Great British FOOD AWARDS 2026



GUIDE 2026

The results are in! Turn over to discover the Grand Champion, regional winners and standout award-winning British producers from the 2026 awards....























Meet Britain's Best

8
REGIONAL WINNERS

86
GOLD AWARD WINNERS

ONE
GRAND CHAMPION

We are absolutely delighted to share with you the winners of the 2026 Great British Food Awards. This year we had more entries than ever before, spanning the length and breadth of our beautiful isles, and in over 60 categories. From artisan bread, to gooey brownies, luscious smoked salmon to luxurious chocolates – within this winners' guide you'll find a treasure trove of deliciousness. And every single bite and drop has been given the seal of approval by our expert panellists and celebrity judges!

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artichoke

Published by Artichoke Media Ltd. © Suite 2/4 Global House, Global Park, Moorside Industrial Estate, Colchester, Essex, CO1 2TJ

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51 COLA

From festive celebrations and New Year's parties to cosy nights in, every moment deserves something special. Meet *51 Agave Cola**, four refreshing, clean-tasting British-crafted colas, made with Mexican Blue Agave and natural flavouring to bring delicious fizz, distinctive flavour and a refreshing twist to any occasion. Crack open a can and glug it down. Or get creative, shaking it up into a cocktail, cola float, or even a dirty soda! Four flavours, endless moments.

51cola.com

ACE OF AROMAS

Hand roasted in Burry Port, Wales, Ace of Aromas' BLEU (a Bronze winner in the 2026 Great British Food Awards), is crafted with high-quality Colombian coffee beans sourced from high-altitude regions, delivering a smooth, beautifully balanced flavour with rich toffee notes and a satisfying crema. Its refined metallic packaging adds a touch of cinematic luxury to the home and on shelves. BLEU forms part of the Ace of Aromas collection alongside Rum Royale Jamaican Rum Infused Coffee, drawing inspiration from James Bond and Monte Carlo. **aceofaromas.com** and available at Amazon UK.





ALBA SEAFOOD

Based in Oban, the Seafood Capital of Scotland, this small family business is run with passion, a personal approach and a dedication to showcasing products with authentic Scottish provenance.

Combining traditional smoking methods with carefully selected, quality ingredients, they offer a distinctive range of seafood, including hand-sliced Scottish smoked salmon, trout and halibut, pâtés, fresh fish and scallops and their own range of sauces.

Their Scottish Hot Smoked Salmon, awarded Gold at the Great British Food Awards 2026, reflects their commitment to quality, flavour and craftsmanship.

Delivery is available UK-wide.

albaseafood.com

ANGUS & OINK

Angus & Oink is one of the most exciting seasoning brands in the UK, turning the world's best eats into rubs and sauces. Every blend starts with a memory of eating something delicious, somewhere far from home. We've all experienced flavours that have stopped us in our tracks, and it's the pursuit of these taste sensations that motivates founders Scott and Malissa Fraser.

Born and raised in a shed in Aberdeenshire, Angus & Oink is still there - but the shed is much bigger these days!

angusandoink.com





ARBROATH TABLET COMPANY

Made in Arbroath, Angus, Arbroath Tablet Company's luxury Scottish tablet is crafted in small batches using traditional methods passed down from the "fit o the toon". Each batch is carefully beaten by hand to achieve its signature soft, grain-free, melt-in-the-mouth texture. The company's Great British Food Bronze Award-winning Traditional Scottish Tablet showcases its commitment to quality and classic Scottish confectionery. The company is also known for its signature Highland Coo Tablet, combining the same handcrafted recipe with a distinctive design for a unique and memorable take on a much-loved Scottish sweet.

arbroathtabletcompany.com

AYTAC

Fresh, creamy and wonderfully tangy, Aytac's Premium Natural Kefir brings a little something special to everyday moments. Made in Manchester with pasteurised whole milk and live bacterial kefir cultures, this traditional fermented milk drink offers a distinctive taste with a smooth, refreshing finish. Its plain, unsweetened recipe makes it a delicious companion to breakfast or a refreshing choice at any time of day. Aytac Premium Natural Kefir won Bronze in the Great British Food Awards 2026. Available in 250ml and 1-litre formats, it's tradition with a fresh twist.

aytacfood.co.uk





B58 WINERY

B58 was a dream that became a reality thanks to founder Sandy Booth's vision and ambition to create an innovative and sustainable winery in the New Forest, Hampshire, producing English still wines full of character.

With innovation at the forefront of the winery, the team re-uses coir - enriched with microbiology to enhance water retention and nutrient availability - to grow the vines and protects them with tunnels, resulting in the need for mildew sprays to be significantly reduced, compared to outdoor-grown vines.

The Great British Food Award-winning B58 Red wine is a bold and expressive red with aromas of rich blackcurrant, blackberry and plum with a hint of spice and oak.

b58winery.com

BETTYS

Bettys Yorkshire Shortbread is a supremely buttery biscuit to turn an afternoon cuppa into a little moment of bliss. Made in Harrogate to the same simple yet moreish recipe for many years, Bettys craft bakers believe the secret to the exquisite flavour is to use real butter and to be incredibly generous with it.

That, plus almost a century of baking knowhow, creates perfectly rich, melt-in-the-mouth biscuits without an explosion of crumbs.

Order your delivery today.

bettys.co.uk





BRAW SAUCES

Braw Sauces is an award-winning range of small-batch hot sauces handcrafted in West Linton, Scotland. Created by founder Andy Kerr, Braw Sauces offers a spectrum of chilli heat with carefully balanced flavours designed to complement food rather than overwhelm it. From the fruity Caribbean-inspired Bampot to the rich, smoky, herby heat of Roaster and the sweet warmth of Nippy Sweetie, each sauce is made using quality ingredients to deliver bold, distinctive taste. What makes Braw Sauces special is its flavour-first approach, creating versatile products that bring depth and character to food, whether used as cooking ingredients, table condiments or recipe enhancers.

brawsauces.co.uk

BREW & BLOOM

Rosy Berry has good taste on its side, with Bronze recognition at the Great British Food Awards 2026. This delicate white tea bursting with real fruit comes from Somerset's Brew & Bloom, a brand making Christmas gifting a little more personal. Its Discovery Trios offer three blends chosen for the moments people love, whether that's a leisurely breakfast, a cosy night in or something delicious between the two. From comfort seekers to adventurous sippers, there's a trio to suit. They're ideal for stockings, Secret Santas and anyone whose answer to most things is a cuppa.

brewandbloomtea.com





BUBBLING STOVE BROWNIES

Hand crafted in small batches, Bubbling Stove Brownies are a taste indulgence not to be missed.
A true artisanal treat made to original recipes developed by food historian and chef Seren, the brownies offer a taste of home baking, while Bubbling Stove's Welsh Heritage collection celebrates flavours inspired by tradition, such as the Great British Food Award-winning Bara Brith Brownie.
Baked in Mid-Wales, the entire Bubbling Stove range is produced in an exclusively gluten-free kitchen, using carefully selected ingredients, providing a taste of Wales suitable for consumers seeking quality free-from delights.
bubblingstovebrownies.co.uk

CHIMI LOVE

Picture a table full of friends and family, a simple meal, and one jar that brings it all to life. That's how Karen Prado grew up in Colombia — sharing great food with the people she loved. That passion became Chimi Love, created alongside her husband Jacques, for everyone who loves bold flavour but doesn't always have time to cook from scratch. Crafted in the Cotswolds with fresh herbs and only extra virgin olive oil, Chimi Love's award-winning chimichurri sauces transform everyday meals — from vegetables, eggs and salads to fish and steak. Great British Food Awards Winners 2026. One Jar. Endless Possibilities.
chimi.love





