Magical moments made easy...

From the first mince pie to the big-day dinner, we’ve got it covered

Christmas pudding meets chocolate and orange

YUM!

From the first mince pie to the big-day dinner, we’ve got it covered

FOOD | DRINKS | HAMPERS | GIFTS | FLOWERS
Welcome

We’re all ready for a bit of comfort and joy this Christmas and, whether you’re with family and friends or keeping it small-scale, we’re here to help make it happen. From the first mince pie and our first ever Christmas Yummus™ to the big-day dinner, we’ve got delicious festive food covered. Make it easy with this year’s incredible Christmas Food to Order range (just order online and collect in store). Then discover wow-worthy gifts and goodies galore - in store and online. Let the feasting begin...

What’s on your Wishlist?

Find everything you need for a magical Christmas...

6 HERE IT COMES
Festive favourites you can pick up in store to get you in the Christmassy mood. Did someone say triple chocolate panettone?

14 THE MAIN EVENT
Make planning for the big day easy with our Christmas Food to Order service. We’ve got everything you could possibly want, from the tastiest turkeys to perfect puddings. Plus top tips for making Christmas cooking easy from chef Chris Baber, and a few little extras you can find in store.

66 LET’S PARTY!
We’ve really gone all out this year and packed our in-store-only party-food selection with lots of innovative, exclusive-to-M&S firsts to wow your guests, whatever the size of your party.

72 THE GIFT LIST
Want to send something special? We’ve handpicked the loveliest Christmas gifts, from treat-filled hampers to fresh festive flowers, handcrafted chocolates and fun stocking fillers. Order online and send to their door, or find out what’s new in store this year.

97 INDEX
Looking for something specific? Search here!

Melty, moreish and meat-free: Mushroom and Camembert pie, see p48

ORDER & COLLECT: CHRISTMAS FOOD TO ORDER
Order online by 15 Dec, collect in store from 22 Dec
PAGES 14-61

FIND ME IN STORE: ALL THE CHRISTMAS ESSENTIALS
Pop in and fill up your sack – sorry, basket
PAGES 6-13, 62-80, 96

OR SEARCH BY SHOPPING TYPE
ONLINE DELIVERY: GIFTS, FOOD, FLOWERS
Suitable for last minute delivery to your door (or theirs)
PAGES 81-95
Christmas SHOPPING MADE EASY
FIND OUT ABOUT THE DIFFERENT WAYS TO SHOP WITH M&S FOOD THIS CHRISTMAS...

CHRISTMAS FOOD TO ORDER
With our fabulous CHRISTMAS FOOD TO ORDER service, plan ahead and order your festive menu online by 5pm on 15 December. Then, collect in store from 22-24 December or 30-31 December for New Year.

FIND ME IN STORE
We’ve picked out just a few of the treats the M&S elves have put on our shelves for Christmas. Find a wider range in store and, before you set off, check captions for product launch dates so you don’t miss out.

ONLINE DELIVERY
Gift-shopping from the sofa... what could be easier? Wine by the case, stocking fillers, luxury hampers, fresh flowers - we’ve got amazing online options that can be delivered to your door or someone else’s.

ORDER AT
marksandspencer.com/christmasfood

NEW
A Collection the perfect turkey crown £50
ORDER ONLINE, COLLECT FROM 22 DEC
This is not just any turkey crown! This is a perfect-every-time, super-tasty Oakham™ turkey crown with rich brown butter under the skin for succulence. Find out more on p14.
Serves 6-8 | 2.9kg (£17.24 per kg)
29103362

M&S FOOD AVAILABLE ONLINE AT OCADO You can now get M&S Christmas favourites delivered straight to your door. Simply head to Ocado to book your festive delivery slot (why, they fill up fast!) and start shopping. But remember, selected products on Christmas Food to Order, online flowers and selected online gifts are exclusive to M&S. Find flowers and gifts for delivery at marksandspencer.com and, under your Christmas feast to collect in store, visit marksandspencer.com/christmasfood (items may differ in store).

Collect Christmas Food to Order from 22 December but remember to order by 5pm on 15 December

If a product is in store, you’ll find it on the shelves from this date

Keep an eye out for our wow-worthy Collection products – perfect for that special occasion

Look out for what’s new this Christmas!

Search the code on our website to find the product you’re looking for

SYMBOLS TO HELP YOU SHOP

For more information, see ‘How to Order’ on page 99
HERE IT COMES

It's nearly here – can you feel it? From the first all-butter mince pie (or triple chocolate panettone if you prefer!) to the big day and beyond, we're here to help make this year extra special. Kick off the season with these festive treats you can pick up exclusively in store – we'll drink a glass of chocolate brownie liqueur to that!

A Collection 6 mince pies £2.50
IN STORE ONLY: AVAILABLE NOW
Melt-in-the-mouth, all-butter shortcrust pastry, deep-filled with our delicious Cognac-laced, fruit-packed Collection mincemeat. Served with a dollop of cream, these make that first-mince-pie moment one to remember.
6 pack | 329g (£0.76 per 100g)

NEW C Triple chocolate panettone £10
IN STORE ONLY: FROM 6 OCT
Based on a traditional recipe and made in a family-run Italian bakery, this sweet and fluffy bread is filled with chocolate sauce and chocolate chips then topped with… even more chocolate! For extra deliciousness, serve with our chocolate cream.
750g (£1.34 per 100g)

NEW D Luxurious chocolate salted caramel brownie cream liqueur £12
IN STORE ONLY: AVAILABLE NOW
All the flavours of a salted caramel brownie in a drink. Made with fresh cream from the Ballyrashane Creamery in Northern Ireland, it's smooth, indulgent and delicious. Try it poured over vanilla ice-cream!
FABULOUS FESTIVE FIRSTS

Make the countdown to Christmas extra special with Santa’s Yumnuts™, Rudolph doughnuts and mince pie cookies – pick up these sweet treats from our in-store bakery for an instant dose of Christmas spirit!

A special festive version of our famous yum yum/doughnut hybrid! With delicious flaky pastry layers and a sweet Santa’s belt topping.

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<thead>
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NEW A Our Best Ever mince pie £1.20/£4 for 4
IN STORE ONLY: FROM 4 NOV
Our ultimate, over-sized bakery mince pie: all-butter shortcrust pastry, deep-filled with vine fruits, clementines and Cognac.

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NEW C Percy Pig advent calendar £5
IN STORE ONLY: AVAILABLE NOW
A cute Percy calendar with little treats inside: creamy milk chocolate Perceys, plus a bag of Percy Pigs. The Christmas countdown has begun!

| 245g (£2 per 100g) |

NEW B Santa’s Yumnut™ £1.50/£4 for 3
IN STORE ONLY: FROM 4 NOV
A special festive version of our famous yum yum/doughnut hybrid!

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<thead>
<tr>
<th>1 piece</th>
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<tr>
<td>3 pack</td>
<td>270g (£1.48 per 100g)</td>
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NEW D Percy Pig Percymas pies £2
IN STORE ONLY: FROM 6 OCT
Tasty pastry filled with a layer of fruity filling, Percy Pig-flavour sponge and pink fondant icing. The cherry on the cake? Percy, of course.

| 4 pack  | 91p per 100g |

NEW E Mince pie cookie 75p/£2 for 3
IN STORE ONLY: FROM 4 NOV
All-butter cookie with spiced fruits, topped with magical mincemeat.

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NEW F Rudolph the red-nosed doughnut 85p
IN STORE ONLY: FROM 4 NOV
Delicious, heart-shapes doughnut with caramelizing and caramelly flavour chocolate curls. Buy some to take home and share with your herd.

69g (£1.23 per 100g)
EASY FAMILY BAKE

NICE ’N’ SPICY CARROT CAKE

Inspired by Rudolph’s favourite snack, this cut-and-come-again traybake is full of festive spices. Find all the ingredients in store.

INGREDIENTS
For the cake
320g plain flour
1¼ tsp baking powder
1 tsp bicarbonate of soda
3 tsp Cook With M&S pumpkin spice
½ tsp salt
3 large eggs
265g dark brown muscovado sugar
300g sunflower oil
300g carrots, grated
100g flaked almonds
200g mixed dried fruit
80g brandy (or apple juice)

For the frosting
200g cream cheese, room temp
50g unsalted butter, room temp
175g icing sugar
¼ tsp Cook With M&S pumpkin spice

LET’S START

Grease and line a large baking tray (34cm x 24cm x 5cm) and set the oven to 180ºC/160ºC fan/gas mark 4.

Cake
1. Sift flour, baking powder, bicarb, Cook With M&S pumpkin spice, cinnamon and salt into a bowl.
2. In a separate bowl, whisk eggs and sugar for 2 mins. Pour in the oil gradually, while still whisking.
3. Stir in the mixed dry ingredients in 3 stages, followed by the carrots, almonds, mixed fruit and brandy.
4. Pour into the prepared baking tin, place into the preheated oven and cook for 40 mins (or until a metal skewer inserted into the centre of the cake comes out clean).
5. Allow to cool in the tin for 10 mins before turning out onto a rack. (When cold, the cake can be frozen for use at a later date.)

Frosting
1. Whisk together cream cheese and butter for 2-3 mins
2. Stir in sugar in 3 stages, beating well until light, and pop in the fridge for at least an hour
3. Once the cake is cool, spread frosting on top, sprinkle over the Cook With M&S pumpkin spice and cut into squares.
Cosy up for Christmas Eve with our special mini choc chip cookies and a delicious homemade hot choc, topped with lashings of cream and a sprinkling of magical Cook With M&S pumpkin spice.

GET READY FOR SANTA!

NEW A Collection Merry Christmas giant vegetable roll £8
A flavour-packed vegan centrepiece, packed with tender veg and seeds, and encased in flaky puff pastry. Serves 8 | 120g (£1.50 per 100g)
NEW B Collection Pâté en croûte £4
Say hello to our festive pork-cum-pie! Delicious coarse pâté made with pork shoulder, pork livers and dry-cured bacon, encased in a crispy hot water crust pastry. Contains alcohol, ideal for a serve-yourself buffet lunch. Serves 2 | 210g (£1.95 per 100g)
NEW C Collection Merry Christmas giant sausage roll £8
Our Best Ever sausage roll, super-sized! Handcrafted in Yorkshire with pork sausage and caramelised onion, wrapped in puff pastry. Serves 8 | 120g (£1.50 per 100g)

In store only: available now

12-13 HERE IT COMES_v3.2_UC296920.indd   All Pages 10/9/2563 BE   08:49
THE MAIN EVENT

We’ve pulled out all the stops this year with our (totally fuss-free) Christmas Food to Order range. From our perfect-every-time turkeys and iconic desserts (hello, golden balls profiteroles), plan your dream menu, order online and pick up in store – along with a few fabulous festive extras.

A Collection the perfect turkey crown £50
ORDER ONLINE, COLLECT FROM 22 DEC
This is not just any turkey crown. This is a stock-basted, British Oakham™ turkey crown, with rich brown butter under the skin for succulence. Stuffed with a pork and cranberry stuffing, and adorned in applewood-smoked bacon. Shallots and a bouquet garni in the cavity give extra flavour and a turkey flavour bombe boosts your gravy.
Serves 6-8 | 2.9kg (£17.24 per kg) 29103362
READY TO COOK

B Cauliflower cheese £5
ORDER ONLINE, COLLECT FROM 22 DEC
Cauliflower cheese in a creamy Cheddar cheese sauce, topped with grated mature Cheddar. Pop it in the oven while the turkey’s resting for a perfect side dish.
Serves 6 | 900g (£5.56 per kg) 00999496
READY TO COOK

C Potato gratin dauphinoise £8
ORDER ONLINE, COLLECT FROM 22 DEC
Fancy a change from roasties? This creamy, garlicky, sliced potato dish adds an extra flavour dimension to any meal. Delicious served with anything but especially yummy with the Christmas turkey!
Serves 6 | 1kg (£8 per kg) 00999533
READY TO COOK

D Collection luxury vegetable selection £25
ORDER ONLINE, COLLECT FROM 22 DEC
Choose from: Goose-fat roast potatoes; braised red cabbage; carrot and swede crush; cauliflower cheese; sprouts with bacon, chestnuts and mustard butter; honey and mustard parsnips.
Serves 6 | 3.74kg (£6.68 per kg) 00080903
READY TO COOK

Order online by 5pm on 15 December, pick up in store from 22 December

CHRISTMAS TO ORDER
PLACE YOUR ORDER BY 5PM ON 15 DECEMBER FOR CHRISTMAS AND NEW YEAR
ORDER ONLINE AT MARKSANDSPENCER.COM/CHRISTMASFOOD

NEW
All images are serving suggestions only. Please check website or packaging for allergens and further information. Never leave a lit candle unattended.
**Tips for choosing the**

**STAR OF THE SHOW**

Any Christmas table centrepiece needs to have the X factor. Here’s how to choose the perfect turkey, or a fabulous alternative...

