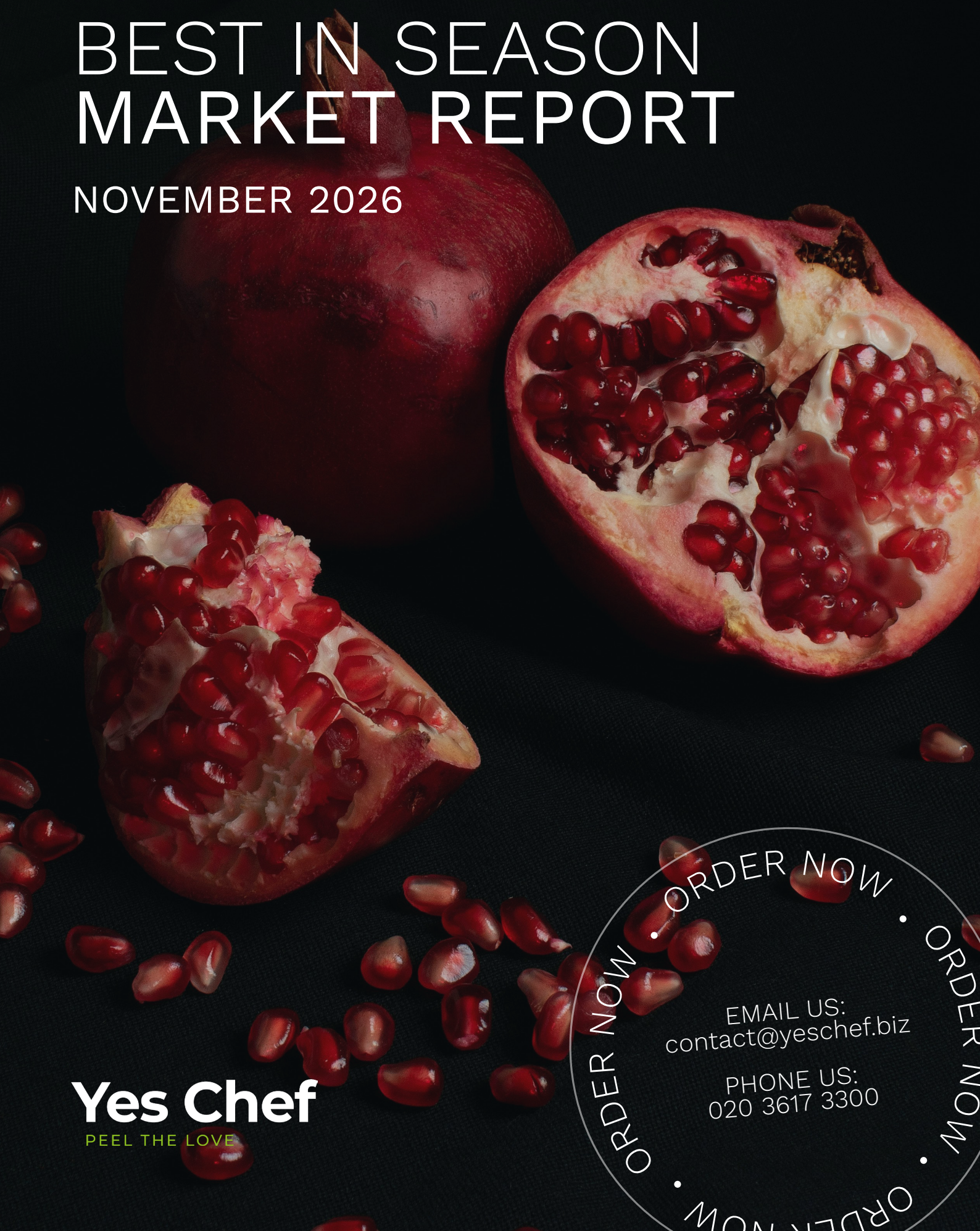
BEST IN SEASON MARKET REPORT

NOVEMBER 2026



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NOVEMBER MARKET REPORT 2026

COLDER DAYS, WARMING FLAVOURS AND THE FIRST TASTE OF WINTER

November is here, and although we still have another month of autumn to enjoy, it is certainly beginning to feel more like winter. The clocks have gone back, the mornings are colder, the evenings are darker and, for many of us working in the industry, it means heading to work in the dark and returning home much the same way.

The change in season brings a completely different feel to the market. Gone are the lighter flavours of summer, replaced by an incredible selection of hearty roots, colourful brassicas, winter greens and wild mushrooms. It is the perfect time to start thinking about warming soups, slow-cooked stews, roasted vegetables and comforting seasonal dishes.