CHUTREE

Long before Chutree began, a great-grandmother in an Indian kitchen stirred a pot of mango, spices and patience. A century later, her recipe lives on in Surrey, made by her great-granddaughter Anju and her daughter Gayathri. Chutree's Signature Mango Chutney is handcrafted in small batches using 100% natural ingredients. Rich, sweet and tangy, with a gentle warmth from whole spices, it pairs perfectly with sharp Cheddar, or alongside a curry. And it's a Bronze winner in the Great British Food Awards 2026. Order online, spend over £10 and get 10% off with the code GBFA10, valid until 31st March, 2027.

chutree.com

COOPER BUTCHERS

Family-run since 1982, Cooper Butchers make their award-winning haggis and black pudding in Motherwell, Lanarkshire. Their haggis won the first-ever World Haggis Championship and now takes Gold at the Great British Food Awards 2026, alongside Silver for their traditional black pudding.

Made using a much-loved family recipe, the haggis combines fresh ingredients with a closely guarded blend of spices, giving it a moist texture and a warming peppery finish. The black pudding is made to Cooper's own traditional recipe, with carefully balanced spices and seasoning. Both are enjoyed by customers old and new, whether served in a cooked breakfast or as part of a hearty Scottish supper.

cooperbutchers.com





DINNERS READY

Bold new sauce brand Dinners Ready was created by internet sensations and content creators Mark and Roxanne Hoyle (LadBaby), on a mission to make everyday meals anything but ordinary. Their award-winning Tikka Masala Mayo brings the deliciously familiar flavours of Britain's favourite curry to a creamy, versatile condiment that's perfect for dipping, dolloping, drizzling and drenching. Part of a playful range of unexpected flavour combinations, Dinners Ready is all about bringing fun, flavour and a little creativity back to the dinner table. With 10p from every bottle supporting The Trussell Trust, it's a brand that believes great food can do good too. Your favourite meals. Now in a bottle.

dinnersreadysauce.com

DOROTHY'S TEAS

Tea sommelier Dorothy Stubley has journeyed the world since 1984, sourcing the best leaf teas and earning many awards while nurturing relationships with artisan tea growers along the way. St Coombs Estate Silver Needles, the Great British Food Gold Award 2026 winner, is a stunning example of the devotion that is taken at Dorothy's Teas to seek out exceptional, seasonal teas. Nestled on the edge of the English Lake District, Dorothy's Teas team carefully pack and dispatch teas around the UK. Order online, visit the shop to browse over 150 teas, infusions and accessories, or subscribe to the Tea Club.

dorothysteas.co.uk





EDEN YARD

Try Great British Food Award-winning single-origin rapeseed oil from Eden Yard.

Rape seed is grown carefully, gently harvested, and traditionally cold pressed, before being bottled on the regenerative Taylor family farm in the Eden Valley on the edge of the Lake District. It's nutritious, golden and versatile.

Eden Yard produce a range of farm to fork products including flavoured oils, dressings, mayonnaise, honey and stoneground flour. Visit their farm shop, or buy online.

edenyard.co.uk

EVIEDALE BAKEHOUSE

Handmade in small batches in the village of Evie, on Orkney's west mainland, Eviedale Bakehouse's Great British Food Award-winning Sourdough Beremeal Crackers bring a contemporary twist to traditional cracker baking.

Every bite celebrates Orkney's nutrient-rich ancient Bere barley, milled at the historic, water-powered Barony Mill. Combined with Eviedale's 10-year-old sourdough starter, organic flours, and carefully selected natural and organic ingredients - including extra virgin olive oil - the crackers have a deliciously crisp texture, nutty flavour and gentle sourdough tang. Vegan-friendly, and made without seed oils, the range combines exceptional flavour with a commitment to provenance, sustainability and traditional craftsmanship.

eviedale-cottages.co.uk





FEN FARM DAIRY

Fen Farm Dairy's award-winning cheese brings a true taste of Suffolk to the festive table. Made by hand on the Crickmore family's farm in Bungay, rich, creamy Baron Bigod is the perfect Christmas cheeseboard centrepiece, having recently been crowned Grand Champion at the Great British Food Awards 2026. It's a unique expression of the incredible milk of the farm's free-ranging Montbéliarde cows - and the diversity of their wildlife-rich grazing marshland which surrounds the farm. Beneath the nutty, mushroomy rind, Baron Bigod has a smooth, silky golden breakdown which will often ooze out over a delicate, fresh and citrussy centre. Delicious.

fenfarmdairy.co.uk

G&J WILSON

G&J Wilson's award-winning Kitchen Range Hot Smoked Salmon and Cold Smoked Salmon Pâté's are made to their very own family recipe using the freshest Scottish salmon. Hot smoked salmon is smoked to perfection in their kilns daily before being blended into a delicious light pâté with a tantalising and delicate flavour that has customers coming back for more. G&J Wilson are based in the small village of St. Monans in the East Neuk of Fife, celebrating 40 years in business producing and selling top quality Scottish seafood.

info@gandjwilson.co.uk





HAVEN DISTILLERY

Founded in 2015 by Duncan and Alex Fox, Haven Distillery prides itself on producing truly small batch artisan spirits.

Combining vapour infusion and vacuum distillation, they produce around 100 bottles of Sly Gin per batch across four core expressions - London Dry, Lemon Verbena, St, Clements and Pink Grapefruit.

Lemon verbena grown in Duncan and Alex's garden and sourced from other gardens in Herefordshire, mingles with other ethically sourced key botanicals. No artificial flavours, additives or sugars are added.

havendistillery.co.uk

HORTON'S HONEY

This award-winning, family-run beekeeping business, based in Lincolnshire, has roots dating back to the early 60s.

Committed to exceptional quality, they move their bees across the UK - from vast orchards to wildflower meadows and heather-covered moors - allowing them to produce a unique collection of British honeys, each with its own distinctive flavour and character.

Whether you're searching for an everyday favourite or something a little different, discover what makes the diverse range so special with 15% off online using the code GBF15.

hortonshoney.co.uk





HOUSE OF PICKLES

House of Pickles' natural, bold, globally inspired range puts the world in a jar. Each small batch is handmade in the Peak District by founder Ineta (@therealpicklequeen), who grew up in Lithuania, watching and learning from her mother and grandmother.

This experience, combined with almost a decade of travelling and working abroad, expanded Ineta's palate, informing House of Pickles' broad spectrum of flavours – from the Great British Food Award-winning Malaysian Pickles, to Korean Pickles, family-recipe Dill Pickles and festive Pickled Brussels Sprouts. All 100% natural.

Find House of Pickles in independent farm shops and delis or order online.

houseofpickles.co.uk

ISLE OF WIGHT DISTILLERY

Inspired by island life and the ocean that surrounds it, Mermaid was founded in 2015 by Xavier Baker and Conrad Gauntlett at the Isle of Wight Distillery. Their small team distil award-winning spirits shaped by their stunning surroundings. Each bottle, endowed with shimmering sea-glass scales, offers a taste of the island, created with care to minimise waste and using local ingredients. At the heart of every batch is their signature botanical, rock samphire, foraged from the shoreline and known locally as Mermaid's Kiss. Since Mermaid's inception, the ocean has been the team's greatest inspiration. From sea to serve, a Mermaid Moment awaits.

isleofwightdistillery.com





MEAH'S

Launched in 1999, Meah's curry sauces are the result of more than 40 years of experience. The restaurant's customers tried to recreate the flavours they enjoyed so much at home, but couldn't achieve the same depth of flavour, which is the result of generations of knowledge, combined with Meah's secret ingredients.