1. **IMPRESS WITH NO STRESS**
   - Want to save on time and fuss? Go for a prepared turkey, which comes ready to cook with loads of tasty stuffing. We think The perfect turkey (p15) and The perfect turkey crown (p16) are game-changers. Slow-basted and ready-stuffed, they also come topped with delicious bacon, so all you have to do is pop them in the oven. If you prefer a more DIY touch, our favourite chef Chris Baber shares his top tips and easy recipes from p22.

2. **CHOOSE A JOINT TO SUIT YOU**
   - If you’re a fan of the classic Christmas turkey, then you’ll love The perfect turkey crown, which serves 8-10 (4-5.5kg) and is ready to cook and serve with all the trimmings. The perfect turkey crown is also available as a traditional whole turkey, which serves 10-12 (7.5kg to 8kg) and is ready to cook and serve with all the trimmings. You can also choose from a variety of other joints, such as Christmas crown, which serves 10-12 (7.5kg to 8kg) and is ready to cook and serve with all the trimmings, or Christmas turkey with stuffing, which serves 8-10 (4-5.5kg) and is ready to cook and serve with all the trimmings.

3. **TA-DA WITHOUT TURKEY**
   - Eating less meat this Christmas? No problem! Our range of delicious vegan, veggie and fish showstoppers is the perfect alternative. Try the Mushroom and Camembert pie (p48), which is a delicious vegetarian dish, or the Plant Kitchen festive wreath (p46), which is a beautiful and festive centrepiece. We also have a range of other delicious vegan and vegetarian options, such as the Mushroom and Camembert pie (p48), which is a delicious vegetarian dish, or the Plant Kitchen festive wreath (p46), which is a beautiful and festive centrepiece.

4. **GET THE SETTING RIGHT**
   - There are lots of last-minute jobs to be done on the big day, so how do you make time for the table? Easy. Lay it in advance and keep it simple. The prettiest Christmas tables are simply dressed and inviting, with natural colours and textures. Use greenery cleverly (see ingenious ideas for our in-store Foliage bouquet on p95). What you’re after, really, is an appealing but neutral backdrop – one that will allow all that fabulous festive food to shine.

---

MEET THE TEAM BEHIND THE BERKSHIRE BRONZE...

At family-run Church Farm in Berkshire, they rear their birds thoughtfully, using generations of expert and artisanal methods to maximise the rich, gamy flavour of this special, slow-growing British breed. They allow the birds to roam freely and explore the countryside, so they reach adult maturity naturally. This means they develop a layer of fat that ensures a crisp, golden skin and the plumpest, juiciest meat. The birds are also traditionally game-hung for at least 48 hours to give a rich depth of flavour and dry-salted by our expert butchers. It’s the quickest way to rear Christmas turkeys, but it’s the right way. And it’s the best way to deliver exceptional quality and taste.
CHRISTMAS FOOD TO ORDER

A Collection organic free-range Pembrokeshire Bronze turkey
From £50

Collection the perfect turkey £60

Collection perfect turkey crown £50

 Magical Festive Recipe
GAME-CHANGING TURKEY GRAVY

Find ingredients exclusively in store

Add a little oomph to your gravy with a dollop of our Cook With M&S magic umami paste

INGREDIENTS
Knob of unsalted butter
1 carrot, 1 onion, and 2 sticks celery, finely chopped
1 tsp chopped plan-flour
Splash of white wine
Juices from cooked turkey, plus extra stock if needed
1 tbls Cook With M&S magic umami paste

METHOD
1. Remove turkey from roasting pan. Set aside to rest under foil.
2. Place the juices in a jug, and skim off any fat.
3. Melt butter in roasting pan, add the veg, fry until golden.
4. Add flour and cook, stirring, until the mixture is light brown.
5. Add a splash of wine, and continue to stir and cook.
6. Gradually add the turkey juices (plus extra stock if needed), stirring until your gravy thickens.
7. Let the mixture simmer for five minutes, then add a dollop of Cook With M&S magic umami paste.
8. Season to taste, strain into a jug and serve.

B Cook With M&S magic umami paste
£1.50

A genius taste-booster for adding a delicious depth of flavour to any dish. Great for gravy, soups and sauces.
95g (£1.58 per 100g)

Find me in store!

TURKEY CROWNS

We’ve done the hard work for you with our delicious turkey crowns – all sourced from trusted British M&S Select Farms. Packed with the tastiest stuffings and garnishes, they’re a doddle to cook and carve...

A Collection organic free-range Pembrokeshire Bronze turkey
From £50

Collection the perfect turkey £60

Collection perfect turkey crown £50

Collection the perfect turkey crown
£50

ORDER ONLINE AT MARKSANDSPENCER.COM/CHRISTMASFOOD

PLACE YOUR ORDER BY 5PM ON 15 DECEMBER FOR CHRISTMAS AND NEW YEAR

The easiest, tastiest turkey ever!
**Collection Blue Range Norfolk Black Turkey Crown**

From £37.80

**ORDER ONLINE, COLLECT FROM 22 DEC**

**ALSO IN STORE FROM 19 DEC**

Slow-growing, free-foraging and renowned for its tender meat and depth of flavour. Comes on the bone, and ready to cook in a foil tray.

Serves 6-8

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**READY TO COOK**

With applewood-smoked bacon

**A Collection Blue Range Norfolk Black Turkey Crown**

From £37.80

**ORDER ONLINE, COLLECT FROM 22 DEC**

**ALSO IN STORE FROM 19 DEC**

Slow-growing, free-foraging and renowned for its tender meat and depth of flavour. Comes on the bone, and ready to cook in a foil tray.

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**READY TO COOK**

With applewood-smoked bacon

**B British Oakham™ Turkey Crown with Pork, Sage and Onion Stuffing**

From £30

**ORDER ONLINE, COLLECT FROM 22 DEC**

**ALSO IN STORE FROM 18 DEC**

Basted with rich turkey stock for succulence, filled with a tasty, herby stuffing and topped with delicious oak-smoked bacon. Ready to cook in a foil tray.

Serves 8-10

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**READY TO COOK**

**C Collection Blue Range Pembrokeshire Bronze Turkey Crown**

From £37.80

**ORDER ONLINE, COLLECT FROM 22 DEC**

**ALSO IN STORE FROM 19 DEC**

From birds fed a diet rich in clover, herbs and wildflowers for fantastic flavour. On the bone and ready to cook in a foil tray.

Serves 6-8

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**READY TO COOK**

With applewood-smoked bacon

**D British Boneless Oakham™ Turkey Breast**

From £21

**ORDER ONLINE, COLLECT FROM 22 DEC**

**ALSO IN STORE FROM 18 DEC**

Basted with rich turkey stock to boost flavour and succulence. Ready to cook in a foil tray.

Serves 6-8

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**READY TO COOK**

**E British Oakham™ Turkey Crown from £19.80**

**ORDER ONLINE, COLLECT FROM 22 DEC**

**ALSO IN STORE FROM 18 DEC**

Expertly butcheted and stock-basted for extra succulence. On the bone and ready to cook in a foil tray.

Serves 6-8

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**READY TO COOK**

**F British Boneless Oakham™ Turkey Breast from £30**

**ORDER ONLINE, COLLECT FROM 22 DEC**

**ALSO IN STORE FROM 18 DEC**

Basted with rich turkey stock for succulence, filled with a tasty, herby stuffing and topped with delicious oak-smoked bacon. Ready to cook in a foil tray.

Serves 6-8

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**READY TO COOK**

**With Applewood Smoked Bacon**
Top tips for the TASTIEST TURKEY

Make prepping your festive feast easy with these handy hints, so you have more time for the important stuff – enjoying Christmas with the family.

WITH EXPERT ADVICE FROM CHEF CHRIS BABER

"BIRDS WITH SPACE TO ROAM ARE SUCCESSION WITH A RICH, DEEP FLAVOUR"

For me, Christmas wouldn’t be Christmas without a gorgeously golden turkey at the centre of the table. There’s something about the way the delicate flavour of turkey works with all that other rich festive food – such as trimmings, roasties, gravy and fresh vegetable sides – that means it’s always my first choice for the big-day dinner.

FREE AS A BIRD... CHOOSING THE PERFECT BIRD – AND THE RIGHT FLAVOURS – WAS THE KEY TO THE BIG-DAY DINNER.

KEEP IT SIMPLE

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FREE AS A BIRD... CHOOSING THE PERFECT BIRD – AND THE RIGHT FLAVOURS – WAS THE KEY TO THE BIG-DAY DINNER.
Top tips for
PERFECT TIMING

The key to a relaxed and successful Christmas lunch? A little planning, beautiful M&S Select Farms produce and a few secret ingredients, says our pro in the know.

WITH EXPERT ADVICE FROM CHRIS BABER

“DON’T STRESS! PREP AS MUCH AS YOU CAN IN ADVANCE AND ENJOY IT”

When it comes to Christmas Day, it’s all about prepping as much as you can in advance, following a few straightforward tips, and staying calm! Remember, in the end, Christmas is about spending time with family and friends – so don’t stress about everything being perfect, and enjoy it.

1. PREP IN ADVANCE

The night before the big day, prep whatever you can: chop veg, get serving dishes and crockery ready, make stuffing (see p23 for my simple recipe) and other dishes that can be made ahead. On the day itself, take your turkey (or other joint) out of the fridge in good time (it should come to room temperature before cooking). And preheat your oven (check cooking times and temperatures carefully).

2. PUT THE TURKEY ON

Cook your turkey first, covered in foil. Remove the foil for the last half an hour or so of cooking to allow the skin to crisp up. Remove the bird from the oven and rest, covered in a double layer of foil, for at least an hour – this makes it extra succulent and delicious.

3. GET GOING WITH THE SIDES

While the meat is resting, you’ll have space in the oven for roast potatoes, stuffing, pigs in blankets and roasted root veg. The night before the big day, prep everything (see p23 for a veggie extravaganza? See p49)

4. STARTERS AWAY

If you’re having a starter, it’s a good idea to opt for something light that won’t take up oven or hob space. A beautiful platter of Our Best Ever smoked salmon (right) with some rye bread, lemon juice and horseradish is hard to beat.

5. LAST-MINUTE JOBS

Cook your tender green veg, such as sprouts; make the gravy (see p18 for a tasty recipe); and warm your plates – it really does help the food stay hot. Then, get everyone to the table, pour yourself a well-deserved glass of wine and dig in!

6. KEEP DESSERTS FUSS-FREE

With lots going on for the main course, I like to keep pudding really simple. M&S has some incredible secret ingredients, says our pro in the know…

CHRIS BABER INSPIRATION

Magical Festive Recipe
SEASONAL SIDES

Pick up some fabulous flavour-boosters in store and transform your Christmas veg...

BRUSSELS WITH A CRUNCH

INGREDIENTS

500g Brussels sprouts
Knob of butter
1 garlic clove, sliced
2 rashers streaky bacon, chopped
1 onion, chopped

LET’S START

1. Bring a large pan of salted water to the boil and cook the sprouts for 5 minutes. Drain and run under a cold tap until cold.
2. Heat a large knob of butter in a frying pan and fry breadcrumbs and garlic until golden and crispy. Remove and set aside.
3. Return the pan to the heat and fry bacon and onion until softened.
4. Add sprouts and pan-fry for a further 5 minutes until tender and starting to caramelise.
5. Serve immediately, topped with the golden, garlicky breadcrumbs.

FESTIVE ROASTED ROOTS

INGREDIENTS

500g carrots, cut into wedges
500g parsnips, cut into wedges
4 tbsp olive oil
3 tbsp magic seasoning
2 tsp Lemon juice
2 tsp Horseradish

LET’S START

1. Preheat oven to 200ºC/180ºC fan/ gas mark 6.
2. Place carrot wedges in a bowl, add 2 tbsp oil and 2 tsp magic seasoning. Mix well.
3. Place parsnip wedges in another bowl, add 2 tbsp oil and 2 tsp magic seasoning. Mix well.
4. Take a large baking tray and place the carrots in one half and the parsnips in the other.
5. Roast for 30-35 minutes until golden, turning halfway through and adding a good drizzle of honey. Serve separately or together.

All ingredients available in store. All our festive veg comes from M&S Select Farms.

“Cook With M&S seasonings make for magic festive veg”

CHRIS BABER

FOR MORE IDEAS, GO TO MARKSANDSPENCER.COM/CHRISTMASINSPIRATION
TRADITION WITH A TWIST
Fancy something a little bit different this Christmas? Discover our range of expertly prepared British specialty birds, from game-changing & perfect roast duck to restaurant-quality stuffed partridges with a sticky pear glaze.

