


HARVEY & BROCKLESS

the fine food c^o



BESPOKE


Portioning, Sharing Platters and Food to Go



At Harvey & Brockless we are able to offer a bespoke, cut-to-size service for all of our cheeses and charcuterie. We are able to listen to your brief and create ready-to-serve cheese, charcuterie and antipasti boards. These can be delivered in trays to be put together by the customer and serve directly to guests.

SHARING PLATTERS

Our innovative range of premium sharing platters allow estate-wide delivery of a complex artisan deli board with one simple SKU, giving you access to an unrivalled range of British artisan cured meats and premium Mediterranean deli products in one simple-to serve pack.



From cured meats, olives and antipasti to bespoke dips and dressings, we offer a complete service that gives total control over portion size and cost - dramatically reducing wastage. No more managing best before dates on individual elements of a sharing platter or splitting multiple packs to create one dish.

As it is so simple to serve, this tray is much more cost efficient all round - adding to your bottom line and ultimately saving you time and staffing costs.



CUT TO SIZE

We have a team of skilled staff who are obsessed by the width, length, shape and weight of cheese.

They can cleave a giant hunk of mature Cheddar into tiny wedges with just a few strokes or precision cut a brie into perfect individual slices in the blink of an eye on remarkably clever machines.

We invest heavily in state-of-the-art production and packaging equipment; from ultra-sonic cutters that can surgically dissect even the softest cheeses into dainty slices, to flow-wrapping lines that can package them in seconds. Each cheese will be cut to size and perfectly proportioned for the job in hand.

If a customer wants an individually wrapped, bite-sized piece of cheddar, that's not a problem. We can even pop it into a snack pack with some crackers, a mini-pot of chutney and a plastic knife. We also provide bespoke, ready-to-serve cheese boards, incorporating individual slices and wedges weighing 15g and upwards.



FOOD TO GO

With today's hectic and dynamic lifestyles, grabbing hassle-free nutritious snacks whilst we all go about our busy schedules is second nature.

We have been working diligently to create new, innovative snack, breakfast and lunch solutions for life on the go. From fat-free yoghurt pots to healthy snack boxes, we can work on any combination and can even develop bespoke packaging for your product.

A BETTER BIT OF BUTTER

Good news for butter nuts. Harvey & Brockless has invested in new state-of-the-art equipment for portioning butter pretty much any way you like it.

We can take a 10kg block of Lescure or Croxton Manor butter and turn it into dainty discs weighing 9g, 16g and 24g, which are then interleaved in trays of 50 or 100. If discs don't do it for you, then we can also create different shapes, from hearts to stars and mini rolls.

We're even launching a new range of herbed butters in virtually any shape, weight or size you require. Current varieties include garlic, chive and pepper or lemon, garlic and tarragon, but our development chefs are more than happy to discuss bespoke flavours and packaging.



For further information about any of the products in this brochure or for assistance with placing an order please contact your local account manager.

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South West 01392 908 108

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Please note images are suggestions only. Minimum order quantities and shelf life restrictions apply.