Today, the award-winning range, from Korma to Patia, are stocked across a wide range of independent, quality food outlets, and available to buy online.

curry-sauces.co.uk

ORKNEY GIN COMPANY

Great British Food Award judge Merlin Griffiths called Orkney Gin Company's Christmas Old Tom Gin "a real cracker", adding "make no mistake, this spirit is ALL celebration. Brandy snaps, citrus, stollen – I love it!"

No festive drinks cabinet should be without this multi award-winning spirit. It's made in small batches at the family-run distillery using time-honoured methods, before being decanted into their very special bottles, and hand-corked and labelled.

This truly is a wonderful Yuletide treat, sipped alone, or stirred into ginger ale, or even fizz to really get those parties started.

orkneygincompany.com





PHAT PASTY CO

From traditional favourites to exciting new flavours, Phat Pasty brings together an irresistible range of award-winning pasties, pies and sausage rolls, made with quality ingredients and a passion for great British food. Their handmade Cornish pasties are at the heart of the range, including the Great British Food Award-winning Traditional Cornish Pasty and innovative Keralan Cauliflower & Chickpea Pasty.

Proudly certified as a B Corporation, Phat Pasty combines great-tasting food with a commitment to responsible business, delivering its delicious range directly to customers' doors nationwide.

phatpasty.com

PRKL®

From desert fruit to sparkling refreshment, PRKL® offers something naturally different. Created in Birmingham and canned in Hereford, this award-winning prickly pear cactus water celebrates a remarkable fruit with a long history of traditional enjoyment.

With prickly pear and a dash of lemon juice at its heart, PRKL® keeps its approach refreshingly simple. Crisp, gently fruity and sparkling, it has no added sugar, sweeteners, artificial additives or caffeine, and just 39 calories per can.

A distinctive alternative to conventional soft drinks, PRKL® is made for those who appreciate natural ingredients, great taste and everyday refreshment.

prkldrink.com





TO-PIE-FOR

The To-pie-for team truly believe great pies start with the best ingredients. Theirs are crafted in the Cheshire bakery from scratch – with their USP being exciting, flavour-packed creations, from Welsh Dragon to Goan Chicken. Each one is made with care and passion, combining traditional technique with quality local sourcing to stand out from the crowd.

This dedication to great taste has earned To-pie-for recognition in the Great British Food Awards, winning two Bronze accolades in 2026.

to-pie-for.co.uk

TRUE ORIGIN

True Origin are celebrating three prestigious Great British Food Awards for their Sunshine Nuts cashew range, produced in Mozambique. The Garlic & Herb Cashews scooped Gold in the Savoury Snacks category, recognised for their flavourful twist on a much-loved snack. The Plain Cashew Nut Butter earned Bronze in Sustainable Food & Drink, while Plain Cashews received Bronze in Home Baking, showcasing their versatility beyond snacking. Supplied by Sunshine Nuts, a Certified B Corp, the range combines delicious taste with a purpose, supporting jobs, smallholder farmers and community development in Mozambique.

trueoriginfoods.co.uk



Great British FOOD AWARDS 2026

Grand Champion



As ever, the quality of entries was outstanding this year, with stunning food and drink tasted up and down the UK by our expert judges and panels. One particular product stood above the rest, taking the highest score across the board...



Great British Food Awards Food Specialist, **Charlotte Smith-Jarvis**, said:

"All hail the Baron! A huge congratulations to everyone at Fen Farm Dairy in Bungay, Suffolk, whose Baron Bigod, Brie de Meaux-style cheese, not only swooped a Gold in the Soft Cheese category, but delivered the highest overall score in the 2026 Great British Food Awards, designating it our Grand Champion.

In fact, all of the farm's entries this year picked up coveted Golds, including Natural Kefir, Natural Yoghurt, and Bungay Butter.

It's just 13 years since the Crickmores launched their first cheese, but Baron Bigod feels like it's been part of the scene for much longer, leading the way in the British artisan cheese renaissance, and today stocked in the finest food halls, cheesemongers and delis not just in the UK, but globally.

Passion, and a determination to deliver quality and exceptionality, drive this business, which started as an innovative farm gate milk vending machine, and now produces a range of delicious and enviable dairy products.

Central to Fen Farm's success is its herd of Montbéliarde cows, hand-picked from small farms in the Jura region by founder Jonny. Resilient and good-tempered, the cows are noted for their protein-rich milk, used in some of Europe's most iconic cheeses, from Comté to Vacherin (and, of course, Baron Bigod).

This cheese, with its notes of hay, truffle, earthiness and bloomy white mushrooms, changes subtly throughout the seasons, informed by the diets of the 'girls'. Summer milk (when the herd grazes on the wilds of the Stow Fen marshes) produces a delicate buttercup-yellow finish, while in winter they nestle cosily in their open-sided covered home out of the cold and rain with their back scratchers, nibbling on largely home-made feed rustled up with foraged grass, clover, plantain and other goodies from the ground, resulting in a paler cheese.

These distinctions are what set Baron Bigod apart as a British food hero. Our head cheese judge, Morgan McGlynn Carr, said it was a benchmark for the category, calling it "exceptional", adding that it's a "joy to eat". We couldn't agree more!"

3 WAYS TO ENJOY BARON BIGOD

1. Blitz black garlic cloves into a paste with truffle honey. Cut your cheese in half, spread with the paste, put it back together and bake until gooey, diving in with crusty bread.

2. Add a thick layer of sliced Baron to your mac and cheese or cauliflower cheese before baking for utter indulgence.

3. Whip up a tartiflette, layering Baron with fried potatoes, Speck ham, garlic, woody herbs, a touch of cream or crème fraîche and seasoning, baking until bubbling and golden.

Cheese



All judged by **Morgan McGlynn Carr**, cheesemonger, author, and cheese expert on C4's *Sunday Brunch*

BLUE CHEESE

GOLD

- **Lidl, Mature Blue Stilton**

SOFT CHEESE

GOLD

- **Fen Farm Dairy, Baron Bigod**

SILVER

- **Selkie Seaweed, Curling Stone**

HARD CHEESE

GOLD

- **F. W. Read & Sons Ltd T/A Lincolnshire Poacher, Poacher 50**
- **Camphill Village Trust, Summerfields**

SILVER

- **The Ethical Dairy, Rainton Tomme**
- **The Ethical Dairy, Carrick**
- **Lambton & Jackson, Oak Smoked Cheddar**



Dairy

BUTTER

Judged by **Charlotte Smith-Jarvis,** Food Specialist

GOLD

- **Fen Farm Dairy, Bungay Butter**
- **Edinburgh Butter Co, Salted Cultured Butter Roll with Blackthorn Salt**
- **Chew Valley Dairy Ltd, The Widcombe Estate - Salted Butter Roll**

SILVER

- **South Caernarfon Creameries Ltd, Welsh Salted Butter**
- **Abernethy Butter, Truffle Butter**
- **Longman's Cheese, Longman's Salted Roll Butter**

"The cultured tang of Bungay Butter is truly exceptional"