A Collection British stuffed pheasant £16
ORDER ONLINE, COLLECT FROM 22 DEC
Partly deboned, served with a flavour-packed pork and cranberry stuffing and topped with crispy bacon: heaven. Ready to cook in foil tray.
Serves 2 | 1400g (£20.67 per kg) 00140023

B Collection British pair of partridges with pork, apple and Calvados stuffing £15
ORDER ONLINE, COLLECT FROM 22 DEC
A festive feast for two: partly deboned, bacon-topped, stuffed partridges with a sticky pear and sage glaze.
Serves 2 | 440g (£34.06 per kg) 00227612

C Collection cranberry and port sauce £2.50
IN STORE ONLY: AVAILABLE NOW
This rich, fruity sauce is the best you’ll ever taste (really!) and the perfect partner to any meat.
300g (£1.20 per 100g)

Bread sauce £3
IN STORE ONLY: FROM 2 DEC
Developed by our expert chefs, this is made with rich double cream, fresh bread and a hint of nutmeg.
400g (£1.25 per kg)

NEW
Collection the perfect roast duck £30
ORDER ONLINE, COLLECT FROM 10 DEC
This is not just any duck. This is an expertly prepared, seasoned and scored for incredibly crispy skin, M&S Duck crown. Stuffed with a pork, port and plum stuffing. Served with fall-apart confit duck legs and finished with a rich port and plum sauce.
Serves 4 | 2kg (£15 per kg) 29103379

Fancy something a little bit different this Christmas? Discover our range of expertly prepared British specialty birds, from game-changing & perfect roast duck to restaurant-quality stuffed partridges with a sticky pear glaze…

Try one of our showstopping feasts for 2!

ORDER ONLINE AT MARKSANDSPENCER.COM/CHRISTMASFOOD
CHRISTMAS FOOD TO ORDER

All images are serving suggestions only. Please check website or packaging for allergens and further information.

Never leave a lit candle unattended.

PLACE YOUR ORDER BY 5PM ON 15 DECEMBER FOR CHRISTMAS AND NEW YEAR
ORDER ONLINE AT MARKSANDSPENCER.COM/CHRISTMASFOOD

3 festive birds in one easy-to-cook roast

A Collection British
three-game roast £40
ORDER ONLINE, COLLECT FROM 22 DEC
This impressive centrepiece is made up of delicious boneless pheasant, partridge and pigeon with pork, apple and calvados stuffing, topped with tasty applewood bacon.
Serves 4-6 | 1.3kg (£30.77 per kg)
00999342

B Collection British
three-bird roast £55
ORDER ONLINE, COLLECT FROM 22 DEC
ALSO IN STORE FROM 22 DEC
A three-in-one spectacular for a special day. Succulent turkey, chicken and duck with a pork, plum and sloe gin stuffing, wrapped in crispy bacon.
Serves 10-12 | 2 kg (£26.19 per kg)
00519809

C Collection British
free-range traditionally hung goose £60–£90
ORDER ONLINE, COLLECT FROM 22 DEC
Whole free-range goose, bred on a family farm and hung for a rich flavour. With giblets, stuffing-free.
Serves 6-8 | 4-6kg (£15 per kg)
00826952

D Collection British stuffed goose £80
ORDER ONLINE, COLLECT FROM 22 DEC
A traditional festive treat. Partially deboned goose with a mouthwatering pork and mulled spiced pear stuffing. Easy to cook and absolutely delicious.
Serves 10-12 | 3kg (£26.67 per kg)
00999335

**Magical Festive Recipe**

**GOOSE-FAT ROAST POTATOES**

Try this foolproof method from chef Chris Baber for perfect golden roasties that everyone will be fighting over.

1. After soft-on-the-inside, crisp-on-the-outside roasties? Pop into M&S and pick up a bag of Cook With M&S peeled Maris Piper potatoes (the perfect variety as they’re naturally fluffy). Then follow these easy steps:
2. Par-boil your spuds for 10 minutes in salted water. (Make sure there are at least five chunks per person, plus a couple for luck!)
3. Drain, pop back in the pan and sprinkle over half a pack of Cook With M&S roast potato seasoning.
4. Shake the pan to roughen the potato edges, maximising the potential for extra crispy bits, then allow the potatoes to cool on a tray.
5. Meanwhile, put a generous dollop of Cook With M&S goose fat in a roasting tin and place in a preheated oven (210°C/190°C fan/gas mark 7). Heat for 10 minutes until smoking, then carefully add the potatoes and baste.
6. Cook for 40-45 minutes, basting two to three times, until your potatoes are golden brown and crisp.

All ingredients available in store only.
**NOT JUST A BEEF JOINT...**

This is an expertly cut, 100% British, traceable M&S beef joint, and it tastes just as good as it looks.

**NEW Collection Mayfair of beef £84-£96**

ORDER ONLINE, COLLECT FROM 22 DEC

ALSO IN STORE FROM 18 DEC

Our most luxurious beef joint. Aberdeen Angus - 30-day matured ribeye of beef, marinated in a bone-marrow stock, wrapped around tender beef fillet for flavour and tenderness and smothered with beef bone-marrow butter.

Serves 10 | 2.1-2.4kg (£40 per kg)

**READY TO COOK**

ORDER ONLINE AT MARKSANDSPENCER.COM/CHRISTMASFOOD

PLACE YOUR ORDER BY 5PM ON 15 DECEMBER FOR CHRISTMAS AND NEW YEAR

All images are serving suggestions only. Please check website for allergens and other information.

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**PERFECT PAIRINGS FOR BEEF**

Discover expert tips on the best reds to drink with your roast.

**RED RHÔNE**

Using grenache, syrah and mourvèdre grape varieties, this is awash with fruity aromas with just a hint of pepper.

**CALIFORNIAN ZINFANDEL**

Rich and juicy, this smooth, rounded wine is packed with berry flavours.

**ARGENTINIAN MALBEC**

Matured in French oak, Malbec has dark fruit and dried flower notes with smoky, treacly undertones.

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**B Collection British Duke of beef £60-£80**

ORDER ONLINE, COLLECT FROM 22 DEC

French-trimmed, three-bone rib, finished with a horseradish and roast beef butter. (Carving and serving instructions supplied.)

Serves 8-10 | 3-4kg (£20 per kg)

**READY TO COOK**

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**C Collection British fillet of beef £40**

ORDER ONLINE, COLLECT FROM 22 DEC

Hand-trimmed, boneless and matured for 10 days for tenderness and taste. Easy to carve and serve for a stress-free but impressive lunch.

Serves 4 | 750g (£53.34 per kg)

**READY TO COOK**

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**A Collection British dry-aged rib of beef £47.60-£57.80**

ORDER ONLINE, COLLECT FROM 22 DEC

Boneless rolled rib, dry-aged for at least 30 days to make it extra-jacky and to boost those delicious, rich, beefy flavours.

Serves 6 | 1.4-1.7kg (£34 per kg)

**READY TO COOK**

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**Perfect Pairings for Beef**

Discover expert tips on the best reds to drink with your roast.

We’ve got lots of top-quality, great-value wines in store – see p64
CHRISTMAS FOOD TO ORDER

ORDER ONLINE AT MARKSANDSPENCER.COM/CHRISTMASFOOD

PLACE YOUR ORDER BY 5PM ON 15 DECEMBER FOR CHRISTMAS AND NEW YEAR

A Collection British 21-day roast beef £30

ORDER ONLINE, COLLECT FROM 22 DEC

Delicious and full of flavour, 21-day matured tender sirloin of beef with a rich roast-beef butter.

Serves 4 | 1kg (£30 per kg)
00012782

B Collection British King Arthur dry-aged sirloin of beef £75-£96

ORDER ONLINE, COLLECT FROM 22 DEC

Bone-in and dry-aged for a minimum of 30 days for ultimate succulence.

Serves 8-10 | 2.5-3.2kg (£30 per kg)
00012782

C Collection British dry-aged sirloin of beef £49-£59.50

ORDER ONLINE, COLLECT FROM 22 DEC

Hand-butchered, boneless and dry-aged for at least 30 days for enhanced flavour.

Serves 4-6 | 1.4-1.7kg (£35 per kg)
00047849

D Collection beef and bone marrow pie £20

ORDER ONLINE, COLLECT FROM 22 DEC

British beef in a rich, beer-and-bone marrow gravy, with bone-marrows, roastie onion and bacon pieces, encased in all-butter shortcrust pastry and finished with a decorative marrow bone.

Serves 4 | 1.3kg (£16.67 per kg)
000862219

Collection beef and bone marrow pie £20

ORDER ONLINE, COLLECT FROM 22 DEC

British beef in a rich, beer-and-bone marrow gravy, with bone-marrows, roastie onion and bacon pieces, encased in all-butter shortcrust pastry and finished with a decorative marrow bone.

Serves 4 | 1.3kg (£16.67 per kg)
000862219

B Collection British King Arthur dry-aged sirloin of beef £75-£96

ORDER ONLINE, COLLECT FROM 22 DEC

Bone-in and dry-aged for a minimum of 30 days for ultimate succulence.

Serves 8-10 | 2.5-3.2kg (£30 per kg)
00012782

C Collection British dry-aged sirloin of beef £49-£59.50

ORDER ONLINE, COLLECT FROM 22 DEC

Hand-butchered, boneless and dry-aged for at least 30 days for enhanced flavour.

Serves 4-6 | 1.4-1.7kg (£35 per kg)
00047849

D Collection beef Wellington £60

ORDER ONLINE, COLLECT FROM 22 DEC

Meltingly tender beef fillet, topped with a rich mushroom duxelle and wrapped in all-butter puff pastry.

Serves 4-6 | 1.1kg (£54.55 per kg)
000587822

Collection perfect beef gravy £4

IN STORE ONLY: FROM 2 DEC

Our velvet-smooth gravy is made with a delicious mix of beef stock and red wine.

500g (£8 per kg)

A no-fuss, restaurant-quality centrepiece!

Find me in store!

Collection perfect beef gravy £4

IN STORE ONLY: FROM 2 DEC

Our velvet-smooth gravy is made with a delicious mix of beef stock and red wine.

500g (£8 per kg)

A no-fuss, restaurant-quality centrepiece!

Find me in store!
GOT TO BE GAMMON!

Sugar-glazed or with the crispiest crackling, our outdoor-bred British gammon joints are simply the best.

A Collection British outdoor-bred dry-cured cracking gammon £20.63-£23.38

In store from 9 Dec

Reminiscence, gluten-free choice. 16 pork cocktail sausages wrapped in bacon and 16 pork, sage and onion stuffing balls. Serves 8 (165g (£1.73 per kg))

B Collection British outdoor-bred sugar-baked gammon £20

In store from 9 Dec

Detectable, succulent gammon made using outdoor-bred pork, cured and matured with sugar and finished with demerara and cinnamon glaze to be baked on just before serving. Serves 8-10 (1.3kg (£15.38 per kg))

Find me in store!

C Christmas trimmings traybake £5

In store only: from 18 Dec

All your favourite trimmings in one tray: potatoes, parsnips, roasted carrots with pork sausages, pork stuffing and shredded Brussels. 650g (£7.69 per kg)

D Our Best Ever pigs in blankets £5

In store only: from 18 Dec

Made with prime cuts of British outdoor-bred pork blended with roast stock, and finished with maple-cured streaky bacon. 342g (£14.62 per kg)

ORDER ONLINE AT MARKSANDSPENCER.COM/CHRISTMASFOOD
A Collection bacon-wrapped version £21.60-£23.22
A delicious joint with a fairy secret: plum and sloe gin stuffing that adds sweetness to the rich flavour.
Serves 4 | 1.02-1.06 kg (£27 per kg)
20010647

B Collection slow-cooked shin of beef with a rich Bordelaise sauce £33
A luscious on-the-bone joint that melts in the mouth, served with a classic red wine and redcurrant sauce.
Cooks in just 2 hours.
Serves 8 | 2.17 kg (£16.14 per kg)
29004713

C Collection slow-cooked British pork belly feast £35
Crispy and seasoned for perfect cracking. Slow cooked so meat falls off the bone.
Served with a pork and apple jus.
Serves 6 | 1.7 kg (£16.14 per kg)
29103355

Collection lamb Guard of Honour £20
Impress your guests with this double French-trimmed rack of lamb with a honey and mustard crust. Even better, it’s suitable for gluten-free friends and family too.
Serves 4 | 680g (£29.42 per kg)
20291613

ORDER ONLINE AT MARKSANDSPENCER.COM/CHRISTMASFOOD
All images are serving suggestions only. Please check website or packaging for allergens and further information. Never leave a lit candle unattended.
Our expert introduces...
FABULOUS FISH

“Nothing can beat a delicious fish dish at Christmas, and we’ve brought together the very best selection this year, drawing on expertise from some of the country’s top producers, and expertly developed by our amazing in-house chefs. From melt-in-the-mouth smoked salmon sides to rich halibut and amazing seafood, there’s an exciting fish dish to delight every guest this season.

