

M&S
— FOOD —

CHRISTMAS

THIS IS NOT JUST CHRISTMAS FOOD. THIS IS M&S CHRISTMAS FOOD

BRING ON THE
MAGIC

450 NEW AND EXCLUSIVE
SEASONAL PRODUCTS

TOM KERRIDGE'S
FABULOUS
FESTIVE RECIPES

IN STORE
MUST-BUYS
GUARANTEED
TO WOW



YOUR GUIDE TO
**CHRISTMAS
FOOD**
— TO —
ORDER



BRING HOME THE MAGIC

For us, it's never just Christmas food. That's why this year, we've scoured the country to find the very best producers – from turkeys in Pembrokeshire to extra-special chocolates made in Somerset, smoked salmon in Spey Bay and salt in the Isle of Skye.

It's why our Christmas product developers have tasted hundreds of mince pies in their quest to create the perfect one. It's why our chefs have taken the hard work out of your Christmas lunch by creating Our Best Ever, 100% foolproof slow-cooked turkey, and double-wrapped our pigs in blankets with a whole rasher of British dry-cured bacon to keep them super cosy. It's why we've created gifts you have to see to believe, including the world's first snowing chocolate box and our Clementine Gin Liqueur Snow Globe, which guarantees to wow with its 23-carat edible gold leaf.

In these pages you'll find just some of the 450 new products at M&S this Christmas – from our restaurant-quality Christmas Food to Order range, to the must-buy gifts, party food and drinks in store, and our specially curated online selection of hampers and flowers. Plus, we've packed in inspiration, ideas and exclusive recipes from Tom Kerridge. Think of this as your ultimate guide to Christmas food – from the people who know it best.

Because this is not just Christmas food. This is magical M&S Christmas food.

M&S
— FOOD —

WAYS TO SHOP WITH US

1 CHRISTMAS FOOD TO ORDER
If you prefer to pre-order, turn to page 7. From showstopping starters and succulent turkeys to dazzling desserts, order online and collect in store. Your hassle-free Christmas awaits.

2 CHRISTMAS IN STORE
Our get-ahead calendar on page 6 will give you all the key dates you need to shop in store for your perfect Christmas. From the first mince pie to the big day feast and beyond, we'll make every moment magical.

3 CHRISTMAS GIFTS ONLINE
Discover everything from hampers and gifts to drinks, festive flowers and homeware at marksandspencer.com/christmas. Turn to page 84 for some fabulously festive inspiration.

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OUR SYMBOLS

Look for these symbols in our product captions to help you shop.



Suitable for vegetarians.



Suitable for vegans. Prepared to a vegan recipe. Not suitable for those with a milk or egg allergy because these allergens are present in the environment.



Gluten-free.



Not suitable for those with a nut allergy. See online for more allergen information.

Please check our website or packaging for allergens and further information.



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10 WAYS WE'RE BRINGING THE MAGIC THIS CHRISTMAS



1 CHRISTMAS SANDWICH TIME

That first Christmas sandwich is a sure-fire way to feel festive and we have some crackers in store from 30 October. Our Christmas Club sandwich, £4.50, back by popular demand, is joined by our new Japanese-inspired Christmas Sando, £4.50, and the new Surf and Turf Lobster and Beef

Brioche Rolls, £6, (pictured and in store from 4 December). One brioche roll is packed with lobster, prawns and cocktail sauce and the other has rare British roast beef with a dijonnaise dressing and pickled red onions. We give 5% of sales from each item sold in our festive Food on the Move range to Shelter*, and this year we're celebrating 20 years in partnership with this charity.

Get in the festive spirit with our rundown of seasonal news and magical must-buys...



2

STIR UP SOME FUN

Stir Up Sunday (24 November) is the traditional day to start making your Christmas pud. Find inspiration at marksandspencer.com/recipes. Rather we baked? Try our Collection Perfectly Matured Jewel Topped Florentine Wreath Christmas Pudding, £14. It's full of vine fruits and orange liqueur, studded with chocolate, topped with glacé cherries and nuts and finished with salted caramel sauce.

3 COCKTAIL O'CLOCK

For the ultimate present this Christmas, our Cocktail Party Pack, £19.50 (8 x 25cl), is just the ticket. We've taken eight of our favourite cocktail cans and popped them in a disco ball-style gift box. Cheers!



4 BROWSE AND ORDER YOUR CHRISTMAS FOOD ONLINE

Serve up restaurant-quality Christmas spreads without any of the fiddly slicing, dicing, peeling or scoring with our Christmas Food to Order. Place your order of elegant seafood starters, expertly prepared slow-cooked turkeys, perfect party food, decadent desserts and lots more online at marksandspencer.com/christmasfood. See page 48 for information and a handy space to jot down your must-order eats.

Scan the QR code to browse the full range and order your M&S Christmas Food to Order feast online.



*M&S Food are proud to give 5% of sales from each item sold in our festive Food on the Move range to Shelter (registered charity no. 263710 England and Wales, SC002327 Scotland). Shelter will pay an equivalent amount for sales made in Wales to Shelter Cymru (registered charity no. 515902), in Northern Ireland to Housing Rights (registered charity no. NIC 105735), and in Ireland to Focus Ireland (charity no. CHY 7220). ©2024 Shelter, the National Campaign for Homeless People Limited.



5 STAY WRAPPED UP

This Christmas, M&S is the only place you'll find double-wrapped pigs in blankets! We've double-wrapped them all in a full rasher of dry-cured bacon. So whether you're buying party food, or fresh or frozen garnishes, they're guaranteed to stay tucked up in their bacony blankets. Game-changing.



6

GET IN A MUDDLE!

Inspired by iconic American candies, we've launched two new tins – our moreish Peppermint Bark and the UK's first chewy Caramel Muddles™, £10 each. Stockings and secret Santa, sorted.



8 IT'S A TURKEY FEAST TAKEOVER

It started as a Christmas sandwich filling and now our turkey feast recipe has become so iconic that you'll find it across even more of the M&S Foodhall. We're talking moreish Turkey Feast Flavour Combo Mix, £2.30, and an all-new Turkey Lasagne, £10, with layers of pulled turkey, smoked bacon, plump cranberries and more.

7 PICK UP A FRESHLY MADE SEASONAL BAKE

Our in-store bakeries are in full swing. Try a Vintage Cheddar and Truffle Pastry, £2.60, or treat yourself to a well-deserved Gingerbread and White Chocolate Cookie, £2.75.



9 DIG IN TO A MAGICAL TIN

We've got centrepiece- and mantelpiece-worthy gifts galore, like our optical illusion Santa's Workshop Musical Light-up Tin, £10. Tuck into the chocolate-chip cookie stars as you watch Santa's helpers prepare for Christmas – all with the help of some magical mirrors and music. Turn to page 54 to see more tremendous tins.



10



UNBOX THE SEASON'S MUST-HAVE PANETTONE

Noticed our panettones look a little different? This year's stars are 'tall baked' (like a chef's hat) making them softer and more delicious than ever. Look out for our Collection Nocciolato Panettone, £20, which is presented in a seriously stylish and stunning tin... the perfect gift does exist.



ONLINE NOW

Order your festive feast
Visit marksandspencer.com/christmasfood to place your Christmas Food to Order. Order online and collect in store from 22 to 24 December.



IN STORE NOW

Countdown to the big day
Will it be our **Chocolate Shop Advent Calendar, £12**, or a **Doggies and Moggies Advent Calendar, £10**, with 25 adorable chocolate puppies and kittens?



IN STORE NOW

Mince pies have landed
Our buttery, newly designed **Collection 6 Mince Pies, £4**, are packed with fruity and festive mincemeat. The true taste of Christmas.



ONLINE NOW

Indulge with a luxury hamper
Order one of our hand-picked festive hampers. They make fantastic gifts and are delivered straight to the door. See page 84 for more.

SAVE THE DATES

From our much-anticipated festive sarnies to ordering your British turkey, here are all the key dates you need...

CHRISTMAS GIFT SHOP

10 OCT

Get sorted like Santa
The M&S Christmas Market gift shop is open in store and online. Stock up on foodie treats and gifts for the home.



17 OCT

Floral flourishes
Deck your halls or someone else's and order some hand-selected Christmas flowers online, like this **Festive White Rose Bouquet, £35**.



30 OCT

Christmas sandwiches are here
Treat yourself to a **Christmas Club Sandwich, £4.50**. We give 5% of sales from each item sold in our festive Food on the Move range to Shelter*.



18 DEC

Do a dessert dash
Our desserts are in store from 18 December – try this decadent **Our Best Ever Yule Log, £15**.



20 DEC

Stock up on seasonal stars
From Brussels sprouts to juicy clementines, head in store for all your great-value festive fruit and veg.



20 DEC

Choose your bird
Shop our range of free-range turkeys in store from today – don't forget all your other festive must-buys.



22 DEC

Last day for Christmas delivery
Make sure you place your online orders for hampers and flowers today to guarantee they arrive on time!

M&S Food are proud to give 5% of sales from each item sold in our festive Food on the Move range to Shelter (registered charity no. 263710 England and Wales, SC002327 Scotland). Shelter will pay an equivalent amount for sales made in Wales to Shelter Cymru (registered charity no. 5159202), in Northern Ireland to Housing Rights (registered charity no. NIC 105735), and in Ireland to Focus Ireland (charity no. CHY 7220). ©2024 Shelter, the National Campaign for Homeless People Limited.

GO ON, IT'S CHRISTMAS

From our chef's kitchen to yours, your festive feast is a few clicks away. Order online with our Christmas Food to Order service and we'll have it ready for you to pick up in store between 22 and 24 December. Dinner is served...

A

IN SMALL SUPPLY
ORDER ME NOW

NEW

A. Collection 12 British Oysters with a Shallot and Merlot Vinaigrette and Shucker, £28

Serves 4-6 | 800g (£35 per kg)
00751162 See page 12

NEW

B. Collection Luxury Shellfish Platter, £50

ALSO IN STORE FROM 21 DEC
Serves 6 | 875g (£57.14 per kg)
00960601 See page 12

B

Scan the QR code to browse the full range and order your M&S Christmas Food to Order feast online.



A

NEW A. Collection Prawn Medley with Paprika Sauce and Harissa Butter, £35

A luxurious selection of Honduran king prawns, Madagascan and Vietnamese black tiger prawns with a smoky paprika and garlic sauce. Topped with an irresistible harissa butter, making this sharing dish ooze with flavour and perfect for dunking crusty bread.

Serves 4-6 | 1.2kg
(£29.16 per kg)
29426126

SHOP
STARTERS
ONLINE
NOW

STARTERS

PUSH THE BOAT OUT

Nothing says 'Christmas' like a delicate seafood starter. From our showstopping shellfish platters to our restaurant-worthy prawn cocktails, all our fish is responsibly sourced and a real treat to kick off proceedings.



B



C



D



E

NEW B. Collection Lobster and Madagascan Prawn Cocktail, £25



Don't miss our luxurious take on the classic prawn cocktail with its layers of juicy Madagascan black tiger prawns and diced Canadian lobster. It comes with Marie Rose sauce, plus lemon wedges and parsley.

Serves 4 | 500g (£50 per kg)
29431793



NEW C. Our Best Ever Honduran Prawn Cocktail, £25



This extra large serving of Our Best Ever Honduran Prawn Cocktail is packed with delicious Honduran warm-water king prawns and sweet Atlantic cold-water prawns, alongside Our Best Ever Marie Rose sauce.

Serves 6 | 972g (£25.72 per kg)
29426317



NEW D. Our Best Ever Salmon and Prawn Terrine, £20

ALSO IN STORE FROM 21 DEC



Exquisite layers of smoked salmon pâté, honey-roast hot smoked salmon and oak-smoked salmon mousse, then a layer of watercress and parsley mousse, all hand-wrapped in Scottish oak-smoked salmon. Topped with lemon and dill cream cheese, succulent Honduran king prawns and dill sprigs.

Serves 6 | 440g (£45.45 per kg)
29423620



NEW E. Collection British Crab Claws and Madagascan Black Tiger Prawns, £35



This sharing platter is full of sweet British crab claws and succulent Madagascan black tiger prawns, tail-on for extra decadence. Served with lemon aioli and parsley.

Serves 4-6 | 466g (£75.11 per kg)
29426300





A

NEW A. Collection 4
Lobster, Salmon and
Prawn Towers, £24

Layers of hot and cold
smoked salmon, garlic
mousse, Honduran prawns and
watercress mousse, towered
and topped with Canadian
lobster and Honduran
king prawns.

Serves 4 | 320g (£75 per kg)
29424023



B. Collection 4
Lobster and Prawn
Cocktail Starters,
£24

Sumptuous lobster pieces and
succulent cold-water prawns
with our signature brandy-
infused Marie Rose sauce and
a refreshing tomato jelly.

Serves 4 | 360g (£66.66 per kg)
29011940



NEW C. Collection
4 Canadian
Lobster Tails with
Langoustine and
Garlic Butter, £50

These sweet and juicy lobster
tails are topped with a
langoustine, herb and garlic
butter, and a vibrant herb finish.

Serves 4 | 448g (£111.61 per kg)
29431786



B



C



D



**D. Collection 4
Atlantic Lobster
Halves, £70**

Four Atlantic lobster halves, dressed with an exquisite prawn mousse, premium lobster claw meat and fresh parsley.

**Serves 4 | 680g
(£102.94 per kg)
00414692**



IN SMALL SUPPLY
ORDER ME NOW

E

**NEW E. French Prunier
Tradition Caviar, £150**

The Caviar House Selection Box presents the finest French caviar, Prunier Tradition. Known for its exceptional quality, with a delicate texture and rich, buttery flavour. It comes with two elegant mother-of-pearl spoons.

**Serves 25 spoons | 125g
(£1,200 per kg)
29439317**



IN SMALL SUPPLY
ORDER ME NOW

A

NEW A. Collection 12 British Oysters with a Shallot and Merlot Vinaigrette and Shucker, £28

Start your festive feast in style with these 12 responsibly sourced plump Isle of Mull and Isle of Barra oysters. We've included a ready-to-serve classic shallot and Merlot vinaigrette and a bamboo-handled shucker. Also pictured on page 7.

Serves 4-6 | 800g (£35 per kg)
00751162



B

B. Collection Luxury Shellfish Platter, £50

ALSO IN STORE FROM 21 DEC

Includes stunning Honduran king prawns, British dressed crab, crab claws, shell-on and peeled Vietnamese black tiger prawns and shell-on Madagascan black tiger prawns. Plus Marie Rose sauce and garlic aioli. Also pictured on page 7.

Serves 6 | 875g (£57.14 per kg)
00960601



C

C. Collection Ultimate Luxury Shellfish Platter, £100

All ready to serve: two Atlantic lobster tails; two lobster claws; four mini dressed British crabs; four crab claws; Madagascan crevettes; black tiger prawns; calamari and Honduran king prawns. With Marie Rose sauce, lemon and parsley.

Serves 6 | 1.5kg (£66.66 per kg)
00960595



D

NEW D. Collection 4 Scallop Shells with Scallops, Italian Pancetta and Cauliflower Purée, £20

Each scallop shell is filled with a rich and creamy cauliflower and parmesan purée, topped with succulent scallops, smoked pancetta and a smoked paprika crumb.

Serves 4 | 400g (£50 per kg)
29431809

A

NEW A. Our Best Ever Slow-Cooked Turkey, £85

OUR BEST EVER
This foolproof, expertly slow-cooked free-range Pembrokeshire turkey crown is brined with buttermilk for tenderness and sweetness. The thighs are topped with a rich chestnut and pork stuffing and covered in our signature dry-cured oak and applewood smoked bacon. Served with Ultimate Meat Gravy.

Serves 8-10 | 2.75kg (£30.91 per kg)
29420636

SHOP
MAINS
ONLINE
NOW

MAINS: TURKEY

STAR OF THE SHOW

Our free-range turkeys are bred in Gressingham and Capestone for their exceptional flavour. Whether you've a small party or a large one, you'll find the perfect-sized M&S turkey joint or crown for your Christmas feast.

GO WITH THE SLOW
 Our slow-cooked turkeys take the chaos out of Christmas. Succulent, moist, and ready to serve in just over an hour.

NEW **A. Collection British Oakham™ Slow-Cooked Turkey with all the Trimmings, £75**

Slow-cooked in our kitchens to save you time and effort, this boneless, easy-to-carve British Oakham™ Turkey has been brined in buttermilk, stuffed with a pork and cranberry stuffing and topped generously with our signature dry-cured bacon. And it comes with all your favourite trimmings: sous vide roast potatoes, Emperor carrots, festive spiced cabbage and Ultimate Meat Gravy.

Serves 6 | 4.1kg (£18.29 per kg)
29422579



A

B. Collection Organic Bronze Turkey, From £90

Our free-range, organic bronze turkeys are reared in Pembrokeshire and allowed to roam and feed freely on the lush clover, grass and herbs. The result is firm-textured meat and a succulent depth of flavour. Comes with giblets.

Serves 6-7 | 4kg (£22.50 per kg)
29426959 £90
Serves 8-9 | 4.5kg (£22.22 per kg)
29426614 £100



B



C

IN SMALL SUPPLY
ORDER ME NOW



**C. Collection
Free-Range
Pembrokeshire
Heritage Blue Turkey,
£95**

This flavoursome bird is reared in Wales on Capestone Farm, which has been supplying M&S for 25 years. This exclusive heritage breed of turkey is free to roam in pastures and has an unparalleled flavour. Comes with giblets.
**Serves 6-10 | 4.5kg
(£21.11 per kg)
29426737**



D



**D. Collection Free-Range
Bronze Turkey, From £70**

Free to roam, these turkeys have a depth of flavour and wonderful succulence. Comes with giblets.

Serves 6-7 | 3.5kg (£20 per kg)

29426669 £70

Serves 8-9 | 4.5kg (£18.88 per kg)

29426652 £85

Serves 10-11 | 5.5kg (£18.18 per kg)

29426676 £100

Serves 12-13 | 6.5kg (£17.69 per kg)

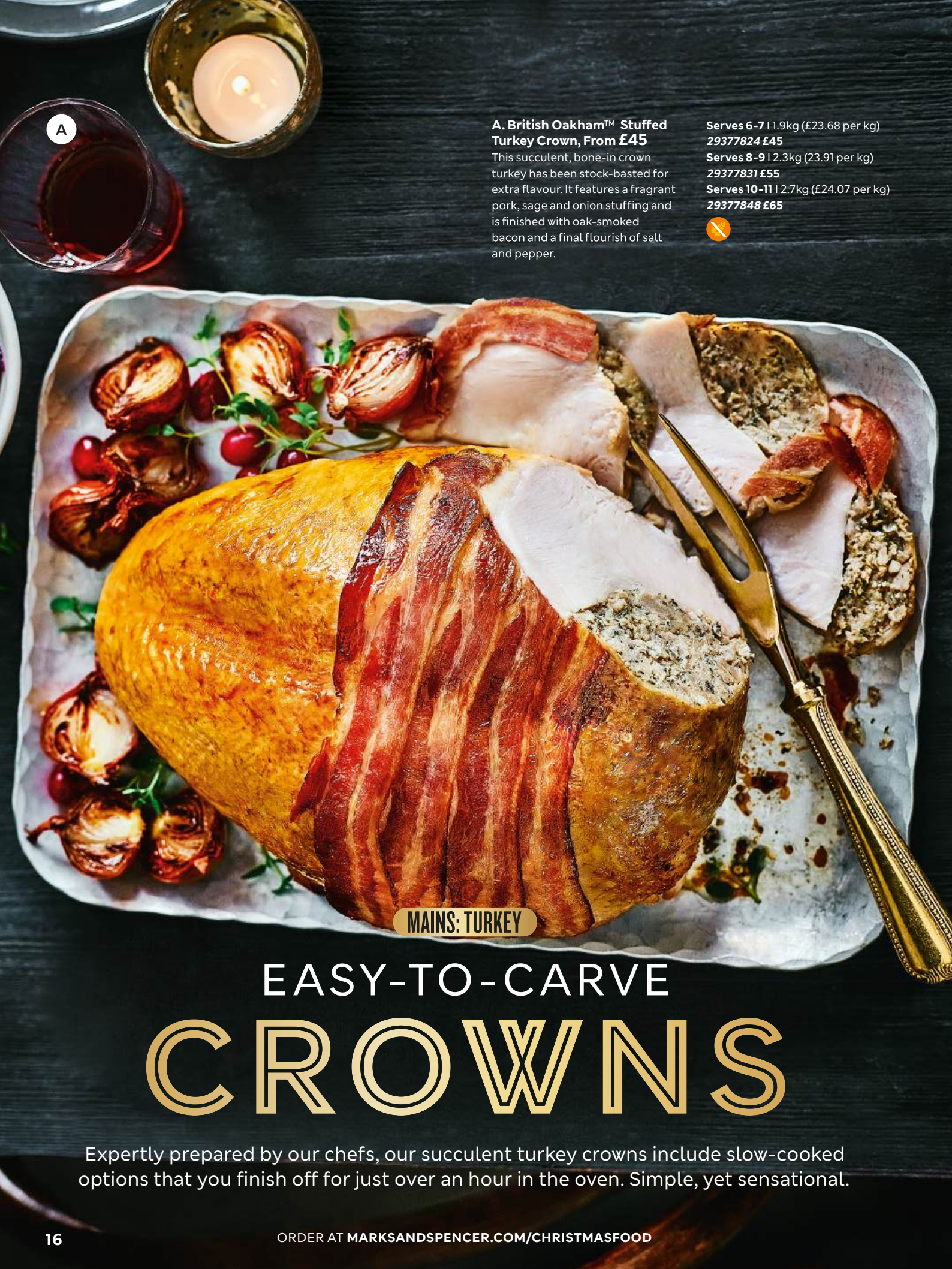
29426591 £115

Serves 14-15 | 7.5kg (£17.33 per kg)

29426690 £130

Serves 16-18 | 8.5kg (£17.06 per kg)

29426607 £145



A

A. British Oakham™ Stuffed Turkey Crown, From £45

This succulent, bone-in crown turkey has been stock-basted for extra flavour. It features a fragrant pork, sage and onion stuffing and is finished with oak-smoked bacon and a final flourish of salt and pepper.

Serves 6-7 | 1.9kg (£23.68 per kg)

29377824 £45

Serves 8-9 | 2.3kg (23.91 per kg)

29377831 £55

Serves 10-11 | 2.7kg (£24.07 per kg)

29377848 £65



MAINS: TURKEY

EASY-TO-CARVE CROWNS

Expertly prepared by our chefs, our succulent turkey crowns include slow-cooked options that you finish off for just over an hour in the oven. Simple, yet sensational.



B

B. British Oakham™ Turkey Crown on the Bone, From £40

This turkey crown is full of flavour and super succulent.

Serves 6-7 | 1.9kg (£21.05 per kg)
29377862 £40

Serves 8-9 | 2.3kg (£21.74 per kg)
29377787 £50

Serves 10-11 | 2.7kg (£20.37 per kg)
29377879 £55

Serves 12-14 | 3.3kg (£18.18 per kg)
29377817 £60



C

C. Collection British Oakham™ Slow-Cooked Turkey Crown, From £65

Our slow-cooked British Oakham™ Crown is served on the bone, with a pork and cranberry stuffing and topped with bacon. Comes with gravy.

Serves 6-7 | 2.175kg (£29.89 per kg)
29377800 £65

Serves 8-9 | 3.17kg (£23.66 per kg)
29377770 £75

Serves 10-11 | 3.77kg (£22.55 per kg)
29377923 £85



D

D. Collection British Free-Range Stuffed Turkey Crown, From £75

This bacon-topped bone-in crown has a pork, chestnut, bacon and thyme stuffing.

Serves 6-7 | 1.75kg (£42.86 per kg)
29426645 £75

Serves 8-9 | 2.35kg (£36.17 per kg)
29426713 £85

Serves 10-11 | 2.7kg (£35.19 per kg)
29426638 £95

Serves 12-14 | 3.1kg (£32.26 per kg)
29426621 £100



E

E. Collection British Free-Range Turkey Crown, From £60

Our flavoursome free-range birds roam and forage on rolling Welsh farmland. This Collection free-range turkey crown is excellent to feed a crowd or have enough for leftovers.

Serves 6-7 | 1.75kg (£34.29 per kg)
29426683 £60

Serves 8-9 | 2.35kg (£29.79 per kg)
29426706 £70

Serves 10-11 | 2.7kg (£29.63 per kg)
29426720 £80

MAINS: TURKEY

PERFECTLY PREPPED JOINTS

All M&S turkey joints are oven-ready and easy to carve, saving you time in the kitchen. Enjoy!

A. British Oakham™ Stuffed Turkey Breast Joint, £45

Irresistible in taste and texture, this boneless British Oakham™ turkey is basted in a delicious combination of turkey stock and buttermilk. It has a moreish pork, sage and onion stuffing centre and is topped with oak-smoked bacon.

Serves 8-10 | 1.78kg (£25.28 per kg)
00770972



EASY DOES IT

We have 8 slow-cooked turkeys in the range – fuss-free and packed with flavour. You'll find something for everyone.



B. British Oakham™ Slow-Cooked Turkey Breast Joint, £32

Brined in buttermilk for a rich and decadent flavour, this tender boneless turkey joint has been slow-cooked, so all you need to do is finish it in the oven at home. Comes complete with a rich gravy.

Serves 4 | 1.2kg (£26.66 per kg)
29306770



C. British Oakham™ Slow-Cooked Turkey Joint with Stuffing, Bacon and Turkey Gravy, £32

This slow-cooked sensation has been brined in buttermilk, has a pork and cranberry stuffing and is topped with dry-cured bacon. Served with our Ultimate Meat Gravy.

Serves 4 | 1.55kg (£20.64 per kg)
29306817



D. British Oakham™ Turkey Breast Joint, £30

Our British Oakham™ boneless turkey breast has been expertly butchered and basted with a rich buttermilk and turkey stock. It's not only supremely succulent, it also has the richest flavour.

Serves 6-8 | 1.4kg (£21.43 per kg)
29009947

E



IN SMALL SUPPLY
ORDER ME NOW

NEW E. Collection Free-Range
Whole Goose, £85

ALSO IN STORE FROM 20 DEC

Our full-flavoured, free-range geese are reared in Norfolk. This centrepiece for your Christmas Day lunch is all about tradition. Giblets are included, so you can make your own gravy.

Serves 4-5 | 4kg (£21.25 per kg)

29426751

MAINS: FESTIVE BIRDS

SOMETHING

SPECIAL

Our luxurious, speciality birds are sure to impress your guests on Christmas Day.

NEW F. Collection Traditional
Easy-Carve Duck with Cherry and
Chestnut Stuffing, £39



Easy to carve and extremely tender, this decadent duck has a fragrant cherry and chestnut stuffing for a festive twist.

Serves 4-5 | 1.5kg (£26 per kg)

29426744



G. Collection British Slow-Cooked
Three-Bird Boneless Roast with
Rich Gravy, £60

Can't decide which bird to serve? This impressive melt-in-the-mouth main stars a winning combination of turkey, chicken and duck. It has a pork and cranberry stuffing topped with dry-cured bacon and comes with a rich turkey gravy to serve.

Serves 6 | 1.9kg (£31.58 per kg)

29306794



F



G

A

NEW A. Collection Blackthorn Salt
Dry-Aged King Arthur
Sirloin Beef Joint, £90



ALSO IN STORE FROM 18 DEC

Prepare to be wowed: our King Arthur Sirloin Beef Joint has been dry-aged for 28 days with crystals of Blackthorn Scottish Sea Salt for mouth-watering flavour and tenderness.

Serves 6 | 2.4kg (£37.50 per kg)
29425969

IN SMALL SUPPLY
ORDER ME NOW



MAINS: BEEF

BEST OF BRITISH

From wagyu sirloin to chateaubriand and Wellington, our beef delivers on 100% traceability, unbeatable flavour and is guaranteed to add a touch of splendour to your festive feast.



B

IN SMALL SUPPLY
ORDER ME NOW



**B. Collection
Two-Bone
Aberdeen Angus
Rib of Beef, £80**

Matured for 21 days, this two-bone rib of beef is topped with a horseradish and thyme basting-fat for the ultimate depth of flavour.

Serves 6 | 1.7kg
(£47.06 per kg)
29306879

NEW



**C. Collection
Four-Bone King
Arthur Aberdeen
Angus,
£120-£165**

This marbled 28-day matured Aberdeen Angus four-bone rib of beef makes a stunning centrepiece for your table.

Serves 12-14 | 4kg-5.5kg
(£30 per kg)
29425983



C

IN SMALL SUPPLY
ORDER ME NOW



A

NEW

A. Collection British Wagyu Rump of Beef, £60

Specially sourced for its beautiful marbled quality, this 30-day matured British wagyu rump is luxuriously succulent and tender. It's elevated with a beef bone marrow and mustard butter for basting while cooking.

Serves 4 | 1kg (£60 per kg)
29425976



B

IN SMALL SUPPLY
ORDER ME NOW

B. Collection British Wagyu Beef Sirloin Joint, £80

This exceptional wagyu beef sirloin joint has been matured for 30 days and is boneless and marbled. All of which results in the most exquisitely tender cut.

Serves 4 | 1kg (£80 per kg)
29106769



C

C. Collection British Fillet of Beef 10-Day Matured, Boneless, £55

Full-flavoured and restaurant-quality, this hand-trimmed fillet of beef has been matured for 10 days. It is boneless for easy preparation and cooking.

Serves 4 | 750g (£73.33 per kg)
00784559



D

IN SMALL SUPPLY
ORDER ME NOW

D. Collection British Aberdeen Angus Sirloin of Beef, £75

This British Aberdeen Angus beef sirloin is topped with a rich beef and porcini melt for maximum umami and is served with a rich red wine, shallot and beef dripping jus.

Serves 6 | 1.542kg (£38.64 per kg)
29302345



E

IN SMALL SUPPLY
ORDER ME NOW



F



G

NEW

**E. Collection
Chateaubriand
of Beef with
Peppercorn Sauce,
£70**



ALSO IN STORE FROM 18 DEC

This superlative 10-day matured chateaubriand roasting joint is prepared with a brandy peppercorn sauce for serving.

Serves 4 | 1.1kg (£63.41 per kg)
29425952

**F. Slow-Cooked Shin of
Beef with Bordelaise
Sauce, £45**

Expertly slow-cooked to ensure a buttery texture, this sensational shin of beef also comes with a deeply flavoured and glossy red wine and redcurrant Bordelaise sauce.

Serves 8 | 3.19kg (£14.11 per kg)
29004713



**G. Collection
British Beef Fillet
Wellington, £70**

ALSO IN STORE FROM 18 DEC

Featuring a sous vide beef fillet and mushroom, truffle duxelles, this crowd-pleasing, hand-crafted Wellington is encased in our crisp all-butter puff pastry and served with a red wine jus.

Serves 4 | 1.106kg (£63.29 per kg)
29197972

MAINS: LAMB & VENISON

SOMETHING

SPECIAL

Whether it's our tender British lamb or rich and earthy venison, these exceptional mains will add a touch of magic to your festive celebrations.



NEW

A. Collection British Lamb Guard of Honour, £35



Two racks of gourmet British roast lamb are stacked together to make a luxurious centrepiece. It has a warming mustard mix and a flavoursome herb crumb that adds a final flourish of texture.

Serves 4 | 680g (£51.47 per kg)
29426270

NEW

B. Collection Venison Five-Bone Rib Joint, £43.10-£63.10



ALSO IN STORE FROM 18 DEC

Raise the game this year with our decadent five-bone venison rib joint. Deep and earthy, it's served with an aromatic and velvety Cumberland festive sauce and is guaranteed to impress.

Serves 4-6 | 862g-1.26kg (£50 per kg)
29198009

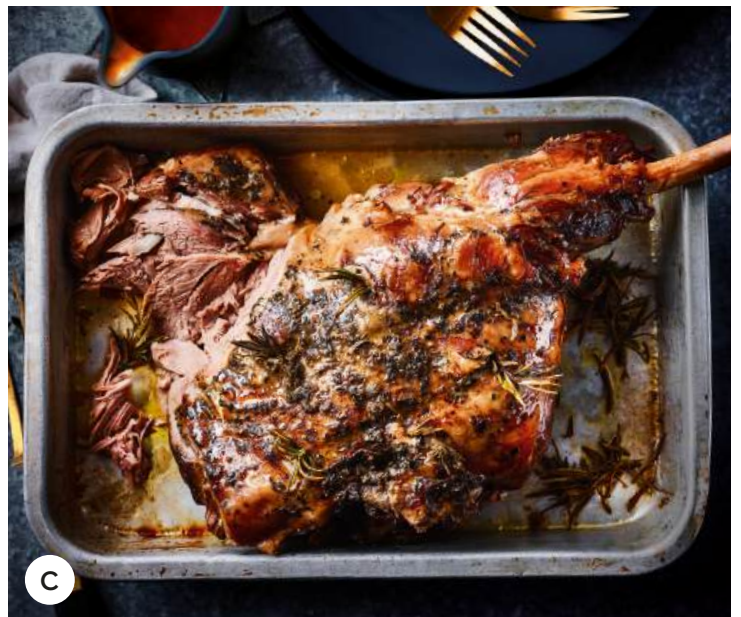
C. Slow-Cooked Leg of Lamb with Port Red Wine Jus, £65

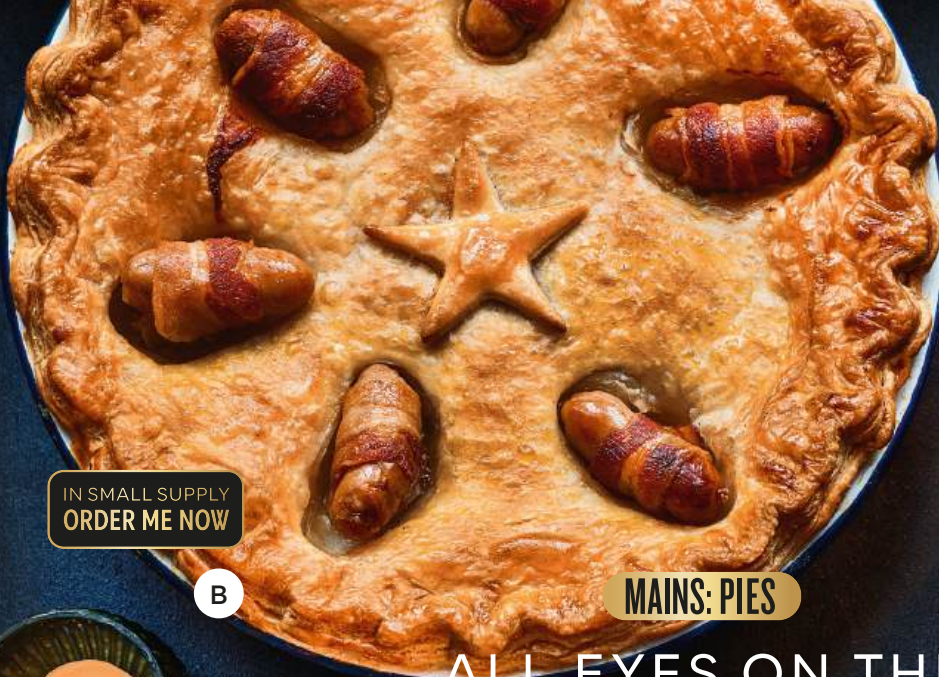
Studded with garlic and seasoned with salt, pepper, rosemary and thyme and served with a rich ruby port and red wine jus, this sensational leg of lamb has been slow-cooked on the bone by our chefs. All you need to do is finish it in the oven.

Serves 8 | 2.38kg (£27.31 per kg)
29198016



IN SMALL SUPPLY
ORDER ME NOW





IN SMALL SUPPLY
ORDER ME NOW

B

MAINS: PIES

IN SMALL SUPPLY
ORDER ME NOW

C



ALL EYES ON THE PIES

Slice into one of our deep-filled, hand-finished pies. Ready to bake and serve in their own enamel tin for an easy Christmas Eve or Boxing Day supper.



A

NEW A. Collection Wagyu Beef Pie, £50

ALSO IN STORE FROM 18 DEC



Starring slow-cooked British wagyu beef with ale-caramelised onions, this pie will impress. It's topped with an all-butter, hand-finished puff pastry lattice lid. Serves 6 | 1.7kg (£29.41 per kg) 29421695

NEW B. Turkey and Stuffing Pie, £45

ALSO IN STORE FROM 18 DEC

Go all out with our turkey and stuffing pie. Think succulent British turkey in a creamy sauce, sage and onion stuffing, leeks and smoky bacon with all-butter puff pastry. Did we mention it's topped with pigs in blankets? Serves 6 | 1.4kg (£32.14 per kg) 29421688

NEW C. Collection Shellfish Thermidor Pie, £50

ALSO IN STORE FROM 21 DEC



Filled with king prawns, scallops, lobster and langoustine tails in a classic thermidor sauce. Topped with creamy mash, cheesy parsley crumb and a whole langoustine, making this the perfect showstopper for your table. Serves 6 | 1.4kg (£35.71 per kg) 29426140



IN SMALL SUPPLY
ORDER ME NOW

MAINS: PORK

PREMIUM PORK

From crackling gammon to the ultimate porchetta, our flavoursome British pork makes a delicious alternative for the big day or Boxing Day hosting.

A

NEW A. Collection Heritage Gold British Outdoor-Bred 10-Bone Pork Rib Roast, £36-£62

One for feeding a crowd, this stunning pork rib roast crackles to perfection. Our pork is outdoor-bred and 100% British Heritage Gold, providing succulence in spades.

Serves 10 | 2.5kg-4.2kg (£14.40 per kg)
29425044



B



C



B. Collection Heritage Gold British Free-Range Dry-Cured Crackling Gammon, £25

Our free-range Heritage Gold Pork has been carefully dry-cured to create a matured and seasoned gammon with next-level crackling and juicy meat. Ideal for your Boxing Day buffet.

Serves 6 | 1.5kg (£16.66 per kg)
00291606



C. Collection British Outdoor-Bred Sugar-Baked Gammon Joint, £23

This succulent gammon uses outdoor-bred pork that has been cured and matured with sugar. Finished with a demerara and cinnamon glaze to be baked on just before serving.

Serves 6 | 1.3kg (£17.69 per kg)
00949149

**GOING
FOR GOLD**

Our Heritage Gold Pork is our most tender and succulent pork ever. 100% RSPCA-assured, outdoor-bred and British.

IN SMALL SUPPLY
ORDER ME NOW

D

NEW **D. Collection Heritage Gold British Free-Range Dry-Cured Bone-In Gammon Joint, with Wildflower Honey, £50**

Traditional dry-cured free-range British Heritage Gold Pork, served on the bone for tenderness and succulence. Finished with our wildflower honey for the perfect glaze.

Serves 10 | 2.5kg (£20 per kg)
29428953

E. Collection British Outdoor-Bred Ultimate Pork Crackling Joint, £25

Our salt-matured and deeply scored pork joint guarantees crisp, bubbly crackling. It's basted with pork stock for a succulent finish and it comes with an umami-flavour bombe to mix with the meat juices for a mouth-watering jus.

Serves 6 | 1.4kg (£17.86 per kg)
29197996

F. Collection British Outdoor-Bred Slow-Cooked Porchetta, £40

This outstanding porchetta is made with premium pork belly and has the juiciest meat and crunchiest crackling. It is hand-scored, seasoned with garlic, fennel, lemon and herbs, then slow-cooked. And it comes with a pork and apple jus.

Serves 8 | 1.73kg (£23.12 per kg)
29374168



E



F



A

MAINS: FISH

GREAT

CATCH

All of our outstanding fish is responsibly sourced and prepared by our chefs for your Christmas table.

NEW

A. Collection Scottish Leaping Salmon en Croute, £50

ALSO IN STORE FROM 21 DEC

A visual spectacle, this decorative and unique fish-shaped salmon en croute features our Scottish salmon. Topped with a luxuriously creamy leek and smoked haddock sauce, encased in our signature all-butter pastry, this is a real must-serve.

