



apetito

WILTSHIRE
EST. FARM 1991
FOODS

What's New

SPRING | SUMMER 26



Dear Customer,

We're pleased to share our new Spring | Summer brochure, bringing together new dishes, improvements across the range and insights from the apetito team.

As your catering partner, we work closely with you to keep developing meals that support everyday dining in care homes. By listening to your feedback and keeping a close eye on the wider market, our chefs and dietitians continue to refine our range, creating dishes that are practical, well balanced and designed to meet the needs of your residents, now and into the future.

This brochure showcases the best of what's new and improved for the season ahead. Alongside familiar favourites with thoughtful updates, you'll find serving suggestions, guidance from the apetito team and the information you need to help review the updated range and plan your Spring | Summer menus with confidence.

If you're looking for a simple place to start, we're excited to introduce our new Jumbo Salmon Fingers - a delicious way to add the benefits of oily fish to the plate.

A full summary of product changes, including dietary coding, can be found within this document. Product information sheets and pricing are available from your Catering Consultant.

We'd love to hear your feedback on our latest offering, so please do reach out to myself or your apetito Account Manager. We look forward to supporting you and sharing our new dishes with you in March 2026.

With kind regards,

James

James Leigh
General Manager – apetito Care Homes



“We're really pleased to share these new dishes with you. As a chef, I know how much difference a well judged detail can make, so I've included a few serving suggestions throughout to help spark ideas and support your menu planning for spring and summer.

If you need the finer details, you'll find dietary coding and portion information at the back of the booklet on page 14.

Behind the scenes, our kitchen teams have been busy preparing samples for you to try. This gives you the chance to talk through the dishes with your apetito Account Manager and, if helpful, book a tasting.

It's a great opportunity to see how the flavours, textures and finishes work on the plate, and how these dishes could sit on your menus ahead of their launch.

I hope these ideas help you create mealtimes that feel comforting, well balanced and full of flavour. I'm looking forward to seeing how you make them your own.”

Jethro

Jethro Lawrence
Head Chef

Elevating a family

Favourite

Our *Jumbo Salmon Fingers* (324541/328541) take a familiar classic and give it a little lift, making it easier to bring the nutritional benefits of oily fish onto the menu.

Made with wild salmon, they deliver a clean, well balanced flavour and a satisfying bite that diners recognise and enjoy. It's a straightforward way to add variety and goodness while staying true to foods people know and trust.

Designed with service in mind, they offer real flexibility at mealtimes. Whether served as a lighter option or as part of a simple supper, they help you create balanced, appealing plates that combine quality ingredients, reassuring nutrition and everyday ease.

“This makes it easy for people to enjoy oily fish in a familiar, appealing way, while also giving your teams flexibility in how they serve it.”

Maia Fergus-O’Grady
Category Manager,
Registered Dietitian

“Using wild salmon means every Jumbo Salmon Finger delivers the quality and nutritional value you’d expect on the plate.”

Jethro Lawrence
Head Chef

“As tastes continue to evolve, it’s important to offer flavours that feel interesting while remaining familiar. Our Katsu Sauce strikes that balance.”

Maia Fergus-O’Grady
Category Manager,
Registered Dietitian

Perfect
paired with
our Breaded
Chicken

Big Flavour, *Endless Possibilities*

Rich, comforting, and full of flavour, our *Katsu Curry Sauce* (328987) is designed to bring dishes to life. Smooth and aromatic, it pairs perfectly with crispy breaded chicken fillets, offering gentle sweetness and warming spice that feels familiar and well balanced.

Made with blended vegetables such as carrots and onions, it adds depth and goodness without changing the taste people enjoy. Easy to use and versatile in the kitchen, it works just as well for dipping and drizzling as it does as a sauce, making it a simple way to add flavour to everyday meals.

Elevate
your
everyday
dishes

Our new *Mushy Peas* (324988/328988) mark a clear step forward. The recipe is more versatile across menus and brings a noticeably fresher, more premium feel to the plate.

Made with carefully selected AA-grade peas, they deliver a brighter colour and clean, vibrant flavour. Naturally nourishing and high in fibre and protein, the recipe uses just three simple ingredients for honest, uncomplicated results.

The Humble Pea, *Elevated.*

Perfect
for lighter
bites

A natural
match for our
Premium
Haddock

“We use AA-grade peas in this recipe as they deliver great natural flavour, serving after serving.”

Jessica Merry
Vegetable Buyer

5g
of protein
per serving

“Despite the improvements we’ve made to our mushy peas, the price remains the same, ensuring great quality without increased cost.”

James Leigh
General Manager –
apetito Care Homes

Where Fruit Takes *Centre Stage...*

Apricot Crumble

Our apricot crumble (324852/328852) puts fruit firmly at the heart of a familiar favourite. With a generous fruit filling and an oat based crumble topping, it delivers comfort and flavour while feeling lighter and more balanced on the plate. It's a dessert designed to support healthier menu choices without losing the warmth and satisfaction people expect.

"This fruit led dessert offers a healthier option that still feels comforting and genuinely enjoyable."

Rachel Sipaul
Senior Dietitian

Oatier
crumble



New
and
improved!

"We focused on improving the flavour and texture of the custard, so it feels richer and more rounded, while quietly offering more nutritional value."

Jethro Lawrence
Head Chef

Now with
twice the
protein

Custard that brings it all

Together

Our custard (324803/328803) has been carefully crafted to deliver a smoother texture and richer flavour, making it a natural partner for fruit desserts. It's more nourishing than standard custards, while keeping the familiar taste and consistency people enjoy.



Desserts made for everyone

“Both of these dishes are incredibly versatile and can be paired with lots of different accompaniments. Here are some of my favourite ways to serve them...”

Jethro Lawrence
Head Chef

Simply delicious

“We wanted to offer more plant based desserts that bring real variety, so people can enjoy something that feels both satisfying and well balanced.”

Rachel Sipaul
Senior Dietitian

Coconut Rice Pudding

324868/328868

Smooth, comforting and naturally satisfying, this coconut rice pudding is designed to be enjoyed by everyone. Made without the 14 major allergens*, it's a worry free choice that still delivers rich flavour and a comforting texture.

Made with creamed coconut and entirely plant based, it offers real versatility at service. Enjoy on its own or customise with a variety of toppings to suit different menus, tastes and occasions.

“You wouldn't know this cake is gluten-free. It's designed so everyone can enjoy it, regardless of dietary requirements.”

Maia Fergus-O'Grady
Category Manager,
Registered Dietitian

Endless ways to serve

Gluten Free Vanilla Sponge

324888/328888

Light, soft and comforting, this gluten free vanilla sponge is so familiar in taste and texture that you wouldn't know it's gluten free. Designed so everyone can enjoy it, regardless of dietary needs. Highly adaptable, it pairs beautifully with a wide range of toppings and sauces, making it a reliable base for everything from simple desserts to more indulgent looking creations.

*Made without is not the same as Free From. Please contact your apetito Account Manager for details.



Level 3 Tomato Soup

227010

A gently rounded tomato soup with a smooth, consistent texture. This vegan option delivers warmth while remaining suitable for a wide range of dietary needs.

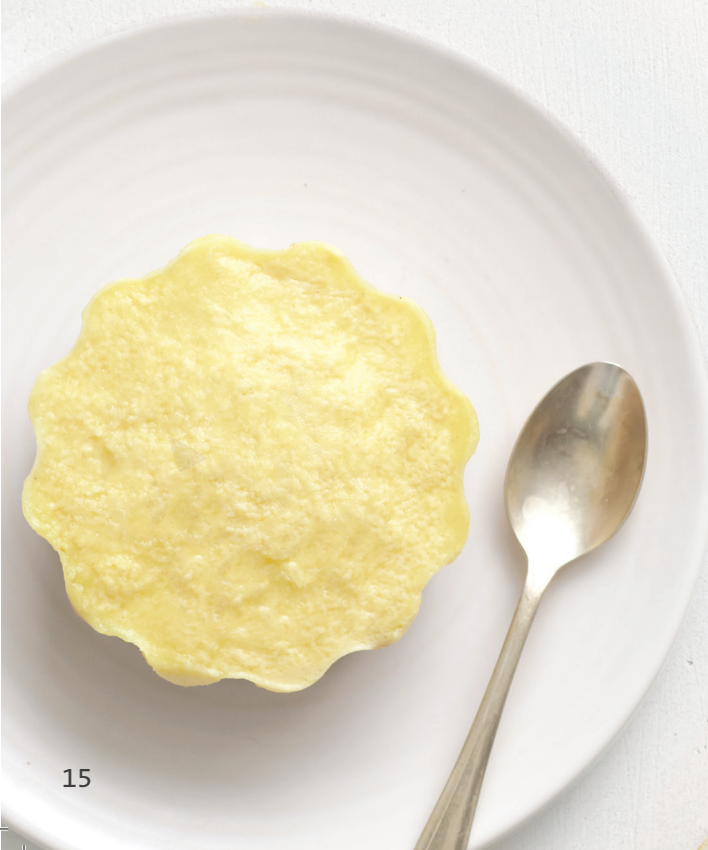
Made without the 14 major allergens*, it's a dependable choice that's simple and easy to enjoy.

Level 4 Purée
Chinese Style
Chicken Noodles

227330

Inspired by well known Chinese style flavours, this puréed chicken noodle dish brings welcome variety to Level 4 menus. Savoury and well balanced, it offers a rounded taste that helps broaden choice without overwhelming.

Carefully prepared for consistency and flavour in every mouthful, it's ideal for those looking for something a little different.



Level 4 Purée
Lemon Cheesecake

217850

Bringing added choice to Level 4 dessert menus, this lemon cheesecake offers a light, refreshing citrus flavour in a smooth, spoonable texture.

Designed to be enjoyed cold, it defrosts in the refrigerator with no cooking required, making it both practical and appealing.

Texture Modified

Level 3 Liquidised
& Level 4 Purée

Level 4
Purée Apple &
Cinnamon Porridge

227370

Smooth and gently sweet, this apple and cinnamon porridge offers a reassuring start to the day. The flavour and texture have been carefully developed to create a warming bowl.

Now gluten free, it's a dependable breakfast option that works well across menus.



Level 4 Purée
Chocolate Pudding
With Caramel Sauce

227800

A rich chocolate sponge purée paired with smooth caramel sauce, creating a dessert that feels indulgent while remaining suitable for texture modified diets.

Carefully balanced for flavour and texture, it offers a well rounded finish to the meal.





Level 5 Pork, Bacon & Apple Casserole

227223

A gentle take on a classic combination of minced pork and smoky bacon, balanced with sweet apple in a savoury sauce. Served with minced vegetables and smooth mash potato, this dish offers warmth and depth of flavour in every mouthful.

It's a comforting, well rounded meal that feels both satisfying and easy to enjoy.

Level 5 Macaroni Cheese

227217

Made with a rich cheese sauce for depth of flavour, this macaroni cheese is served with broccoli and spinach purée to bring balance while remaining soft and easy to enjoy.

An Energy Dense option that offers a filling meal suited to those needing extra nourishment.



Level 5 Pasta Bolognaise with Garlic Bread

227219

A rich pasta bolognaise made with Orzo pasta, delivering deep, savoury flavour in a soft, well blended texture. Served with creamed spinach and garlic bread, it brings warmth and balance.

An Energy Dense choice that helps support higher energy needs while remaining reassuring and familiar.



Level 5 Fish in Parsley Sauce

227214

Light, delicate fish served in a smooth parsley sauce, paired with creamy mash and lemon spinach. Soft and well balanced, this dish brings freshness and flavour together in a way that feels calm and reassuring on the plate.



Texture Modified

Level 5 Minced & Moist



Level 5 Steak & Mushroom Casserole

227208

Rich minced steak with mushrooms, mustard, celeriac and mash potato, brought together in a savoury sauce. This is a Level 5 meal that delivers warmth and depth while remaining moist and easy to eat.

A dependable choice for those looking for comfort and flavour at mealtimes.

Level 5 Tomato & Basil Pasta

227220

A tomato and basil pasta with a side of pea purée, offering bright, well rounded flavours in an easy to eat form. Simple and satisfying, it's a dish that works well for those who enjoy lighter, vegetable led meals.



Texture Modified

Level 6 Soft & Bite-Sized



Level 6 Barbecue Chicken

227408

Juicy, soft chicken pieces served in a mild barbecue sauce, paired with buttery mash and diced carrots and parsnips. Rich in flavour, this dish offers warmth and comfort in an easy-to-enjoy form.

A dependable choice for those who enjoy well rounded, familiar flavours at mealtimes.

Level 6 Spinach & Lentil Pasta

227411

Flavourful lentils and spinach paired with pasta, complemented by a colourful root vegetable ratatouille. Nourishing and well balanced, this dish brings depth of flavour while remaining soft and easy to manage.