HANNAH MACINTRYE
M&S FISHERIES AND AQUACULTURE MANAGER

Collection lightly smoked side of salmon with a whisky and honey glaze £25

ORDER ONLINE, COLLECT FROM 22 DEC
ALSO IN STORE FROM 19 DEC

Lightly smoked and finished with slices of clementine, thyme and a whisky and honey glaze for a caramelised finish.

Serves 6 | 962g (£25.99 per kg)
00481021

READY TO COOK

Collection Scottish salmon Wellington £25

ORDER ONLINE, COLLECT FROM 22 DEC

A sensational centrepiece. Flaky salmon fillet; creamy white wine and spinach sauce, crispy all-butter puff pastry - delicious!

Serves 4 | 1kg (£25 per kg)
00481031

READY TO COOK

Just pop in the oven for a table-ready spectacular

Golden pastry, succulent salmon - YUM!

Nothing can beat a delicious fish dish at Christmas, and we’ve brought together the very best selection this year, drawing on expertise from some of the country’s top producers, and expertly developed by our amazing in-house chefs. From melt-in-the-mouth smoked salmon sides to rich halibut and amazing seafood, there’s an exciting fish dish to delight every guest this season.

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M&S FISHERIES AND AQUACULTURE MANAGER

Collection lightly smoked side of salmon with a whisky and honey glaze £25

ORDER ONLINE, COLLECT FROM 22 DEC
ALSO IN STORE FROM 19 DEC

Lightly smoked and finished with slices of clementine, thyme and a whisky and honey glaze for a caramelised finish.

Serves 6 | 962g (£25.99 per kg)
00481021

READY TO COOK

Collection Scottish salmon Wellington £25

ORDER ONLINE, COLLECT FROM 22 DEC

A sensational centrepiece. Flaky salmon fillet; creamy white wine and spinach sauce, crispy all-butter puff pastry - delicious!

Serves 4 | 1kg (£25 per kg)
00481031

READY TO COOK

Just pop in the oven for a table-ready spectacular

Golden pastry, succulent salmon - YUM!
Our fish is 100% responsibly sourced.

A Our Best Ever smoked salmon £20
- Made by our master smoker, this succulent smoked salmon is cured with handcrafted Halen Môn™ sea salt and twice smoked over oak and chestnut on the shores of Spey Bay to give a delicate, rounded flavour.

Serves 8 | 750g (£5.27 per kg)

29116444

NEW

Collection showstopper halibut roast £40
- Hand-prepared by our experts and stuffed with a delicious mix of shallots, garlic and parsley. Dressed with a prawn, lemon and caramelised onion butter and finished with a rich white wine and lemon butter sauce.

Served on the bone.

Serves 4 | 765g (£52.29 per kg)

29114344

READY TO COOK

Collection three-fish roast £40
- This centrepiece is made with Scottish salmon fillet with smoked haddock, king prawns and a rich Cheddar and caramelised leek stuffing.

Serves 6 | 1.08kg (£37.04 per kg)

00909464

READY TO COOK

Collection 4 dressed lobster halves £44
- Responsibly sourced and dressed with a rich prawn mousse, lobster claws and fresh parsley.

Serves 4 | 660g (£6.67 per 100g)

00414692

READY TO EAT

New Collection 6 king prawn and Scottish smoked salmon appetisers £15
- Responsibly sourced king prawns with a smoked salmon, smoked trout and cream cheese mousse, garnished with king prawns and lemon zest.

Serves 6 | 300g (£5 per 100g)

00892988

READY TO EAT
Stylish starter - 4 shellfish puffs!

NEW A Collection the ultimate smoked salmon platter £18
ORDER ONLINE FROM £15.95

Deluxe salmon fillet, smoked salmon, honey roast salmon pieces and Our Best Ever smoked salmon pâté, with caper berries and fresh dill.
Serves 4 | 402g (£4.48 per 100g)
20102065

NEW B Collection 4 shellfish puffs £20
ORDER ONLINE FROM £17.95

Honduran prawns and scallops in a luxurious, creamy sauce with brandy. Topped with all-butter puff pastry and served in four scallop shells.
Serves 4 | 600g (£33.34 per kg)
29114375

NEW C Collection seafood rockpool £25
ORDER ONLINE FROM £22.95

Hartley’s Vietnamese prawns, Honduran king prawns and scallops with garlic, herby butter and a lemon wedge.
Serves 4 | 785g (£31.85 per kg)
29114368

NEW SUPER-SPECIAL SEAFOOD Collection luxury shellfish platter £50
ORDER ONLINE FROM £47.95

An amazing restaurant-style, ready-to-serve platter of delicious seafood, from Atlantic lobster and dressed crab to responsibly sourced Vietnamese black tiger prawns, and more. With delicate Marie Rose sauce and parsley.
Serves 4 | 820g (£6.10 per 100g)
00960601

NEW CHRISTMAS FOOD TO ORDER

ORDER ONLINE AT MARKSANDSPENCER.COM/CHRISTMASFOOD

PLACE YOUR ORDER BY 5PM ON 15 DECEMBER FOR CHRISTMAS AND NEW YEAR

Never leave a lit candle unattended.

All images are serving suggestions only. Please check website or packaging for allergens and further information.
A TASTE OF THE WILD SCOTTISH SEA

“Oysters are a fantastic way to make Christmas feel that bit more extra special. We work with family-owned businesses on the Isle of Mull and the northwest tip of Scotland to bring these plump, juicy oysters to our festive Food to Order range. Not only do they have a fresh-from-the-sea flavour, they have very low environmental impact, and couldn’t be simpler to serve – just add a glass of fizz. The perfect excuse to enjoy more of these beauties this season.”

Hannah Macintyre, Fisheries and Aquaculture Manager

Pair with our Delacourt Brut Champagne on p.89

A Collection Scottish smoked salmon royal fillet £20

The finest cut of responsibly sourced Scottish smoked salmon fillet, with a delicate, smoky flavour and beautifully buttery texture.

Serves 8 | 1kg (£1.25 per 100g) 29011957

B Collection prawn cocktail £15

Responsibly sourced, succulent, cold-water prawns in a tangy Marie Rose sauce, infused with brandy and Worcestershire sauce. Pile up in a bowl or glass for the perfect Christmas starter.

Serves 8-10 | 1kg (£1.50 per 100g) 00944243

C Collection 4 posh lobster and prawn cocktails £15

Our fancy twist on the retro classic. Mouthwatering, responsibly sourced lobster and juicy cold-water prawns, blended with our Marie Rose sauce and tomato jelly. Ready to serve.

Serves 4 | 360g (£4.17 per 100g) 29011940

D delicate lobster and prawns - heaven!

“Oysters are a fantastic way to make Christmas feel that bit more extra special. We work with family-owned businesses on the Isle of Mull and the northwest tip of Scotland to bring these plump, juicy oysters to our festive Food to Order range. Not only do they have a fresh-from-the-sea flavour, they have very low environmental impact, and couldn’t be simpler to serve – just add a glass of fizz. The perfect excuse to enjoy more of these beauties this season.”

Hannah Macintyre, Fisheries and Aquaculture Manager

Pair with our Delacourt Brut Champagne on p.89
**Meat-Free Feasts**

When you’re buying veggie or vegan, don’t think compromise.**

Just think good food, without meat. Discover veggie and vegan dishes the whole family will love and find out how Chris Baber turns meat-free flavour up to the max.

Vegetarian festive food is no longer just an afterthought. Thanks to more of us avoiding meat and/or dairy these days, there’s an abundance of delicious and creative vegetarian centrepieces, trimmings and sides to choose from. Whether you’re cooking from scratch or opt for something ready-made, there really is no better time to go meat-free.

**Layer Flavour and Texture**

When you’re thinking about a vegetarian Christmas food, think about layering up contrasting flavours and textures. Ingredients such as moss, mushrooms or soy sauce, or indulgent cheeses, will add savouriness, seasoning and depth. Winter herbs, like rosemary, thyme and bay, bring fragrance, while caramelised onions or sticky roasted veg are your go-to for sweetness. Finally, balance these rich festive flavours with acidity – whether it’s from lemon or orange zest, tangy cranberries or a splash of vinegar or wine.

**Choose a Centrepiece**

Keep three flavour cues in mind, and the choice of veggie centrepiece is endless. How about a shortcrust pie with layered veg, herbs and spices wrapped in golden pastry? Or a bubbling grain of roasted rice veg and potatoes with a crunchy breadcrumb top? Either way, cook veg with as much care and attention as you would meat, and you won’t go wrong.

**Buy Ready-Made**

Don’t fancy cooking? M&S has gone all out this year with some amazing ready-prepared vegetarian and vegan dishes. From a nut roast stuffed with sweet roasted squash, to a delicious vegan festive wreath with earthy mushrooms, chestnuts and a sweet, sharp cranberry and orange glaze (see opposite). Everyone at the table – veggie or not – will be wanting seconds.

**Sides and Trimnings**

When it comes to veggie sides, it’s all about balancing the flavour and texture with a few easy hacks. Here are some ideas to try:

- Instead of steaming or boiling radishes, thinly shred them in a food processor, then stir-fry in butter or olive oil and golden brown.
- Add little Cook With M&S smoked tomato paste (or veggie sausages orkay for a sweet, smoky flavour kick).
- Pan-fry Cook With M&S panko breadcrumbs with a handful of chilli flakes, then use as a crunchy topping for roasted carrots, sprouts or cauliflower cheese. (Take a look at my easy and delicious recipe for Festive Roasted Roots on p25.)

Remember, too, that the quality of the veg you use will make a massive difference. That’s why always choose vegetables from M&S Select Farms, so I know they’ll be fresh, tender and delicious.

**Choose Ingredients that Add Savouriness and Depth**

**Find me in store!**

1. **Adapt the Traditional Trimmings**

   If you’re a red gravy fan, you’ll love the Vegetarian Bread Sauce stuffing. M&S has created this year’s stuffing and it’s made using gluten-free breadcrumbs, so no-one need miss out. Plus onion, butter and a range of delicious herbs and spices.

2. **Choose a Tasty Veggie Gravy**

   You don’t have to use meat juices to make delicious gravy. With some rich tasting veg, such as mushrooms, and a herby veg stock, you can make a tasty sauce that goes with anything. Or buy delicious ready-made Plant Kitchen gravy from M&S £1.50 for 400g

3. **Serve Tasty Snacks with a Vegan Twist**

   Today, it’s easy to find fabulous meat-free festive snacks, especially in the M&S Plant Kitchen range. Try these tasty little pork paws. They’re meat-free sausages made from an gluten-free blend of peas and corn and offered in duvets for easy sharing come in 324g, cost £4.95 for 324g.
CHRISTMAS FOOD TO ORDER

A Mushroom and Camembert pie £18
ORDER ONLINE, COLLECT FROM 22 DEC
IMPORTANT NUTRITIONAL INFORMATION

Who wouldn’t want to tuck into this fabulous, totally indulgent veggie masterpiece? A Christmas treat for anyone. Savoury mushrooms and roast parsnips in a creamy, cheesy sauce inside flaky pastry.
Serves 4 | 975g (£18.46 per kg)
29115501

B Ricotta stacks £7
ORDER ONLINE, COLLECT FROM 22 DEC
IMPORTANT NUTRITIONAL INFORMATION

Everyone will love this elegant, restaurant-style main: two individual baked ricotta soufflés topped with mushrooms, leeks and kale, with a creamy white wine sauce.
Serves 2 | 380g (£18.42 per kg)
00748605

Collection Boxing Day ham £38
ORDER ONLINE, COLLECT FROM 22 DEC
IMPORTANT NUTRITIONAL INFORMATION

Sweet, citrusy, British dry-cured ham, steeped in spiced molasses and roasted with an orange glaze.
Approx 25 slices | 3.2kg (£1.90 per 100g)
29011551

Our expert introduces...
BOXING DAY DELIGHTS

"This spectacular ham is made using outdoor-bred pork and our special signature cure for a wonderful flavour and texture. First, it’s steeped in warming, festive-spiced molasses, heady with clove and nutmeg. Then, it’s hand-scored and garnished with bay leaves for that really traditional feel and Christmassy flavour. Bound to be the star of your Boxing Day buffet!"

ROSIE EIDUKS, M&S PRODUCT DEVELOPER

"Need some great-value wines to go alongside? See p64

PLACE YOUR ORDER BY 5PM ON 15 DECEMBER FOR CHRISTMAS AND NEW YEAR ORDER ONLINE AT MARKSANDSPENCER.COM/CHRISTMASFOOD
Brine-cured to a Wiltshire recipe for extra flavour
Handmade in Leicestershire by our expert bakers

**Sensational Sausage Roll Garland!**

**£8**

A sausage roll masterpiece! Flavor-packed British pork sausagemeat, wrapped in flaky, all-butter pastry, topped with pastry stars, in a festive garland shape.