GBF EXPERT FOOD & DRINK PANEL





ICE CREAM

Judged by **Kate Austen**, a private chef and *Great British Menu* winner

GOLD

- **Lick Gelato, Billionaire Shortcake Canned Ice Cream**

SILVER

- **Lick Gelato, Cremino Canned Ice Cream**
- **Lick Gelato, Rhubarb & Custard Crumble Canned Ice Cream**
- **Mario's Luxury Dairy Ice Cream, Mario's Amarena Cherry Ice Cream**
- **Mario's Luxury Dairy Ice Cream, Mario's Rhubarb & Custard Ice Cream**
- **Marshfield Farm Ice Cream Ltd, Marshfield Farm Moment - Milk Chocolate**
- **Affo, Coconut Soft Serve**
- **The Galley Creamery & Deli, Homemade Baklava Ice Cream**
- **The Galley Creamery & Deli, 4 "B's" (Blackcurrants, basil, balsamic, black peppers) Sorbet**
- **Callestick Farm Ice Cream Ltd, Cinnamon Bun Ice Cream**
- **The Parlour at Lavenham, Salted Caramel Ice Cream**
- **The Parlour at Lavenham, Madagascan Vanilla Ice Cream**



MILK

Judged by **Charlotte Smith-Jarvis,** Food Specialist

GOLD

- **Tom Parker Creamery, Unhomogenised Whole Milk**
- **Moos on Thames, Organic Milk**

SILVER

- **Tom Parker Creamery, Chocolate Milk**
- **The Coo Shed, Whole Milk**



YOGHURT

Judged by **Charlotte Smith-Jarvis,** Food Specialist

GOLD

- **Fen Farm Dairy, Natural Yoghurt**

SILVER

- **Plurenden Partnership, Orange Ripple Greek Style Yoghurt**

Fish & Seafood



Judged by **Jack Stein**, chef director of the Rick Stein Group



GOLD

- **Lambton & Jackson, Juniper Smoked Salmon**
- **Lambton & Jackson, Maldon Deep Smoked Salmon**
- **Brine And Smoke, Hot Oak Smoked Scottish Salmon**
- **Uig Sands Smoked Salmon, Smoked Salmon**
- **Alba Seafood, Hot Smoked Salmon**
- **G & J Wilson Ltd, Hot Smoked Salmon Pâté**
- **Sea Sisters Ltd, Cuttlefish Caponata with Basil and Pine Nuts** (judged by **Charlotte Smith-Jarvis,** Food Specialist)

SILVER

- **G & J Wilson Ltd, Cold Smoked Salmon Pâté**
- **Chapman's Seafoods Ltd, Leek, Broccoli and Cheese Haddock Topper**
- **Butler Country Estates Ltd, Hampshire Trout Gravadlax**



"Bold, deep and beautifully balanced. Fantastic depth of flavour and a really high-quality product"

JACK STEIN

Meat

BEEF



Judged by **Gareth Ward**, owner and head chef of Michelin-starred progressive Welsh restaurant, Ynyshir

GOLD

- **Wyndford Wagyu, Wagyu Rump Cap Picanha MS12**
- **Cranstons Quality Butchers, 21-Day Dry-Aged Cumbrian Belted Galloway Rib of Beef**
- **Wyndford Wagyu, Wagyu Sirloin Steak MS14**

SILVER

- **Hunts Premium Beef, Aberdeen Angus Ribeye Steak**

BUTCHER'S COUNTER

Judged by **Charlotte Smith-Jarvis**, Food Specialist

GOLD

- **Croots Farm Shop, Pork, Leek and Smoked Bacon Burger**
- **Cooper Butchers, Haggis**
- **Charles Macleod, Stornoway Black Pudding**
- **The Fruit Pig Company Ltd, Fresh Blood Black Pudding**

SILVER

- **Denhay Farms Ltd, Spoiltpig Smoked Streaky Bacon**
- **Denhay Farms Ltd, Spoiltpig Smoked Back Bacon**
- **Denhay Farms Ltd, Spoiltpig Made Without Nitrites Back Bacon**
- **Croots Farm Shop, Caramelised Onion Steak Burger**
- **Glebe Farm Shop, Glebe Farm Premium 6oz Native Breed Beef Burger**
- **Martin Thomas Butchers, Dry-Salted Air-Dried Smoked Back Bacon**
- **Martin Thomas Butchers, Dry-Salted Air-Dried Back Bacon**
- **Cooper Butchers, Black Pudding**





POULTRY

Judged by Michelin-starred restaurateur and chef **Stuart Ralston**



GOLD

- **Copas Farm Shop, Thoughtful Producer Free-Range Whole Chicken**
- **Herb Fed, Whole Herb Fed Chicken**

"The meat was very succulent and had a terrific texture and mouthfeel"

DAVE WALL

PORK

Judged by **Dave Wall**, chef/owner of award-winning gastropub, The Unruly Pig



SILVER

- **Paley Butchery, Free Range Shoulder of Pork**

FESTIVE *temptations*

Our GBF Awards judges share some of their favourite party food ideas to knock the socks off your guests this Christmas





NICK VADASZ

I like to make festive 'pan con kimchi' - tapas with a fermented edge. Top crispy sourdough with creamy chestnut spread, tangy kimchi and jewel-like cranberries.



MARIA ELIA

My favourite party snack is bang bang pumpkin. Cubes of roasted pumpkin tossed in a homemade bang bang sauce, then rolled in chopped coriander and peanuts. I also love to make a rustic chicken liver pâté with anchovies and serve it on a porcini cracker with chopped charred radicchio.



CHERISH FINDEN

For something savoury, I shape king prawn toast into little Christmas tree shapes, finished with a light chilli and lime dressing and pickled cucumber cut into stars to garnish. And for something sweet, gingerbread man choux buns – filled with mascarpone cream, spiced mulled pear compote and chocolate cream, finished with a playful little gingerbread man.



ADAM HANDLING

I love pigs in blankets – they're one of the best bits of Christmas. I even like to turn them into sausage rolls. I mix chopped sour cranberries and fresh chopped herbs through good quality pork sausage meat, wrap this with streaky bacon and ready-made puff pastry, then cut into bite-sized pieces and bake until crispy and golden. They go really fast in my home!



THUY HOANG

At Christmas, I always make a tray of bánh pâté sô. These pork puffs are a nod to Vietnam's French colonial past. Using my grandmother's recipe, they are crisp, flaky, and filled with minced pork, onion, rich Ardennes pâté and plenty of freshly ground black pepper. Seriously moreish, and perfect for entertaining with a glass of Champagne.

