



Welcome to the Cuisine Centre

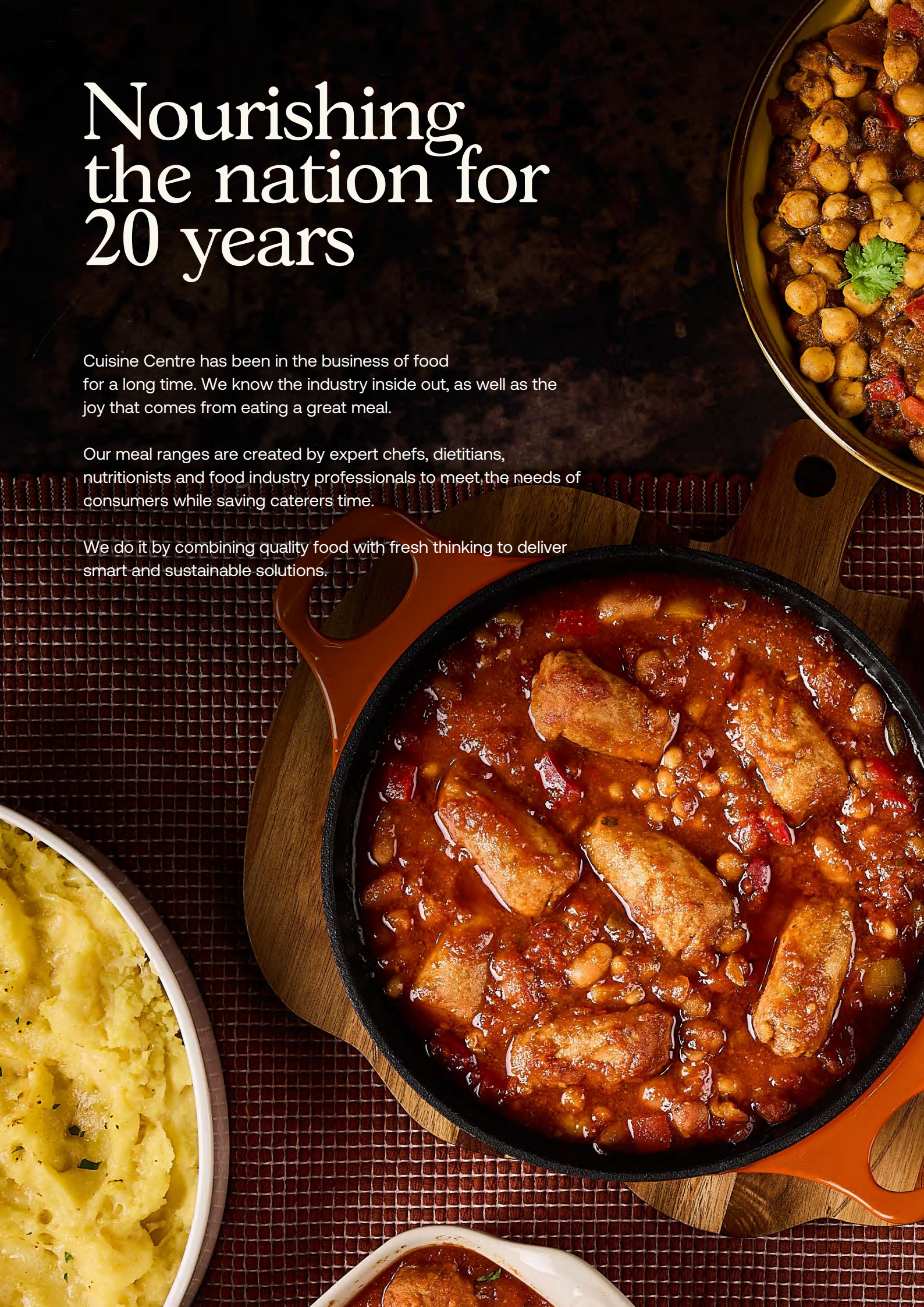
EXPLORE OUR MEALS | AUTUMN/WINTER 2025

Nourishing the nation for 20 years

Cuisine Centre has been in the business of food for a long time. We know the industry inside out, as well as the joy that comes from eating a great meal.

Our meal ranges are created by expert chefs, dietitians, nutritionists and food industry professionals to meet the needs of consumers while saving caterers time.

We do it by combining quality food with fresh thinking to deliver smart and sustainable solutions.





FEATURED: MOREISH AUTUMN SPREAD

From left: Cheddar Mashed Potato, Smoky Meat-Free Sausage and Bean Stew, Chickpea and Vegetable Tagine, Chicken Breast in Cheese and Ham Sauce. **Explore our Moreish multiportion range on P4.**

Contents

Page

4	Moreish: Frozen Multi-Portion
6	Steamplicity: Chilled Single-Portion
8	Esteem: Premium, Chilled Single-Portion
10	Medley: Chilled Multi-Portion
12	Nurture: Chilled Children's Meals
14	Sustainability & Quality

Explore our meal ranges now





FEATURED: PORK MEATBALLS WITH CHEDDAR MASH



Tender pork meatballs in a tomato and pepper sauce, served with Cheddar cheese mashed potatoes.

moreish

More flavour. More freedom. More choice.

Delicious meals which leave you wanting more

Moreish is here to shake up kitchens with multi-portion, frozen meals that prioritise quality, nutrition and all-important flavour. With over 140 dishes to choose from, this extensive meal range delivers on flexibility, freeing up culinary time without compromising great taste and quality.