Serves 16 | 630g (£1.27 per 100g)

**D Collection Wiltshire ham on the bone £43**

Dry-cured to an artisan recipe, then cooked, scored, glazed with honey and rubbed with brown sugar before being roasted.

Approx 40 slices | 2.3kg (£1.87 per 100g)

**E Collection honey pot glazed ham £43**

Dry-cured to an artisan recipe, then cooked, scored, glazed with honey and rubbed with brown sugar before being roasted.

Approx 25 slices | 2.3kg (£1.87 per 100g)

---

**A Collection handcrafted large cranberry topped pork pie £15**

Handmade in Leicestershire by our expert bakers.

**Berry-Licious Crisp Crust Pork Pie**

**£25**

Hand-finished layered pie, with pork, marinated turkey and ham in a crisp, hot-water crust pastry.

Serves 16 | 1.42kg (£1.76 per 100g)

**C Collection handcrafted Master pie-maker’s pie £25**

Hand-finished layered pie, with pork, marinated turkey and ham in a crisp, hot-water crust pastry.

Serves 16 | 1.42kg (£1.76 per 100g)

---

**B Collection handcrafted Christmas sausage roll garland £8**

A sausage roll masterpiece! Flavor-packed British pork sausagemeat, wrapped in flaky, all-butter pastry, topped with pastry stars, in a festive garland shape.

Serves 16 | 630g (£1.27 per 100g)

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**Brilliant buffet centrepiece**

**£43**

Dry-cured to an artisan recipe, then cooked, scored, glazed with honey and rubbed with brown sugar before being roasted.

Approx 40 slices | 2.3kg (£1.87 per 100g)

**Moreish and Moist Ham on the Bone**

**£43**

Delicious, succulent Wiltshire ham made from British outdoor-bred pigs, Wiltshire-cured by being steeped in brine and cooked on the bone.

Approx 40 slices | 2.3kg (£1.87 per 100g)
USE-IT-UP FRITTATA

Throw anything you like in Chris Baber's fab frittata – roast veg, turkey or leftover cheese…

INGREDIENTS (Serves 4)

8 eggs
Olive oil, for cooking
500-600g Christmas dinner leftovers, cut into bite-sized pieces
2 tbsp Cook With M&S 'nduja paste (available in store. Optional)
100g cheese – Cheddar, Stilton or Brie work well

LET'S START

1. Whisk the eggs in a large bowl and season with salt and pepper.
2. Heat a splash of olive oil in a large, non-stick, ovenproof frying pan over a medium heat.
3. Add leftovers, season and fry for a few minutes until starting to brown.
4. Mix in 1 tbsp 'nduja paste to coat the leftovers, and cook for a minute.
5. Pour in the eggs and stir lightly.
6. Scatter in cheese and add the remaining 'nduja in dollops for some pockets of spice.
7. Pop in a preheated oven (200ºC/180ºC fan/gas mark 6) and bake for 15-20 minutes, until just set.
CHRISTMAS FOOD TO ORDER

PLACE YOUR ORDER BY 5PM ON 15 DECEMBER FOR CHRISTMAS AND NEW YEAR

A Collection profiterole dessert £15

Everyone’s favourite. Rich chocolate mousse, velvety sauce and cream-filled profiteroles, topped with white chocolate curls and edible glitter.
Serves 10 | 1.01kg (£1.49 per 100g)
00391912

B Sticky toffee pudding trifle £12

Layers of rich toffee sauce, whipped cream, luxurious vanilla custard and caramelised sponge, topped with toffee sponge cubes, chocolate curls and butterscotch pieces.
Serves 8 | 1.01kg (£1.19 per 100g)
00799188

C Collection chocolate pine cones £13

Individual chocolate mousse pine cones with a chocolate sauce centre, hand-dipped in dark chocolate and dusted with edible gold glitter.
Serves 6 | 540g (£2.41 per 100g)
00887373

OUR ICONIC CHOC PINE CONES ARE BACK!

NEW

Christmas pudding & orange

A Christmas pudding with a fabulous twist! Rich and zesty with juicy vine fruit, Belgian chocolate chunks, spiced, brandy and brandy. And under a melt-in-the-mouth chocolate and orange sauce.
Serves 8 | 800g (£15 per kg)
00349192

READY TO EAT

An irresistible mix of Christmas pud, chocolate and orange!

ORDER ONLINE AT MARKSANDSPENCER.COM/CHRISTMASFOOD

54-55 THE MAIN EVENT_v3.1_R2_UC297462.indd   All Pages 54-55 THE MAIN EVENT_v3.1_R2_UC297462.indd 6/20/13 00:24 6/20/13 00:24
A Christmas tree Colin the Caterpillar £10
NEW IN STORE FROM 1 DEC
Our famous Colin cake has had a Christmas makeover
Three flavours, as good as a fancy patisserie

B Collection woodland Yule log £20
NEW IN STORE FROM 1 DEC
Chocolate sponge hand-finished with chocolate ganache, milk chocolate ‘bark’ and edible decorations.
Serves 12 | 158g ($1.15 per 100g)
29167725

NEW
C Made Without Wheat chocolate Yule log £6
NEW IN STORE, COLLECTION FROM 1 DEC
Don’t eat wheat? You don’t have to miss out on your festive fave! A rich chocolate sponge cake filled and topped with chocolate fudge.
Serves 6 | 491g ($1.21 per 100g)
29102716

NEW
D Plant Kitchen chocolate torte £12
NEW IN STORE FROM 1 DEC
Smooth dark chocolate ganache on a deliciously crunchy biscuit base, finished with a dusting of cocoa powder and snowflake decoration.
Serves 6 | 150g ($2.40 per 100g)
29100549

E Rodney Reindeer™ New York cheesecake £10
NEW IN STORE FROM 1 DEC
A creamy baked Madagascan vanilla cheesecake on a crunchy biscuit base, finished with edible decorations.
Serves 10 | 690g ($1.45 per 100g)
29107778

F Collection desserts party selection pack £16
NEW IN STORE, COLLECTION FROM 1 DEC
Perfect bite-sized sweet treats: 9 citrus tarts with a zesty lemon filling; 9 vanilla and chocolate cheesecake bites; 9 sticky toffee bites made from all-butter sponge with a shimmering salted caramel sauce.
27 pieces | 108g ($2.63 per 100g)
29107414

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CHRISTMAS FOOD TO ORDER
ORDER ONLINE AT MARKSANDSPENCER.COM/CHRISTMASFOOD

PLACE YOUR ORDER BY 5PM ON 15 DECEMBER FOR CHRISTMAS AND NEW YEAR

A Collection Black Forest gâteau £15
ORDER ONLINE, COLLECT FROM 22 DEC
Rich chocolate sponge soaked with kirsch syrup, sandwiched with cream and cherry compote, topped with candied cherries.
Serves 10 | 1.25kg (£1.20 per 100g)

B Collection raspberry and Prosecco panna cotta terrine £15
ORDER ONLINE, COLLECT FROM 22 DEC
A creamy Belgian white chocolate and Madagascan vanilla panna cotta topped with juicy raspberries in a Prosecco jelly.
Serves 10 | 1.22kg (£1.23 per 100g)

NEW
Perfectly matured Christmas pudding £4
ORDER ONLINE, COLLECT FROM 6 OCT
Delicately spiced, packed full of vine fruits, with cider, rum and sherry, it’s just the ticket for vegan or gluten-free guests.
Serves 4 | 454g (£8.81 per kg)

All images are serving suggestions only. Please check website or packaging for allergens and further information. Never leave a lit candle unattended.

Find me in store!

TEMPTING TREATS
Our fruity, booze-laced, Made Without pud means that every guest can enjoy a traditional dessert. Available in store only

Serve with a glass of Prosecco for dessert heaven

A choco-cherry masterpiece!
This is NOT JUST ANY PUDDING...

This is a marvellous M&S Christmas pudding, made to our exclusive recipe and matured for 12 months for an incredible depth of flavour. Why go anywhere else for a festive pud? The only question is - cream or brandy butter?

Fruity with a boozy kick!

Gloriously gooey

Melty, molten cheese heaven!

Collection B Collection Brie en croûte £14
ORDER ONLINE, COLLECT FROM 22 DEC
A Collection handcrafted all-butter puff pastry encased in Brie cheese and finished with rosemary and garlic. Serves 6

Collection B Collection 2 molten mountain cheese bakes £14
ORDER ONLINE, COLLECT FROM 22 DEC
A luxurious cheese sauce made with Gruyère, Comté, and Emmental, topped with roasted onions, lardons and raclette cheese. Made to share. Serves 8-10

Collection C Collection British cheese and chutney selection £30
ORDER ONLINE, COLLECT FROM 22 DEC
Burland Bloom Brie; Farmhouse Red Leicester; Blacksticks Blue; Butlers Creamy Lancashire; Inglewhite Goat’s Cheese; Gould’s Farmhouse Cheddar; plus figgy chutney and crackers. Serves 15-20

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FIND THE FINEST CHEESE IN STORE

Oozy, creamy, gooey. Whether you want fancy truffle-infused Brie or our exclusive Cornish Cruncher Cheddar, our cheeses are the stuff of dreams. Create your own cheeseboard or opt for our irresistible curated grazing box.

Cornish Cruncher, matured for 3 years

6 steps TO THE PERFECT CHEESEBOARD

1. Assemble a variety of tastes and textures: a hard Cheddar and a soft Brie, a hard and a blue cheese, such as Roquefort.
2. Glaze around 65g of cheese per person.
3. Add extra for online and features: a hard Cheddar and a soft Brie and a blue cheese, such as Roquefort.
4. Surf the internet for each cheeses. Some ideas: C
5. Leave cheeses at room temperature for an hour before serving.
6. Pile up crackers and fruit to serve: crisp apples and luscious figs and grapes.

FOR MORE IDEAS, GO TO MARKSANDSPENCER.COM/FOODINSPIRATION

B Collection biscuits for cheese £5
IN STORE ONLY: AVAILABLE NOW
Made in Dorset to our exclusive recipe. Includes rye sourdough and rosemary and sage crackers. 250g (£2.00 per 100g)

F 3-year old Cornish Cruncher £4.50
IN STORE ONLY: FROM 7 OCT
From Davidstow Creamery in Cornwall, typically matured for 36 months for a distinctive, rugged crunch. 250g (£1.80 per 100g)

G Pavé d’Affinois £3.50
IN STORE ONLY: FROM 7 OCT
A soft, creamy cheese with a mild Brie-like taste. 150g (£2.33 per 100g)

D Collection luxury truffle-filled Brie £5
IN STORE ONLY: FROM 7 OCT
Handmade Brie filled with a cream cheese and black truffle layer. 180g (£2.78 per 100g)

NEW C Membrillo quince paste £2.50
IN STORE ONLY: FROM 4 NOV
Fruity and sweet, this goes brilliantly with cheese. 200g (£1.25 per 100g)

NEW E De la Huz Manchego Curado DOP £5
IN STORE ONLY: FROM 7 OCT
An M&S exclusive, aged for 12 months for a complex flavour. 200g (£2.50 per 100g)

H Roquefort Revelation AOP £3.25
IN STORE ONLY: FROM 7 OCT
A soft, rich, blue cheese with fruity, floral and umami notes. 100g (£3.25 per 100g)

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A Ultimate cheese grazing box £25
IN STORE ONLY: FROM 14 DEC

A taste sensation - creamy, complex Roquefort!

A FINISHING TOUCH

1. Assemble a variety of tastes and textures: a hard Cheddar and a soft Brie and a blue cheese, such as Roquefort.
2. Allow around 60-65g of cheese per person.
3. Add extras for colour and flavour - chutneys, quince paste, nuts, fresh and dried fruit (there's a huge choice in store).
4. Use a different knife for each cheese, so flavours don't mix.
5. Leave cheeses at room temperature for an hour before serving.
6. Pile up crackers and fruit to serve: crisp apples and luscious figs and grapes.
WORLD-CLASS WINES FROM £7 A BOTTLE

When it comes to choosing the perfect bottle for Christmas, you can’t go wrong with our Classics range, which features the very best examples of iconic grape varieties from the world’s best wine-making regions, curated by our winemakers.

A Classics Touraine Sauvignon Blanc £8
IN STORE ONLY: AVAILABLE NOW

B Classics Claret £7
IN STORE ONLY: AVAILABLE NOW

C Classics Gavi £8
IN STORE ONLY: AVAILABLE NOW

D Classics Malbec £8
IN STORE ONLY: AVAILABLE NOW

Stocking up? Order Classics wines by the case online!

ANYTIME BRUNCH

Treat the family to a fabulous festive breakfast of flaky French croissants, hot from the oven, the tastest smoked salmon and some indulgent treats, all available exclusively in store. Irresistible!

A A Truffle prosciutto cotto £7
IN STORE ONLY: AVAILABLE NOW

B Salted caramel chocolate spread £2.50
IN STORE ONLY: AVAILABLE NOW

C Our Best Ever smoked salmon £5
IN STORE ONLY: AVAILABLE NOW

D All-butter croissants (frozen) £3.50
IN STORE ONLY: AVAILABLE NOW

Slow-cooked with black truffle

Lay out sweet and savoury toppings and let everyone help themselves.

A A Truffle prosciutto cotto
B Salted caramel chocolate spread
C Our Best Ever smoked salmon
D All-butter croissants (frozen)

NEW

IN STORE ONLY: AVAILABLE NOW

Marinated with black summer truffle and slow-cooked in Italy. Succulent, melt-in-the-mouth, full of flavour.

150g (£4.67 per 100g)

IN STORE ONLY: FROM 25 NOV

Marinated with black summer truffle and slow-cooked in Italy. Succulent, melt-in-the-mouth, full of flavour.

150g (£4.67 per 100g)

IN STORE ONLY: FROM 6 OCT

Rich and creamy with a hint of sea salt. A must-have brunch topping that’s also a winner with ice-cream.

400g (63p per 100g)

IN STORE ONLY: FROM 4 NOV

Dry-cured by our master smoker with Halen Môn sea salt and twice-smoked over oak and chestnut.

100g (£5 per 100g)

IN STORE ONLY: FROM 25 NOV

Rich, flaky pastry layers with a rich, buttery taste. Bake at home from frozen for a speedy treat.

8 pack 440g (£7.95 per kg)

IN STORE ONLY: AVAILABLE NOW

Bold, full-bodied and fruity with flavours of plum. Works wonderfully with rich meaty dishes, such as roast beef and beef Wellington.

75cl

IN STORE ONLY: AVAILABLE NOW

Floral, light and refreshing with flavours of pear, fennel and stone fruit. Ideal with seafood starters and canapés.

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LET’S PARTY!

Want to bring some foodie fun home, even if it’s just for the family? Cue our incredibly inventive snacks: melty Camembert, bubbling lasagne dip and moreish mini Yorkshires… Find them in store and just add your fave festive tipple.

A Seriously saucy lasagne hot dip £4
IN STORE ONLY: FROM 18 NOV
Your family favoured in both dip form! Meaty ragu, rich béchamel and oozy mozzarella. Perfect for dipping bread, crisps or raw veg. 400g (£10 per kg)

A Scottish salmon mini pie £5.50
IN STORE ONLY: FROM 9 DEC
Cured in sea salt, treacle, honey, mustard and coriander seeds for a unique meaty texture. Finished with black pepper and mustard seeds. 100g (£5.50 per 100g)

10 mini beef and porcini-filled Yorkshires £7
IN STORE ONLY: FROM 21 OCT
Mini Yorkshire puddings with pulled beef and red wine jus, porcini mushroom filling and a garlic and herb crumb. One tasty mouthful. 180g (£38.90 per kg)

IN STORE ONLY: FROM 18 NOV
New yorkshire puddings with pulled beef and red wine jus, porcini mushroom filling and a garlic and herb crumb. One tasty mouthful. 180g (£38.90 per kg)

For more ideas, go to MarksandSpencer.com/foodinspiration

All images are serving suggestions only. Please check website or packaging for further allergen information. Never leave a lit candle unattended.
**Our expert introduces...**

**FAST FOOD ALL-STARTS**

Everyone needs a bit of light relief this Christmas, so we’ve put our heads together and got down to some serious experimenting. We’ve been inspired by so many things – street food, restaurants and everyday classics that are ready for a spot of reinvention. When it comes to party food, you need nibbles that pack a serious flavour punch in one mouthful. We think our range of fantastically inventive, tasty snacks will be the talk of any festive table!

APRIL PRESTON, DIRECTOR OF FOOD PRODUCT DEVELOPMENT

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**Bacon-wrapped, responsibly sourced and ridiculously delicious!**

"Perfect Pick-Up Prawns" — First there were pigs in blankets then there were prawns! One of our latest party food innovations, these responsibly sourced king prawns are wrapped in crispy dry-cured smoked bacon for a flavour kick.

**IT’S A DOUGHNUT WITH A TWIST**

Who said doughnuts had to be sweet? Our hot-off-the-press savoury beauties, made from juicy British chicken breast, come packed in a doughnut box with BBQ sauce and waffle sprinkles.

**CHEESIEST TASTIEST CRUMPETS**

A winning mix of tasty crumpet topped with gooey mature cheese, rarebit and melted Marmite® yumminess, these first-to-market snacks will surprise and delight every time. Inspired by the restaurant trend for gourmet crumpets, they’re perfect for a party treat or just when you or your guests are feeling peckish. Get ready; it’s a crumpet revolution!

**CHIPPY-INSPIRED GENIUS**

We’re very excited to bring these drop-off takeaway-inspired treasures to the table. It’s a Chippy sausage and curry sauce in amazing bite-size form! The perfect tasty snack with a drink, and a fun addition to any party spread.

NEW! Battered mini sausage chip-shop style with curry dip £5

**NEW! C 8 chicken doughnut dippers**

IN STORE ONLY: FROM 21 OCT

330g (£15.16 per kg)

READY TO COOK

**NEW! B 10 king prawns in blankets**

IN STORE ONLY: FROM 21 OCT

159g (£44.03 per kg)

READY TO COOK

**NEW! A 10 Cheesy crumpets and Marmite®**

IN STORE ONLY: FROM 18 NOV

205g (£34.15 per kg)

READY TO COOK

**NEW! Battered mini sausages chip-shop style with curry dip**

IN STORE ONLY: FROM 21 OCT

290g (£17.25 per kg)

READY TO COOK

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READY TO COOK

**PERFECT PICK-UP PRAWNS**

First there were pigs in blankets then there were prawns! One of our latest party food innovations, these responsibly sourced king prawns are wrapped in crispy dry-cured smoked bacon for a flavour kick.

NEW! B 10 king prawns in blankets £7

IN STORE ONLY: FROM 21 OCT

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NEW! A 10 Cheesy crumpets and Marmite®

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NEW! A 10 Cheesy crumpets and Marmite®

IN STORE ONLY: FROM 18 NOV

205g (£34.15 per kg)

READY TO COOK
MOREISH VEGAN NIBBLES
If there’s a fashionable veg, cauliflower is it. We’ve taken tasty cauli florets, coated them in a blend of spices and teamed them with a showstopping, smoky BBQ dip. Irresistible.

Tempting bitesize beauties for vegans and meat-lovers alike. Our soya-based mini Kievs have a crispy coating of golden breadcrumbs and an oozy garlic filling. Totally munchable – pile them high and watch them go.

NEW B Banging cauliflower nuggets with BBQ dip £5
IN STORE ONLY: FROM 18 NOV
310g (£16.13 per kg)
READY TO COOK

NEW A Frozen Plant Kitchen mini no chicken Kievs £5
IN STORE ONLY: AVAILABLE NOW
360g (£13.89 per kg)

#MYMARKSFAVE
Sarah Jane Large, Product Developer
“The Plant Kitchen mini no chicken Kievs are every bit as good as their meaty counterparts – we challenge you to tell the difference! This year we have a great variety of vegan Foodhall favourites that appeal to all ages and tastes, so entertaining is super easy.”

PROSECCO TO NONE!
Go big with a magnum, or try the first ever pink rosé Prosecco. Cheers!

“Try it with clementine juice and a twist of clove-studded peel”

“Pink on pink: top up a rosé with pomegranate juice”

“Give it a fresh fruit finish”

NEW C Conte Priuli Oro Prosecco magnum £18
IN STORE ONLY: AVAILABLE NOW
The centrepiece to any party, by itself, in cocktails or with canapés. Light and refreshing with flavours of green apple and citrus. 150cl

NEW D Prosecco rosé £10
IN STORE ONLY: FROM 1 DEC
Be one of the first to enjoy this newly launched, deliciously light, fruity and floral fizz. 75cl

NEW E All-butter parmesan and chilli shortbread biscuits £2
IN STORE ONLY: AVAILABLE NOW
Slow-baked for a crisp, buttery texture, these tasty little biscuits make the perfect nibble with fizz. 80g (2.15p per 100g)

“Easy to serve and bang on trend, cauli nuggets are this year’s party go-to”

Sarah Jane Large, Product Developer
"The Plant Kitchen mini no chicken Kievs are every bit as good as their meaty counterparts – we challenge you to tell the difference! This year we have a great variety of vegan Foodhall favourites that appeal to all ages and tastes, so entertaining is super easy.”

FOR MORE IDEAS, GO TO MARKSANDSPENCER.COM/FOODINSPIRATION

CHRISTMAS IN STORE
GLORIOUS GIFTS

We've got all the great gifts covered, from stocking fillers to foodie hampers and – of course – our famous snow globe gin liqueur, now in two flavours and with a magical light-up surprise!

A Light snow globe gin liqueur £18
IN STORE ONLY: AVAILABLE NOW
Last year’s favourite tipple, our extra-special sparkly gin liqueur is back – and even better! Now comes in two delicious flavours (clementine and rhubarb) and in a light-up bottle! Try it on the rocks, with Prosecco or with tonic. Contains 23 carat edible gold leaf for a show-stopping sparkly effect.

B Conte Priuli Oro Prosecco Christmas edition £10
IN STORE ONLY: AVAILABLE NOW
Vintage brut Prosecco with a delicious depth of flavour. Serve on its own or with Light snow globe gin liqueur for a refreshing, fruity drink – the perfect aperitif.

C Gin liqueur mini snow globe baubles £12
IN STORE ONLY: FROM 3 NOV
A tree decoration with a drink inside! Set of 3 mini baubles containing our famous sparkly clementine gin liqueur, as above, with edible gold leaf – the ultimate secret Santa gift!

PERFECT ON ITS OWN OR FOR MIXING

MINI GIN LIQUEUR BAUBLES FOR THE TREE

SPARKLIER THAN EVER IN A LIGHT-UP BOTTLE
MERRY PERCYMAS!

Take your Percy Pig obsession to the next level with Percy-themed Christmas trees, gifts, cookies – and even a cuddly toy!

NEW A Percy Pig Christmas tree £20
IN STORE ONLY: FROM 3 NOV
This fresh tree comes with Percy-shaped lights, pop-out decorations on the box, a decorative pot cover and a packet of Percy sweets.
Tree H61cm W17cm D17cm

NEW B Percy Pig sweetie jar £15
IN STORE ONLY: AVAILABLE NOW
A pile of Percy Pigs in a retro-style jar embossed with a smiling Percy!
1kg (£1.50 per 100g)

NEW C Percy Pig succulent planter £5
IN STORE ONLY: FROM 3 NOV
An exclusive Christmas Percy-shaped ceramic planted with a frosty-tipped succulent. Perfect for an indoor seasonal display.
Percy pot H12cm W12cm D9.5cm

D Percy Pig toy £15
IN STORE ONLY: AVAILABLE NOW
The perfect Christmas cuddle-up. With his floppy ears, cheerful smile and squishy body, the giant Percy Pig is just right for hugging. Get him while stocks last!
H60cm

E Percy Pig Piggy Bank £10
IN STORE ONLY: AVAILABLE NOW
Savvy savers need a place to stash their piggy pennies. This collectible metallic pink ceramic money box looks great on a shelf and comes with a packet of Percy Pigs for saving – or eating!
Piggy bank H12.5cm W13.5cm D16cm
Sweets 100g

NEW F Percy Pig biscuit tin £5
IN STORE ONLY: AVAILABLE NOW
Pop open the smiley face of this Percy Pig tin to discover tasty vanilla biscuits with Percy raspberry and grape flavour filling.
150g (£1.34 per 100g)

A Jar Full of Yummy Percy Pigs

Collectible biscuit tin

A REAL TREE WITH PERCY LIGHTS!

Head oink-line to find more Percy Pig treasures!

FOR MORE PERCY FUN, GO TO MARKSANDSPENCER.COM/PERCY

MERRY PERCYMAS!

Collectible biscuit tin

D Percy Pig toy

E Percy Pig Piggy Bank

F Percy Pig biscuit tin

B Percy Pig sweetie jar

NEW A Percy Pig Christmas tree

C Percy Pig succulent planter

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A REAL TREE WITH PERCY LIGHTS!

Head oink-line to find more Percy Pig treasures!

FOR MORE PERCY FUN, GO TO MARKSANDSPENCER.COM/PERCY
KEEP THEM SWEET

These are not just any biscuits. These are M&S biscuits with festive magic baked in – from melt-in-the-mouth shortbread in a musical tin to choc-tastic handmade Belgian beauties.