Sauces





KITCHEN CONDIMENTS

Judged by **Thuy Hoang**, chef, food writer and *Masterchef* contestant

GOLD

- **Banhoek Chilli Oil Company (UK) Ltd, Garlic Chilli Oil**
- **Fifth Generation International Ltd, CORNEDOR - Pomegranate Molasses**

SILVER

- **Laverde Artisan, Sicilian Extra Virgin Olive Oil**



TABLE SAUCES

Judged by **Nick Vadasz**, founder of Vadasz Pickles & Ferments

SILVER

- **Taste of Xiangxi, Garlic Bliss**
- **Koji Foods Ltd, The Umami Bros Japanese Style Mayonnaise**





CHILLI CONDIMENTS

Judged by **Nisha Katona** MBE, TV chef, author and founder of Mowgli restaurants

GOLD

- **RP Lyme Regis Ltd, Nuts & Seeds Chilli Crisp**

SILVER

- **67 Rangoon Kitchen Ltd, Aromatic Shiitake Chilli Oil**
- **Chillis Galore, Smokey Naga Hot Sauce**
- **London Chilli Co, Jalapeno & Caramelised Maple Hot Syrup**
- **The Woolf's Kitchen, Chilli Crunch**

Preserves



SWEET PRESERVES

Judged by **Claire Coghill**, chef and owner of Cafe Cùil on the Isle of Skye

GOLD

- **Radnor Preserves, Welsh Tapestry Marmalade**
- **The Pickled Shop, The Bittersweet Breakfast**
- **The Real Jam & Chutney Company, Tutti Frutti Jam**
- **Epicurean Chocolatiers, Strawberry & Indian Vanilla Jam**

"It has a unique flavour profile, and I loved the texture and mixture of colours throughout"

CLAIRE COGHILL



SAVOURY PRESERVES

Judged by editor, writer and food critic **William Sitwell**

SILVER

- **Boddington's Preserves, The Tomato Chutney**
- **Cottage Delight, Cheese Board Chutney**
- **The Tealady, Red Onion & Fennel Marmalade**

Kitchen staples





HONEY

Judged by **The Honey Guild**, the leading UK organisation dedicated to promoting the production of pure, natural, raw honey

GOLD

- **Bermondsey Street Bees, Tower Bridge Honey**
- **Bermondsey Street Bees, Lambeth Palace Honey**
- **Apidae Honey, British Blueberry Honey**

SILVER

- **Bermondsey Street Bees, Royal Albert Dock Honey**
- **Apidae Honey, British Apple Orchard Honey**





FERMENTED FOODS

Judged by **Nina Matsunaga**, chef-owner at The Black Bull in Sedbergh

GOLD

- **Booyah Vitality, Lemon & Ginger Kombucha**
- **Fen Farm Dairy, Dairy Kefir**
- **PiQi, Organic Ginger & Lemon Kefir Water**
- **PiQi, Organic Raspberry Kefir Water**

SILVER

- **Good Nude Food, Turmeric & Ginger Superkraut**
- **Left Field Kombucha, Sencha Green Kombucha**
- **Vadasz Deli, Kimchi**



STORE CUPBOARD ESSENTIALS

Judged by **Maria Elia**, private chef, cookbook author and international restaurant consultant

GOLD

- **Chilli Chan's, XO Mushroom Knife-Cut Noodles**

SILVER

- **Eden Yard, Stoneground Flour**
- **Outpost Bakery, Eccleston, Almond & Oat Granola**



HIT THE SWEET SPOT



Master chocolatier, pastry chef and GBF Awards judge **Paul A Young** shares five of his most treasured Christmas baking tips



1 I've got to share my Christmas cake secret! Whatever your recipe is, this trick will bring smooth richness and depth. Mix two heaped teaspoons of cocoa with two tablespoons of water, leave for 10 minutes to bloom (soak up the water) and mix into your cake batter at the same time as your soaked fruits. It's wonderful.

2 To make mince pies even more luxurious, roll out discs of real marzipan to fit in the bottom of each case, and place onto the pastry. Then fill with mincemeat and bake. The marzipan creates a gorgeous almondy layer and helps prevent a soggy bottom.

3 Mulled wine isn't everyone's favourite, however, add two tablespoons of cocoa powder and 150g melted dark chocolate to one bottle's worth, whisk well and enjoy a very indulgent and rich mulled wine hot chocolate.

4 Autumn is the time to make your Christmas cakes so you can feed and nourish them, which adds so much flavour and moisture. Double wrap your cakes in baking paper and place in cake tins. Every week, pierce them with a cocktail stick and carefully spoon over a couple of spoons of spirit. The wonderful part is you can theme your cakes by choosing different spirits. An orange cake gets fed Cointreau or Grand Marnier; a traditional cake, whisky; Caribbean cake, rum. Just remember to label your tins if, like me, you are making cakes for friends and family.

5 I love a chocolate yule log, and when it's crazy busy at Christmas I do pop to my local bakery to buy a Swiss roll instead of making one. Bakery Swiss rolls can be very delicate and fragile, so I make chocolate buttercream, spread it onto baking paper, place the cake on top, roll it around, then refrigerate it for an hour. Peel off the paper, then use a knife or fork to add texture, followed, of course, by decorations, icing sugar and cocoa powder.

Cooking at home



COOKING KITS & SAUCES



Judged by **Joe Walker**, executive chef of Herts Pubs Company

GOLD

- **Isle Of Wight Tomatoes, Sweet Cherry Tomato Sauce**
- **Flavour Bombs, Seafood Boil Flavour Bomb (now sold as Cajun Boil)**

SILVER

- **Hawkshead Relish Company Ltd, Sun-Dried Tomato & Herb Pasta Sauce**
- **Hawkshead Relish Company Ltd, Tomato & Chilli Pasta Sauce**
- **Asia Eats Ltd, Lada Makes Massaman Curry Paste**
- **Flavour Bombs, Butter Chicken Flavour Bomb**

DELIVERY BOXES

Judged by **Charlotte Smith-Jarvis,** Food Specialist

SILVER

- **South Caernarfon Creameries Ltd, Dragon Celebration Hamper**
- **Fairfields Farm Crisps, Fairfields Farm Mixed Selection Box**
- **Mindful Chef, Mindful Chef Box**

DESSERTS



Judged by **Rich Myers**, founder of Get Baked and cookbook author

SILVER

- **The Bakewell Bakery, Traditional Bakewell Tart**





HOME BAKING

Judged by **Briony May Williams**, celebrity chef, author and presenter

GOLD

- **Potion De V Ltd, Madagascan Pure Vanilla Extract in Rum**
- **W & H Marriage & Sons Ltd, Dark Rye Flour**
- **W & H Marriage & Sons Ltd, Light Spelt Flour**

SILVER

- **W & H Marriage & Sons Ltd, Very Strong Wholemeal 100% Canadian Bread Flour**
- **W & H Marriage & Sons Ltd, Organic Strong White Bread Flour**
- **Packington Free Range Ltd, White Free-Range Eggs**
- **Potion De V Ltd, Madagascan Pure Vanilla Extract in Bourbon**
- **Wessex Mill, Plain Flour**

READY MEALS



Judged by **Thuy Hoang**, chef, food writer and Masterchef contestant

GOLD

- **Chapman's Seafoods, Smoked Haddock Gratin**
- **Field & Flower, Slow-Cooked Beef Ragu Lasagne**

SILVER

- **Chapman's Seafoods Ltd, Fish & King Prawn Curry**
- **Field & Flower, Free-Range Fennel Sausage Meatballs in a Rich Tomato Sauce**
- **Chapman's Seafoods Ltd, Cod Fillets in White Wine, Lemon & Tarragon Sauce**



Baking





BREAD

Judged by **David Wright**, cookbook author, baking expert and co-head baker at Fink's London

GOLD

- **Lovingly Artisan, Wholemeal Barber Wheat Sourdough**
- **Lovingly Artisan, Northumberland Rye**
- **Outpost Bakery, Eccleston, Aughton Sourdough Loaf**

SILVER

- **Lovingly Artisan, Rye Berry Sourdough**
- **Flour And Spoon Ltd, German Rye Sourdough**





SAVOURY BAKES

Judged by **Roberta Hall-McCarron**, chef-owner of acclaimed Edinburgh restaurants The Little Chartroom, Ardfern and Eleanore

