

Dover - Dunkirk / Dover - Calais

# Field to Ferry

Specially selected UK producers  
direct to your table onboard



[www.dfds.co.uk](http://www.dfds.co.uk)





*"I am passionate about food, from early in my career as a chef, I know the importance of using the best quality ingredients helps create the best quality dishes.*

*My job now at DFDS is to source great ingredients to provide you, our sailing customer, with the best dishes on board our ships, from the Field to the Ferry.*

*Whether you fancy a light bite, healthy salad or one of our delicious freshly made meals with an extensive range of drinks, cakes and snacks, we have something for everyone. I hope that you enjoy eating them, as much as I enjoyed finding such great produce and ingredients."*

**Dave Lewis, Category Manager  
Food & Beverage - DFDS**

► **Watch our short film here:**





# Reynolds

## Fruit and vegetable supplier

In 1945 William Reynolds set up a fruit and veg stall at the Ridley Road Market in Hackney, London. That was the start of the Reynolds business, a company that today supplies an extensive range of fruits, vegetables, meats, cheeses, dairy and salads to some of the most famous names in the catering and foodservice industries such as DFDS.

Today, Tony Reynolds oversees the growth of the business supported by a passionate team, who ensure that everyone at Reynolds works with passion and integrity, and that they all deliver the quality of service and care that their customers expect.

The Reynolds team work extremely closely with their growers. They are involved in every aspect of the food production and distribution process, from seed planting right through to final delivery.

Reynolds supplier relationships are based on long-term partnerships. They know it is the best way to achieve consistent quality and availability for their business and customers like DFDS.



*"By choosing Reynolds as a supplier of fresh produce, the team at DFDS can be confident of serving only the freshest, seasonal, British fruit and vegetables to their passengers 365 days of the year."*

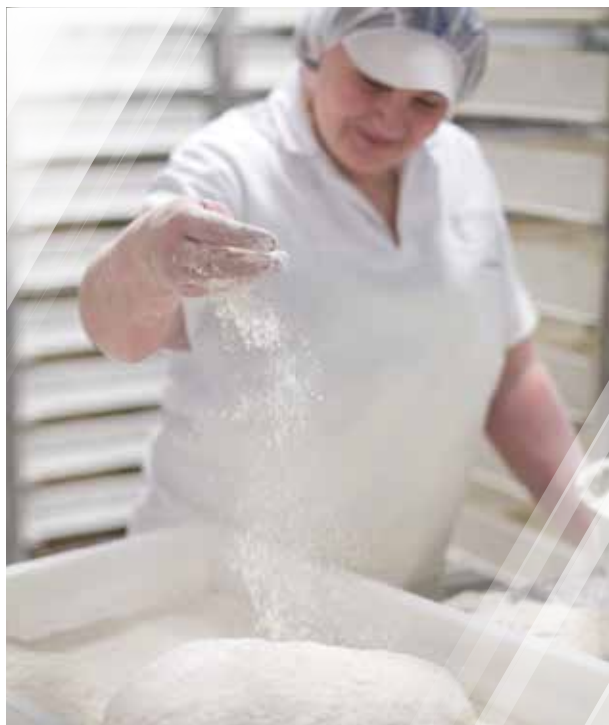
Tony Reynolds, Managing Director

► Find out more

[www.reynolds-cs.com](http://www.reynolds-cs.com)



# SPECIALITY BREADS



*"DFDS are renowned for their hospitality on the high seas and Speciality Breads are delighted to supply a range of premium breads for a relaxing onboard dining experience. At Speciality Breads we take great pride in combining the finest ingredients and baking to perfection a tasty array of fantastic breads and sweet bakes for you to enjoy."*

Simon Cannell, Managing Director

► Find out more

[www.specialitybreads.co.uk](http://www.specialitybreads.co.uk)

## Speciality Breads

### Artisan bread producer

Speciality Breads put the art into artisan, and they take bread seriously. Every day their skilled bakers combine the finest ingredients and bake to perfection a fabulous range of breads and sweet bakes for the foodservice industry.

Their fully baked range includes loaves, rolls, mini rolls and sweet bakes including their very own creation Scioche®, a cross between a scone and a brioche which you will soon be able to enjoy on board our ships.

Their breads are hand-crafted wherever possible to add that personal touch and keep real bread making skills alive. They only use the best raw ingredients, carefully sourcing key ingredients, like flour from family millers and rapeseed oil from local farmers. The Speciality Breads team love what they do and by using bakers not machines, they know customers can taste the difference.

Everything they produce is Red Tractor certified from start to finish, field to plate, including core ingredient, Heygates Flour, their award-winning flours are at the heart and soul of all their artisan breads. This year they are pleased to announce they are now guaranteed nut free and many are vegan.