NEW Shortbread musical house tin £5

A treasure for Christmas and beyond. Not only is this filled with little, melt-in-the-mouth all-butter shortbread biscuits, it can be wound up to play a festive song. Comes in red, teal and gold. 320g (£2.18 per 100g)

NEW A Biscuits in novelty felt bag £4

A cute Christmas character bag with a little surprise inside! Two tubes of delicious cookies and cream biscuits – perfect for wrapping apart, dunking in a glass of milk or leaving out on a plate for Santa. 350g (£1.15 per 100g)

NEW B Festive family biscuit selection £5

An essential as Brussels sprouts at Christmas! An assortment of classic old favourites for the whole family: mini shortbread fingers, mini oat biscuits and mini choc chip cookies, all in a traditional barrel-shaped tin. 375g (£1.33 per 100g)

NEW C Collection Belgian chocolate luxury biscuits £8

Indulgent – but just a little bit. Delicate biscuit biscuits smothered in milk, dark and white Belgian chocolate, with a variety of irresistible fillings. Made by Belgian master biscuitiers with over 50 years’ experience. 360g (£2.11 per 100g)

NEW D Collection Belgian chocolate biscuit pearls £6

In store only: available now!

Indulgent – but just a little bit. Delicate biscuit biscuits covered in milk, dark and white Belgian chocolate, with a variety of irresistible fillings. 210g (£2.86 per 100g)

For more ideas, go to marksandspencer.com/foodinspiration

This is not just Christmas Food. This is M&S Christmas Food.

CHRISTMAS IN STORE

FOR MORE IDEAS, GO TO MARKSANDSPENCER.COM/FOODINSPIRATION

SHORTBREAD WITH A SONG!

COOKIES IN A CUTE BAG!

LUXURY BELGIAN CLASSICS

Bitesize biscuit treats

NEW

NEW

NEW

NEW
**CHOCOLATE TREATS FOR EVERYONE**

Indulge in our irresistible creations, from vegan salted caramel truffles to chocolate thins.

- **A Collection the milk, dark and white collection £15**
  - **NEW**
  - **IN STORE ONLY**
  - **DELIVERED FROM A NOV**
  - Made with 100% sustainable cocoa, our chocolates are seriously good.
  - Rich, complex and versatile, with flavors of dried fruits, hazelnuts and dark chocolate.
  - Great partner for chocolate or cheese enthusiasts.
  - 265g (£5.67 per 100g)

- **B Reserve tawny port decanter £10**
  - **NEW**
  - **IN STORE ONLY**
  - **DELIVERED FROM 26 OCT**
  - Unique collection of milk, dark and white Belgian chocolates with delicious fillings.
  - 50cl

- **C Collection Mixologist collection £15**
  - **NEW**
  - **IN STORE NOW**
  - **DELIVERED FROM A NOV**
  - Beautifully hand-finished milk, dark and white Belgian chocolates with delicious fillings.
  - From sea salt caramel to white chocolate raspberry ripple. Perfection.
  - 440g (£3.41 per 100g)

- **D Vegan salted caramel truffles £5**
  - **NEW**
  - **IN STORE ONLY**
  - **DELIVERED FROM 26 OCT**
  - Dark chocolate shells filled with soya-based pink Himalayan salted caramel and dusted with cocoa.
  - 125g (£4 per 100g)

- **E Made Without Dairy thins, caramels and chocolates £8**
  - **NEW**
  - **IN STORE ONLY**
  - **DELIVERED FROM 26 OCT**
  - Unique collection of milk and dark chocolates. Made with fruit, caramel and crispy pieces.
  - 460g (£3.50 per 100g)

**Looking for Made Without Dairy treats? There’s no need to miss out on all the goodies with our delectable selection.**

**Can’t be with them this year?**

Order gifts online for delivery to their door at marksandspencer.com/hampers.

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**FOR MORE IDEAS, GO TO MARKSANDSPENCER.COM/FOODINSPIRATION**
Magical Festive Recipe

MELTY MARSHMALLOW S’MORES

Pick up all the ingredients in store and have fun with this easy-to-make, no-bake recipe. With flavours of raspberry, strawberry, cherry and grape, it’s a lip-smacking Percy Pig taste sensation!

READY FOR NIBBLING IN 10 MINUTES

Looking for something to entertain everyone in the kitchen? Try this recipe for fabulously fruity Percy and Penny Pig s’mores. We can’t promise there won’t be a spot of clearing-up to do afterwards, but they’re quick and fun to make, and a very tasty festive treat.

Makes 4 sandwich biscuits

Ingredients

1 pack Percy Pig & Penny biscuits
1 bag soft marshmallows (pink and white)
1 bag Percy Pig dessert sauce

All these Percy Pig ingredients are available in store only.

Let’s start

1. Lay out 8 Percy & Penny biscuits face down, and pop a Percy Pig in the centre of each.
2. Place 16 marshmallows in a microwaveable bowl, and heat on a low to medium setting for around 30 seconds until melted. (If you want to use two different colours, melt eight white marshmallows in one bowl and eight pink in another.)
3. Spread about 1 tbsp of melted marshmallow onto each biscuit, on top of the Percy Pig sweets.
4. Squeeze 1 tsp or so of Percy Pig dessert sauce onto 4 of the biscuits, then sandwich together with the others. Yum.

Warning: this Percy Pig sandwich is seriously scrumptious!
NEW A Extremely chocolatey gift box £50
Online delivery only; from a new artisan
selections and bars of our best-loved chocolate, from sophisticated single origin to rich Belgian chocolate.
Biscuit pearls, plus biscuits and hot chocolate. A tasty treasure trove.
8 items | 00274500
Gift box H16cm W15cm D13cm

NEW B Christmas afternoon treats £20
Online delivery only; from a new artisan
Shortbread and butter, Swiss truffles, delicious Christmas cake and jars of jam and
Seville orange marmalade. Small gift box H10cm W15cm D15cm
Large gift box H15cm W15cm D15cm
6 items | 00749961

NEW C Italian Collection Prosecco & chocolate treat bag £30
Online delivery only; from a new artisan
Prosecco & chocolate treat bag.
Prosecco, mixed nuts and luxury biscuits, plus
two mini bottles of crisp Prosecco.
5 items | 00274650
Bag H17cm W32cm D14cm

NEW D Collection Prosecco and salted caramels £20
Online delivery only; from a new artisan
Collection Prosecco and salted caramels.
Collection Prosecco and salted caramels.
Chocolate and bubbly – a classic combination that will go down a storm with friends, family or a class teacher. These are as good as they get – velvety milk chocolates, filled with gooey caramel with a bottle of our lovely zesty Prosecco.
2 items | 00286640
Gift box H12cm W12cm D13cm

NEW E Collection the ultimate chocolatier collection £35
Online delivery only; from a new artisan
Collection the ultimate chocolatier.
Collection the ultimate chocolatier.
A bespoke assortment of best-loved artisanal chocolates, made using Belgian and Swiss chocolate. 12 different varieties of truffles, caramels and ganaches – something for everyone.
875g (£4 per 100g) | 29120550

#MYMARKSFAVE
Katy Patino, Product Developer
“I’m excited about all our chocolates this Christmas, especially our Collection range, relaunched this year. These are products you’d expect to find in a top chocolatier, but at amazing prices. Our caramels have a dark chocolate shell, so they’re not too sweet and a deliciously gooey and liquid caramel centre – heaven.”

For chocolate lovers
A treat for fizz fans
Fantastic festive tea

Christmas afternoon treats
Christmas online

For more information, please visit our website or follow us on social media.

All images are serving suggestions only. Please check website or packaging for allergens and further information.

Order online at marksandspencer.com/hampers

Order online at marksandspencer.com/hampers
BEST OF CHRISTMAS IN A BOX!
Beautiful box of seasonal delights, including a mini Christmas cake and fruity Christmas pud, chocolatey florentines, Marc de Champagne truffles, and more – the perfect gift. A Collection Christmas gift box £40
ONLINE DELIVERY FROM 4 NOV
ALSO IN STORE FROM 3 NOV
Gift box H37.5cm W36cm D10cm
6 items | 00012973

NEW
Beautiful box of seasonal delights, including a mini Christmas cake and fruity Christmas pud, chocolatey florentines, Marc de Champagne truffles, and more – the perfect gift.
A Collection Christmas gift box £40
ONLINE DELIVERY FROM 4 NOV
ALSO IN STORE FROM 3 NOV
Gift box H37.5cm W36cm D10cm
6 items | 00012973

TOP-OF-THE-RANGE TRUFFLES
Curated and delicious assortment of milk and dark truffles, made to bespoke artisan recipes using Belgian chocolate with sustainably sourced cocoa.
A Collection the chocolate truffle collection £25
ONLINE DELIVERY FROM 4 NOV
ALSO IN STORE NOW
Gift box H3.6cm W43.5cm D21.2cm
1 item | 00894944

Festive treats for foodies everywhere!

BELGIAN CHOCOLATE BONANZA!
All our chocolates are made in Belgium by a traditional chocolatier, and this selection will delight anyone. A mix of flaked- and cocoa-dusted truffles and milk, dark and white chocolates with delicious fillings.
B Belgian favourites £15
ONLINE DELIVERY NOW
Gift box H13 cm W43.5 cm D21 cm
1 item | 00000446

ALL-IN-ONE FESTIVE FAVOURITES
Includes our classic Christmas cake and puddings, chocolatey florentines, Marc de Champagne truffles, and more – the perfect gift.
Christmas food and fizz box £40
ONLINE DELIVERY ONLY: FROM 4 NOV
Gift box H20cm W36cm D29cm
9 items | 00290876

ALSO IN STORE NOW

CHRISTMAS ONLINE
ORDER ONLINE AT MARKSANDSPENCER.COM/HAMPERS
All images are serving suggestions only. Please check website or packaging for allergens and further information.
Products containing alcohol can only be served and delivered to people aged 18 or over. Never leave a lit candle unattended.
Lovely floral flavours!

Classic tea with sweet delights, including iced Christmas cake, Christmas pudding, cranberry and stem ginger Jaffa cakes, berry jam and apple and fig chutney. Classic Christmas gift box £30

Online delivery from 4 Nov
Gift box H37.5cm W40cm D11cm
7 items

You can’t go wrong with this trio of sweet treats for the honey connoisseur – 130g each of limited edition Salisbury plain honey, lavender honey and borage honey, with a classic wooden drizzler. The great honey tasting experience gift £15

Online delivery from 6 Oct
Gift box H21.5cm W28.5cm D6cm
4 items

SEND A SUPER SANTA SACK
Stuffed full of festive fun – from Christmas jokes to chocolate treats, biscuits and a baking kit – our Santa’s sack comes complete with a fabric pen, so it can be given a little personal makeover, too.
A Santa’s sack of Christmas treats £30

Online delivery from 4 Nov
Sack H46cm W33cm
9 items + sack

FUN FOR ALL THE FAMILY
Bursting with family favourites, this reusable crate has everything you need for a festive night in – savoury treats, chocolatey goodies, and a Beat the Grown Ups game. Plus hot chocolate flakes, Bucks Fizz and lots more.
B Family Christmas fun & games crate £50

Online delivery only: from 4 Nov
Crate H20cm W36cm D29cm
9 items + wooden crate
A Gin-Lover’s Dream

Champagne by the Case

A treat for the gin lover in your life.
A bottle of London Dry craft gin distilled with Seville orange peel, gin chocolate truffles and a gin-and-tonic-scented candle.
Gift box H14.8cm W22cm D22cm
3 items | 29120574

A Whisky warmer gift set £30

A cockle-warming array of treats:
Speyside single malt whisky, all-butter Scottish shortbread fingers, limited edition Saltbury honey and a whisky tumbler.
Gift box H16cm W22cm D30cm
4 items | 29002511

A Gin-Lover’s Dream

A treat for the gin lover in your life.
A bottle of London Dry craft gin distilled with Seville orange peel, gin chocolate truffles and a gin-and-tonic-scented candle.
Gift box H14.8cm W22cm D22cm
3 items | 29120574

All things gin £30

With flavours of brioche, vanilla and peach, this is perfect as an aperitif with seafood or vegetarian canapés.
Case of 6 x 75cl (£20 per bottle)

All things Prosecco £25

A trio of bubbly delights: a bottle of Prosecco, Prosecco chocolates and a Prosecco-scented candle.
Gift box H28cm W22cm D22cm
3 items | 29002702

D The Hamilton classic indulgent chilled hamper £100

A huge selection of savoury treats, including a bottle of Côtes du Rhône, Cornish Cruncher cheese bake, orange-glazed ham, pulled ham hock pâté, Our Best Ever smoked salmon, four gourmet cheeses, cocktail blinis and more. Packaged in a drawstring bag and reusable cool bag.