GOLD

- **Martin Thomas Butchers, Traditional Pork Pie**

SILVER

- **Brockleby's Pies, Maharaja Pie**
- **Dan's Pie Company, Steak & Ale Pie**
- **Cissy Greens, Porky Mince Pie**



SWEET BAKES

Judged by **Cherish Finden**, renowned pastry chef, international pastry consultant and *Bake Off: The Professionals* judge

GOLD

- **Bubbling Stove, Taste of Wales Bara Brith Brownie - Gluten Free**

SILVER

- **Fat Bottom Welshcakes, Almond & Cherry Welsh Cake**
- **Lovingly Artisan, Marmalade & Ginger Sourdough Bake**

Speciality



BEST BRITISH SPECIALITY

Judged by **Amy Elles**, chef and co-founder of Stocks Events catering company

GOLD

- **Cranstons, Traditional Cumberland Sausage**

SILVER

- **The British Hamper Company, The Gourmand's Wicker Hamper**
- **Jones' Crumpets, Classic Crumpets**
- **Martin Thomas Butchers, Traditional Black Pudding**



"It delivered exactly what I want from a good breakfast sausage"

AMY ELLES



CHARCUTERIE

Judged by **Stuart Ralston**, renowned Scottish chef, and founder of Noto, Aizle, Tipo, and Michelin-Starred Lyla

GOLD

- **Solstice Salami, Selkie Seaweed**





ORGANIC

Judged by **Helen Browning OBE**, chief executive of the Soil Association

GOLD

- **Orchard People, Organic Eggs**
- **The Organic Protein Company, Cacao & Maca Organic Whey Protein**

SILVER

- **The Organic Protein Company, Banana & Lucuma Organic Whey Protein**
- **The Organic Protein Company, Cookies & Cream Organic Whey Protein**
- **The Organic Protein Company, Pure Unflavoured Organic Whey Protein**
- **Pip Organic, Cloudy Apple Juice**

"Best in class – showstopping product. Will certainly purchase for home!"

MATT SULLIVAN



SUSTAINABLE

Judged by **Matt Sullivan**, head of food at Young's Pubs

GOLD

- **Lovingly Artisan, Heritage Rye Flour**
- **Royal Mash Ltd, Vintage Vodka 2020**
- **Eden Yard, Cold Pressed Rapeseed Oil**
- **Hive Mind Mead, Dark Cherry Traditional Mead**
- **Firetree Chocolate, Solomon Islands, Guadalcanal 100% Hot Cocoa**



Treats



All judged by **Paul A Young**, renowned master chocolatier, pastry chef, author and presenter



SWEETS

GOLD

- **S'more'a'licious, Classic Vanilla Marshmallows**

SILVER

- **Mademoiselle Macaron, Dark Chocolate Cherry Macaron**

SWEET SNACKS

SILVER

- **Soul Fruit, Freeze Dried Crunchy Dragon Fruit Crisps**
- **Pip Organic, Strawberry & Banana Pipcrunch**
- **The Protein Ball Company, Matcha & Vanilla 'Stuffed' Protein Ball**



CHOCOLATE

GOLD

- **Scoff Chocolates, 12 Piece Box**
- **Juthan Chocolate, Coffee 60**
- **Grá Chocolates, The Decadent Collection**
- **Cococaravan, Chocolate Tamari Almonds**

SILVER

- **York Cocoa Works, York Cocoa Works Classic Hot Chocolate**
- **Grá Chocolates, Chocolate Box**
- **Juthan Chocolate, Ginger 60**
- **Emporium Norwich, Brazilian Brigadeiro** (judged by **Charlotte Smith-Jarvis,** Food Specialist)

Snacks

SWEET BISCUITS



Judged by **Cherish Finden**, renowned pastry chef, international pastry consultant and *Bake Off: The Professionals* judge

GOLD

- **Bettys, Yorkshire Shortbread Biscuits**

SAVOURY SNACKS



Judged by **Adam Handling**, owner of the Adam Handling Collection of restaurants and a chocolate shop

GOLD

- **Mason's Meats, Beef Brisket Jerky**
- **True Origin, Garlic & Herb Cashews**
- **Kent Crisps, Beef Brisket & Stout Flavour Crisps**

SILVER

- **Heler Foods, Original Protein Cheese Bites**
- **Oatco, Superfuel Super Bites Energy Balls - Peanut Butter Crisp**
- **Miss Kim, Lotus Root Bugak**
- **Cheese Dot Bakery, Flat Dots - Vintage Cheddar** (judged by **Charlotte Smith-Jarvis,** Food Specialist)



SAVOURY BISCUITS

Judged by **Raymond Blanc OBE**, renowned chef and restaurateur, and founder of the legendary Le Manoir aux Quat' Saisons

GOLD

- **Outpost Bakery, Eccleston, Garden Herbs & Seed Crackers**

SILVER

- **Biscuiteers Baking Company, Say Cheese! Tin**
- **The British Hamper Company, All Butter Cheddar Biscuits**

Christmas

CHRISTMAS MAINS



Judged by **Alex Webb**, chef-patron of Orion, and *Masterchef: The Professionals winner*

GOLD

- **Lidl, King Arthur Sirloin Joint**

SILVER

- **Copas Farm Shop, Copas Free-Range Whole Turkey**
- **Aldi Stores, Specially Selected Wagyu Tomahawk Steak**
- **Lidl, 2 Bone-In Rib Joint**

CHRISTMAS DESSERTS



Judged by **Michelle Gillott**, renowned pastry chef and founder of Home Chocolate Factory

GOLD

- **Lidl, Deluxe Christmas Showstopper - Postbox**
- **McLaren's Christmas Pudding, Christmas Pudding**

SILVER

- **Nana Lily's, Christmas Pudding with Irish Whiskey**
- **Lidl, Deluxe Iced Cream Roulade - Chocolate Orange**
- **Biscuiteers Baking Company, Frangipane Hand Made Mince Pie** (judged by **Charlotte Smith-Jarvis,** Food Specialist)
- **Proof of the Pudding, Alnwick Rum Christmas Pudding** (judged by **Charlotte Smith-Jarvis,** Food Specialist)

Healthy eating & Speciality diet



FREE FROM



Judged by **Julia Cross**, founder of Eat & Green

GOLD

- **The Fruit Pig Company, Brunch Slice**

SILVER

- **Greenwood Foods, SNACK'd Apple & Raisin Gut-Friendly Oat Bar**
- **Phat Pasty Co, Gluten-Free Steak, Venison & Port Pie**
- **Artisana, Hot Chocolate**





FRUIT & VEG

Judged by **Robert Pearce**, executive chef at Down Hall Hotel, Spa & Estate

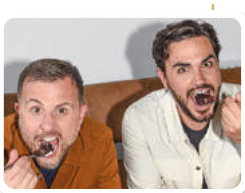
GOLD

- **Fairfields Farm, 15kg Washed Potatoes**

SILVER

- **JAZZ Apple, JAZZ Apples**
- **BerryWorld, British Strawberries**

VEGAN



Judged by BOSH! founders, chefs **Henry Firth** and **Ian Theasby**

SILVER

- **Vegan Crazy, My Vegan Dulce de Leche, The Original**
- **La Fauxmagerie, Brixton Blue**

Tea & Coffee





COFFEE

Judged by **Matthew Martin**, coffee expert at Paddy & Scott's

GOLD

- **Acorns Coffee & Cake Ltd, Colombia Finca Sofia**

SILVER

- **River Coffee Roasters, Source Blend**
- **Small Batch Coffee Roasters, Sol y Luna Half Caff**
- **Small Batch Coffee Roasters Decaf El Buho**
- **Lost Sheep Coffee, Get To The Hopper**
- **EDGE Tea & Coffee, Sussex Barn - Signature Blend**
- **The Lincoln Tea & Coffee Company, Dual Origin 107 Blend Coffee Beans**
- **The Organic Protein Company, Real Coffee Organic Whey Protein Powder**





TEA

Judged by **Carri Hecks**, speciality tea expert and tutor for the UK Tea Academy

GOLD

- **Dorothy's Teas, St Coombs' Silver Needles**
- **Lake District Tea, Kendal Mint Brew**

SILVER

- **Suki Tea Makers, Organic Breakfast Tea**
- **OMGTea, OMGTea Matcha Latte Sachets Original**

Soft & Non-alcoholic drinks



All judged by **Laura Willoughby MBE**, founder of Club Soda



SOFT DRINKS

GOLD

- **Jamu, Lemon & Basil Soda**

SILVER

- **Jurassic Drinks, Organic Lemon & Lime Squash**
- **Jurassic Drinks, Organic Orange Squash**
- **Jamu, Cucumber & Pineapple Soda**

NON-ALCOHOLIC DRINKS

SILVER

- **Sandford Orchards, Red Zero**
- **Docks Beers, Zero Visibility**

Alcoholic Drinks





BEER & LAGER

Judged by **Jacob Liddle**, beer expert and brewer

GOLD

- **Shepherd Neame 1698**

SILVER

- **Three Tuns Brewery, Solstice**



CIDER

Judged by **Tom Surgey**, drinks expert and presenter

SILVER

- **Sandford Orchards, Devon Red**





COCKTAILS

Judged by **Tom Surgey**, drinks expert and presenter

GOLD

- **Silver Circle Distillery Ltd, Lan Y Mor**

SILVER

- **Silver Circle Distillery Ltd, Bloody Mary**



RUM

Judged by **Julian De Feral**, international bar and hospitality consultant

SILVER

- **Drop Works, Barrel Drop**
- **Llanfairpwll Distillery Anglesey Rum Co, Llanddwyn Spiced Rum**

VODKA

Judged by **Tom Surgey**, drinks expert and presenter



GOLD

- **Isle of Wight Distillery, Mermaid Salt Vodka**





LIQUEURS

Judged by **Adam Elan-Elmegirab**, founder and director at The House of Botanicals

SILVER

- **Aber Falls Whisky Distillery, Pistachio Cream Liqueur**
- **Coffee Spirit Co, Norse Code Hel Below**
- **Deerness Distillery, Orcadian Moon Coffee Liqueur**

GIN



Judged by **Merlin Griffiths**, bar and drinks expert and C4 *First Dates* bartender

GOLD

- **Haven Distillery, Sly Gin London Dry**

SILVER

- **Isle of Wight Distillery, Mermaid Gin**
- **Shed One Distillery, Ume**
- **Copas Farm Shop, Small Batch Rosemary Gin**
- **Orkney Spirits Ltd T/A Orkney Gin Company, Sule Skerry Gin**

FLAVOURED GIN

Judged by **Merlin Griffiths**, bar and drinks expert and C4 First Dates bartender

SILVER

- **Orkney Spirits Ltd T/A Orkney Gin Company, Christmas Old Tom Gin**

"Recommended as a 'sipping gin' it also mixes competently with tonic. Thoroughly enjoyable and very well made. Chapeau!"

MERLIN GRIFFITHS

Regional winners 2026

These are the standout producers that came top for provenance for our GBF judges



SCOTLAND

SELKIE SEAWEED, SOLSTICE SALAMI

Sustainable, rope-grown Scottish wakame seaweed enhances the complexity of this truly artisan salami, lifting the red wine profile with sea minerals and natural glutamates. Made in small batches in Scotland, the salami is created using only quality free-range pork fillet, loin and leg. It has a totally unique taste that brings that certain je ne sais quoi to the grazing board.

NORTH OF ENGLAND

LOVINGLY ARTISAN, WHOLEMEAL BARBER WHEAT SOURDOUGH

The family behind this bakery are truly passionate about and dedicated to their craft, working with local farmers to produce outstanding heritage grains, stone-milled slowly for optimum flavour and nutrition. This organic wholemeal loaf is baked with Dan Barber wheat grown at Gilchester Farm, and delivering a nutty, light flavour so natural and delicious you can almost taste the field.

NORTHERN IRELAND

GRÁ CHOCOLATES, DECADENT COLLECTION

Grá means love in Irish – and a whole lot of love goes into this collection from award-winning pastry chef Gráinne Mullins. Lift the lid on glossy, vibrant batons, generously filled with ganaches, gels and creams ranging in flavour from pistachio to latte, cherry and salted caramel. The chocolates are crafted slowly in small batches in Galway, using B Corp Valrhona chocolate and many local ingredients, from cream and butter, to Archill Island sea salt and Leahy's honey.

MIDLANDS

F.W. READ & SONS LTD, POACHER 50

Ulceby Grange's mixed herd of just 230 cows are well looked after by Poacher 50's fifth-generation farmers. A unique twist on Alpine-style Lincolnshire Poacher, this remarkably savoury, richly deep raw milk cheese's curd is cooked at 50C (hence the name) and slowly matured for 3-4 years, developing a savoury, brothy, delicious umami flavour.

WALES

HIVE MIND, DARK CHERRY TRADITIONAL MEAD

This is a luscious drop, naturally fermented with 100% pure British honey (including some from the founding brothers' own hives) and dark cherry juice. Drinking like a cross between cherry wine, melomel and fortified wine, it's gently sweet and tannic, bursting with natural flavour from the low-energy making process. Hive Mind have positioned themselves as one of the most sustainable drinks producers on the market, championing low carbon and low waste practices, as well as ethical beekeeping.

SOUTHWEST

ORCHARD PEOPLE, ORGANIC EGGS

Imagine opening a box of eggs to discover a multitude of colours – speckled, cream, blue, white, deep brown. That's just part of the joy of Orchard People's Organic Eggs. These lovely, golden-yolked beauties are produced in a circular system working in tandem with the natural environment. Hens peck freely on the bugs and flora of the orchard, fertilising the soil, while pigs clear the grounds of fallen fruit, and 30% of the land is given over to wildlife. These are eggs as nature intended.

LONDON & SOUTHEAST

COPAS FARM SHOP, THOUGHTFUL PRODUCER FREE RANGE WHOLE CHICKEN

Gamey, succulent, deeply flavoured. These are some of the finest chickens you can buy in Britain today. A great deal of care, time and thought goes into rearing the birds, which roam and forage freely over grassy fields, maturing for double the length of a commercially-reared chicken. You really can taste the difference, especially as finishing touches include dry plucking, hand finishing, and hanging for seven days to increase richness and character.

EAST ANGLIA

FEN FARM DAIRY, BARON BIGOD

What started as a roadside raw milk vending machine operation has transformed into a world-renowned artisan dairy business. The Crickmore family farm their Montbeliarde herd in the lush green fields of North Suffolk, producing Brie-style Baron Bigod on site. It's lusciously yielding, with an exceptional depth, layering bloomy, earthy white mushroom with a fresh, lactic lift.