Ultimately, supporting their customers, whether that be the wholesaler, chef or businesses like DFDS. They'll always pull out all the stops. The Speciality Breads team are so confident in the quality of their products that the best way to experience the range of breads is to eat them.

# Marshfield Farm Ice Cream

## Real dairy ice cream producers

Marshfield Farm Ice Cream have been creating real dairy ice cream on their West Country family farm for over 30 years. Vanilla was the very first flavour made, followed by strawberry and chocolate. These flavours are still the most popular out of Marshfield Farm's current range of over 30 award-winning dairy ice creams and fresh fruit sorbets.

During this time their award-winning range has grown and grown. Today, more than 30 staff now help the farm and ice cream businesses all run smoothly. At full capacity 2,500 litres of ice cream is made every hour - that's enough to fill 31

bathtubs every hour! Almost 30 different flavours of ice cream are produced, all in a converted cowshed on the farm, and all made with fresh milk produced by the cows. In fact, the 'cow to cone' process is so speedy that you can enjoy a scoop of ice cream 24 hours after the cow was milked!

There are now 250 cows on the 1,100-acre farm and any leftover milk from production goes to a dairy to be bottled. In 1999, the farm became organic, certified by The Soil Association. This means looking after the environment and trying to be as sustainable and self-sufficient as possible are high priorities.

Organic crops grown include wheat, barley and oats as well as grass, which is made into silage and hay for the cattle. Marshfield Farm Ice Cream live by their original ethos of creating real dairy ice creams made with fresh milk and no artificial colours and flavourings sourced as locally as possible.



*"We are devoted to making sure each and every tub is as good as the very best dairy ice cream should be. We are delighted to be working with DFDS. Their passion for offering good quality ingredients and products, reflects the ethos we have here at Marshfield Farm Ice Cream."*

Dawn Hawking, co-owner

► Find out more

[www.marshfield-icecream.co.uk](http://www.marshfield-icecream.co.uk)



*"Here at Stokes, we create our unique award-winning recipes, lovingly produced in our 'Saucery' at the Old Stables in the heart of rural Suffolk. Award Winning Ships deserve Award Winning Sauces"*

**Rick Sheepshanks,  
Managing Director**

**► Find out more**

**[www.stokessauces.co.uk](http://www.stokessauces.co.uk)**

# Stokes Sauces

## Award winning producer of sauces

The story of Stokes Sauces began with a food business start-up born from the belief that food should be honest, clean and taste delicious.

Founded in 2004 by Rick Sheepshanks today Stokes Sauces employs over 60 people producing over 50 different lines, all hand produced to carefully created and closely guarded recipes in their Suffolk "Saucery".

Based at Rendlesham Hall, near Woodbridge in Suffolk they

only use the best ingredients and reduce, simmer, cook and make slowly in traditional ways. The Stokes Sauces small team produces the finest sauces and preserves you can buy in a jar.

The very first product was Real Mayonnaise, a luxuriously creamy smooth mayonnaise made with rapeseed oil, whole egg from British free-range chickens and a generous splash of extra virgin olive oil from Greece. It wasn't long before Rick went on to create the recipe for Tomato Ketchup; and all



because he needed a real food sauce that would encourage his daughter to eat more vegetables. What better than a rich tomato ketchup made with real Italian tomatoes.

Today the story of Stokes continues with more sauce than ever before but with the same approach throughout - tasty award winning sauces, made with real food ingredients for food to savour.





## Growers of high quality potatoes

AL Lee Farming are a family owned arable farming company in Cambridgeshire and have been growing potatoes for over 50 years.

They offer their clients, such as McCains a consistent supply of high quality potatoes between October and the following June.

Their land has nutrient rich soils and a favourable water table that make it ideally suited to growing potatoes. This allows them to produce more than 40,000 tons of the highest quality potatoes each year. By combining traditional farming

techniques with the latest machinery and technology, they are constantly improving the quality of their crops.

From the outset, Tony Lee recognised that the quality of crops is directly related to how the land is maintained and this remains a core principle of the business to this day. By combining traditional farming techniques with the latest technology, they can ensure their land is healthy, allowing them to consistently and sustainably produce high quality crops.

Their commitment to quality and attention to detail extends beyond growing. Continual investment in crop handling and storage facilities is evidence that they make every effort to ensure quality is never compromised before final delivery to their clients.



*"At McCain we work with over 250 growers across the UK, some of which we have worked with for 3 generations. They are part of our extended family and one of these growers is AL Lee farming. Focused on producing quality potatoes in a sustainable way, they are a key ingredient in delivering great tasting products for our customers"*

Richard Jones McCain Foods  
Commercial Director, Out of Home,  
Foodservice GB

► Find out more

[www.allee-farms.co.uk](http://www.allee-farms.co.uk)

[www.mccainfoodservice.co.uk](http://www.mccainfoodservice.co.uk)

► Watch our short film here:

