beef mince slow-cooked in a mild ancho chilli mole with black beans

Cottage Pie 3 x 1.2kg

AM GF

British beef slow-cooked in a rich ragu, ready to be topped with mashed potato

Meatballs Pomodoro 3 x 1.2kg

AM

Beef meatballs in a rich Italian tomato sauce

Steak Diane Pie Filling **NEW** 3 x 1.2kg

GF

British beef in a creamy sauce with mushrooms, brandy and dijon mustard

LAMB

Lamb & Rosemary 3 x 1.2kg

AM

West Country lamb braised in a redcurrant and rosemary sauce, with parsnips and baby onions

Lamb Rogan Josh 3 x 1.2kg

GF

West Country lamb in a mild spiced curry, finished with yoghurt

Persian Lamb Stew **NEW** 3 x 1.2kg

AM GF

West Country lamb braised in a mild Persian stew with kidney beans and green beans

Shepherd's Pie **NEW** 3 x 1.2kg

AM GF

West country lamb in a rich ragu, ready to be topped with mashed potato

PORK

Salsiccia Ragù 3 x 1.2kg

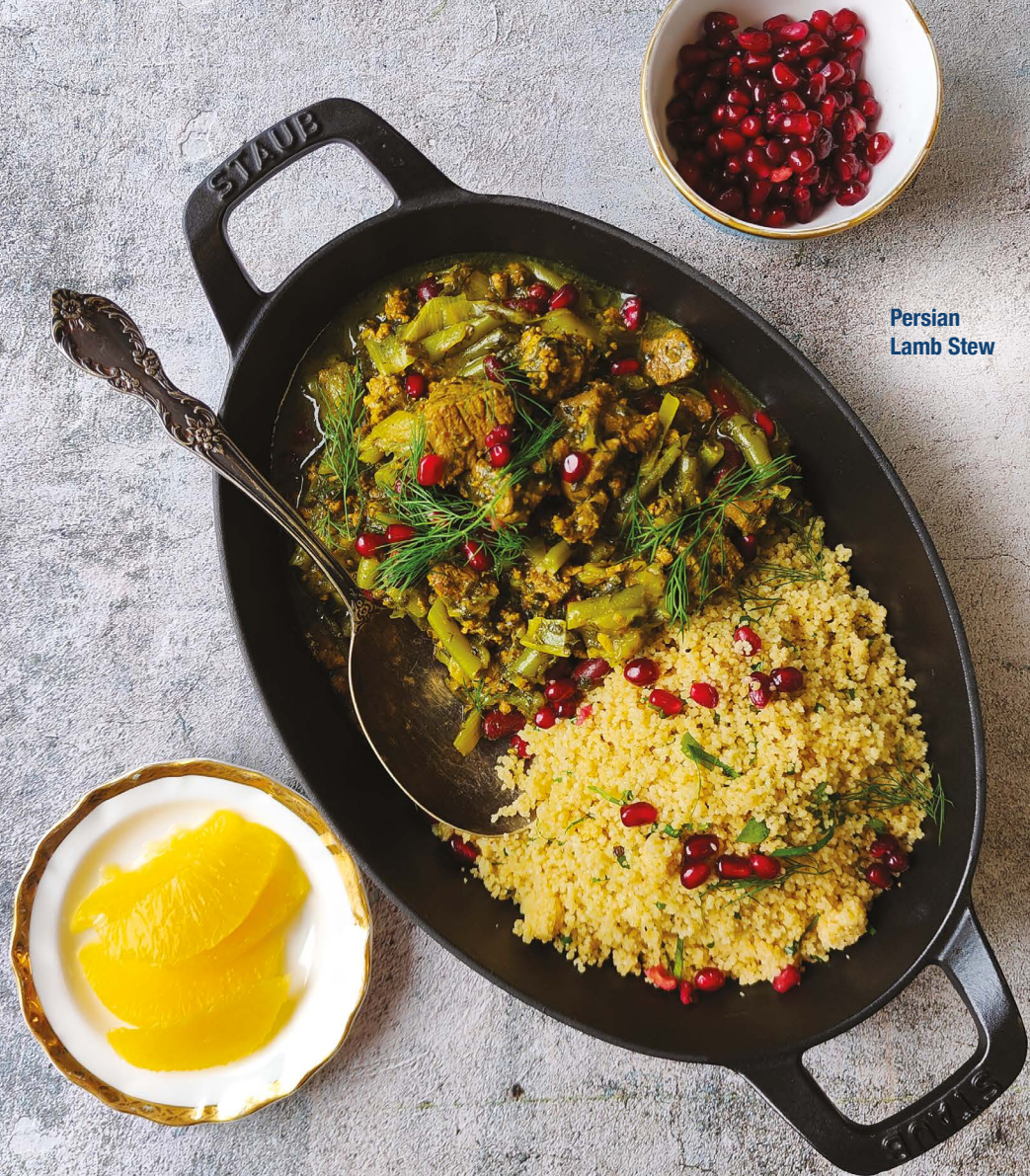
AM GF

Pork mince slow-cooked in a rustic Italian ragu with N'duja and white wine

Yucatan Pork & Pineapple **NEW** 3 x 1.2kg

AM GF

Slow-cooked pork shoulder with pineapple, habanero chilli and green peppers



Persian
Lamb Stew



RICE

Spoon over saffron rice
or crispy Persian rice



GRAINS

Serve with bulgar
wheat, cous cous or
tabbouleh



SALAD

Serve alongside a
Shirazi or herb salad

Carrot, Ginger & Turmeric Soup



SWIRL

Swirl in a dollop of fresh cream, sour cream, or coconut milk



CRUNCH

Sprinkle with toasted pumpkin seeds or crispy croutons



DRIZZLE

Add a drizzle of olive oil or herb oil

SOUP

Butternut Squash & Sage Soup 3 x 1.2kg
AM GF V Ve
Classic butternut soup with sage

Carrot, Ginger & Turmeric Soup 3 x 1.2kg
AM GF V Ve
Creamy carrot and ginger soup with turmeric