Serves 6 | 1.5kg (£33.33 per kg)
29426089

NEW

B. Collection Three Fish Roast, £48

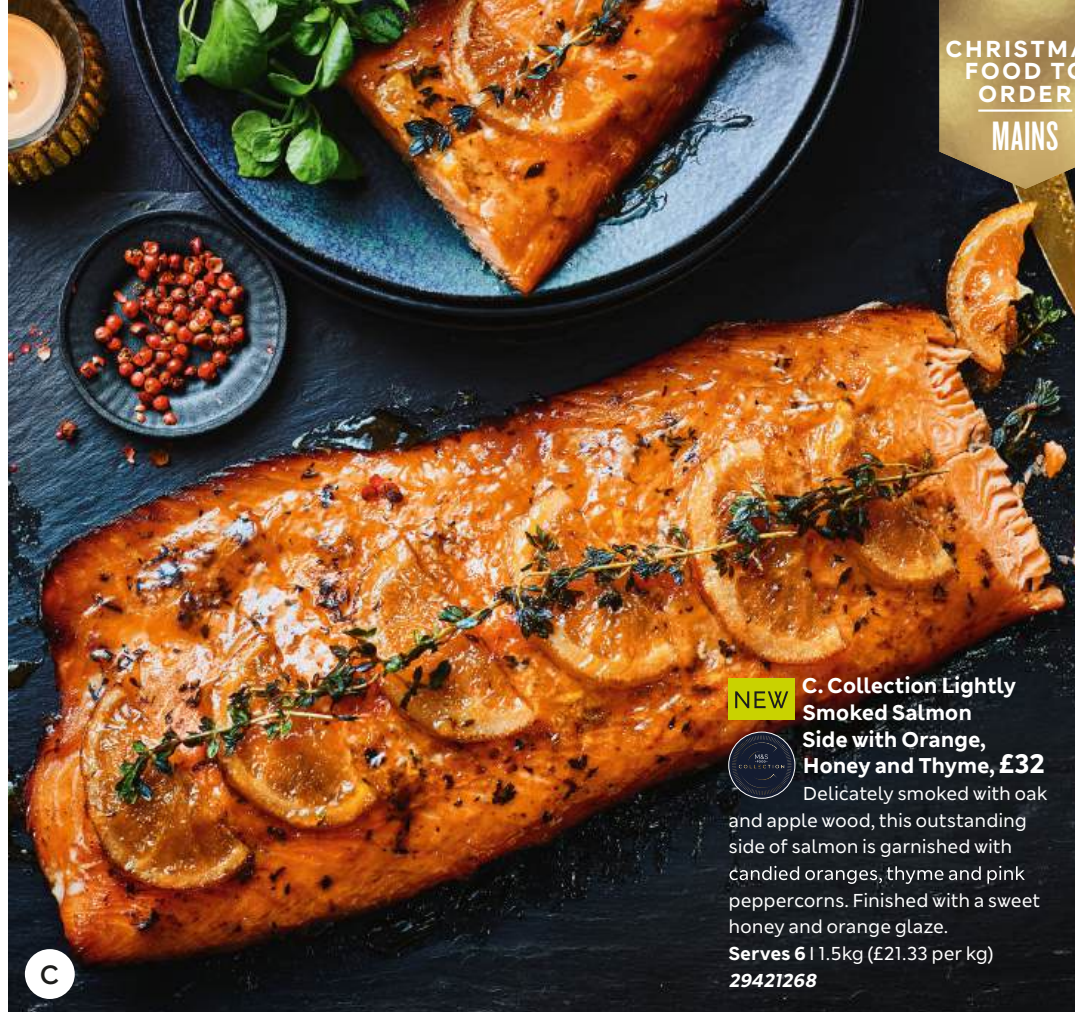
Our responsibly sourced Scottish salmon is stuffed with cod, smoked haddock and spinach and finished with a zesty garlic, lemon and herb butter and the creamiest leek and white wine sauce.

Serves 6 | 1kg (£48 per kg)
00909464



B

IN SMALL SUPPLY
ORDER ME NOW



NEW C. Collection Lightly Smoked Salmon Side with Orange, Honey and Thyme, £32

Delicately smoked with oak and apple wood, this outstanding side of salmon is garnished with candied oranges, thyme and pink peppercorns. Finished with a sweet honey and orange glaze.

Serves 6 | 1.5kg (£21.33 per kg)
29421268

C



IN SMALL SUPPLY
ORDER ME NOW

D

D. Collection Scottish Whole Side of Smoked Salmon, £45

Hand-cured in sea salt and light muscovado sugar, then rope-hung and twice-smoked using traditional methods over oak, beech and apple wood chips by our Master Smokers. Hand-carve at home with the knife and wooden board included.

Serves 12 | 788g (£57.10 per kg)
29200177

A

A. Shallot Tarte Tatin, £7

Set on a butter-enriched puff pastry base, these showstopping individual tarts are generously filled with caramelised shallots that have been cooked in a buttery and sticky sherry and balsamic vinegar glaze.

**Serves 2 | 280g (£2.50 per 100g)
29376582**



B

NEW B. Collection Vegetarian Nut Roast with Caramelised Nuts and Cranberries, £12

We've loaded our nut roast with kidney beans, almonds, cashew nuts, cranberries and Barber's Cheddar and topped it with caramelised pecans, Brazil nuts, almonds, cashews and even more cranberries to ensure it's packed with flavour.

**Serves 4 | 800g (£1.50 per 100g)
29427673**



MAINS: VEGETARIAN & VEGAN

MEAT-FREE WINNERS

Our expert chefs have really brought the magic to our vegetarian and plant-based festive dishes this Christmas, from our delectable Shallot Tarte Tatin to our Collection Vegetarian Nut Roast.



C



D



E

NEW C. Collection
**Handcrafted
Honey Glazed
Vegetable and
Barber's Cheddar
Galette, £22**

A sublime centrepiece of honey-glazed root vegetables, sautéed leeks and winter greens in a creamy Barber's Cheddar sauce, wrapped in all-butter puff pastry.

Serves 4 | 800g (£2.75 per 100g)
29419180



NEW D. Plant Kitchen No
Turkey Crown, £12

A wheat and pea protein crown with a chestnut, apple and caramelised onion stuffing, topped with a vegan garlic and sage melt for an added golden glaze. This is a meat-free main with a difference.

Serves 2-3 | 460g (£2.61 per 100g)
29419227



NEW E. Collection
**Butternut Squash,
Brie and Caramelised
Onion Wellington,
£22**

Handcrafted all-butter puff pastry generously filled with butternut squash, brie, caramelised onions, pearl barley, pumpkin seeds and cranberries. Topped with a decorative puff pastry lattice.

Serves 4 | 800g (£2.50 per 100g)
29418893





SHOP
SIDES
ONLINE
NOW

A

SIDES

ALL THE TRIMMINGS

No Christmas is complete without plenty of sumptuous sides. We've got everything from the crispiest goose-fat roasties to the creamiest cauliflower cheese, all ready to pop in your oven.



A. Classic Vegetable Selection, £30

All the trimmings without the fuss. Think crispy goose-fat roast potatoes, braised red cabbage, carrot and swede crush, cauliflower cheese, Brussels sprouts with British smoked bacon, chestnuts, a caramelised shallot and bacon butter, and sticky honey and mustard parsnips.

Serves 6 | 3.74kg (£8.02 per kg)
00080903

B. British Outdoor-Bred Garnish Selection, £14

Ready in just 25 minutes, this 32-piece pack includes British outdoor-bred pork, sage and onion stuffing balls and pigs in blankets, which have been double-wrapped in streaky dry-cured bacon.

Serves 8 | 864g (£16.20 per kg)
00449168



C. Collection British Outdoor-Bred Pork Garnish Selection, £16

Sides are sorted with these 12 pigs in blankets, each double-wrapped in streaky dry-cured bacon, plus six pork, cranberry and rosemary stuffing parcels.

Serves 6 | 540g (£29.63 per kg)
00248655



A



**A. Collection Cornish Cruncher™
Cauliflower Gratin, £10**

Cauliflower florets in an indulgent Extra Mature Cornish Cruncher™ Cheddar sauce, with emmental and pecorino, topped with mozzarella and a sourdough and roasted cauliflower crumb for added wow-factor.

Serves 6 | 850g (11.76 per kg)

29209224



NEW

**B. Collection Heritage Orange and
Yellow British Roasting Carrots, £8**



These sweet, glossy carrots are prepared with a honey blood orange glaze, West Country butter and fresh thyme.

Serves 4 | 600g (£13.33 per kg)

29426119



B



C



C. Collection Potato Dauphinoise, £10

Our finest British potatoes are layered with a creamy emmental and garlic sauce and topped with emmental and Barber's West Country Cheddar cheese for a golden finish.

Serves 6 | 900g (£11.11 per kg)

00999533



D



D. Collection Brussels Sprout Gratin, £10

British Brussels sprouts in a rich, creamy white wine sauce, with Barber's West Country Farmhouse Vintage Cheddar and mozzarella with leeks, cavolo nero and a crispy onion and ciabatta breadcrumb topping.

Serves 6 | 750g (£13.33 per kg)
29209255



E



E. Collection Tartiflette, £15

A delectable mix of sliced, oven-baked British potatoes, Cruyère cheese and smoked pancetta along with crème fraîche, sweet caramelised onion and a splash of white wine.

Serves 6 | 900g (£16.67 per kg)
29376612



HOSTING

EPIC FEASTS

TO SHARE

SHOP PICKY BITS ONLINE NOW

From our impressive festive pie weighing two and a half kilos, to handcrafted delights to devour, your Boxing Day feast is here.

A



A. Collection Handcrafted Master Pie-Makers Layered Pie, £45

ALSO IN STORE FROM 18 DEC

Behold our fabulous festive pie! A whopping two and a half kilos of delicious cured outdoor-bred pork, succulent chicken breast and savoury chestnut stuffing in a hot-water crust pastry. The hand-decorated finish makes for a truly showstopping centrepiece.

24 slices | 2.5kg (£18 per kg)
29420742



B. Collection Whole Roast Wiltshire Ham on the Bone, £50

Our 100% British outdoor-bred pork is steeped in a traditional Wiltshire brine and matured to build its depth of flavour. This cured ham is then gently cooked on the bone to ensure it has extra succulence.

Minimum 40 slices | 2.3kg (£21.73 per kg)
00303224



B



NEW **C. Our Best Ever Heritage Gold Dry-Cured Roasted Ham on the Bone, £60**

This is cut from outdoor-bred Heritage Gold Pork, hand-cured and matured for a minimum of seven days, then roasted with orange blossom honey and topped with candied orange slices. The ham is finished with spiced orange marmalade, mustard and a honey glaze.
Approx 25 slices | 2.25kg
(£26.66 per kg)
29428977



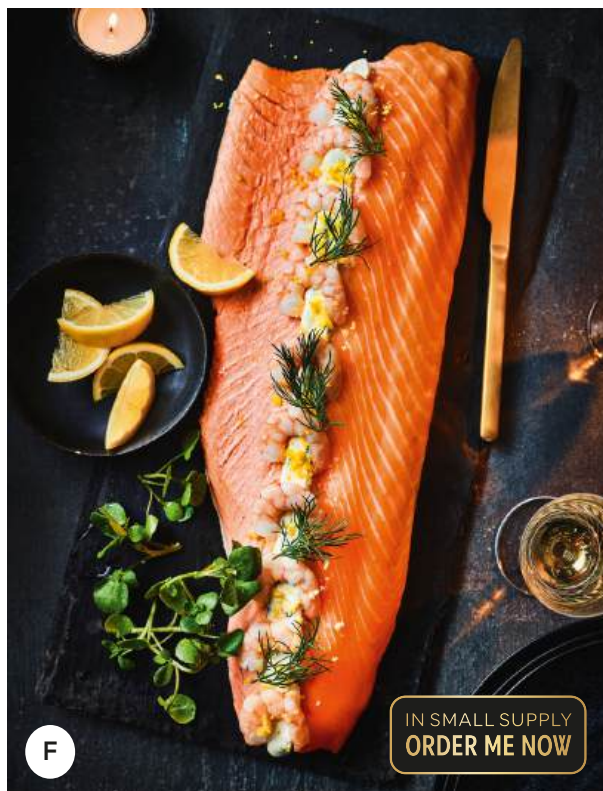
D. Collection Large Hand-Finished Cranberry-Topped Pie, £20

You won't want to miss our hand-finished pork pie. It's made with outdoor-bred British pork, a cranberry and port jelly, encased in a crisp, hot-water crust pastry and topped with sweetened cranberries.
Serves 10 | 1.28kg (£15.62 per kg)
00827317



E. Collection Handcrafted Christmas Sausage Roll Garland, £10

All-butter puff pastry filled with British outdoor-bred pork, sage and caramelised onions. Handmade into a Christmas garland shape and topped with shortcrust pastry stars and a flourish of poppy seeds.
Serves 16 | 630g (£15.87)
00012195



NEW **F. Collection Dressed Poached Salmon Side, £55**

ALSO IN STORE FROM 21 DEC

Guests will love this simple and elegant poached salmon side dressed with Scottish smoked salmon, dill cream cheese and topped with Honduran king prawns, lemon zest and fresh dill sprigs.

Serves 6 | 862g (£63.80)
29423637

IN SMALL SUPPLY
ORDER ME NOW



HOSTING

AMAZING
GRAZING

The season for nibbles is upon us. With the highest quality ingredients, this impressive antipasti platter has been created with relaxed hosting in mind.



YOUR STEP-BY-STEP GUIDE

1 WHAT YOU'LL GET INSIDE

Our new antipasti grazing platter is a selection of capocollo, Napoli salami, lombo, spicy salsiccia and 24-month Parmigiano Reggiano. Plus, stuffed Halkidiki olives, Nocellara olives, cream cheese-stuffed cherry peppers, grilled artichokes and bruschetta.

2 FUSS-FREE ASSEMBLY

Inspired by the Italian aperitivo hour, our team presents this paint by numbers-style grazing board. All you need to do is follow the step-by-step guide and serve. Arrange the meats, cheeses and more to create your own picture-perfect platter that'll wow your crowd.

NEW

Collection Build by
Numbers Charcuterie
and Antipasti Grazing
Platter, £50

1.4kg (£34.71 per kg)



29427246



A



**A. Collection
Charcuterie Grazing
Platter, £45**

A sumptuous feasting board of charcuterie and cheese that will create a buzz on Boxing Day or beyond. Includes Serrano ham, mild chorizo, Lomo, Catalan fuet, salchichón, cheese with black garlic, diced Gouda, Manchego and a selection of rollitos.
1kg (£45 per kg)
29382248

NEW

**B. Collection 18-Month
Matured, Hand-Sliced
Prosciutto di Parma,
£25**



ALSO IN STORE FROM 4 DEC

Expertly carved by hand, these delicate slices of minimum 18-month matured Parma ham are artfully arranged on a ready-to-serve platter.
360g (£69.44 per kg)
29425785



B

HOSTING

BOARD

GAMES

We've sourced the very best cheeses from our amazing suppliers for you to tuck into. Let the cheese course commence...



A



B

NEW A. Cheese Board Selection, £25

Our expertly curated cheese board features something for everyone, including Farmhouse Red Leicester, Blacksticks Blue, Button Mill Brie, Cornish Cruncher™, Extra Mature Cheddar and Kidderton Ash Goat's Cheese. With a sticky Chilli and Piquillo Pepper Chutney, it's the ultimate cheese selection.

Serves 6-8 995g (£25.12 per kg)
29376926



B. Collection Brie en Croute, £17
ALSO IN STORE FROM 20 DEC

We've taken irresistibly creamy and gooey brie, encased it in our signature handcrafted all-butter puff pastry and studded it with rosemary and garlic for a festive finish.

Serves 6 729g (£23.32 per kg)
29015948



DESSERTS

PUDDING

IS SERVED

Will you go for our brand-new Collection Popping Down the Chimney Dessert for a bit of fun, or a traditional favourite – our fruit-filled Christmas pudding, perhaps? Feast your eyes on our range of dazzling puds...

