



FOR YOUR MENU



WELCOME TO OUR WORLD

A first class service to suit your catering needs

Whether you're a small chain of restaurants interested in developing a range of delicious chutneys to pep up your dishes, or an international airline delivering first class meal trays on a large scale, we're here to help.

BD Foods create and supply restaurant quality meal accompaniments tailor-made to help your business grow. Unlike many other traditional food manufacturers, all our products are created and produced by fully trained chefs, using professional kitchen equipment and delivered to the highest standards.

Our products range from authentic, classic dressings and sauces for British Airways Business and First Class meals trays, to an exclusive line of salad dressings for award-winning chef Mark Hix, and supplying fresh salsas and pastes to Wahaca, the Mexican restaurant chain owned by MasterChef winner, Thomasina Miers.

ABOUT US

Founded by John Davis and Clive Barker, who share a passion for food and have a wealth of experience in the catering industry, BD Foods has built a reputation for excellence and now boasts a portfolio of over 2800 products, using ingredients sourced from some of the world's top suppliers.

Over the following pages you can read about our products and see sample lists.





CHUTNEYS

Made by hand using rich, traditional recipes, full of flavour and texture, and packed in small jars or large tubs.

- Apple & Walnut Chutney
- Apricot & Ginger Chutney
- Beetroot & Horseradish Chutney
- Bramley Apple Chutney
- Caramelised Red Onion
- Cranberry & Port Chutney
- Cucumber Chutney
- Green Tomato Chutney
- Mango & Lime Chutney
- Orange Chutney
- Peach Chutney
- Pineapple & Cracked Black Pepper Chutney
- Plum & Ginger Chutney
- Roasted Onion Chutney
- Ultimate Mango Chutney
- Plus many more... just ask.

DRESSINGS & VINAIGRETTES

Mouth-watering, delicate flavours available in convenient dip pots and individual serving sachets.

Balsamic Dressing

Caesar Dressing

Caraway Dressing

Chilli, Lime & Lemongrass Dressing

Classic French Dressing

Honey & Mustard Dressing

Italian Dressing

Oriental Dressing

Pomegranate Dressing

Roasted Tomato Dressing

Thousand Island Dressing

Yoghurt & Mint Dressing

Plus many more... just ask.





SAUCES & JUS

- | | |
|--------------------------------|-----------------------------|
| Arrabbiata Sauce | Marinara Sauce |
| Asparagus and Dolcelatte Sauce | Mexican Tinga Sauce |
| Beef Jus | Moroccan Tagine Sauce |
| Chicken Jus | Pea & Pancetta Sauce |
| Chicken Velouté | Pomodoro Sauce |
| Cranberry Sauce | Porcini Mushroom Sauce |
| Cumberland Sauce | Red Thai Curry Sauce |
| Fire-Roasted Red Pepper Sauce | Sticky Honey & Lemon Sauce |
| Fish Velouté | Tikka Masala Sauce |
| Green Thai Curry Sauce | Tomato & Basil Sauce |
| Hot Fire Chilli Sauce | Vegetable Jus |
| Jamaican Hot Pepper Sauce | Vegetable Velouté |
| Lamb Jus | Plus many more... just ask. |

RELISHES & SALSAS

Increasingly popular in the modern kitchen, these products will add a light, fresh kick to your menu.

Relishes

Apple, Ale and Chilli Relish
Bloody Mary Relish
Corn and Two Pepper Relish
Chunky Tomato Relish
Gourmet Burger Relish
Spicy Burger Relish
Sticky BBQ Relish

Salsas

Hot Habenero Salsa
Pineapple, Chilli and Cracked Black Pepper Salsa
Red Pepper Salsa
Summer Fruit Salsa
Sun Dried Tomato Salsa
Tomatillo Salsa
Tomato & Herb Salsa
Tomato Chilli & Lime Salsa
Plus many more... just ask.





SOUPS

A substantial hearty bowlful, packed with plenty of flavour and only the best quality ingredients.

- Apple & Rosemary Soup
 - Artichoke & Potato Soup
 - Asparagus & Gruyere Soup
 - Borlotti Bean Spring Vegetable Soup
 - Broccoli & Stilton Soup
 - Cauliflower & Walnut Soup
 - Chickpea & Wild Mushroom Soup
 - Fennel, Pinot Grigio, Lemon Soup
 - Italian Spiced Sausage and Bacon Soup
 - New Potato & Vegetable Soup
 - Pea & Pancetta & Zucchini Soup
 - Plum Tomato & Blue Cheese Soup
 - Pumpkin & Pancetta Soup
 - Smoked Bacon & Yellow Split Pea Soup
 - Zucchini & Pancetta Soup
- Plus many more... just ask.





COULIS

Elegant, subtle flavours, used to 'pool' a delicate sauce, packaged in 'nozzle' bottles for accurate consistent plate decoration

- Apricot Coulis
- Mulled Wine Coulis
- Red Berry Coulis
- Mango Coulis
- Passion Fruit Coulis
- Raspberry Coulis
- Strawberry Coulis
- Blackcurrant Coulis

Plus many more... just ask.

FRUIT COMPOTES

Harvested from only the best ingredients, a refreshing range of flavours for sweet and savoury recipes.

Black Cherry Compote

Blackcurrant Compote

Cranberry and Kumquat Compote

Fig and Madeira Compote

Fig Compote

Pineapple & Coconut Compote

Raspberry Compote

Redcurrant and Ginger Compote

Plus many more... just ask.





DECORATIVE GLAZES

Designed for finishing touches to dishes or decorating and garnishing plates, also easily used as marinades and/or dressings.

Red Beetroot Glaze

Golden Beetroot Glaze

Red Pepper Glaze

Cranberry and Orange Glaze

Fig Pear and White Balsamic Glaze

Roasted Onion and Shallot Glaze

Plus many more... just ask.

PESTOS

Pure flavour and texture, used in Italian restaurants to accompany meat and fish and, of course, pasta!

Basil Pesto

Rocket & Basil Pesto

Rocket Pesto

Sun Dried Tomato Red Pesto

Plus many more... just ask.



MEXICAN DEL FUEGO

We work with major brands such as Wahaca, Chiquitos and ChimiChanga. Our dedicated Mexican range includes

- Achiote Baste
 - Buffalo Wing Sauce
 - Cajun Spiced Steak Sauce
 - Hot & Sassy Chilli sauce
 - Lime jam (Savoury)
 - Salsa Piccante Ultimo
 - Smoky Chipotle Ketchup
 - Smoky Chipotle Salsa
 - Sour Mash & Bourbon Glaze
 - Tequilla & Lime Dressing
- Plus many more... just ask.

SWEET SAUCES

Perfect for topping off high quality ice creams...

Dark Continental Chocolate

Bitter Dark Chocolate

Milk Chocolate

White Chocolate

Chocolate Fudge

Toffee, Ginger & Chilli

Plus many more... just ask.





NEW PRODUCT DEVELOPMENT

Are you looking for opportunities to extend the market for your product range, or interested in creating a tailor-made line of meal accompaniments to expand your restaurant menu? Our New Product Development department (NPD) is an innovative team of professional chefs, headed by Clive Barker, who are continually developing new products for both specific and non-specific briefs.

We have a wealth of experience across many different catering market sectors and understand the importance of being able to deliver quality products in a diverse range of applications. Our clients know that we can be relied on to find solutions to their catering needs, to help make their life easier and to help them deliver outstanding products to their customers.

Food is our passion and we're justly proud of the creativity and technical skills we can offer each of our customers. If you are interested in taking advantage of this service we'd love to talk to you about how we can help you develop and expand.



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