Level 6 Fish in Lemon & Dill Sauce

227405

Delicate fish served in a bright lemon and dill sauce, paired with parsley potatoes and smooth broccoli spinach purée. Fresh, gently seasoned flavours come together in a dish that feels light and reassuring.

Level 6 Shepherd's Pie

227409

A hearty take on a well loved classic. Soft minced mutton topped with smooth mash and served with diced vegetables, creating a dish that feels warming in every mouthful.

This improved recipe is Energy Dense, offering extra nourishment while keeping the flavour people expect from shepherd's pie.



Tuscan Style Chicken Pasta

291574

Tender chicken and pasta in a Tuscan inspired sauce, delivering rich, savoury flavour in a smaller portion. A comforting, well rounded dish that offers warmth and satisfaction without feeling heavy.



Chicken Tikka Masala

291575

A creamy chicken tikka masala with gently spiced flavours and a rich, warming sauce.

A comforting curry that's full of taste.



Specialist Diets Mini Meals Extra

Smaller dishes designed to deliver more, offering at least **500 calories** and **20g of protein** in every portion. Mini Meals Extra are ideal for those with smaller appetites who still need meals that feel filling, balanced and satisfying.



Specialist Diets

Allergen Free

A carefully developed range free from the 14 major allergens, while keeping flavour and balance front of mind.

Lamb Keema

298188

Tender lamb cooked with gentle spices, served with fragrant coriander rice. Rich, warming flavours come together to create a meal full of depth.



Chicken in Tomato Sauce

298187

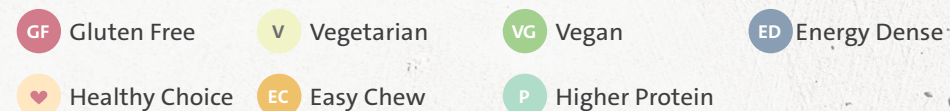
Juicy chicken pieces in a vibrant tomato sauce, served with golden potato wedges and sweetcorn. A colourful, well balanced dish designed to appeal to both children and adults alike.

A reassuring, everyday option that's easy to enjoy.

Product List

Dietary Coding

To help you choose meals with confidence, we've included clear dietary coding across the range. This makes it easier to identify dishes that support different needs, preferences and menu requirements at a glance.



Multiportion and Twin Dishes

Name	Code	Adult Portions	Dietary Info						
			GF	V	VG	ED	♥	EC	P
Jumbo Salmon Fingers	324541	6							
	328541	2							
Katsu Curry Sauce	328987	6							
Mushy Peas	324988	12							
	328988	3							
Apricot Crumble	324852	8							
	328852	3							
Custard	324803	8							
	328803	3							
Coconut Rice Pudding	324868	8							
	328868	3							
Gluten Free Vanilla Sponge	324888	8							
	328888	3							

Texture Modified

Name	Code	Dietary Info						
		GF	V	VG	ED	♥	EC	P
Level 3 Tomato Soup	227010							
Level 4 Purée Chinese Style Chicken Noodles	227330							
Level 4 Puréed Chocolate Pudding With Caramel Sauce	227800							
Level 4 Puréed Lemon Cheesecake	217850							
Level 4 Puréed Apple & Cinnamon Porridge	227370							
Level 5 Steak & Mushroom Casserole	227208							
Level 5 Pasta Bolognaise with Garlic Bread	227219							
Level 5 Fish in Parsley Sauce	227214							
Level 5 Macaroni Cheese	227217							
Level 5 Tomato & Basil Pasta	227220							
Level 5 Pork, Bacon & Apple Casserole	227223							
Level 6 Fish in Lemon & Dill Sauce	227405							
Level 6 Spinach & Lentil Pasta	227411							
Level 6 Shepherd's Pie	227409							
Level 6 Barbecue Chicken	227408							

Mini Meals Extra

Name	Code	Dietary Info						
		GF	V	VG	ED	♥	EC	P
Chicken Tikka Masala Mini Meal Extra	291575							
Tuscan Style Chicken Pasta Mini Meal Extra	291574							

Allergen Free

Name	Code	Dietary Info						
		GF	V	VG	ED	♥	EC	P
Allergen Free Lamb Keema	298188							
Allergen Free Chicken in Tomato Sauce	298187							