



Produce Brochure

Pilgrim
FOODSERVICE

C.J.
BUTCHERS
EST. 1987

COTTAGE FOODS
DELIVERING QUALITY INGREDIENTS
EST. 1988

Welcome

Welcome to our produce brochure, inside you will find information on some of the amazing suppliers we work with. At Pilgrim we work hard to source the best local produce whenever it's in season and the best imported produce where UK supply isn't available. All brought to you with our insistence on quality and value for money, because we know just how important high-quality produce is to your business.

Can't find everything you need inside? ,browse our new look website or speak to your Pilgrim account manager.

The Pilgrim Foodservice team

Disclaimer

All offers are subject to availability, and prices may be subject to VAT where applicable. Unless otherwise stated, prices are not guaranteed and may change without notice. Food, portion sizes, and drink options are for suggestion purposes only. Ingredients and pricing may vary. Information provided is accurate at the time of printing, but errors may occur. If a product is unavailable at the time of ordering, please contact your account manager. While we strive to provide accurate allergen information, product ingredients may change, so always refer to the product labels. All food and drink suggestions are simply illustrative; pricing and serving costs are examples and may change.



Independent Family Business

Pilgrim Foodservice is a much-loved second generation family business, established in Lincolnshire in 1979.



Chef Inspired

Our teams are passionate about food. In fact, most of our account managers have been chefs.



Quality Butchery and Produce

We source from trusted suppliers and have our own, expert in-house butchery service, C.J. Butchers.



Transparent Pricing

Our straightforward and clear pricing method builds trust and long-term relationships.



Mobile/Tablet Friendly

Our website is fully optimised for mobile and tablet devices, making browsing easy wherever you are.

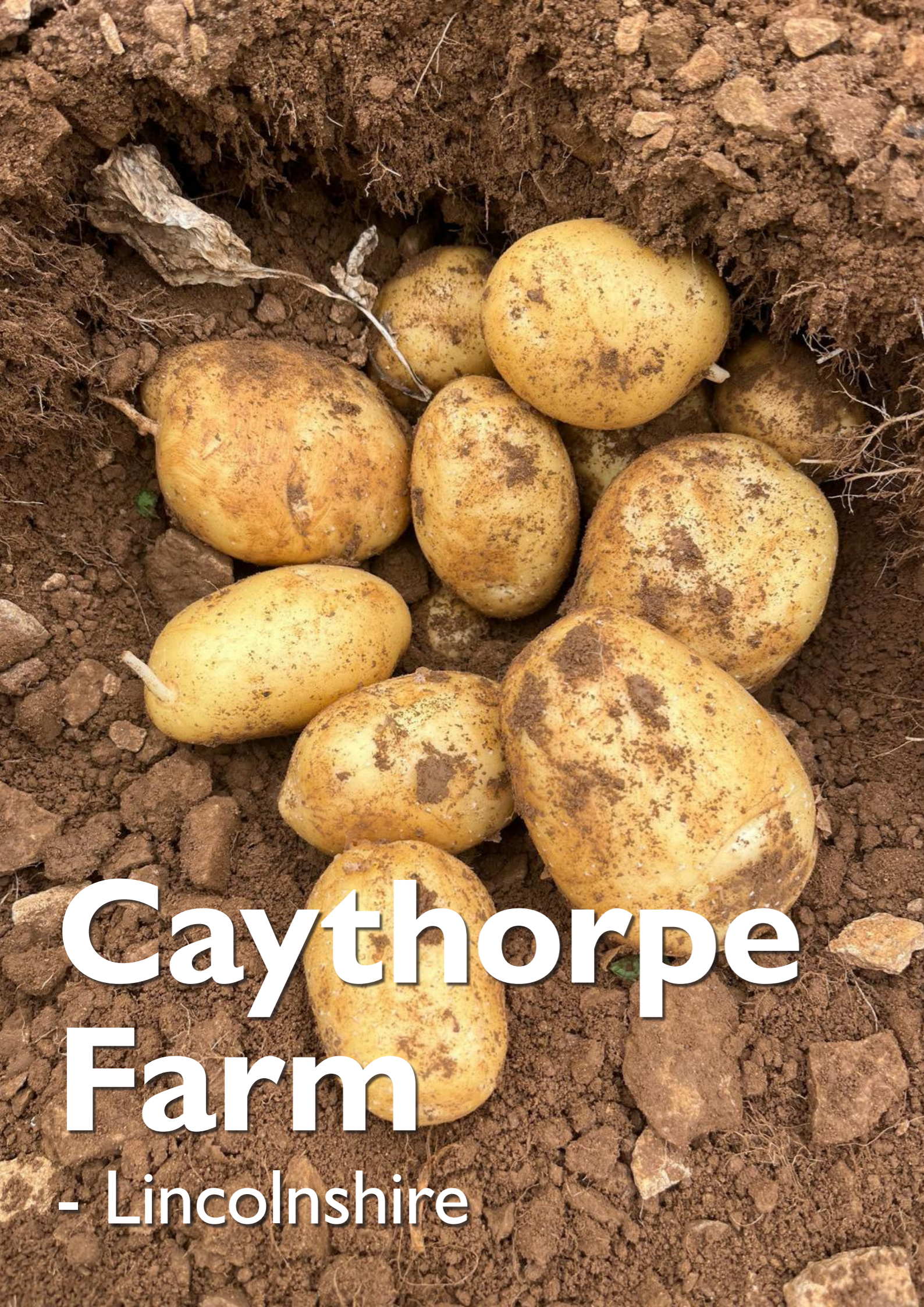
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WAYS TO ORDER

Online	Phone
pilgrimfoods.co.UK	Sales & Customer Services
24/7 ordering	01205 312700
View the full range of over 7,500 products online	Mon - Fri: 09:00 - 17:00





Caythorpe Farm

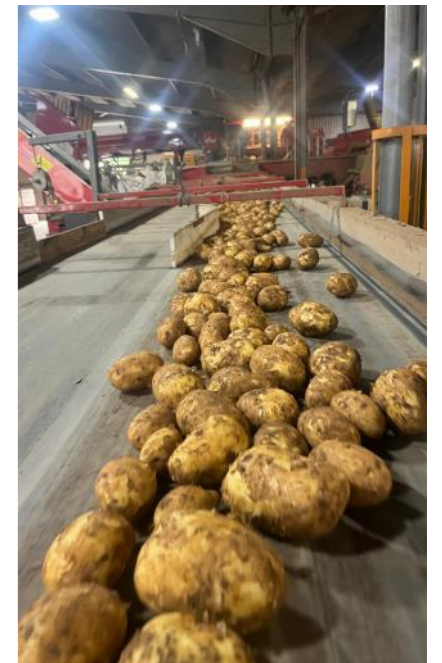
- Lincolnshire

Caythorpe Farm - Lincolnshire

Caythorpe Farmers was established in 2008 to specialise in traditional ware potatoes from some of the best limestone soils in Lincolnshire. Steve, together with Tim and Joe are a well-established team, bringing together a wealth of experience in potato growing, logistics and marketing.