Cauliflower & Cheddar Soup 3 x 1.2kg
GF V
Creamy cauliflower and mature cheddar soup

Celeriac & Apple Soup 3 x 1.2kg
AM GF V Ve
Smooth celeriac and apple soup

French Onion Soup **NEW** 3 x 1.2kg
AM GF V Ve
Caramelised onion soup

Hot & Sour Soup **NEW** 3 x 1.2kg
AM GF
Spicy Chinese soup with chicken mince and shiitake mushrooms

Leek & Potato Soup 3 x 1.2kg
GF V
Rich and creamy leek and potato soup

Minestrone Soup 3 x 1.2kg
AM GF V Ve
Hearty Italian vegetable soup with fresh basil

Moroccan Tomato Soup 3 x 1.2kg
AM GF V Ve
Lightly spiced tomato soup with Ras el Hanout

Mushroom Soup 3 x 1.2kg
GF V
Creamy mushroom soup with thyme

Parsnip & Apple Soup 3 x 1.2kg
GF V
Smooth and creamy parsnip and apple soup

Pea & Mint Soup 3 x 1.2kg
AM GF V Ve
Fresh garden pea and mint soup

Spiced Pumpkin Soup 3 x 1.2kg
AM GF V Ve
Lightly spiced pumpkin soup with ginger

Tomato & Basil Soup 3 x 1.2kg
AM GF V Ve
Classic tomato soup with fresh basil

BRAND NEW



Hot & Sour Soup 3 x 1.2kg
AM GF
Spicy Chinese soup with chicken mince and shiitake mushrooms

PUB CLASSICS

Bolognese Sauce 3 x 1.2kg

AM GF

British beef mince slow-cooked in a rich tomato ragu

Chicken Tikka Masala 3 x 1.2kg

GF

Higher welfare chicken breast in a creamy spiced tomato curry

Chilli Con Carne 3 x 1.2kg

AM GF

British beef mince slow-cooked in a mild ancho chilli mole with black beans

Mac & Cheese 3 x 1.2kg

V

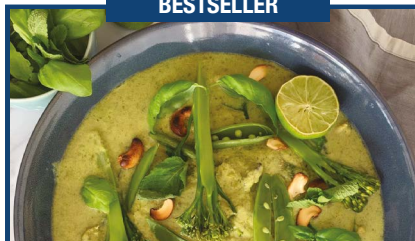
Macaroni pasta in a creamy cheddar cheese sauce

Thai Green Chicken Curry 3 x 1.2kg

AM GF

Higher welfare chicken breast in a Thai green curry with sugar snap peas and aubergine

BESTSELLER



Thai Green Chicken Curry 3 x 1.2kg

AM GF

Higher welfare chicken breast in a Thai green curry with sugar snap peas and aubergine