SHOP
DESSERTS
ONLINE
NOW

NEW

A. Collection Popping Down the Chimney Dessert, £25

Brand-new this year, this gorgeous dessert is made using an exclusive-to-M&S roof-shaped mould. It's filled with a dark and milk chocolate mousse and an oozing butterscotch caramel sauce on a white chocolate and toasted popcorn crisp base. Then it's topped with white chocolate mousse and edible decorations for extra wow. **Serves 10 | 1.1kg (£2.27 per 100g)**
29420933





B

B. Sticky Toffee Pudding Trifle, £15

This take on a festive favourite is made up of luscious layers of gloriously sweet caramelised sponge, rich toffee sauce alongside luxury vanilla custard and the finest British cream.

Serves 8 | 1kg (£1.50 per 100g)
29425945



NEW C. Collection Vanilla and Raspberry Panna Cotta, £16.50



Silky vanilla panna cotta made with double cream and Madagascar vanilla, topped with a tangy raspberry jelly and British raspberries.

Serves 10 | 800g (£2.06 per 100g)
29420919



NEW D. Collection Salted Caramel Tiramisu Cheesecake, £20



Slice into layers of vanilla cheesecake, salted caramel, cocoa biscuit, coffee-chocolate sponge and mascarpone Marsala mousse. Finished with a dusting of cocoa powder.

Serves 10 | 940g (£2.13 per 100g)
29420926



C



D



A

A. Collection Chocolate Torte, £15

This exquisite vegan chocolate torte features a smooth dark Belgian chocolate ganache on a crunchy cocoa biscuit base, hand-dusted with a festive snowflake design.

Serves 6 | 478g (£3.14 per 100g)

29371099



B. Collection 12-Month Matured Christmas Pudding, £14

Matured for 12 months to develop a rich flavour. Bursting with vine fruits, Braeburn apple, brandy-soaked glacé cherries and studded with almonds. We've enriched it with brandy and rum and a splash of Cognac.

Serves 8 | 907g (£1.54 per 100g)

00070058



C. Collection Chocolate Pine Cones, £16.50

Our iconic chocolate pine cones are made with a dark and milk chocolate mousse and a rich and dark chocolate sauce, dipped in dark chocolate. A Christmas Day must-have.

Serves 6 | 540g (£3.06 per 100g)

00887373



B

C



**D. Collection Profiterole
Dessert Bowl, £20**

Cream-filled choux profiteroles sit on layers of fluffy Belgian chocolate mousse. Finished with Belgian chocolate ganache and white chocolate curls. The ultimate indulgent dessert.

Serves 10 | 1kg (£2 per 100g)

00349192



**NEW E. Our Best Ever Yule
Log, £15**

A chocolate sponge, filled with Madagascan vanilla cream and milk and dark Madagascan chocolate ganache. Hand-finished with a rich Belgian chocolate ganache and chocolate curls. Fudgy, gooey and moreish.

Serves 10 | 835g (£1.80 per 100g)

29421381



D



E

A

NEW A. Sleigh Ride Colin the Caterpillar™, £15

Colin as you've never seen him before: donning a red Santa hat in a present-filled sleigh. Our festive Colin is loaded with 46% more chocolate than our Colin the Caterpillar™ Cake.

Serves 10 | 730g (£2.05 per 100g)
29432356



SHOP
CAKES
ONLINE
NOW

CAKES

SWEET
TREATS

These are the crème de la crème of festive delights, expertly created by master bakers, exclusively for M&S.



B



C



D



E

Colin the Caterpillar™ shape and appearance are intellectual property of Marks and Spencer plc.

NEW B. Collection Brownie Selection Wreath, £15

Bite-sized brownies in five delectable flavours – florentine, ginger, salted caramel, double chocolate, and white chocolate topped with freeze-dried raspberries. Which one will be your new festive favourite?

Serves 20 | 472g (£3.18 per 100g)
29432349



NEW C. Christmas Cabin Cake, £25

This hand-finished Christmas Cabin Cake is a delicately spiced sponge enriched with Madagascar vanilla extract and speculoos spiced biscuit flavouring. It has been hand-decorated with a creamy speculoos buttercream and a rich white chocolate buttercream.

Serves 16 | 1.51kg (£16.55 per kg)
29432332



NEW D. Collection Chocolate and Hazelnut Buche, £20

Rich chocolate sponge is filled with a chocolate hazelnut buttercream, coated in Madagascar chocolate hazelnut buttercream, then hand-finished with caramel, vanilla and chocolate buttercreams, hazelnut nibs and dark chocolate plaques.

Serves 12 | 950g (£2.11 per 100g)
29432363



MADE WITHOUT E. Made Without Wheat Chocolate Yule Log, £10

Gluten-free and gloriously creamy, this deliciously decadent chocolate yule log is made with an irresistible chocolate sponge, filled and topped with a perfectly smooth chocolate buttercream that's made using responsibly sourced cocoa.

Serves 8 | 495g (£2.02 per 100g)
29102716



HOW TO ORDER

Everything you need to know about shopping our fabulous restaurant-worthy Christmas Food to Order range.

FILL IN YOUR FAVOURITES

A handy list to note down your must-buys. Fairy has filled in what she'll be ordering – now it's your turn...

PAGE NO	PRODUCT CODE	QUANTITY	PRODUCT NAME
p13	29420636	1	<i>Our Best Ever Slow-Cooked Turkey</i>

1 BROWSE AND SELECT

- See the full range of Christmas Food to Order and choose your festive feast at marksandspencer.com/christmasfood

2 PLACE YOUR ORDER

- You'll pay a non-refundable deposit of £50 on a minimum order of £50. Deposit payable per order made.
- If you wish to collect items on different dates, please place separate orders. If you place an additional order(s), a further £50 deposit will be needed.
- Your order will be ready to collect in your selected store on your chosen pick-up date and selected time.

3 COLLECT IN STORE

- Orders can be collected on 22, 23 or 24 December 2024 (select 22 December to see the most available collection slots).
- When collecting your food remember to bring your order summary with you – either printed out or on your phone.
- Please bring your own bags as they aren't provided when you collect your shopping.
- You will pay the remaining balance of your order on collection.

Scan the QR code to browse the full range and order your M&S Christmas Food to Order feast online.



Visit christmasfood.marksandspencer.com/s/tandcs for our full terms and conditions, or ask a customer adviser for information.

Customer information: All images are serving suggestions only. Check website or packaging for allergens and further information. Products containing alcohol can only be sold or delivered to people aged 18 or over. Never leave a lit candle unattended. It is a criminal offence to sell a knife to anyone under 18 years of age.

IN STORE

THE ULTIMATE FOODHALL WISH LIST

Be dazzled by wow-worthy gifts like our world-first snowing chocolate box, stock up on M&S picky bits and treat yourself to cocktails that you'll want to shake up time and time again...



IN STORE NOW

MAKES A BRILLIANT... STOCKING FILLER

What's Christmas without a stocking packed with Popping Disco Balls, Swiss Truffles and irresistible Black Forest Bites?

- A. Collection Party Lights (in store from 2 October), £6 (98g);
- B. Swiss Truffles Cable Car Baubles, £4 each (62g);
- C. Bubbly Santa (23g) and Golden Blond Caramel Tree (25g), £1 each;
- D. Milk Chocolate & Cinnamon Tortilla Rolls (in store from 16 October), £2.50 (175g);
- E. Popping Disco Balls, £2.50 (110g);
- F. Black Forest Bites, £2.75 (128g);
- G. Jolly Jellies, £2.50 (225g);
- H. Made Without Dairy Loaded Choc Bars, £5 (180g).

PERFECT FOR SECRET SANTA

While Santa is getting his pressies sorted, our team is working with amazing chocolatiers and confectioners around the world to create these almost too-good-to-gift must-buy goodies.

A. M&S Gift Card, from £10 to £500. Available to buy and spend in store. We also have e-gift cards, which can be emailed on a date of your choice. Find out more at marksandspencer.com/giftcards; B. Collection Scottish All-Butter Shortbread Fingers, £2.50 (165g); C. The Original Very Merry Munch, £10 (460g); D. Irish Cream Liqueur (in store from 9 October), £10 (70cl); E. Collection Sparkling Caramels, £9 (125g); F. The Original Very Jelly Munch, £10 (580g); G. Collection Winter Sky Chocolate Box, £10 (228g); H. Collection The Indulgent Chocolate Nut Collection, £6.25 (270g).

IN
STORE
NOW



THE IDEAL... GOURMET TREATS

Check out these gastronomical gifts that are guaranteed to get some oohs and aahs as they're unwrapped. Will you choose our American-inspired candy tins, a boozy marmalade or a classic confectionery gem?

- A. Caramel & Almond Muddles™, £10 (210g); B. Collection Blood Orange and Orange Liqueur Marmalade, £2.50 (235g); C. The Magical Snowing Forest (in store from 2 October), £15 (200g); D. Peppermint Bark, £10 (250g); E. Collection Marc de Champagne Truffles, £8 (260g); F. Chocolate Petite Patisserie, £5 (108g); G. Sugar and Spice Munch Mix, £3.50 (300g); H. Collection Salted Caramel Pine Cones, £10 (350g).

IN
STORE
NOW



EIGHT OF OUR
READY-TO-DRINK
COCKTAILS IN
A COLOURFUL
GIFT BOX



IN
STORE
NOW

GREAT FOR...
**BUDDING
MIXOLOGISTS**

Bar-worthy presents await, including our iconic Clementine Cin Liqueur Snow Globe complete with shimmering 23-carat edible gold leaf and its own gift box. Mixology at its finest.

- A. Cocktail Party Pack, £19.50 (8 x 25cl);
- B. The Marksologist Blood Orange Negroni, £18 (50cl);
- C. Christmas Cosmo, £6 (75cl);
- D. Clementine Cin Liqueur Snow Globe Gift Box, £20 (70cl);
- E. Christmas on the Beach, £6 (75cl);
- F. The Marksologist Sloe Gin Sour, £18 (50cl).

BEHOLD MAGICAL... GIFTING TINS



A

B

C

IN
STORE
NOW



D

E

F

SPOT THE
ELVES IN THEIR
WORKSHOP AS THEY
MOVE ALONG TO
MUSIC WHILE
THEY WORK.

Christmas is truly here – our collection of festive tins are back and better than ever. With optical illusions and secret doors to reveal all sorts of wonderful treasures, they sit together as a cute picture-perfect set in the window or on your mantelpiece.



G

H

I

A. All-Butter Shortbread Projection Tree Tin, £8 (230g); B. Luxury Gold Tea Light-Up Tin, £5 (125g); C. Made Without Wheat Dark Chocolate and Orange Cookie Light-Up House, £7 (150g); D. Hot Chocolate Train Tin, £4 (100g); E. Push Along Estate Car Tin with Jellies, £5 (100g); F. Santa's Workshop Musical Light-Up Tin with All-Butter Choc Chip Cookie Stars, £10 (400g); G. Sleigh Tin with Chocolate Presents, £5 (65g); H. Plant Kitchen Speculoos and Chocolate Chip Cookie Light-Up House, £7 (200g); I. Letters for Santa Tin, £5 (200g).

CHRISTMAS
IN STORE
THE GIFT
GUIDE

ANIMAL MAGIC



WRAP

ALL IS BRIGHT

GOLD & GLAM

IN
STORE
NOW



OUR RANGE
OF CHRISTMAS
WRAP AND CARDS IS
100% PLASTIC-FREE
AND FULLY
RECYCLABLE.

ARTISTS



ENCHANTED FOREST

3 for 2 on Christmas multipacks, wrap, tags, bags and accessories. Offer excludes crackers and single cards. Subject to availability. Lowest priced item free.

IN STORE

LET'S GET THIS
PARTY
STARTED

This is not just Christmas party food.
This is must-try M&S Christmas party food.

A

H

F

G

PARTY FAVOURS

From platters to plant-based eats, take your pick.

NEW

A. Collection 8 Bao Bun Selection, £7.50 (320g)

IN STORE FROM 13 NOV

Handmade in Vietnam, filled with vegetables in a hoisin plum sauce.

B. Olive and Antipasti Sharing Platter, £10 (376g)

IN STORE NOW

Delicious Mediterranean antipasti, including olives, cheese and more.

NEW

C. Collection 12 Caramelised Onion and Goat's Cheese Tartlets, £7.50 (306g)

IN STORE FROM 13 NOV

Onions and goat's cheese in all-butter puff pastry.

D. Plant Kitchen Mini No Chicken Kyivs, £5.50 (360g)

IN STORE FROM 4 DEC

12 moreish bite-sized vegan Kyivs.

E. Collection 12 Smoked Salmon Appetisers, £7.50 (120g)

IN STORE FROM 16 OCT

Honey-roast and smoked salmon mousse, wrapped in oak-smoked salmon.

F. Collection Prosciutto di Parma and Salame Felino Platter, £6 (90g)

IN STORE FROM 27 NOV

Hand-sliced Prosciutto di Parma and salame.

G. Collection 12 Mini Yorkshire Puddings, £7.50 (168g)

IN STORE FROM 13 NOV

Filled with pulled beef and a rich red wine and porcini mushroom jus.

NEW

H. Collection 10 Patatas Bravas Stacks, £7.50 (320g)

IN STORE FROM 16 OCT

Mini potato rostis topped with tomato sauce, chorizo and a garlicky sauce.



HOSTING TIPS & TRICKS

For the perfect mix, get sharing platters as well as dinky individual bits.

For an hour's get-together, allow around four to five canapés per person.

Opt for a mix of meats, poultry, vegetarian and vegan eats for the perfect spread.

Looking for on-trend party treats? Our hot honey halloumi blankets will be a hit.

Did you know? Our party food cooks at 180°C and includes instructions for air fryers.

Much of our party food is freezable, but check the label before freezing.





IN STORE

THE BIG CHEESE

Creating the ultimate cheese board is a skill worth mastering. Rosie Eiduks, Lead Product Developer for Dairy at M&S, shares her tips for putting together the perfect festive spread.