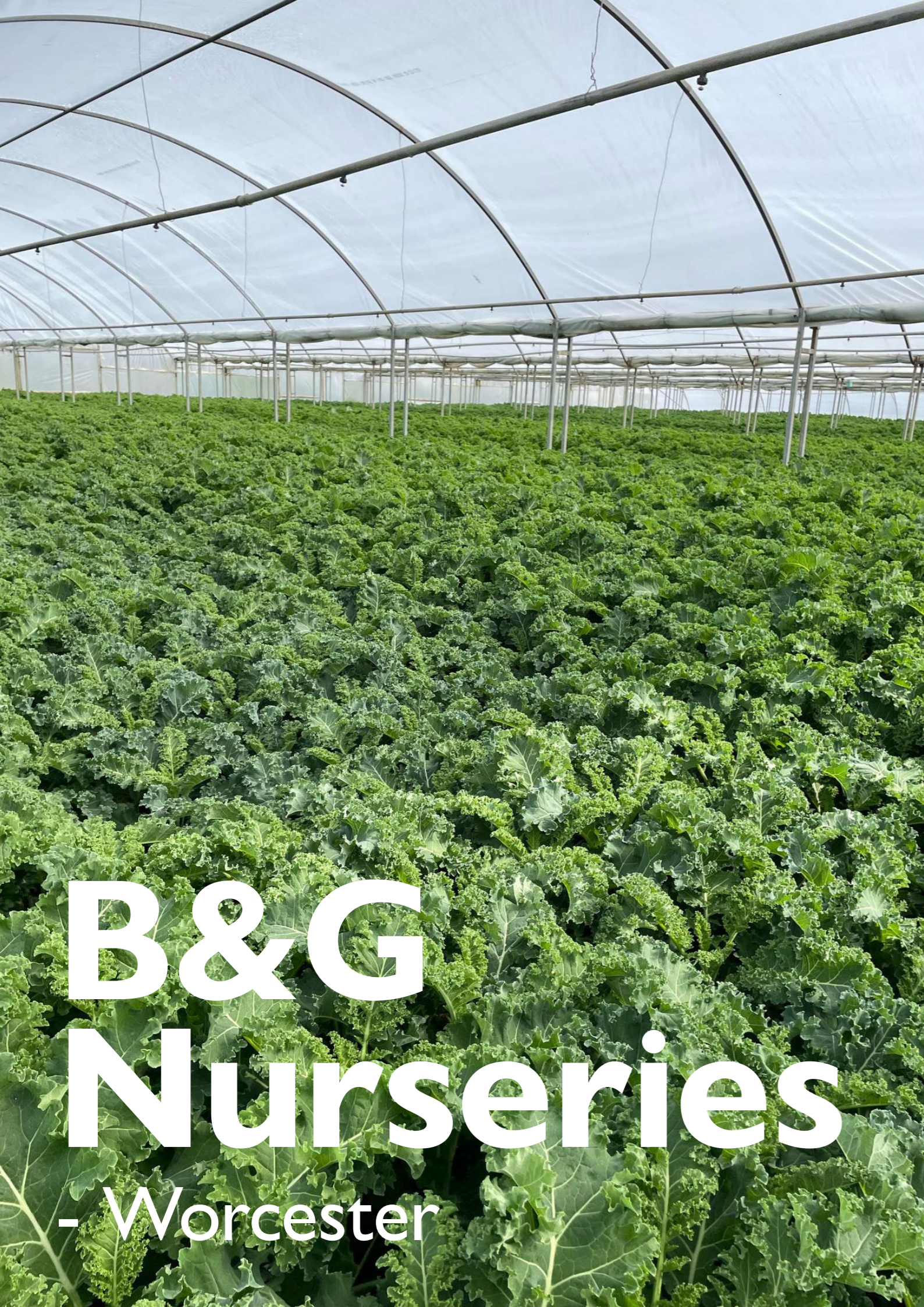
Based on the farm in Caythorpe Lincolnshire, they are able to offer everything needed to supply potatoes for our prepped vegetable facility enabling us to produce only the best prepared chips, quartered & whole products. Caythorpe's Lincolnshire home puts them in the heart of one of the largest potato growing regions in the county putting them in a fantastic position to supply us year-round.

With Agriculture being at the heart of the business they strive to supply us with product that exceeds our customers' expectations whilst protecting the environment they live and work in.



Specialise in traditional ware potatoes from some of the best limestone soils in Lincolnshire





B&G Nurseries

- Worcester

40 years' experience providing seasonal fresh produce

B&G Nurseries - Worcester

Located in Worcestershire B&G was set up in the late 1970's by Bob Byrd and Nick Gorin the nurseries have expanded over the years from just two glasshouse sites to over 800 acres of land and 9 acres of glasshouses across several locations in the Vale of Evesham, providing a unique and extensive range of fresh produce.

With over **40 years' experience providing seasonal fresh produce** by procuring locally and worldwide to ensure their range of exotics, salads, vegetables, fruits, herbs, mushrooms & antipasto are of a consistent premium quality to meet the needs of our loyal customer base.

The Nursery grows an extensive range of fresh produce on its open land, together with large orchards of plum and apple varieties. The glasshouses provide a range of salads and exotic vegetables. **The outdoor vegetable production covers over 800 acres** and specialises in **year-round brassica production** and also includes varieties of other core crops and various new trials.



Certified for Red Tractor Assurance and LEAF Marque, B&G's aim is to provide customers with confidence about product quality attributes including food safety and environmental protection and ultimately give Pilgrim & its customers top quality local fresh produce 'fresh from our farm'.

Jack Buck

- Lincolnshire

Jack Buck Farms is a 150-year-old, but progressive farming business based in Lincolnshire. They farm around 1,800 acres of prime silt land, growing a variety of vegetable and flower crops. Their celeriac brand, "The Ugly One," is a well-known sight in the UK market, with a focus on providing high-quality produce with full traceability and a consistent supply. They aim for high productivity while maintaining a strong environmental policy and good employment conditions for their staff.

Jack Buck - Lincolnshire

Jack Buck guarantees a reliable, **year-round UK celeriac supply**, eliminating import reliance. The process begins with specialist Dutch seeds, grown for 8-10 weeks in greenhouses. Planted in early April, covering the initial crop with polythene for 8 weeks to accelerate growth. This allows harvesting to start at the end of July, crucially bridging the gap between the previous season's storage and the new main crop for a seamless British supply.



Practicing precision farming for this slow-growing crop, which takes 4-7 months to mature. The fields are watered from three purpose-built reservoirs, with irrigation managed daily by automatic soil moisture probes to ensure water is only used when required. The main harvest, from September to November, uses a high-tech Ploeger Harvester that gently lifts the root and minimises soil transfer.

To ensure year-round availability, the harvested celeriac is immediately stored at a precise 1°C, allowing it to last up to 8 months (until the following July). When needed, it undergoes a comprehensive washing, soaking, and brush-rinse process for a polished, retail-ready finish. The celeriac is then air-dried for 24-48 hours to maximise shelf life. Then dispatched to our customers the same day it is washed and packed, ensuring maximum freshness on arrival. As the grower, Jack Buck manages every step from seed to dispatch, offering a consistent, premium-quality product with full traceability.



M Leggate and Sons Ltd - Lincolnshire

M Leggate and Sons Ltd - Lincolnshire

Growing for over 70 years. Established in the 1940's M Leggate and Sons have been growing on the silts of South Lincolnshire for over 80 years. Today the farm grows in a sustainable and responsible way, always trying to minimise the impact on the environment. They have adapted their system to grow larger sized brassicas to ensure to maximise yield. The crops grown are cauliflower, broccoli, cabbages and kales. Choosing to farm in a sustainable manner meaning that rotation is longer than most in the brassica industry providing benefits over the long term.



Their experience growing crops in the UK, combined with long lasting relationships with growers based in Spain, France, Suffolk and Cornwall mean customers can be confident in continuity of supply all year round.

Brassicas are a very difficult crop to grow, in particular in terms of maintaining quality. The silt soils are a perfect match because they are nutrient rich, very flat & even and good for water retention, perfect for trying to achieve a consistent crop.



In 2014 Leggates erected a 10.2 megawatts Solar PV site in Leverton which covers 55 acres. This provides electricity for approximately 3500 homes in the local area and is helping to save approximately 5.8 million kgs in CO2 emissions per annum. They've also invested in Solar PV at their site in Wrangle.



Nurtured in Norfolk

Nurtured in Norfolk

Founded by ex-chefs Allan and Sue, Nurtured in Norfolk was born from a passion for flavour-packed garnishes that look as good as they taste. What began with home-grown microgreens has now grown into a range of over 280 products, including edible flowers, micro cress, pea shoots, baby veg, sea vegetables and more.

Much of the produce is grown in Norfolk, with specialist growers overseas helping maintain quality and consistency year-round. Every product is picked and packed to exacting chef standards, ready to help chefs, bakers, mixologists and restaurants across the UK elevate their creations. Offering micro cress, edible, dried and preserved flowers, micro & baby vegetables, sea vegetables, herbs, peas & shoots and edible leaves.

Nurtured grow with care, delivering the quality chefs rely on. Farming with the planet in mind, using low-impact, sustainable practices. Sourcing ethically, partnering only with responsible suppliers. Innovating, developing new ways to reduce waste and extend product life. All whilst supporting regenerative agriculture and nature-first thinking.



Peter C Thorold Ltd

- Lincolnshire



Peter C Thorold Ltd - Lincolnshire

Founded in 1950 by Cecil Thorold, a family-run business based in Lincolnshire, began with just 18 acres of land dedicated to farming. Over the years, they have experienced substantial growth and **now cultivate over 3,000 acres of brassica vegetables**, proudly entering their third generation of farming. They specialize in a variety of Brassica vegetables, including cauliflower, broccoli, savoy cabbage, sweetheart cabbage, brussels sprouts, red & white cabbage and spring greens.

What sets them apart in the market is a **strong focus on plant propagation**, growing all their own plants in 4.5 acres of state-of-the-art glasshouses located on-site. This means they can maintain complete control over the entire process from seed to dispatch, ensuring the highest quality products. In-house propagation not only enhances quality and competitiveness but also provides increased flexibility to meet customer demands effectively.



As they continue to build on their grandfather's legacy, they remain committed to sustainable farming practices and delivering exceptional produce that meets the highest standards of quality and freshness.



MH Poskitt Ltd

- Yorkshire

MH Poskitt Ltd - Yorkshire

Back in 1956, Mr. Mark Poskitt and his wife, Mrs. Sonia Poskitt, began growing carrots in the East Riding of Yorkshire. Tragically, Sonia was widowed at a young age, but her determination to carry on the family's farming dream never wavered. She worked tirelessly across every part of the business, from farming and packing to administration and even delivering produce to customers herself. Her dedication laid the foundations for what the business has become today.

The couple's only child, Guy, spent all his childhood and teenage years on the family farm, learning everything there was to know about carrot growing. As a result, he eventually took over the business and expanded it from a small family farm into one of the UK's leading carrot growers and washers, supplying major supermarkets across the country.



every one of the growers' farms is certified to the LEAF Marque standard

Guy's youngest son, after returning from university, now plays an important role in the family business, proudly following in the footsteps of his father and grandparents.

The Poskitt family has always taken great care in their approach to land management and food production. However, never before has "sustainability," as we understand it today, been such a prominent focus for everyone.

Poskitts are committed to producing carrots to the highest standards of environmental care, **every one of the growers' farms is certified to the LEAF Marque standard**, a mark of sustainable farming that ensures responsible land management and care for the environment. This includes using crop rotations to maintain soil health, managing hedgerows carefully to provide food and shelter for wildlife, creating and enhancing habitats to increase biodiversity, using plant protection products and fertilizers only when necessary and leaving buffer strips between crops and hedgerows to support natural habitats.

In addition to LEAF Marque certification, the farm is also **part of the Sustainable Farming Initiative (SFI)**, a scheme that encourages farmers to go even further in protecting the natural environment while continuing to produce high-quality food.

Poskitts have also created and manage an area of 'Outstanding Beauty' at Beals Carr, a nature reserve, they are also an active member of the RSPB.

With 5,500 acres growing arable crops, vegetables and potatoes, Poskitts supply Pilgrim with high quality carrots and parsnips.