SUNDAY ROAST

Cheese Sauce 3 x 1.2kg

GF V

Creamy mature cheddar cheese sauce

Gravy 3 x 1.2kg

AM GF

Rich beef gravy with white wine and sherry vinegar

Red Wine Sauce 3 x 1.2kg

AM GF

Rich red wine sauce with port and thyme

Vegan Gravy 3 x 1.2kg

AM GF V Ve

Rich gravy with white wine, soy sauce and thyme

PIE FILLINGS

Cottage Pie 3 x 1.2kg

AM GF

British beef slow-cooked in a rich ragu, ready to be topped with mashed potato

Chicken, Leek & Mushroom **NEW** 3 x 1.2kg

Higher welfare boneless chicken thigh in a cream sauce with leeks and mushrooms, ready to be topped with pastry

Shepherd's Pie **NEW** 3 x 1.2kg

AM GF

West country lamb in a rich ragu, ready to be topped with mashed potato

Steak Diane **NEW** 3 x 1.2kg

GF

British beef in a creamy sauce with mushrooms, brandy and dijon mustard



Shepherd's Pie



POTATO

Top with mashed or scalloped potatoes



GREENS

Serve with a simple green salad



VEGETABLES

Serve with baby carrots and peas



Spicy Korean
Sauce



BANG BANG

Serve with crispy
battered prawns or
cauliflower



CHEESE

Serve with nachos,
steamed broccoli, or
French fries



SPICY KOREAN

Serve with fried
chicken wings
or springrolls

SAUCES

Bang Bang Sauce 3 x 1.2kg
AM V Ve
Sweet and spicy peanut sauce with sesame oil

Cheese Sauce 3 x 1.2kg
GF V
Creamy mature cheddar cheese sauce

Gravy 3 x 1.2kg
AM GF
Rich beef gravy with white wine and sherry vinegar

Katsu Curry Sauce 3 x 1.2kg
AM GF V Ve
Mild Japanese coconut curry sauce

Peppercorn Sauce 3 x 1.2kg
GF
Creamy peppercorn and brandy sauce with green, pink and white peppercorns

Red Wine Sauce 3 x 1.2kg
AM GF
Rich red wine sauce with port and thyme

Spicy Korean Sauce 3 x 1.2kg
AM V Ve
Spicy and sweet gochujang Korean sauce

Vegan Gravy 3 x 1.2kg
AM GF V Ve
Rich gravy with white wine, soy sauce and thyme

Vegan Truffle Cheese Sauce 3 x 1.2kg
AM V Ve
Creamy vegan cheese sauce with truffle

Wild Mushroom Sauce 3 x 1.2kg
GF V
Creamy mushroom sauce with shallots and white wine

BESTSELLER



Red Wine Sauce 3 x 1.2kg
AM GF
Rich red wine sauce with port and thyme

BASE SAUCES

Massaman Curry Sauce 3 x 1.2kg
AM GF V Ve
Mild Thai curry sauce with coconut milk

Rustic Tomato Sauce 3 x 1.2kg
AM GF V Ve
Rustic tomato sauce with garlic and oregano

Thai Green Curry Sauce 3 x 1.2kg
AM GF V Ve
Thai green curry sauce with coconut milk and green chilli

Thai Red Curry Sauce 3 x 1.2kg
AM GF V Ve
Thai red curry sauce with coconut milk and red chilli

VEGAN & VEGETARIAN

Caribbean Sweet Potato Stew 3 x 1.2kg
AM GF V Ve

Sweet potatoes in a Caribbean coconut stew with carrots, kale and lime

Cauliflower Tikka Masala 3 x 1.2kg
AM GF V Ve

Cauliflower in a spiced tomato sauce with potatoes, peas and spinach

Keralan Vegetable Curry 3 x 1.2kg
AM GF V Ve

Mild South Indian curry with cauliflower, carrots and chickpeas

Lentil Dhal 3 x 1.2kg
AM GF V Ve

Lentils slow-cooked with tomato, coconut, ginger and turmeric

Mac & Cheese 3 x 1.2kg
V

Macaroni pasta in a creamy cheddar cheese sauce

Massaman Vegetable Curry 3 x 1.2kg
AM GF V Ve

Aromatic Thai curry with potatoes, red peppers and green beans

Mexican Bean Chilli 3 x 1.2kg
AM GF V Ve

Pinto and black beans slow-cooked in a smoky mole sauce with peppers

Thai Red Vegetable Curry 3 x 1.2kg
AM GF V Ve

Fragrant Thai red curry with aubergine, green beans, red peppers and bamboo shoots