SHINING A SPOTLIGHT on our *Winners*

From clever store-cupboard staples to standout cheeses, indulgent treats and refreshing drinks, discover the Great British Food Award winners bringing creativity, character and delicious flavour to every occasion



BOOYAH VITALITY LEMON & GINGER KOMBUCHA

Bright citrus and a warming ginger kick make this lightly sparkling kombucha a lively alternative to your usual soft drink. Handcrafted in small batches in Hastings, East Sussex, it's made with organic green tea, fresh lemon and ginger. Naturally fermented and unpasteurised, it contains live cultures and no artificial ingredients or sweeteners. Serve chilled, pour over ice or try it as a distinctive mixer when you fancy something a little different. £4.08 per 330ml bottle when bought in a case of 12 | **booyahvitality.co.uk**

DRAGON WELSH SALTED BUTTER

Sometimes, the simplest ingredients deserve the spotlight. Produced in Wales by farmer-owned cooperative South Caernarfon Creameries, Dragon Welsh Salted Butter brings rich, creamy flavour to everything from warm toast to homemade bakes. A Silver winner at the Great British Food Awards 2026, this versatile butter is equally at home melting over vegetables, enriching a sauce or being spread generously onto crusty bread. A delicious everyday essential with Welsh dairy tradition at its heart.

£3 for 250g | Tesco and Sainsbury's stores across Wales, and online at dragonwales.co.uk





THE ETHICAL DAIRY CARRICK & RAINTON TOMME

Make room on the cheeseboard for two Silver winners from The Ethical Dairy. Carrick is earthy and full-flavoured, while Rainton Tomme offers a mellow, golden, nutty contrast – a delicious pairing for anyone who enjoys exploring farmhouse cheese. Both are made with raw milk from organic, 100% pasture-fed cows on the Scottish farm, where calves stay with their mothers and share the milk. Distinctive cheeses with a farming story behind every slice.

From £5.70 | **theethicaldairy.co.uk**

GORDON RHODES GORD'S OWN YORKSHIRES

Give your Sunday roast a proper Yorkshire finishing touch with Gord's Own Yorkshires Yorkshire Pudding Mix. Made in Gordon Rhodes' home county, this award-winning blend includes delicate herbs and seasonings for light, flavoursome puds. Simply add milk and eggs, then follow the instructions on the pack. Gluten-free and easy to prepare, it's a handy cupboard staple for family lunches, festive feasts and any meal that deserves a Yorkshire pudding on the side. £2.40 | **gordonrhodes.co.uk**



VIVA SATIVA SUPER LEMON RAYS

Brighten your tea break with Super Lemon Rays, a fruity CBD hemp tea with plenty of citrus character. Zesty lemon peel and freeze-dried lemon mingle with pineapple, apple and redcurrant, alongside hemp and hemp seeds. Naturally caffeine-free, this colourful blend offers a tangy alternative to your everyday brew. Pop the kettle on, reach for your favourite mug and bring a little sunshine to a grey afternoon.
£14 | **camdentea.shop**





CANNY MUSHROOMS SHIITAKE MUSHROOMS WITH CHILLI & SOY SAUCE

An easy way to give everyday meals a savoury boost, these shiitake mushrooms combine rich umami flavour with a lively chilli kick. Bronze winners in the Great British Food Awards' Store Cupboard Staples category, they're well worth keeping within reach. Pile them over eggs on toast, spoon onto a steaming bowl of ramen or serve on crusty bread with ricotta and spring onions. A little kitchen inspiration, ready when you are.
£7.50 | **cannymushrooms.com**



MCLAREN'S CHRISTMAS PUDDING

Give your festive feast a memorable finale with McLaren's award-winning Christmas pudding. Made to a family recipe using butter instead of suet or oil, it combines sweet fruit, flaked almonds, Cognac and Guinness for a rich, moist pudding with a wonderfully light texture. Slowly matured for six months, it's a traditional treat with a distinctive family twist. Buy directly from McLaren's online or visit its Borough Market stall between 1 November and 24 December. £10–£32 | **mclarenschristmaspudding.co.uk**





GALLEY CREAMERY

Classic comforts meet adventurous flavour combinations at Galley Creamery, where ice cream, frozen yoghurt and sorbet are handmade on the premises. Its Baklava ice cream and 4Bs – blackcurrant, basil, balsamic and black pepper – both scooped Silver at the Great British Food Awards. Local milk goes into its dairy creations, while the wider range includes vegan sorbets and plant-based ice creams. All products are vegetarian and free from palm oil, artificial flavours and colours. The only tricky part? Choosing your scoop. **thegalleycreamery.co.uk**

CLAIRE'S AMAZEBALLS CHILLI CACAO

Rich cacao, gentle chilli warmth, tart cranberries and crunchy pistachios come together in this award-winning combination from Claire's Amazeballs. Founded by a professional dancer, the artisan energy ball brand puts flavour firmly in the spotlight. Vegan and gluten-free, Chilli Cacao makes a tempting afternoon treat or a little something for a food-loving friend. Explore the wider range for more flavours, mixed boxes and festive bundles. £4.75 per two-pack | **clairesamazeballs.com**



RAISE YOUR GLASS

Great British Food Award judge, drinks expert, broadcaster and presenter, **Tom Surgey**, shares his tips for a very merry Christmas



Q What should people consider when buying their celebration drinks?
Christmas is a time to keep anything that can be simple. I like to pick joyful, crowd-pleasing drinks when entertaining or having family over for the big day. That said, I find it really joyful to have one or two experiential, unexpected things to pull out when the right moment comes.

Fill their glasses with easy winners and don't overthink it; but take the opportunity when everyone is fully sated, to finally uncork that magnum you got given years ago, or that odd-looking bottle of eau-de-vie gathering dust. It might just be the big hit of the day – and if it isn't, then who cares?

Q Do you have a favourite arrival drink?
A classic French 75 or Twinkle is the perfect welcoming serve – if guests can take a bit of a strong start! F75 is gin, a splash of lemon juice and sugar syrup, and a Twinkle is vodka and elderflower cordial. Both are topped up with Champagne in a flute.

These cocktails are easy to prep, take seconds to serve, and give you the option to pivot to just serving a straight glass of sparkling to those who want a gentler start to proceedings.

Q We've heard sparkling red is on the rise – is it a good option for the Christmas dinner table this year?
Sparkling red is a great serve all-year-round, and definitely delivers at the Christmas table. Classic regions like Lambrusco in Italy, or the classic sparkling Shiraz from Australia deliver bold red fruit flavours, a tingle of acidity and decent whack of sweetness (think cranberry sauce to your turkey), but I'd opt for something just a touch more elegant and drier. Check out Ridgeview's Sparkling Red Reserve – a family secret for many years, now available to buy for the rest of us!

Q What's your favourite celebratory cocktail?
I think the combination of juicy sweetness and radiant colour pink grapefruit brings to a drink is uplifting and celebratory. My current favourite celebration serve is Sipello's – a beautiful, British-made, bittersweet aperitif – mixed with pink grapefruit soda in a large bowled wine glass, garnished with a juicy wedge of grapefruit sitting on top. Lower ABV, and delivers all the pizzazz required.

Q Is there an underrated drink you think we should enjoy more of at Christmas?
Dry Fino or Manzanilla sherry. So few people opt for it, but I think it's a quintessential taste of Christmas. Fantastic on its own cold from the fridge as a little glass of something bone dry and uplifting.