Pierre Koffmann

Pierre Koffmann

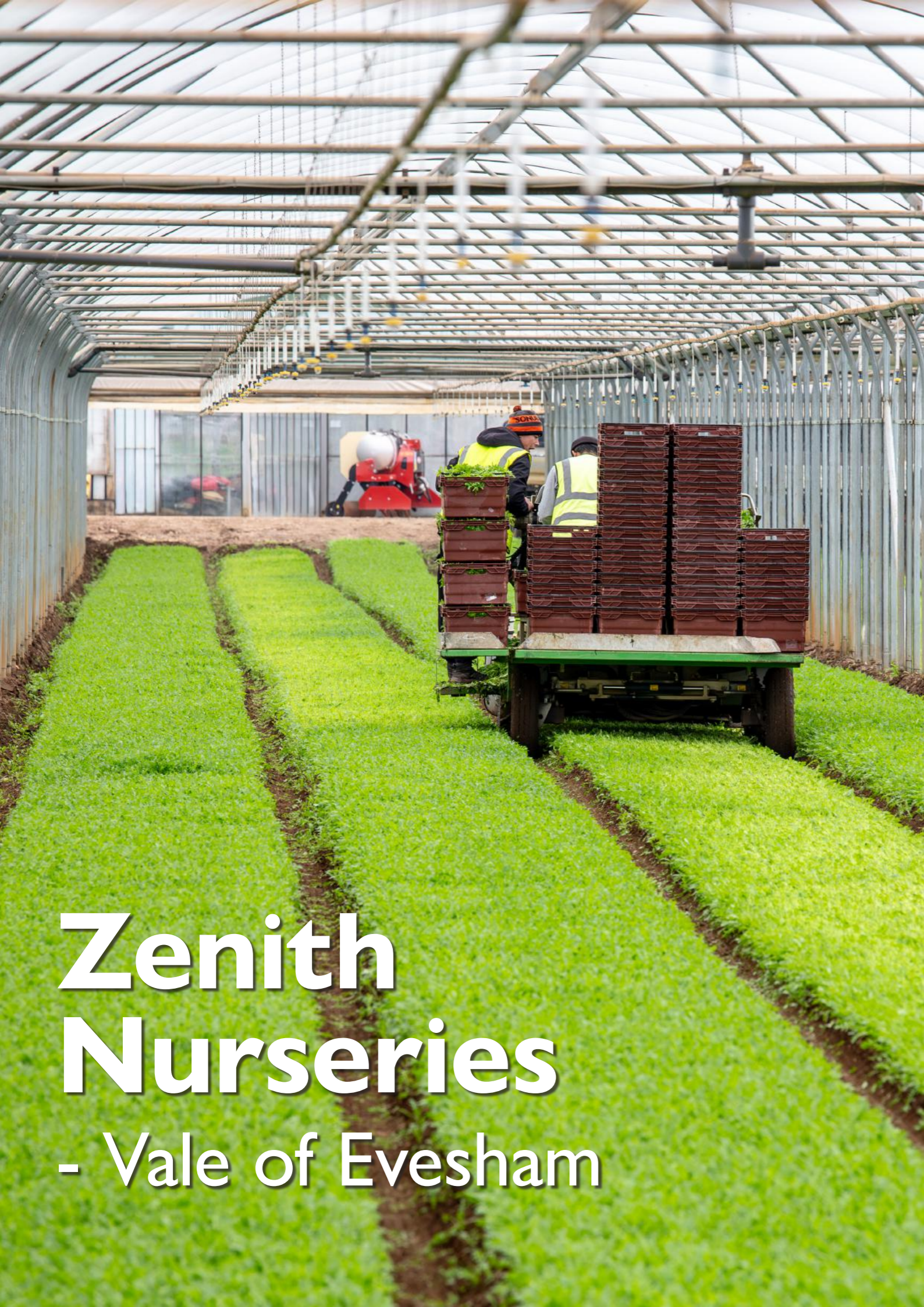
Pierre Koffmann arrived in England in the early 1970s, taking a position at Michel and Albert Roux's Le Gavroche in London. Within six months he was sous chef and soon after was appointed head chef of the Waterside Inn at Bray. At the Inn he was free to cook the food he wanted, and during his five years there he helped the Waterside achieve two Michelin stars.

In 1977 Pierre opened his own restaurant, La Tante Claire, in Royal Hospital Road, Chelsea. **Within six years he had been awarded the maximum three Michelin stars**, making him one of only three chefs in the United Kingdom to achieve such an accolade.

Even though now retired Pierre still maintains these exacting standards in all he does & this ethos runs through all the products that bear his name. The number of Britain's top chefs who have trained under Pierre Koffmann is incredible, Tom Aikens, Gordon Ramsay, Marco Pierre White, Marcus Wareing, Bruno Loubet, Tom Kitchin, Jason Atherton, to name but a few. His protégés have now amassed more than 20 Michelin stars between them.

