Arthur David
leave it with us

The PRODUCE REPORT

NOVEMBER 2026

What's in season.
What's changing.
What's worth knowing.



SEASONAL TRANSITIONS

The shift towards Spanish-grown produce continues as UK and Dutch season draws to a close. Availability, origins and pack sizes are changing across key lines.

SUPPLY TO KEEP AN EYE ON

Potatoes remain a market to keep an eye on following a challenging growing season. Broccoli is moving from UK to Spanish supply, while prepared sprouts will become more widely available from mid-November.

MAKE THE MOST OF NOVEMBER

Brassicas and winter greens take centre stage this month. From January King cabbage to kale and broccoli, these varieties offer plenty of potential for seasonal specials.

Fruit: What's Changing?

Citrus transitions, new seasonal favourites and festive inspiration.

Key Takeaways:

✓ UK apples & pears remain key seasonal choices.
✓ New-season citrus continues to build.
✓ Good quality cranberries expected.



Apples

British apples remain a useful seasonal choice for desserts, cheese boards and fresh fruit offerings.

Pears

Conference, William's and Comice pears are both available this time of year, all make great additions to desserts and seasonal specials.

CITRUS | Seasonal Changes

The transition into the Mediterranean citrus season continues, with Spanish supply building across key lines. This brings fresh opportunities for winter menus, from citrus-led desserts and dressings to fresh accompaniments for fish and meat dishes.



Figs

Some imported fig seasons are nearing their end as we move out of autumn.

Pomegranates

Pomegranates are still in peak season through November and into the festive period. Their jewel-like seeds add colour, freshness and a sharp-sweet contrast to roasted vegetables, desserts and rich meat dishes.



Peaches & Nectarines

The Spanish season has now come to an end.

Cranberries

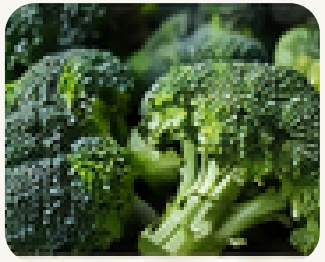
We are hopeful for good-quality cranberries this season! There's an opportunity to position them beyond the traditional Christmas sauce. Think chutneys, compotes, desserts and even cocktails.

Vegetables: The November Outlook!

The key availability changes to keep on your radar.

Key Takeaways:

- ✓ UK broccoli changing to Spanish supply.
- ✓ January King back in stock!
- ✓ Dutch season contract ending as Spanish supply begins.



BROCCOLI

We will be moving from UK broccoli in 4.5kg packs to Spanish broccoli in 6kg packs next week. Please be aware of the change in both origin and pack size when ordering.



BRUSSEL SPROUTS

Fresh sprouts are firmly in the spotlight as we head towards the festive season. Prepared sprouts will not be available as a regular stock line until mid-November.



JANUARY KING CABBAGE

January King cabbage is back in stock. With its distinctive colouring and robust leaves, it's a great option for seasonal sides, braises and winter vegetable dishes.



TENDERSTEM BROCCOLI

Heat stress has affected some plant growth, resulting in shorter Tenderstem broccoli stems than you would typically expect.



POTATOES

We're expecting more updates on availability as this year's crop is moved into storage.

SAVOY CABBAGE

A seasonal favourite for hearty dishes.

KALE & CAVOLO NERO

Strong Winter menu options.

Market Watch: This Winter!

Keeping up with the market as we move into the colder months.

Key Takeaways:

✓ Crops under pressure from extreme weather conditions.
✓ Consider stable alternatives.
✓ Root veg remains a classic on menus!



CROPS UNDER PRESSURE

It's no surprise that the weather has had a significant impact on crops this year. From scorching summer temperatures to torrential rainfall, challenging conditions are affecting growing seasons across the UK and beyond.

These extremes can influence crop yields, quality, size and availability, meaning some of the produce we receive may look a little different or be more challenging to source than usual.

As we move into winter we'll continue to keep a close eye on market conditions and work with our suppliers to keep you informed of any changes that could affect your orders.

FLEXIBILITY IS KEY THIS WINTER

Being open to seasonal swaps can help keep menus on track when availability changes.

Consider alternative root vegetables, try different varieties and make the most of what's in season to maintain variety, manage costs and keep dishes appealing.

ALTERNATIVES WORTH CONSIDERING

Celeriac
Celeriac is a great ingredient to make more of. Its earthy flavour works well roasted, mashed or puréed, and it can be used in soups, gratins and seasonal sides.

Carrots & Swede
Carrots and swede can bring plenty to the menu too, from root vegetable mashes and roasted sides to warming soups and hearty winter dishes.

In Season & *On The Menu!*

Make the most of Winter's colour, variety and flavour.



MAKE THE MOST OF SEASONAL CLASSICS

With Christmas approaching, now is a good time to review your winter menus and make the most of reliable, versatile produce. From premium seasonal sides to everyday menu staples.

Looking Ahead

As November progresses, we expect further changes in produce origins and availability as the Spanish season develops. Keep an eye on pack sizes and product substitutions. Speak to your Account Manager for the latest availability, product recommendations or help planning your next menu.

BRASSICAS TAKE CENTRE STAGE

November is the perfect time to make more of brassicas. Brussels sprouts, January King cabbage, kale and broccoli bring colour & plenty of versatility to colder-weather menus.

These seasonal staples can work far beyond the traditional side dish, offering opportunities for sharing plates to hearty vegetarian mains.

MENU INSPIRATION

✓ Roast Brussels sprouts with crispy bacon, chestnuts and a drizzle of honey.

✓ Char kale with garlic and lemon for a simple but flavourful side.

✓ Shred January King cabbage into a crunchy winter slaw or slowly braise it with spices.