1 MIX IT UP

Choose different strengths, colours and flavours and allow 100g-150g of each cheese, per person. Our Collection Blue Stilton Jar, plus our creamy Somerset Brie and our rich, 6-Year-Aged Cornish Reserve Vintage Cheddar fit the bill.

2 TEMPT WITH TEXTURE

Think soft to hard and crumbly to creamy cheeses. Our Truffle Cheese Bake, made with crème fraîche and white wine, melts in the mouth. We also have outstanding pasteurised and unpasteurised cheeses, made with cow's, sheep's and goat's milk.

3 A GAME-CHANGER

Keep guests guessing with one of our exciting launches, such as our Wensleydale with Spiced Fruits and Brandy or our oozy, gooey Hot Honey Brie Brûlée. Sprinkle the included sachet of sugar on top, then grill to get that brûlée crack before diving in.

A. Graindorge Camembert, £4.50 (250g); **B.** Hot Honey Brie Brûlée, £7 (288g); **C.** Collection Blue Stilton Jar, £6.50 (200g); **D.** Santa's Boot Wensleydale and Christmas Spiced Fruits and Brandy, £5 (200g); **E.** Truffle Cheese Bake, £6 (150g); **F.** 6-Year-Aged Cornish Reserve Vintage Cheddar, £6 (200g); **G.** Muslin-Wrapped Truffle Cheddar, £11 (400g).

IN
STORE
FROM
27 NOV

DON'T FORGET THE...

Timeless favourites for the last course.



IN STORE NOW

Collection Late Bottled Vintage Port, £16 (75cl)

A splash or two of Douro Valley sweetness is superb with your cheese.



IN STORE FROM 2 OCT

Collection Festive Chutney, £2.50 (225g)

Made with delicately spiced apples, dried fruits, oranges and dates.



IN STORE NOW

Collection Perfectly Matured Rich Fruit Cake, £9 (800g)

Laced with brandy, this rich all-butter fruit cake is hand-finished.

4 MASTER PRESENTATION

Choose different shapes and sizes. Fun fact: cheese boards look better with an odd number of cheeses. Our biscuits for cheese are a great start to mix up your crackers and for fresh, crusty bread just visit our in-store bakery.

5 SEASONAL FLOURISHES

Adorn your board with dried fruit and nuts or alcohol-steeped fruits. Grapes, figs and celery create a rounded platter. And remember the condiments: chutneys, fruit jellies or our sweet and fragrant quince paste will always add a touch of magic.

IN STORE

12 WINES OF CHRISTMAS

Our trusty drinks expert Caroline Thompson-Hill shares her pop-worthy pairings for Christmas feasts, fizzy New Year's Eve celebrations and all the get-togethers in between.

1

BEST RED TO PAIR WITH CHRISTMAS DINNER

Our delightful **Collection**
Châteauneuf-du-Pape Les

Closiers, £25 (75cl), hails from one of France's most celebrated wine regions, famed for its rich, full-bodied wines. With flavours of strawberries, cloves and herbs, it'll sing when paired with your Christmas lunch, particularly if you're opting for red meat.

2

BEST PARTY-STARTING FIZZ

This is a real crowd-pleaser and I always have a bottle of it in the fridge over Christmas.

Collection Valdobbiadene
Prosecco Superiore DOCG, £13
(75cl), has beautiful flavours of

lemon, apple and pear as well as elegant floral notes. It isn't overly sweet but instead it has a dry finish and makes a fantastic party-starter.

3

BEST WHITE TO PAIR WITH CHRISTMAS DINNER

The delicate flavours of your turkey call for our **Collection Chablis, £15 (75cl)**. With vibrant citrus and tangy green apple notes, this crisp white is made from Chardonnay grapes in France's Chablis region. This would be equally delicious with salmon or one of our wow-factor seafood platters.

4

BEST MATCH WITH SEAFOOD

We've got some fantastic seafood this year and I'll be serving mine with our **Collection Babich Marlborough Sauvignon Blanc Organic, £14 (75cl)**. We source the grapes for this premium white wine from certified organic vineyards in New Zealand's Wairau and Awatere Valleys. Its clean, fruity notes of melon and apple are a match made in heaven with fresh shellfish.

5 **BEST WINE MATCH WITH BEEF**

If you're serving exceptional beef over Christmas then an elegant red such as our **Collection Moux Saint Emilion, £16 (75cl)**, is the pairing to go for. Sourced from the prestigious Saint-Émilion region in Bordeaux, this refined red is made exclusively for us by the highly acclaimed Moux family. Think plump plums and spiced red fruit flavours that come to life when served with beef, lamb or indeed strong cheese.



6

BEST WITH YOUR BOXING DAY BUFFET

Whether you're tucking into a ham or leftovers, our **Classics No.38 New Zealand Pinot Noir, £10 (75cl)** is ideal for Boxing Day. This soft, medium-bodied red – made with grapes from the prestigious Marlborough region on New Zealand's South Island – has hints of cherries and cranberries, making it super versatile.





7



BEST TO SERVE WITH A CHEESE BOARD

I love a Christmas cheese board and always serve mine with our **Collection Late Bottled Vintage Port**, £16 (75cl). After up to six years ageing in large wooden casks, it develops rich flavours of blackberry, spice and dark chocolate. A treat to enjoy over the season.

8



BEST TO SERVE ALONGSIDE A PICKY TEA

Our fruity and organic **Classics No.20 Côtes du Rhône Villages**, £9 (75cl), is packed with juicy flavours, making it perfect to serve with everything from cold meats to our new Turkey Lasagne. Notes of red cherries and spice make this an excellent choice and versatile bottle.

9



BEST TO PAIR WITH CHRISTMAS DESSERTS

With your roulades, trifles and every dessert in between, our **Champagne Delacourt Rosé Medium Dry**, £26 (75cl), is the perfect way to end any festive meal. This premium pink fizz is made by acclaimed cellar master Carine Bailleul and has flavours of pomegranate, red cherry, caramel and brioche.



10 BEST VALUE BOTTLE TO SERVE AT A PARTY

Hosting a festive get-together? Then an ice bucket full of our **Classics No.12 Crémant de Bourgogne, £12 per bottle, (75cl)**, is a must. Made in the same way as top-end Champagne but a fraction of the price, it has soft, creamy bubbles and fabulous flavours of peach blossom, apricot and redcurrant. Great on its own or served with nibbles – it's one of my favourites in our range.



11 BEST SPECIAL BOTTLE TO BRING AS A GIFT FOR WINE LOVERS

A bottle of Champagne is the ideal way to bring a touch of festive sparkle and I find it's the perfect present for anyone who's tricky to buy for! With refreshing flavours of peach, vanilla and brioche, our popular **Champagne Delacourt Brut, £24 (75cl)**, is exclusive to M&S and available in a gorgeous gift box.

12

BEST ALCOHOL-FREE TIPPLE

Our **Collection Sparkling White Frizzantea, £8 (75cl)**, is a light, alcohol-free fizz. Made with premium loose-leaf Darjeeling that has been gently fermented to give flavours of peach and blackcurrant, making it a winner for any occasion. It's a particularly good match with canapés, seafood and fruity puddings.

PREMIUM POURS

You'll find a huge range of world wines and varieties in store. We offer delivery for online wine orders – a great reason to stock up.



IN STORE

RAISE THE BAR

Get into the festive spirit with our must-have tipples from some of the finest distillers. Try them on the rocks or in our cocktail recipes overleaf...



Copper Pot British Vodka, £25 (70cl)

Crafted by a family-run distillery using copper pot stills, this small-batch vodka is made with British wheat-grain spirit and is four times distilled and charcoal-filtered for maximum quality. With notes of freshly ground pepper, it sings in a Bloody Mary or a Cranberry Mule.

Amaretto Liqueur, £15 (50cl)

Our golden and gorgeous Amaretto Liqueur (in store from 9 October) is made from sloe stones and apricot kernels, giving it a dreamy balanced finish. Wonderful to pop on the table after lunch or equally pleasing in an Amaretto Sour or our Christmopolitan, over the page.

Distillers Cove Chocolate and Sea Salt Rum, £28 (70cl)

This delectable Jamaican rum is a perfect addition to your drinks cabinet this Christmas. Infused with cacao nibs and sea salt, it has notes of refreshing tropical fruit. It's the perfect indulgent winter tippie and it works well in our Espresso Martini Cocktail.



Le Marque VSOP Armagnac
Aged 6 years, £28 (70cl)
Made from double-distilled Ugni Blanc and Baco grapes from the Armagnac-Ténarèze region using Charentais pot stills, our Armagnac has been aged for a complex, fruity blend. It's brimming with vanilla, peach and pear aromas, with a prune and candied fruit flavour.

The Curious Heart Spiced Gin,
£25 (70cl)
This warming, small-batch London Dry gin is made by traditional pot distillation. It is made using nine botanicals and contains a blend of cardamom, cinnamon, nutmeg, ginger and cumin. Mix with tonic for a seasonal gin and tonic or use in a Christmassy Negroni.

Kenmore Speyside Whisky,
£28 (70cl)
Distilled in Scotland, this superb single malt whisky (in store from 9 October) comes from the shores of the river Spey. Fruity and gentle with a touch of floral elegance and spice, it's just the thing to serve this Christmas. Turn the page to enjoy it in our Maple Whisky Sour.

MIXOLOGY MATHS

With a mix of sharpness, sweetness, twists on classics and all-time favourites, ensure you have your cocktail shakers at the ready for these must-mix creations...

SPICED NEGRONI

For this aromatic take on a classic and timeless Negroni, pour **50ml The Curious Heart Spiced Gin** into a tumbler with a large ice cube. Next, add **50ml Campari** and **50ml Vermouth**. Stir gently with a swizzle stick. Finally, for a touch of zing, serve with an **orange wedge**.

SWEET 'N' SALTY ESPRESSO MARTINI COCKTAIL

This will be your new any-season favourite. Shake **50ml Distillers Cove Chocolate and Sea Salt Rum**, **25ml Coffee Liqueur** and **25ml espresso** with ice in a cocktail shaker. Serve in a chilled martini glass with **3 coffee beans** for pizzazz.

CRANBERRY MULE

With its beautiful ruby red hue, this really is Christmas in a glass. Add **50ml Copper Pot British Vodka** or **Low Alcohol Lemon and Rosemary Botanical** to a tumbler filled with ice. Add **50ml Cranberry Juice**, **75ml Fiery Ginger Beer** and garnish with a slice of apple.

WINTER WARMER

The sharp lemon, sweet apple and the kick of heat from the Armagnac marry perfectly. In a saucepan, for each person put **50ml Le Marque VSOP Armagnac Aged 6 Years**, **50ml Cloudy Apple Juice** and a **squeeze of lemon juice**. Add a **cinnamon stick**, gently warm, and serve.

CHRISTMOPOLITAN

A dream cocktail for when you're hosting a drinks soirée. To an iced shaker, add **25ml Amaretto Liqueur**, **50ml Copper Pot Vodka**, **50ml Cranberry Juice** and a **squeeze of lime**. Gently shake before pouring into a cold martini glass. Serve with a **piece of lime peel**.

MAPLE WHISKY SOUR

Pop some ice in a cocktail shaker and add **50ml Kenmore Speyside Whisky**, **1 tbsp Maple Syrup**, **1 fresh egg white** and the **juice of ½ lemon** (save the peel to garnish). Shake well (it helps to create the silky top) and pour into a tumbler. Decorate with a **slice of lemon peel**.

IN STORE

MAGICAL

MOMENTS

To keep the joyful merriment going, our team of Christmas elves have thought of everything, from film-night eats to impromptu guest treats.



MOVIE NIGHT MUST-HAVES

Before pressing play, be sure to stock up on our small-batch honeycomb-packed popcorn and other picky bits to share.

Percy Pig™ shape and appearance are intellectual property of Marks and Spencer plc.



NEW

IN STORE FROM 6 NOV

**Mini Bites Selection,
£10 (810g)**

A dreamy mix of caramel crisps, double chocolate sponge rolls and yogurt-coated cranberry clusters.



NEW

IN STORE NOW

**Percy Pig™ Naughty
or Nice, £1.90 (150g)**

Percy Pig™ is joined this Christmas by sour apple and sweet cherry piglets.



NEW

IN STORE NOW

**Hot Honey Caramel
Popcorn, £3.50 (106g)**

Hand-mixed moreish popcorn with milk chocolate-covered honeycomb pieces.



NEW

IN STORE NOW

**Snowy Pretzels,
£2.75 (95g)**

White chocolate-covered salted pretzels are adorned with fun sprinkles.



NEW

IN STORE NOW

**Hot Chocolate
Train Tin,
£4 (100g)**

All aboard for a mug of rich and smooth hot chocolate.



BETWIXMAS FAVOURITES

The days between Christmas and New Year call for seasonal cheer in the form of our newly designed mince pies and other delights.



NEW

IN STORE FROM 9 OCT

Collection Tiramisu Irish Cream Liqueur, £15 (50cl)
Made with Belgian chocolate, this is tiramisu in a glass.



NEW

IN STORE FROM 9 OCT

Collection Millionaire's Irish Cream Liqueur, £15 (50cl)
Serve on ice, pop in puds or add to coffee.



IN STORE NOW

Big Mix, £6 (650g)
Our exclusive assortment of chocolates and caramels is back – which is your favourite?



IN STORE NOW

Collection 6 Mince Pies, £4 (334g)
Caramelised sugar in our all-butter pastry is the secret to our new recipe.



IN STORE FROM 6 NOV

Extremely Chocolatey Snowy Yule Log Bites, £3.75 (295g)
Mini chocolate rolls with chocolate buttercream, dusted in sweet snow.



FOR THOSE UNEXPECTED GUESTS...

Having some goodies stashed away for last-minute visitors – be it a glass of mulled wine or cookies – is part of the Christmas magic.



NEW

IN STORE FROM 23 OCT

White Mulled Wine, £6 (75cl)

Inspired by a trip to the German markets. Made with flavours of vanilla, pear and mulled spices.



NEW

IN STORE NOW

Dark Chocolate Chilli Tortillas, £2.50 (150g)

Guests will love the subtle chilli with the dark chocolate.



NEW

IN STORE FROM 2 OCT

Gingerbread Ceramic House, £15 (200g)

A traditionally designed house is home to our cute and festive gingerbread men.



NEW

IN STORE NOW

Christmas Ground Coffee Blend, £3.10 (227g)

Deep-roasted with seasonal notes of chocolate and citrus.



NEW

IN STORE NOW

Letters for Santa Tin, £5 (200g)

Open the mailbox to reveal dinky all-butter chocolate chip cookie envelopes.

IN STORE

SOMETHING WE PREPARED EARLIER

We've got seasonal suppers sorted. Check out our new festive turkey lasagne, quick and easy sharing bread and dazzling desserts to pop in the freezer. Decisions, decisions...

A

B

E

SAVOURY STARS

Last-minute suppers are served.

IN STORE FROM 4 DEC

NEW A. Loaded Buttery Mash, £6.50 (800g)

We've taken buttery mash and loaded it up with Barber's Cheddar, maple-cured bacon and sweet and sticky caramelised onion. The dream side.



IN STORE FROM 18 DEC

B. Plant Kitchen Butternut Squash and Spinach Pie, £8.50 (425g)

Layers of butternut squash, carrot and spinach, encased in shortcrust pastry and topped with a filo decoration.



IN STORE FROM 4 DEC

C. Cheesy Garlic Christmas Tree, £6 (420g)

Good news – our iconic tear 'n' share bread is back. Cheesy mozzarella and garlic butter makes this the ultimate side for any occasion.



IN STORE FROM 4 DEC

NEW D. Turkey Lasagne, £10 (750g)

Our festive spin on this classic pasta dish includes layers of rich and creamy béchamel, smoked bacon, plump cranberries, pulled turkey and sautéed leeks. It's finished with a flourish of cheddar for added flavour.

IN STORE FROM 4 DEC

NEW E. Pigs in Blankets Mac and Cheese, £9 (750g)

We've taken mac and cheese to the next level by adding roasted pigs in blankets. Thank us later...



C

D





PERFECT PUDS

Dive into our mouth-watering selection of sweet treats from the freezer – there's something for every bowl.



NEW

IN STORE NOW

A. Collection Chocolate and Sea Salted Caramel Tart, £12.50 (800g)
Chocolate ganache and Guérande sea salted caramel in pastry.



NEW

IN STORE NOW

B. Collection Pistachio and Raspberry Roulade, £12.50 (580g)
Meringue with raspberry compôte, pistachio cream and raspberries.



NEW

IN STORE NOW

C. Lemon Meringue Cheesecake, £12.50 (1.1kg)
Zingy lemon curd cheesecake finished with torched meringue.



IN STORE NOW

D. Trifle Caked Alaska, £12 (720g)
Custard semi freddo with raspberries, sponge and a torched mallow and toasted almond top.



NEW

IN STORE NOW

E. Collection Apricot and Almond Tart, £16 (930g)
Frangipane in all-butter pastry, topped with apricot and almonds.

IN STORE

KITCHEN
HEROES

Our store-cupboard essentials are created by our brilliant team of chefs – be it a speedy but silky gravy or a cheat's pudding, we won't tell if you don't...

ADD ME TO
MERINGUES AND
FRESH CREAM
FOR AN EASY
PUD.



SPLASH
ME IN YOUR
COFFEE FOR
A SEASONAL
LATTE.

PERFECTLY
GOLDEN AND
CRISPY ROAST
POTATOES
AWAIT.

Collection Festive Chutney, £2.50 (225g); Christmas Spiced Pickled Red Cabbage, £2 (280g); Collection Balsamic Pickled Onions, £2.50 (295g); Collection Peaches in Cognac, £7 (570g); Collection Blackberries in Gin, £7 (570g); Collection Cherries in Kirsch, £7 (570g); Collection French Onion Soup, £4.50 (560g); Turkey Gravy, £3.40 (500g); Brandy-Soaked Mixed Fruit, £3 (500g); Gingerbread Syrup, £3.50 (250ml); 40 Christmas Spiced Tea Bags, £2 (100g); Collection Tartare Sauce, £2.50 (175g); Goose Fat, £4.30 (320g); Mulling Spices, £2 (18.5g); Collection Queen Nocellara Olives, £4 (300g); Collection Queen Halkidiki Olives Stuffed with Whole Chillies, £4 (295g); Collection Greek Queen Halkidiki Olives in a Herb Marinade, £4 (290g).

IN STORE

THE PIE'S THE LIMIT

Our talented chefs have already tasted well over 150 mince pies to bring you the very best this Christmas. Caramelised sugar in all our Collection Mince Pie pastry brings a rich, nutty flavour, complementing our fruity and flavourful mincemeat. What's more, as proud supporters of Wildfarmed's aim to improve biodiversity on British farmland, M&S Collection recipes now use Wildfarmed flour. Find a selection of our tempting mince pies in store now, and keep an eye on our Instagram page to see when more ranges hit the shelves.

A MAGICAL FILLING
Belgian chocolate brownie.

IN STORE FROM 17 OCT

NEW THE CUTE ONE
4 Rodney Reindeer™ Pies, £3 (167g)

IN STORE NOW

THE DINKY ONE
Collection 9 Mini Mince Pies, £4 (246g)

IN STORE FROM 1 NOV

THE ALMONDY ONE
Collection 4 Frangipane Mince Pies, £4 (206g)

IN STORE FROM 1 NOV

THE BUTTERY ONE
4 Brown Butter Mince Pies, £3.25 (254g)

LOVE YOUR LID
Check out our new elegant design.

IN STORE NOW

THE LUXE ONE
Collection 6 Mince Pies, £4 (334g)

IN STORE FROM 17 OCT

NEW THE BOOZY ONE
Collection 4 Brandy Butter Mince Pies, £4 (210g)

IN STORE FROM 7 DEC

THE VEGAN ONE
Plant Kitchen 4 Mince Pies, £3.25 (235g)

IN STORE NOW

THE TRADITIONAL ONE
6 Classic Mince Pies, £2.75 (334g)

IN STORE FROM 17 OCT

NEW THE WILD CARD ONE
Collection 4 Sloe Gin Crumble Mince Pies, £4 (197g)

IN STORE 1 NOV

THE GLUTEN FREE ONE
Made Without Wheat 4 Mince Pies, £3.25 (205g)

MINCE MEETS

Take your pies up a notch.



Brandy Sauce, £2.90 (500g) is the perfect partner to warm mince pies. In store 20 November.



Is it even Christmas without our **Collection Brandy Butter, £3.70 (200g)?** In store 6 November.

IN STORE

TOM KERRIDGE'S FESTIVE FEAST

Taking the very best produce from M&S Foodhalls and giving it a Christmassy spin, Tom Kerridge shares what he'll be serving to family and friends this season.

I absolutely love Christmas. The big kid in me can't wait for the silly games, the endless presents and of course the wonderful food.

One of my favourite things about the season is that as well as all the classics (I'm a mince pie man myself), you really do have the pick of the crop when it comes to fresh produce. Think juicy easy peelers with a scent and flavour that can't be rivalled this time of year, plus humble root veg like carrots, sprouts and cabbage that come into their own at Christmas.


With such a bounty of goodness at our fingertips thanks to M&S's dedication to working with incredible farmers up and down the country,

there's no surprise that what's on the shelves is the very best.

I've taken some of my favourites and paired them with some winning products from M&S's amazing Christmas range. Brunch, main and pud all sorted, using lush ingredients and simple methods so that you have less time in the kitchen and more fun with your loved ones. Let's be honest, what could be better than that?

Merry Christmas, folks.

Big love,



xx

BRILLIANT BRUNCH

“ This recipe couldn't be much easier. Stuff your croissants with Collection Scottish Cherry and Chestnut Smoked Salmon and cream cheese then bake in a cheesy custard. I like to serve this with some peppery rocket and a glass of fizz – it is Christmas, after all! ”

TOM'S SMOKED SALMON CROISSANT BAKE

Serves 4-6

- 2 packs 4 All Butter Croissants
- 125g Original Creamy Soft Cheese
- 200g Collection Scottish Cherry and Chestnut Smoked Salmon
- Butter, for greasing
- ½ pack (25g) fresh dill
- 4 eggs
- 200ml whole milk
- 300ml double cream
- Juice and zest of 1 lemon
- 25g Grated Parmigiano Reggiano
- 1 pack (60g) Wild Rocket

1 Preheat the oven to 180°C/160°C Fan/gas mark 4. Split open the croissants, spread with soft cheese then stuff with the salmon before sandwiching shut. Lightly butter an ovenproof dish and place the croissants in it.

2 Roughly chop most of the dill and whisk with the eggs and plenty of seasoning. Combine with the milk, cream, half the lemon zest, half the lemon juice and half the grated cheese and pour over the croissants. Sprinkle with the remaining grated cheese and bake in the oven for 40-45 minutes until golden and bubbling.

3 Dress the rocket with the remaining lemon juice and zest and serve alongside the croissants before sprinkling with the remaining dill.





SPOTLIGHT ON...

COLLECTION SCOTTISH CHERRY AND CHESTNUT SMOKED SALMON

Christmas calls for our Collection Scottish Cherry and Chestnut Smoked Salmon. Caught on the west coast of Scotland, the salmon is expertly cured by our Master Smoker and twice-smoked over cherry and chestnut wood chips in a traditional kiln. It's then topped with a tangy cherry and Kirsch glaze. What you're left with is a delicately fruity flavour and a velvety soft texture which works equally well in Tom's brunch recipe or served with rye bread, salted butter and a glass of something chilled.

IN STORE FROM 4 DEC



MARVELLOUS MAIN

“Juicy Easy Peelers and tender chicken thighs are a match made in culinary heaven – this taco dish is a real winner, packed with texture, colour and banging flavours.”

TOM'S CHRISTMAS TACOS

Serves 4

- 1 pack (650g) M&S Select Farms British Free Range Chicken Thighs
- 1 tbsp olive oil
- 4 Easy Peelers, 2 juiced and zested, 2 halved
- 2 sprigs rosemary
- 4 sprigs thyme, 1 sprig leaves finely chopped
- 1 bay leaf
- 1 pack (180g) Whole Chestnuts
- 1 large red onion, cut into wedges
- 150ml soured cream
- 1 pack Small Soft Tacos

- 1 Preheat the oven to 200°C/180°C Fan/gas mark 6. Place the chicken thighs in an ovenproof dish and drizzle with the oil. Season well and add the juice and zest of 1 Easy Peeler, the Easy Peeler halves, rosemary and 3 thyme sprigs, bay leaf, chestnuts and onion. Toss everything to combine and roast for 50-60 minutes until the chicken is cooked through, juicy and tender, basting halfway.
- 2 Meanwhile, stir the soured cream together with the remaining Easy Peeler zest, juice and the chopped thyme leaves. Season.
- 3 Shred the meat from the bone and stir everything to combine. Stuff into the tacos and serve with the Easy Peeler soured cream dolloped on top.



SPOTLIGHT ON... EASY PEELERS

So that we can bring you the zestiest, juiciest Easy Peelers you'll taste this season, we continue to work with trusted growers who we've partnered with for more than 60 years. Handpicked with care, our growers select only the very best fruit at the perfect time, for just the right balance of sharpness and sweetness. Expect pip-free, plump jewels that contain a minimum of 45% juice – they really sing in this festive taco dish.

IN STORE NOW

TOM'S CARROT AND RED CABBAGE SLAW

Serves 4

- ½ red cabbage, trimmed and finely shredded
- 2 carrots, peeled and cut into matchsticks
- ½ red onion, thinly sliced
- 3 tbsp red wine vinegar
- 4 tbsp extra virgin olive oil
- 1 tbsp honey
- 1 tsp wholegrain mustard
- 1 orange, peeled and cut into thin segments
- 50g walnuts, roughly chopped
- 2 tbsp fresh parsley, finely chopped

1 In a bowl, toss the vegetables with the vinegar. Season well and set aside for 5 minutes.

2 Whisk together the oil, honey and mustard. Pour over the slaw before combining with the orange segments and walnuts. Sprinkle with the parsley to serve.

PERFECT PUDDING

“Bread and butter pud is a total favourite in my house and this gooey tiramisu twist is incredible. Layer up your panettone with a cinnamon butter, a boozy festive custard and bake.”

TOM'S QUATTRO CHOCOLATE PANETTONE BREAD AND BUTTER PUD

Serves 6

- 4 tbsp unsalted butter, softened, plus extra
- Zest of 1 Easy Peeler, plus extra to serve
- 1 tsp cinnamon
- 6 slices Quattro Chocolate Panettone
- 2 eggs
- 100ml double cream
- 175ml whole milk
- 100ml Collection Tiramisu Irish Cream Liqueur
- 50g golden caster sugar
- 4 tbsp pistachios, roughly chopped

1 Preheat the oven to 180°C/160°C Fan/gas mark 4 and lightly grease an ovenproof dish. Mix the remaining butter with the Easy Peeler zest and cinnamon. Spread the panettone slices with the butter then layer up in the dish.

2 Whisk together the eggs, cream, milk, liqueur and sugar until combined. Pour the mixture over the panettone and allow it to absorb for 10 minutes.

3 Scatter the pistachios on top then bake for 35-40 minutes until golden brown. Sprinkle with Easy Peeler zest to serve.



SPOTLIGHT
ON...

QUATTRO CHOCOLATE PANETTONE

Made by our talented bakers in Fossano in the northwest of Italy, our Quattro Chocolate Panettone is a stunner. We added another type of chocolate to the recipe and made the sauce even richer. We've baked our panettones with an all-butter dough that's enriched with honey for a gentle sweetness and filled and topped them with chocolate. Heavenly.

IN STORE FROM 1 NOV

RECIPES
— M&S —

Discover more at
marksandspencer.com/recipes

INTERVIEW

FROM OUR KITCHEN TO YOURS



Tell us about your role at M&S

I really do have the best job in the world. For 30 years, I've been working to make sure our customers experience that famous M&S magic with every single mouthful. I work with exceptional suppliers, producers, developers and chefs who create market-leading innovation. I'm constantly wowed by the creations that come out of our kitchens.

When does Christmas start for you?

It's never too early to start planning! We work with so many suppliers around the world and are always looking for the newest trends to stay ahead of the curve, so we plan up to two years in advance. We're already looking ahead to Christmas 2026.

And do you try all the products?

Yes – it's the biggest perk of my already dream job. I'm proud of the consistent quality of our products. Our team here knocks it out of the park, every time.

What's an M&S secret you can share?

We've got lots of amazing stories this year. One is that we've started to use Italian chestnuts in all our stuffing. They're bigger, plumper and silkier.



Meet Kathryn Turner, Director of Product Development, the woman behind every product in the M&S Foodhall. Here's how her team created our most magical Christmas range yet.

How is M&S bringing the magic to Christmas food this year?

Every year I challenge our team of developers to come up with ideas that are first to market. This year, my favourite is our brilliant Build-Your-Own Charcuterie-Tree, which is great fun for the family and sure to wow. I have to say, I'm most excited that every single one of our pigs in blankets is double-wrapped with bacon – we've been planning and perfecting this one for a while!

Do you have any traditions?

With three teenagers, Christmas is chaos in our house. In the morning, I pop one of our Collection Nocciolato Panettones on the kitchen table. We've changed the recipe, so it uses Calabrian orange peel, Piemonte AOP butter and Piemonte hazelnuts. The texture is like a pillow – it's just delicious. I make a pot of coffee and some Buck's Fizz and everyone helps themselves.

What will you be serving this year?

I'm hosting 10 guests, so we'll be having Our Best Ever Slow-Cooked Turkey, a crown which has been brined for tenderness and is covered in our signature dry-cured bacon. It's a game-changer – so quick and easy to cook and carve and it tastes amazing.

And to drink this Christmas?

A chilled glass or two of our stunning Vintage Delacourt Champagne. For cocktails, that's easy. Our brand-new The Marksologist Blood Orange Negronis are my absolute favourite.

What will people love this year?

Our Hot Honey Brie Brûlée. Hot honey has been a big trend this year (our new woodfired pizza with a hot honey drizzle has been a huge hit), so we've combined this delicious flavour with our famous hot cheese. Find it in your local M&S Foodhall from 27 November.



ONLINE

SEND SOMETHING SPECIAL

Browse our incredible range of gifting hampers, filled with everything from indulgent gastronomical treats to bottles worth popping as we ring in the new year.



FOR A CLASSIC GIFT

Stuck for a thoughtful gift idea? The M&S Collection Christmas Hamper, £55, includes a bottle of Bordeaux Merlot, Collection All-Butter Cornish Cruncher™ Biscuits, Collection Season's Tweetings chocolates, Collection Dark Chocolate and Ginger Florentines, Collection Perfectly Matured Rich Fruit Cake and a Cranberry and Orange Panettone.



FOR THE TRADITIONALIST The M&S Collection Deluxe Christmas Hamper, £100, is packed with festive favourites, including a 12-Month Matured Christmas Pudding, British honey, a tin of All-Butter Scottish Shortbread, decadent Champagne truffles, caramelised nuts, a selection of biscuits and crackers for cheese and our Bloody Mary Chutney. What's more, it comes with a bottle of Côtes du Rhône Villages, a bottle of Classics Touraine Sauvignon Blanc and an exclusive Collection tea towel.



FOR A LITTLE LUXURY We couldn't fit much more in **The Magic of Christmas Hamper, £150**. An array of delights await, including rich fruit cake, Golden Blond Salted Caramels, British Honey, Season's Tweetings chocolates, Blond Chocolate and Caramelised Pecans, Brandy Snap Thins, Bloody Mary Chutney, Biscuits for Cheese, All-Butter Scottish Shortbread and an exclusive Collection tea towel. Drinks connoisseurs will love the Collection Prosecco, Gavi di Gavi and Malbec included.



FOR THE CHEESE LOVERS The **M&S Ultimate Cheese Board Gift, £65**, includes Brie de Meaux, Reserve Comté, Cropwell Bishop Blue Stilton, Cornish Cruncher™ Cheese, Kidderton Ash Goat's Cheese and Vintage Red Leicester, plus biscuits, dates, quince and chutney to create an epic cheese board.



FOR THE PARTY STARTERS The **Poppin' into Christmas Hamper, £35**, has a real sense of fun. Lucky giftees will discover two flavours of popcorn, Jolly Jellies, a box of patisserie-style chocolates, a bottle of Christmas Cosmo, plus some chocolate Popping Disco Balls for an added dose of merriment.



FOR SANTA'S HELPERS The **Christmas Cottage of Treats, £55**, is almost too cute to gift. Everyone will love all the goodies we have packed in, including the Letters for Santa Tin, Swiss Chocolate Tree Decorations, Spencer Bear Chocolate Hollow, Jolly Jellies, Milk Chocolate Golden Coins and a Traditional Sleigh with Milk Chocolates.



FOR THE SWEET-TOOTHED FOLK Our **M&S Sweet Shop Selection Letterbox Gift, £20**, can be delivered through the letterbox. This is cleverly packed and bursting with Jolly Jellies, a bag of Snowy Pretzels, Christmas Veg chocolates, Popping Disco Balls, plus a Bubbly Chocolate Santa, a Chocolate & Orange Elf and a dinky Caramel Tree.



HOW TO ORDER

Delivery is free within the UK. Order by 6pm Monday-Friday for next-day delivery. Sunday delivery available on selected products. Exceptions apply.

Chilled items require refrigeration upon receipt. See online for full details.

Browse the range and order at marksandspencer.com/



FOR A TOUCH OF JOY

We've popped some of our favourite seasonal lines in the **Merry and Bright Christmas Hamper, £80**. You'll find our famous (and extremely moreish) Very Merry Munch, a Light-Up Tea Tin, a tub of Speculoos and Toffee Cookie Dunkers, plus a Christmas pudding and iced Christmas cake for the traditionalists. Guaranteed to raise a few smiles this Christmas.

ONLINE

FESTIVE BLOOMS

Choose one of our sensational Christmas bouquets to send to someone special this season.



READY TO
DISPLAY IN
ITS GIFTING
VASE.



A. Red Roses and Skimmia in Vase, £45

This classic arrangement of red roses and skimmia comes ready to display in its own vase. Antique gold-dusted pine cones give a festive feel.

B. Festive Rose and Cinnamon Bouquet, £40

Cinnamon sticks, festive roses, pussy willow and eucalyptus make for a dream combination.

C. Festive Rose and Eucalyptus Bouquet, £35

Expertly arranged by our florists, this red and green combination is a seasonal favourite.

HOW TO ORDER

Enjoy free next-day delivery if you order by 7pm Monday-Friday or midday at weekends. Subject to availability, exceptions apply; see online for full details.

See the full range and order at marksandspencer.com/flowers



D

E

F

D. Festive Red Rose and Hypericum Bouquet, £35

Beautiful red roses and hypericum are presented with dried orange and pine cones. This truly sums up Christmas.

E. Festive Red Velvet Roses, £40

New for this year is the ultimate in timeless class and elegance – a striking bunch of 14 vibrant red roses, finished with a touch of antique gold.

F. Festive White Rose Bouquet, £35

Dainty snow-like white roses are paired with elegant foliage that brings a joyful pop of colour. A delightful centrepiece, sourced from our trusted flower growers.

ONLINE

DECK THE HALLS

Add a touch of traditional elegance or a joyful pop of colour to your abode with our range of Christmas homeware and decorations.

NORDIC NOTES

Muted colours and earthy textures provide a calming canvas that works well with festive foliage and candlelight.

Set of 4 Handmade Celine Wine Glasses, £20 T34/9892C; Set of 4 Snowflake Side Plates, £15 T34/2508A; Artisan Dinner Plate, £6 each, 4 pack, £24, T34/1344D; Set of 2 Forest Green Dinner Candles, £3 T80/4108L; Green Tree-Shaped Candle, £4 T80/2117L; Set of 2 White Twisted Dinner Candles, £3 T80/4108L; Set of 3 Ceramic Tree-Shaped Candle Holders, £12.50 T27/2402L; Natural Linen Napkins, 4 pack, £8 T34/1901E; 16-piece Tab Handle Cutlery Set, £28 T34/9436A.



A



B



C

SPREAD THE JOY
Festive decorations aren't just for the tree - display them in vases, shallow dishes or as ornaments dotted around the house.



D

Picture A: Pine and Berries Wreath, £65 T40/2443W XL; Glass Mixed Baubles, 20 pack, £20 T40/1429P; **Picture B:** Hedgehog Hanging Decoration, £5 T40/3031S; Cascading Felt Acorns, £5 T40/3036S; Shimmer Mushrooms, 3 pack, £10 T40/1419P; Cascading Wooden Star Decoration, £5 T40/3040S; **Picture C:** Rust Paper Tree on Stand, £10 T40/3662D; Wooden Cake Stand, £20 T34/9893B; Etched Mercury Silver Baubles, 3 pack, £12 T40/1415P; Paper Glitter Onions, 3 pack, £8 T40/1420P; Flocked Baubles, 24 pack, £5 T40/1435P; Modern Class Baubles, 9 pack, £12 T40/1436P; **Picture D:** Light-Up London Snow Globe, £25 T40/3629D.

PARTY STARTER

Bring some playfulness and dancefloor vibes into your space with bold colours, novelty baubles and disco balls aplenty.

LIFE IN COLOUR

You'll find lots of quirky decorations in store – play with colour, shape and size to add character to your tree this year.



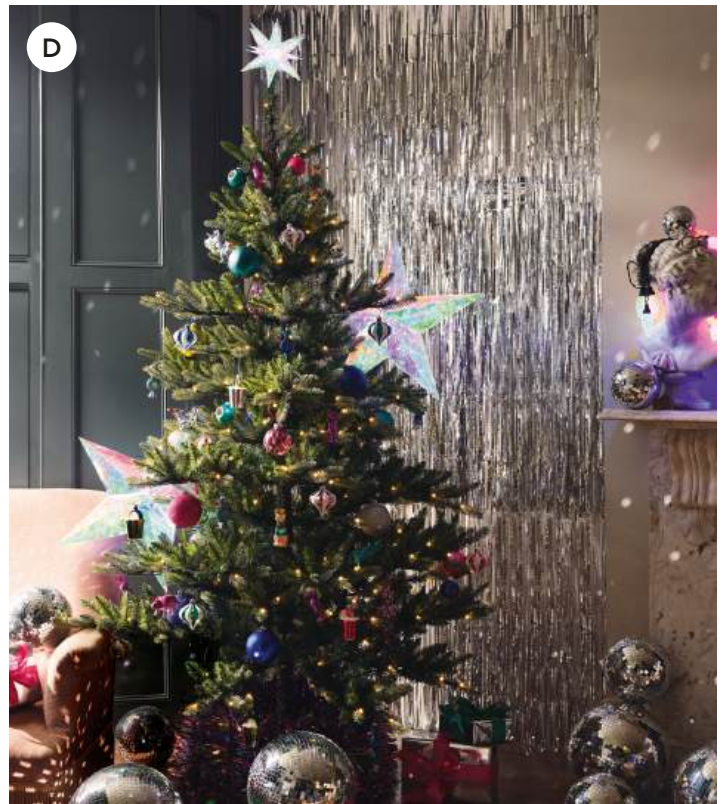
A



B



C



D

Picture A: Hot Sauce Decoration, £5 T40/3110S; Caviar Decoration, £5 T40/3111S; Ice Cream Decoration, £5 T40/3113S; Glass Candy Stripe Finials, 3 pack, £12 T40/1406P; Glass Chequerboard Baubles, 3 pack, £10 T40/1404P; Glass Retro Bright Baubles, 6 pack, £10 T40/1407P; Glass Festive Cocktails, 3 pack, £10 T40/1401P. **Picture B:** Zebra, £5 T40/3018S; Elephant, £5 T40/3021S; Leopard, £5 T40/3020S; Glass Chequerboard Baubles, 3 pack, £10 T40/1404P; Glass Sweeties, 3 pack, £8 T40/1403P. **Picture C:** Camera, £5 T40/3090S; Game Controller, £5 T40/3092S; Guitar, £5 T40/3093S; Knitting Yarn, £5 T40/3094S; Drill, £5 T40/3095S; Crayons, £5 T40/3097S; Mixer, £5 T40/3098S; Yoga Mat, £5 T40/3099S; Running Trainer, £5 T40/3101S; Football, £5 T40/3102S; Suitcase, £5 T40/3103S; Caviar, £5 T40/3111S; Ice Cream, £5 T40/3113S; Avocado, £5 T40/3114S. **Picture D:** Iridescent Light-Up Star Tree Topper, £15 T40/4009D; Pack of 24 Baubles, £5 T40/1423P; Pack of 9 Stripe Baubles, £12 T40/1431P; Iridescent Star Lit Room Decoration, £29 T40/3370L; Dinosaurs, 4 pack, £12 T40/1402P; Dinosaur, £5 T40/3016S; Tinsel Tree Skirt, 24 inch, £22 T40/6625D; Multicoloured Festoons Pathfinders, £25 T40/3384L.

VINTAGE SOIREE

Transport your guests to a charming and chic Parisienne-style Christmas scene.

- Set of 2 Ombre Fleur Flute Glasses, £15 T34/4462F;
- Set of 2 Ombre Fleur Wine Glasses, £15 T34/4464A;
- Set of 2 Ombre Fleur Coupe Glasses, £15 T34/4463C;
- Set of 3 Feathered Birds, £10 T40/1411P.

A TOUCH OF GLASS

Be it a sparkling new set of glassware for yourself or as a gift, we've got a host of styles to choose from in store and online.



DISCOVER MORE



RECIPES

M&S

Find loads more inspiration online, including hundreds of irresistible recipes made with exclusive-to-M&S ingredients from our Foodhall. From Tom Kerridge's perfect roast potatoes, to must-make treats using genius M&S store-cupboard staples, we've got everything you need to make this year your most delicious Christmas yet.

Head to marksandspencer.com/recipes



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DON'T FORGET THE
**DOUBLE-WRAPPED
PIGS IN BLANKETS**

ONLY M&S DOUBLE-WRAPS ALL ITS PIGS IN BLANKETS
IN BACON, SO THEY'RE PERFECT EVERY SINGLE TIME.

M&S
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