Vegan Bolognese 3 x 1.2kg
AM GF V Ve

Chestnut mushroom and green lentil ragu in a tomato, thyme and red wine sauce

Vegetable Katsu Curry 3 x 1.2kg
AM GF V Ve

Mild Japanese coconut curry with cauliflower, baby corn and edamame beans

INDIAN

Cauliflower Tikka Masala 3 x 1.2kg
AM GF V Ve

Cauliflower in a spiced tomato sauce with potatoes, peas and spinach

Chicken Tikka Masala 3 x 1.2kg
GF

Higher welfare chicken breast in a creamy spiced tomato curry

Keralan Vegetable Curry 3 x 1.2kg
AM GF V Ve

Mild South Indian curry with cauliflower, carrots and chickpeas

Lamb Rogan Josh 3 x 1.2kg
GF

West Country lamb in a mild spiced curry, finished with yoghurt

Lentil Dhal 3 x 1.2kg
AM GF V Ve

Lentils slow-cooked with tomato, coconut, ginger and turmeric

Makhani Butter Chicken Curry 3 x 1.2kg
GF

Higher welfare chicken breast in a creamy medium-spiced tomato curry



Lamb Rogan Josh



RICE

Serve with pilaf or basmati rice



NAAN

Include roti or naan bread



RAITA

Serve with a side of raita or sambals



Vegetable Katsu Curry



RICE

Serve with jasmine, brown, or wild rice



NOODLES

Toss with wheat, egg or rice noodles



GREENS

Serve with steamed pak choi or Asian slaw

THAI

Beef Massaman Curry 3 x 1.2kg

AM GF

British beef in an aromatic Thai curry with potatoes, red peppers and bamboo shoots

Chicken Panang Curry 3 x 1.2kg

AM GF

Higher welfare chicken breast in a mild Thai curry with red peppers, bamboo shoots and green beans

Chicken Satay 3 x 1.2kg

AM GF

Higher welfare chicken breast in a spiced peanut and coconut sauce

Massaman Chicken Curry 3 x 1.2kg

AM GF

Higher welfare chicken breast in a mild Thai curry with potatoes

Massaman Curry Sauce 3 x 1.2kg

AM GF V Ve

Mild Thai curry sauce with coconut milk

Massaman Vegetable Curry 3 x 1.2kg

AM GF V Ve

Aromatic Thai curry with potatoes, red peppers and green beans

Thai Green Chicken Curry 3 x 1.2kg

AM GF

Higher welfare chicken breast in a Thai green curry with sugar snap peas and aubergine

Thai Green Curry Sauce 3 x 1.2kg

AM GF V Ve

Thai green curry sauce with coconut milk and green chilli

Thai Red Curry Sauce 3 x 1.2kg

AM GF V Ve

Thai red curry sauce with coconut milk and red chilli

Thai Red Vegetable Curry 3 x 1.2kg

AM GF V Ve

Fragrant Thai red curry with aubergine, green beans, red peppers and bamboo shoots

PAN-ASIAN FLAVOURS

Bang Bang Sauce 3 x 1.2kg

AM V Ve

Sweet and spicy peanut sauce with sesame oil

Hot & Sour Soup **NEW** 3 x 1.2kg

AM GF

Spicy Chinese soup with chicken mince and shiitake mushrooms

Katsu Arancini **NEW** 3 x 1.2kg

V

Gently spiced katsu-flavoured arancini with pickled radish

Katsu Curry Sauce 3 x 1.2kg

AM GF V Ve

Mild Japanese coconut curry sauce

Spicy Korean Sauce 3 x 1.2kg

AM V Ve

Spicy and sweet gochujang Korean sauce

Teriyaki Chicken 3 x 1.2kg

AM GF

Higher welfare chicken breast in a sweet Japanese teriyaki sauce with carrots and edamame beans