Pierre is the first to stress the importance of the right ingredients, subsequently Pierre is committed to his brand and recognises the importance of working closely with suppliers who can assure a crop quality that is second to none. This passionate partnership and the desire to understand the husbandry, storage, handling and cooking. **From 'Field to Fork' offers Chefs and ultimately the consumer, the best possible eating experience and a consistent product time after time.**





Zenith Nurseries

- Vale of Evesham

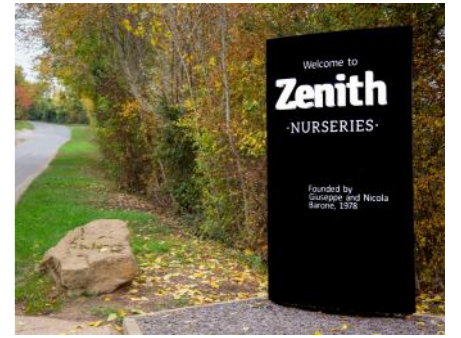
Zenith Nurseries - Vale of Evesham

With a long heritage Zenith Nurseries are a second-generation grower and packer. The company was originally founded in 1978 by Giuseppe and Nicola Barone, Italian brothers from the Palermo region of Sicily, who had settled in the UK. The business remains a family concern today, run by their sons, Frank and Giacomo Barone the current directors of the company.

Originally, a general produce grower, focused on vegetables such as leeks and spring onions, known to grow well in the Vale of Evesham. They added washed salads to the portfolio back in 2018.

On the growing side they have a mix of protected (polytunnels) and non-protected crops to help ensure quality and continuation whatever the weather. During Spring -Summer, they supply their salad factories with their own grown leaves, whilst minimizing dwell time from harvest to pack. Baby Leaves are harvested in the morning to order and ready to be packed straight away so customers can enjoy longer shelf life!

In addition to home grown produce they source additional supply from specialist Italian and Spanish growers to ensure all year-round supply.



Worldwide Fruits

- Lincolnshire

Worldwide Fruits - Lincolnshire

Working with the very best suppliers globally to source the highest quality fruit, Worldwide Fruits aim to deliver the best product and service for customers whilst being sustainable and lean. Supplying Pilgrim with high quality apples, pears, plums and avocados.

Worldwide Fruit Ltd are proud to be the UK's first supplier to install Softripe® a state-of-the-art ripening system. With a key strategic direction of travel being to deliver zero waste in all processes, Softripe® ensures a more consistent, superior product with benefits to producers, distributors, retailers and consumers.



Worldwide is committed to ensuring they take a responsible approach to people, climate and the products they sell. Sustainability strategy focuses on the issues that matter the most not just now but also in the future to ensure the impact on the environment is minimal and they enrich the communities where they operate.

Their ambition is to have a positive impact towards protecting the natural resources that are critical in the production of the food that we sell. Helping growers farm in harmony with nature and by doing so, helping preserve the natural landscape for the future generations.

They have a relentless focus to reduce food and non-food waste across the total supply chain through their “Zero Waste strategy” – to make a difference through actions and the choices that they make.



Pilgrim Prepared Produce

Pilgrim Prepared Produce

Our on-site vegetable preparation facility provides a reliable, high-efficiency solution for businesses looking to streamline their kitchen operations. We specialise in the preparation of potatoes and a wide range of fresh vegetables, delivering products that are washed, peeled, chopped, diced, or sliced to your exact specifications. With strict quality controls and consistent output, customers can depend on us for ready-to-use produce that reduces labour, improves consistency in dishes, and reduces waste.

By choosing our prepared potato and vegetable products, customers significantly save time and reduce labour costs, eliminating the need for intensive in-house prep work. Our service allows chefs and foodservice teams to focus on what matters most, creating great food, while we handle the labour-heavy preparation. The result is a more efficient kitchen, lower operational costs, and fresh, high-quality ingredients delivered exactly when they're needed.