

BEST IN SEASON MARKET REPORT

DECEMBER 2025

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‘TIS THE SEASON TO BE THANKFUL (AND WELL FED!)

Here we go — Christmas is here, and what a year it’s been! As we reach the grand finale of 2025, the whole team at YesChef would like to wish you a very Merry Christmas and a Happy, Healthy, and Prosperous New Year.

This month’s report is our most festive yet, bursting with colour, flavour, and gratitude. December is all about celebration — from carrots for Rudolph to the nation’s love-hate favourite, the humble Brussel sprout. The markets are sparkling with seasonal produce ready to take centre stage on every Christmas table.

As always, we’ll do our utmost to deliver everything you need across the festive season. To help us keep that promise, please pre-order any specialist fresh produce early and place prepared fruit and vegetable orders by 4pm to guarantee next-day delivery. The earlier you can plan, the better we can serve you — even through the busiest days of the year.



A BIG THANK YOU

It’s been another incredible year for us here at YesChef, and we couldn’t have done it without you. To our customers, suppliers, and growers — thank you for your loyalty, support, and collaboration throughout 2025. To our brilliant team, the early risers, late finishers and festive grafters, you are the heartbeat of everything we do.

We’re proud of what we’ve achieved together this year, and we look forward to bringing you more outstanding produce, unbeatable service, and plenty of delicious inspiration in 2026.

IMPORTANT INFORMATION ON PRE-ORDERS

As we enter what’s affectionately known as The Silly Season, we kindly ask that all prepared orders are placed by 4pm to guarantee next-day delivery. Where possible, please allow 24 hours’ notice, it really helps us maintain our high standards through the busiest trading period of the year.

LIMITED MARKET

Please note there will be a limited market from Christmas Eve until Monday 5th January 2026. We’ll do our very best to fulfil every order, but certain items may be unavailable due to seasonal closures and supply chain restrictions. Thank you for your understanding and your patience during this period.

THIS MONTH’S NOTABLE DATES

- 15th December – Hanukkah Begins
- 21st December – Winter Solstice
- 24th December – Christmas Eve
- 25th December – Christmas Day
- 26th December – Boxing Day
- 31st December – New Year’s Eve



FRUITS

December brings some of the most exciting fruits of the entire year. From vibrant citrus to fragrant apples and festive favourites like chestnuts and blood oranges, the markets are bursting with colour and seasonal character. These winter fruits are at their peak now, offering sweetness, acidity and aroma that can elevate desserts, drinks, garnishes and savoury dishes alike. This is the month when fruit truly feels part of the celebration.

BLOOD ORANGES

After months of buying from Australia and South Africa, we have now switched to European blood oranges. They reveal an incredible deep red flesh when cut and have a sweeter flavour than most other varieties, with a distinctive raspberry like note. Popular varieties include the Italian Tarocco, the Spanish Sanguinello and the deeply coloured Moro.



DID YOU KNOW: The red colour of blood oranges comes from natural antioxidants called anthocyanins, which only develop in cool winter nights.

COX APPLES

Cox apples are one of the most celebrated English apple varieties and a real highlight of the winter season. Their flavour is beautifully balanced, with the perfect mix of sweetness, acidity and fragrance. With their orange, red and golden skin and crisp, juicy flesh, they are excellent eaten fresh but also hold up well in cooking, making them ideal for festive crumbles, tarts and winter salads.



DID YOU KNOW: The Cox was first grown in 1825 by a retired brewer named Richard Cox in Buckinghamshire — and it's been the backbone of British orchards ever since.

CHESTNUTS

Few aromas capture Christmas quite like chestnuts roasting on an open fire. These sweet, buttery nuts — grown mainly in France and Italy — are perfect roasted, pureed, or folded into festive stuffings. For ease, we also stock vacuum-packed 500g chestnuts to save you time on busy mornings.



DID YOU KNOW: In Italy, chestnuts were once called “bread of the poor”, as mountain communities relied on them through the winter for flour, cakes, and hearty stews.

VEGETABLES

Winter vegetables come into their own in December. With earthy flavours, bold colours and hearty textures, they are made for roasting, braising and building onto festive menus. From Brussel sprouts to red cabbage and speciality winter tubers, the vegetable market is full of comforting, cold weather staples. These ingredients are reliable, robust and ready to shine in everything from Christmas roasts to show stopping side dishes.

BRUSSEL SPROUTS ON THE STEM

Love them or hate them, sprouts are the undisputed stars of Christmas dinner. Fresh on the stem, they're as pretty as they are tasty — and roasting them whole locks in sweetness and texture. Don't forget, the entire stem (leaves included) is edible, making it a zero-waste winner.



DID YOU KNOW: Modern Brussel sprouts taste sweeter than they did decades ago. In the 1990s, growers identified the natural compounds that made sprouts bitter and selectively bred them out, creating the sweeter, milder varieties we enjoy today.



RED CABBAGE

A true festive staple, braised red cabbage brings colour, warmth, and spice to the plate. Slow cook it with red wine, apples, and Christmas spices like cinnamon, cloves, and juniper berries for the ultimate seasonal side.



DID YOU KNOW: Red cabbage is a natural pH indicator. Its vibrant colour changes depending on acidity, turning bright pink in acidic dishes like those with vinegar or apples, and shifting blue or green in alkaline conditions. It is basically the most festive science experiment on your plate.



CROSNE

A hidden gem of the winter market, Crosne (pronounced crone) are delicate white tubers shaped like tiny pearls. Their nutty, subtly sweet flavour and crisp texture make them a chef's favourite. Often compared to Jerusalem artichokes, they're fantastic sautéed in butter or served with roasted meats for a refined festive flourish.



Four wrapped gifts in brown paper with red ribbons are arranged in the top-left corner of the image.

Merry Christmas

And that's a wrap on 2025! December is a month of gratitude, generosity and great food. At YesChef, we're proud to play our part in making it all happen. Whether it's sourcing the perfect sprouts, finding the ripest clementines, or delivering your Christmas orders before sunrise, it's our pleasure to help make your season shine.

From all of us at YesChef, Merry Christmas, Happy Holidays and here's to a bright and flavour-filled 2026!