British brassicas and root vegetables are at their very best. Cavolo nero, curly kale, purple kale, Swiss chard and rainbow chard are all looking fantastic, while Brussels sprouts, kalettes and colourful cauliflowers bring plenty of variety to the winter vegetable selection. November is also a brilliant month for roots, with Jerusalem artichokes, celeriac, salsify, heritage carrots, parsnips and an incredible selection of coloured radishes and beetroots arriving on the market.

The fruit market is equally exciting. Fragrant leafy clementines, unusual Italian citrus, pomegranates, persimmons, golden kiwis and cranberries are all making their appearance. We also welcome the first South African stone fruits of the season, bringing a little sunshine back to the colder months.

With Christmas preparations now gathering momentum, November is an important month for planning ahead. From seasonal produce and prepared vegetables to festive menus and opening arrangements, there is plenty to think about as we head towards the busiest time of year.

NOVEMBER SEASONAL SWITCH OVER

Although we are still officially in autumn, November marks the beginning of the winter season for many of our everyday salad and vegetable lines.

Whole-head salads, peppers, aubergines, tomatoes and cucumbers will now increasingly be sourced from Spain and North Africa as the British growing season comes to an end.

We are also switching to French baby vegetables, with the Essex-grown baby vegetable season now finished for the year.

This seasonal change allows us to continue sourcing the best available produce as growing conditions become more challenging across the UK.

IMPORTANT CUSTOMER INFORMATION

PREPARED PRODUCE | CHRISTMAS ORDERING DEADLINES

As we approach one of the busiest periods of the year, please ensure your prepared produce orders are placed within the following deadlines.

GENERAL PREPARED PRODUCE

All orders must be received by 4pm for guaranteed next-day delivery.

CHRISTMAS PREPARED PRODUCE

For specialist Christmas preparation, including château potatoes, turned vegetables and other labour-intensive items, we require a minimum of 48 hours' notice to guarantee delivery.

Please plan ahead wherever possible to help our preparation team manage demand and ensure your orders arrive on time.

CHRISTMAS & NEW YEAR OPENING TIMES

Please take note of our Christmas and New Year opening arrangements and plan your orders accordingly.

Thursday 24th December (Christmas Eve): Open until 8am

Friday 25th December (Christmas Day): Closed

Saturday 26th December (Boxing Day): Closed

Sunday 27th December: Closed

Monday 28th December: Open until 8am

Tuesday 29th December: Open until 9am

Wednesday 30th December: Open until 9am

Thursday 31st December (New Years Eve): Open until 8am

Friday 1st January 2027 (New Years Day): Closed

Saturday 2nd January: Open until 8am

Monday 4th January: Open as usual

IMPORTANT: MONDAY 28TH DECEMBER

New Covent Garden Market will not be open on Monday 28th December, so we will be operating with limited stock.

If you require any unusual or specialist produce for this date, please place your pre-orders by Tuesday 22nd December.

This will allow our buyers enough time to source and secure the produce you need before the Christmas closure.

FRUITS

November brings an exciting change to the fruit market. The final European summer fruits have disappeared, making way for fragrant citrus, rich autumn fruits and some of the most unusual speciality varieties of the year. From striped lemons and bright red-fleshed apples to the wonderfully bizarre Buddha's hand, there is plenty of opportunity to introduce colour, flavour and a little theatre to winter menus.

TIGER LEMONS

Tiger lemons are one of the most eye-catching citrus fruits available at this time of year. Also known as variegated pink lemons, these unusual fruits feature beautiful green and yellow striped skins, with delicate pink flesh hidden inside.





KISSABEL APPLES

Kissabel apples are a fantastic example of how exciting the apple market can be. These speciality apples are known for their unusual coloured flesh, with different varieties offering beautiful shades of pink and red beneath their skins. The yellow-skinned Kissabel Jaune has a delicate blush and attractive pinkish flesh, with a sweet, aromatic flavour and subtle pear-like notes.

DID YOU KNOW: Kissabel apples get their striking pink or red flesh from naturally occurring pigments called anthocyanins, the same antioxidants found in blueberries and blackberries. Unlike most apples, their colour runs through the flesh rather than just the skin, making them particularly eye-catching when sliced.

FRESH CRANBERRIES

A splash of ruby red in the market, cranberries arrive just in time for the festive season. Rich in vitamin C and antioxidants, they're perfect for sauces, bakes, or festive cocktails. Grown across North America, these glossy berries add both flavour and colour to the winter table.



DID YOU KNOW: Cranberries don't actually grow in water they grow on low vines in sandy bogs. The famous "floating" harvest happens when the bogs are flooded and the berries, filled with tiny air pockets, rise to the surface to be scooped up.



BUDDHA'S HAND

One of the most unusual citrus fruits you are ever likely to see. Buddha's hand is a fragrant citron with long, finger-like segments that give it its unmistakable appearance. Unlike traditional citrus fruits, it contains little to no juicy flesh, with the fruit consisting almost entirely of highly aromatic rind and white pith.

PERSIMMONS (KAKI / SHARON FRUIT)

Golden and glossy, persimmons are in their prime now. Best eaten overripe, their honey-sweet, jelly-like flesh is spoonable and addictive. They're hugely popular across Europe and Asia, and it's no wonder — their natural sweetness makes them ideal for desserts or cheese boards.



VEGETABLES

November is a fantastic month for vegetables. The colder weather brings out the best in British brassicas, leafy greens and root vegetables, while the return of Italian winter produce adds colour, character and some wonderfully distinctive flavours to the market. From vibrant pink radicchio and unusual heritage roots to the first great Brussels sprouts of the season, there is plenty to inspire warming winter menus. It is a month where simple roasting, braising and sautéing can transform exceptional seasonal ingredients into something really special.

PINK RADICCHIO

One of the most beautiful vegetables of the winter season, pink radicchio, commonly known as Radicchio Rosa, is a prized chicory grown in northern Italy. Its delicate leaves range from pale green and creamy white to dusty pink, rose and soft salmon, often forming a beautiful, loose rose-like head.



DID YOU KNOW: Pink radicchio gets its beautiful rosy colour from naturally occurring pigments called anthocyanins. The cooler temperatures of northern Italy help develop these pigments, giving the leaves their striking pink appearance during the winter months.

CROSNES

These unusual little tubers make their welcome return to the market this month. Sometimes known as Chinese artichokes, crosnes have a distinctive spiral shape and a delicate, earthy, slightly nutty flavour.



DID YOU KNOW: Crosnes are named after the French village of Crosne, near Paris, where they were first commercially cultivated in Europe during the 1880s. Despite also being called Chinese artichokes, they are actually members of the mint family!

CIME DI RAPA

A much-loved Italian brassica, cime di rapa is also known as broccoli rabe or rapini. Its name translates to “turnip tops”, and the leaves, stems and flowering shoots are all edible.



IMPORTANT NOTICE:

Saturday 14th November, the prestigious Lord Mayor’s Show will be captivating the heart of London. In light of this grand event, a significant portion of the city will be temporarily closed, impacting our ability to facilitate additional deliveries throughout the day.

Should you have any questions or concerns regarding this temporary disruption, please do not hesitate to reach out to our dedicated team at 020 3617 3300. We appreciate your understanding and cooperation during this time.



Remembrance Sunday

Each year, on the second Sunday of November, we pause to remember the courage and sacrifice of the Armed Forces and civilians who gave their lives in service. The red poppy remains the enduring symbol of remembrance, a sign of respect, gratitude, and hope for peace.

For many across our industry, it’s a moment to reflect amidst the busy season. A chance to honour those who served and to appreciate the freedoms and communities we enjoy today. Lest we forget.



IN SEASON

FRUIT

English apples
English pears
Leafy clementines
Leafy lemons
Italian speciality citrus
Kaki fruit
Sharon fruit
Persimmons
Pomegranates
Golden kiwis
Quince
Custard apples
Tiger lemons
Cranberries
Walnuts
Chestnuts
South African peaches and nectarines

VEGETABLES

Courgettes
Winter squashes
Delica pumpkins
Heritage beetroots
Heritage radishes
Heritage carrots
Coloured cauliflowers
Romanesco
Hispi cabbage
Pink radicchio
Tardivo
Trevisano
Castelfranco
Frisseline
Red and white chicory
Puntarelle
Cime di rapa
Cicoria
Monk's beard
Brussels sprouts
Brussels tops
Sprouts on the stem
Mixed Chantenay carrots
Baby parsnips
Oca de Peru
Helianthus root
Nasturtium root
Jerusalem artichokes
Salsify
Celeriac
Cavolo nero
Curly kale
Rainbow chard
Crosnes

END OF SEASON

As the winter season takes hold, we say goodbye to the final British summer crops and European autumn favourites.

British berries
British whole-head salads
British tomatoes
British baby vegetables
European plums
European melons
European figs
Fig leaves

Availability will vary as the final crops finish, so please speak to the team if you require any particular seasonal lines.

FINAL WORD

November is where autumn begins to make way for winter, bringing some of the most exciting and distinctive produce of the year.

British roots and brassicas are at their best, Italian bitter leaves are making their welcome return, and the fruit market is full of colour with unusual citrus, pomegranates, persimmons and speciality apples.

It is the perfect time to embrace warming flavours, hearty dishes and ingredients that really celebrate the colder months.

With Christmas now firmly on the horizon, we also encourage everyone to begin planning their festive produce requirements and prepared vegetable orders as early as possible.

Here’s to another fantastic month of seasonal cooking and making the most of everything November has to offer.



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