Vegetable Katsu Curry 3 x 1.2kg

AM GF V Ve

Mild Japanese coconut curry with cauliflower, baby corn and edamame beans



**Steak Diane
Pie Filling**



ROOT VEG

Top with creamy
mashed potato or
parsnip



POTATO

Top with scalloped
potatoes and fried
onions



PASTRY

Top with shortcrust or
puff pastry

FRENCH

Boeuf Bourguignon 3 x 1.2kg
AM GF

British beef slow-cooked in red wine with pancetta, mushrooms and baby onions

Celeriac & Apple Soup 3 x 1.2kg

AM GF V Ve

Smooth celeriac and apple soup

Coq au Vin 3 x 1.2kg

AM GF

Higher welfare boneless chicken thigh braised in red wine with pancetta, mushrooms and carrots

French Onion Soup **NEW** 3 x 1.2kg

AM GF V Ve

Caramelised onion soup

Leek & Potato Soup 3 x 1.2kg

GF V

Rich and creamy leek and potato soup

Mushroom Soup 3 x 1.2kg

GF V

Creamy mushroom soup with thyme

Parsnip & Apple Soup 3 x 1.2kg

GF V

Smooth and creamy parsnip and apple soup

Peppercorn Sauce 3 x 1.2kg

GF

Creamy peppercorn and brandy sauce with green, pink and white peppercorns

Provencale Chicken 3 x 1.2kg

AM GF

Higher welfare boneless chicken thigh in a tomato sauce with kidney beans, courgettes and fresh basil

Red Wine Sauce 3 x 1.2kg

AM GF

Rich red wine sauce with port and thyme

Steak Diane Pie Filling **NEW** 3 x 1.2kg

GF

British beef in a creamy sauce with mushrooms, brandy and dijon mustard

BRAND NEW



French Onion Soup 3 x 1.2kg
AM GF V Ve
Caramelised onion soup

ITALIAN

Bolognese Sauce 3 x 1.2kg

AM GF

British beef mince slow-cooked in a rich tomato ragu

Meatballs Pomodoro 3 x 1.2kg

AM

Beef meatballs in a rich Italian tomato sauce

Minestrone Soup 3 x 1.2kg

AM GF V Ve

Hearty Italian vegetable soup with fresh basil

Rustic Tomato Sauce 3 x 1.2kg

AM GF V Ve

Rustic tomato sauce with garlic and oregano

Salsiccia Ragù 3 x 1.2kg

AM GF

Pork mince slow-cooked in a rustic Italian ragu with N'duja and white wine

Truffle Chicken & Porcini Sauce 3 x 1.2kg

GF

Higher welfare chicken breast in a cream sauce with porcini and black summer truffle

Vegan Bolognese 3 x 1.2kg

AM GF V Ve

Chestnut mushroom and green lentil ragu in a tomato, thyme and red wine sauce

Wild Mushroom Sauce 3 x 1.2kg

GF V

Creamy mushroom sauce with shallots and white wine

ARANCINI

Katsu **NEW** 2 x 1kg

V

Gently spiced katsu-flavoured arancini with pickled radish

Mozzarella & Oregano 2 x 1kg

V

Classic arancini with mozzarella and oregano

Mushroom & Truffle **NEW** 2 x 1kg

V

Mushroom and truffle arancini with mozzarella, truffle oil and chives

Sundried Tomato & Mozzarella 2 x 1kg

V

Sundried tomato and red pepper arancini with mozzarella and oregano

BRAND NEW



Mushroom & Truffle 2 x 1kg

V

Mushroom and truffle arancini with mozzarella, truffle oil and chives



Katsu Arancini



SHARING

Serve as small plates or part of a sharing platter



STARTERS

Elegant appetisers or party canapés



BAR SNACKS

Serve in a basket as moreish pub snacks

MUSTARD FOODS

**QUALITY
CONSISTENCY
INTEGRITY**

**CONTACT
THE SALES TEAM**

Graham Hickman
07759 860570
graham@mustardfoods.com

Adrian Le Moine
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lemoine@mustardfoods.com

**Suitable for those
Avoiding Milk AM
Gluten Free GF
Vegetarian V
Vegan Ve**

PROCESSED IN A FACILITY THAT HANDLES
OTHER ALLERGENS (CELERY, BARLEY, OATS,
RYE, WHEAT, EGGS, FISH, MILK, MOLLUSCS,
MUSTARD, PEANUTS, SESAME SEEDS,
SOYA, SULPHITES).

Please feel free to contact us if you have
any questions regarding allergens.



The **WOLSELEY**

“It’s an incredible help to have
Mustard behind us, nourishing our
staff with great meals they can eat
at any time.”

*David Stevens,
Group Executive Chef*

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SW19 8UG United Kingdom



Recycle

