

CHRISTMAS DINNER

Christmas is coming!

But before the man in red makes his appearance, here are some tasty additions for your Christmas menus



Green Shiso Leaves

Green Shiso Leaves are great paired with Soups and seafood

Range:
Inspired Leaves

Flavour Profile:
Cumin, cinnamon, anise

Westlands tip:

Start your Christmas off with a warming bowl of soup topped with a chiffonade Green Shiso Leaf garnish

Pair Sea Beet with fish, lamb, or potatoes for a rich, earthy and salty flavour



Sea Beet

Range:
Taste of the Sea

Flavour Profile:
Rich, earthy & salty

Westlands tip:

Lightly blanch and add it to your sauteed potatoes



Range:
Inspired Leaves

Flavour Profile:
Sour lemon

Westlands tip:

Top your signature turkey dish with a sprinkling of fresh Golden Wood Sorrel

Golden Wood Sorrel pairs up nicely with Cheese, seafood or turkey



Golden Wood Sorrel

Red Mustard Frills - the perfect pairing with beef and salads



Range:
Growing Petite

Flavour Profile:
Warming mustard

Westlands tip:

Add as a last-minute garnish to your festive beef wellington



Red Mustard Frills

Range:
Micro Leaf

Flavour Profile:
Spicy, piquant

Westlands tip:

Add as a garnish to lentil-based, nut roasts for a subtle spicy flavour



Micro Thyme

Micro Thyme pair with nuts and lentils