E All things Prosecco £25

A trio of bubbly delights: a bottle of Prosecco, Prosecco chocolates and a Prosecco-scented candle.
Gift box H28cm W22cm D22cm
3 items | 29002702

C Case of Champagne Delacourt Brut £120

With flavours of brioche, vanilla and peach, this is perfect as an aperitif with seafood or vegetarian canapés.
Case of a 75cl (£20 per bottle)

ORDER ONLINE AT MARKSANDSPENCER.COM/HAMPERS

All images are serving suggestions only. Please check website or packaging for allergens and further information. Products containing alcohol can only be served or delivered to people aged 18 or over. Never leave a lit candle unattended.
A hamper full of luxury foodie treats

A The Beaulieu hamper with red wine £50
ONLINE DELIVERY NOW  ALSO IN STORE FROM 3 NOV
Packed with sophisticated flavours, including Italian chocolates, single origin milk chocolate biscuits, jam and a bottle of La Vita Sangiovese.
Hamper H19cm W40cm D31cm  9 Items  00747286

B Classic Christmas hamper with fizz £75
ONLINE DELIVERY ONLY: FROM 4 NOV
All your favourite treats: rich Christmas pudding, seed fruit cake, shortbread biscuits, chocolates and a bottle of clementine and cranberry Buck’s Fizz.
Hamper H33cm W42cm D27cm  11 Items  00947015

C Collection Berrington luxury Christmas hamper £150
ONLINE DELIVERY ONLY: FROM 4 NOV
Bursting with sweet and savoury delights, plus a bottle of Prosecco and a bottle of La Vita Sangiovese.
Hamper H29cm W57cm D38cm  14 Items  00750141

RAISE YOUR GLASS
Carefully chosen by our Master of Wine, this selection of top-of-the-range bottles from exceptional vineyards in France and Spain will go down a storm with wine connoisseurs and enthusiasts.

NEW M&S Winemaker’s Old World wine mixed case
£100
ONLINE DELIVERY ONLY: FROM 1 NOV
Includes Chablis, Montagny Premier Cru, Pouilly-Fumé La Tuilerie Cave de Poulis, Château La Roseraie Dumont, Crozes-Hermitage, Rioja Pérez Barrero, all in a stylish box.
Case of 6 x 75cl  (from £16.67 per bottle)  29122776
FRESH FESTIVE FLOWERS
These are not just festive flowers. These are all delivered free with added sparkle M&S festive flowers.

B Santa’s flowering boots £32
ONLINE DELIVERY ONLY: FROM 13 NOV
A traditional display with deep-red flowers that come ready to display in a basket. Perfect as a festive room centrepiece.
00175058

C Outdoor reindeer cyclamen planter £30
ONLINE DELIVERY ONLY: FROM 13 NOV
Planted with festive cyclamen and delicate trailing ivy, this will keep a lust of fun and seasonal colour for yuletide.
00293346

D Collection red velvet bouquet £50
ONLINE DELIVERY ONLY: FROM 2 DEC
This rich, red bouquet with gold highlights is the perfect gift for someone special. Luxurious red Freedom™ roses, festive hypericum berries and lustred foliage will create a beautiful Christmas display.
29004676

E Collection red amaryllis £35
ONLINE DELIVERY ONLY: FROM 2 DEC
Dramatic collection of seasonal star shapes with these vibrant and seasonal amaryllis flowers. Paired with gold-painted birch twigs to create a stunning, one-off full of flowers. Great as a gift. Also available in white.
00895187

These are not just festive flowers… These are all delivered free with added sparkle M&S festive flowers.

A Large poinsettia basket £26
ONLINE DELIVERY ONLY: FROM 11 NOV
A traditional favourite with deep-red flowers that come ready to display in a basket. Perfect as a festive room centrepiece.
00701815

ONLINE DELIVERY ONLY: FROM 11 NOV
A traditional favourite with deep-red flowers that come ready to display in a basket. Perfect as a festive room centrepiece.
00701815

ONLINE DELIVERY ONLY: FROM 11 NOV
A traditional favourite with deep-red flowers that come ready to display in a basket. Perfect as a festive room centrepiece.
00701815

ORDER ONLINE AT MARKSANDSPENCER.COM/FLOWERS
Find me in store!

3 styling suggestions

Arrives in a pretty gift bag

Never leave a lit candle unattended.

ORDER ONLINE AT MARKSANDSPENCER.COM/FLOWERS

A Fresh decorated Christmas tree £35

ONLINE DELIVERY ONLY: FROM 11 NOV

Bring a festive glow into any room with this fresh, potted Christmas tree. Comes decorated with a seasonal white garland and lights.

B Christmas white flowering gift bag £25

ONLINE DELIVERY ONLY: FROM 11 NOV

Send someone special this pretty gift bag of flowers in water, including large white chrysanthemums, scented stocks, delicate ammi majus and pistache foliage.

C Collection golden white rose gift bag £45

ONLINE DELIVERY ONLY: FROM 11 NOV

A beautiful floral Collection gift bag filled with large white roses, gold-painted ruscus and ilex berries, to give a contemporary festive touch.

D Foliage bouquet £10

IN STORE ONLY: FROM 27 NOV

Bursting with seasonal, long-lasting pine, eucalyptus, glossy ilex berries and pine cones, it’s a great-value and versatile Christmas foliage bouquet.

Make your own festive wreath £30

ONLINE DELIVERY ONLY: FROM 2 DEC

This kit contains everything you need to create your own decorative wreaths or garlands. It will make a stunning feature for the front door or a Christmas table. 

1 Refresh it with flowers

The foliage will last for a while, so try adding different blooms over the festive season to create an ever-changing display.

2 Make a natural name setting

Tie together small posies of twigs, leaves and berries with string, and add a name tag to make fragrant name places for the Christmas table.

3 Light it up

Weave fairy lights through the foliage to make a sparkling centrepiece for your table, or to brighten up the corner of a room.

A Fresh decorated Christmas tree £35

ONLINE DELIVERY ONLY: FROM 11 NOV

B Christmas white flowering gift bag £25

ONLINE DELIVERY ONLY: FROM 11 NOV

C Collection golden white rose gift bag £45

ONLINE DELIVERY ONLY: FROM 11 NOV

D Foliage bouquet £10

IN STORE ONLY: FROM 27 NOV

Find me in store!

3 styling suggestions

Arrives in a pretty gift bag

Never leave a lit candle unattended.

ORDER ONLINE AT MARKSANDSPENCER.COM/FLOWERS
THE FINISHING TOUCH

Special gifts deserve special packaging, and we’ve got lots of sustainable, plastic-free options in store to help you get creative – from beautifully designed cards and tags to fun and festive wrap...

Find our full range of cards, tags and wrap in store...

Spread some cheer this Christmas with our charity crackers. Produced with the Together For Short Lives charity, which supports families who care for a seriously ill child, each box contains jokes from top comedians and celebrities with a donation going to the charity. Another reason to smile? We’ve got rid of all the pointless plastic across our entire range, making it our most sustainable offer ever!

EVERY ONE’S A CRACKER

Get set to giggle!

NEW

The world’s funniest crackers 12 pack £15
Find what you're looking for...

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Looking for something particular? Find it easily with our festive A to Z

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Get to have!

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Magical moments made easy with M&S food
1 BROWSE AND SELECT
Look through this brochure to be inspired by all the festive goodies, then:
• For Christmas Food to Order (CFTO), order at marksandspencer.com/christmasfood or hand in your completed order form at a Food Information Desk in store*
• For online gifts and hampers for delivery, order online at marksandspencer.com/hampers
• For online flowers, order at marksandspencer.com/flowers

2 COLLECT OR CHOOSE DELIVERY
• Christmas Food to Order: your order will be ready to collect in your selected store* or on your chosen pick-up date and time.
• Online items will be delivered to your door (or someone else’s), with free delivery on the following:
  – wine over £100
  – hampers and gifts over £50
  – all flowers and plants

CHRISTMAS FOOD TO ORDER
• Order by 5pm on 15 December for collection for Christmas and New Year.
• Christmas orders can be collected on 22, 23 and 24 December 2020. New Year orders can be collected on 30 and 31 December.
• You’ll pay a non-refundable deposit of £40 on a minimum order of £40. Deposit payable per order made.
• If you want items on different dates, please place separate orders.*
• When collecting your food, please bring your order summary – printed out or on your phone. To reduce packaging, we also encourage you to bring your own bags to take your food home in.
• You will pay the balance of your order on collection.

HAMPERS AND GIFTS
• See the full range at marksandspencer.com/hampers
• For non-chilled hampers and food gifts, free delivery for orders over £50. Order by 6pm Monday-Friday for next-day delivery. Order by midnight on Saturday for delivery on Monday (no Sunday delivery). Exceptions apply, see online for full details.
• Chilled items come in a cool bag and need refrigeration on receipt.
• Christmas delivery: for last order dates for Christmas, visit marksandspencer.com

WINE
• See our full range at marksandspencer.com/wine
• Order by 7pm for next-day delivery, or nominate a preferred day (free with orders over £150).

FLOWERS
• Christmas delivery: for last order dates for Christmas, visit marksandspencer.com

TERMS AND CONDITIONS
• All orders are subject to availability, and may be brought forward. Visit marksandspencer.com for our full terms and conditions, or ask a customer adviser for information.

YOUR WAYS TO PAY
We accept all major debit and credit cards for payment of the deposit and balance, as well as M&Spay. Bank vouchers and Gift Cards

WATERBURY HOUSE, 35 NORTH WHarf ROAD, LONDON W2 1NW. REGISTERED OFFICE: WATERSIDE HOUSE, 35 NORTH WHarf ROAD, LONDON W2. HW REGISTERED NUMBER: 214436 (ENGLAND AND WALES)

ALLERGEN INFORMATION
Find allergen information online at marksandspencer.com/christmasfood
Contact customer services on 0333 014 8555 for product-specific information.
Check items prior to ordering, and consult the product label for allergens on receipt.

commitments are met.}

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## CHRISTMAS AND NEW YEAR FOOD TO ORDER

**ORDER FORM**

Complete this form and hand it in at the Food Information Desk of any participating M&S store (if you need help, please ask one of our advisers). Or order online at [marksandspencer.com/christmasfood](http://marksandspencer.com/christmasfood)

Orders must be placed by 5pm on 15 December 2020. See p99 for details, and terms and conditions.

Our products may contain nuts, sesame and other allergenic ingredients. If you are allergic or sensitive to a specific ingredient or require further product information, please check online.

<table>
<thead>
<tr>
<th>PRODUCT NUMBER</th>
<th>PRODUCT</th>
<th>PRICE</th>
<th>QUANTITY</th>
<th>TOTAL</th>
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</thead>
<tbody>
<tr>
<td>0</td>
<td>0</td>
<td>£10</td>
<td>2</td>
<td>£20</td>
</tr>
</tbody>
</table>
YOUR DETAILS

Please complete clearly, using block capitals. *Compulsory fields

Title
Mr / Mrs / Miss / Ms / Other (please circle)

First name*

Surname*

Address*

Postcode*

Mobile*

Work telephone* (including dialling code)

Home telephone* (including dialling code)

Email*

HOW WE USE YOUR PERSONAL DETAILS

The personal details that you provide on this form will be used for the purposes of fulfilling and administering your order, as set out in our Privacy Policy, which can be accessed at our website marksandspencer.com. By signing and submitting this form, you acknowledge that you’re aware that your personal data will be used in line with our Privacy Policy.

Please indicate your marketing preferences by ticking the relevant boxes below:

YES PLEASE ○ I’d like to receive updates about M&S offers, products and services ○ By email ○ By text message

NO THANKS ○ I don’t want to be kept up to date about the latest M&S promotions

If you’ve agreed to receive marketing communications, you’re the right to withdraw your consent at any time. Please see the Privacy Policy for further details.

Signature* ___________________________ Date ___________________________

COLLECTING YOUR ORDER

COLLECTION STORE** *(this can be a different participating store from the one where you place your order)*

COLLECTION DATE please tick one (22 December will be the least busy)

Christmas ○ 22 December ○ 23 December ○ 24 December†

New Year ○ 30 December ○ 31 December

COLLECTION SLOTS†
○ Morning ○ Afternoon ○ Evening

FRESHNESS GUARANTEE

Unless specified, products ordered for Christmas will stay fresh until at least Boxing Day – regardless of the day you collect them. Products ordered for New Year will stay fresh until at least 1 January 2021.

**M&S Christmas & New Year Food to Order service is only available in participating stores. Please ask a customer adviser at the Food Information Desk in store or visit marksandspencer.com to find out which stores offer this service.
† On 24 December, you will only be able to collect your order until 2pm. *Opening and closing times vary by store, check with a customer adviser at the Food Information Desk in store or log on to marksandspencer.com.

M&S FOOD

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Our sparkly snow globe gin liqueur - now in a light-up bottle