Overview:



- Multi-portion, frozen meals
- Mix of traditional favourites and exciting new dishes
- Wide choice for flexible menu planning

A Sample of Moreish

Just a little taste...

With over 140 dishes to choose from, we've rounded up a small selection here. For our full catalogue, please talk to a member of our team.

Meat, Poultry & Fish

- Chicken and Mushroom Casserole with Dumplings
- Beef Madras
- Chicken Breast in Cheese and Ham Sauce
- Tuna Pasta Bake
- Potato-Topped Fish Pie
- Pork Meatballs in Tomato Sauce
- Peri Peri Chicken

Vegetarian & Vegan

- Creamy Vegetable Bake
- Macaroni Cheese
- Meatless Balls in Tomato Sauce
- Sticky Quorn Stir-Fry
- Spinach and Ricotta Cannelloni
- Spanish-Style Butterbean Stew

Sides

- Seasoned Crispy Potatoes
- Braised Red Cabbage
- Roast Mediterranean Vegetables
- Moroccan Cous Cous
- Peas, Leek, Cabbage with Lemon & Tarragon Butter
- Potato Croquettes
- Turmeric Rice

Soups

- Cheesy Leek and Potato Soup
- Chicken and Pearl Barley Soup
- Cream of Tomato Soup
- Tomato, Red Pepper & Lentil Soup

Desserts

- Sticky Toffee Pudding
- Chocolate and Caramel Sponge
- Bread and Butter Pudding
- Apple and Blackberry Crumble
- Rice Pudding



FEATURED: FRUITS OF THE FOREST SPONGE

Light and moist sponge cake with forest fruits. Delicious when served warm, with or without custard!





STEAMPLICITY

- JUST FRESHLY COOKED -

Freshly cooked, ready in minutes

Steamplicity is our pioneering meal range designed to deliver fresh meals to healthcare settings, allowing patients to choose from an à-la-carte menu. Using our unique steam-cooking system, Steamplicity meals are cooked just before serving at the ward level, preserving freshness, nutrients and great taste.

Overview:



- Plated, single-portion meals
- Dietitian-approved
- Consistent quality and portion size
- Can reduce food waste to below 2.5%¹



FEATURED: CREAMY CHICKEN & MUSHROOM PASTA

Back by popular demand! Pasta and chicken in a creamy sauce with mushrooms and spinach.

1. 2021 case study for Milton Keynes University Hospital demonstrated a reduction in kitchen food waste from 14% to <2.5% upon uptake of Steamplicity

Fresh Dishes from Steamplicity

Meat & Poultry

- All Day Breakfast
- Beef Pasta Bolognese
- Beef Chilli Con Carne
- Chicken, Leek and Gammon Pie
- Chicken and Mushroom Casserole
- Chicken Tikka Masala
- Cottage Pie
- Creamy Chicken and Mushroom Pasta
- Mexican Chicken and Rice
- Minced Lamb and Dumpling
- Roast Chicken
- Roast Pork
- Sausage and Mash

Vegetarian & Vegan

- Cheese and Tomato Pasta
- Chickpea and Spinach Curry
- Macaroni Cheese
- Meat Free Pasta Bolognese
- Plain Omelette and Potato Wedges
- Smoky Bean Chilli
- Vegan Shepherd's Pie
- Vegetarian All Day Breakfast

Fish

- Fish and Chips
- Creamy Salmon Pasta
- Steamed Fish in Parsley Sauce

Finger Food

- Vegetarian Sausages and Potato Wedges
- Chicken Goujons and Potato Wedges

Soups

- Cream of Tomato Soup
- Chicken, Pearl Barley and Vegetable Soup

Supporting Lines

- Single portion of Green Vegetable Medley
- Jacket Potato

For full dietary information including allergens,
please speak with a member of our team



FEATURED: MEXICAN CHICKEN & RICE

Spiced shredded chicken in a Mexican bean sauce served with a vegetable and bean rice. **New to Steamplicity for A/W 2025.**





FEATURED: SAUSAGE & BUTTERBEAN STEW



Warming sausage stew with tomato, chorizo and butterbeans served with creamy Colcannon mashed potatoes and crispy kale.



À-la-carte dining, steamed to perfection

Esteem offers a premium, à-la-carte dining experience, perfect for busy, on-demand settings looking to elevate their meal service. Features a range of fifteen finely-crafted dishes showcasing quality ingredients.

Overview:



- Premium, single-portion meals
- Steam cooked to preserve quality and freshness
- High-quality ingredients for a first-class finish

Meet the Esteem Line-up

Meat & Poultry

- Chicken and Prawn Paella
- Chicken Jalfrezi
- Chunky Cottage Pie
- Harissa Chicken and Grains
- Pork and Fennel Ragu with Gluten Free Rigatoni
- Roast Chicken
- Sausage and Butterbean Stew
- Slow Cooked Beef with Dauphinoise Potatoes

Fish

- Hake, Mustard Mash with Cheese and Chive Sauce
- Soy Ginger Glazed Salmon and Grains

Vegetarian & Vegan

- Black Bean and Sweet Potato Chilli
- Falafel and Grains in a Moroccan Spiced Sauce
- Three Cheese Macaroni
- Paneer and Chickpea Curry
- Sundried Tomato and Pesto Risotto

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FEATURED: PANEER, CHICKPEA & SPINACH CURRY



Mild creamy curry with paneer cheese, chickpeas and spinach. Served with spiced rice and Bombay potatoes.





Medley

Global cuisine for restaurant dining

Your culinary kit for convenience and creativity

Medley is designed for chefs who want flexibility without compromise. Whether you need an authentic sauce to elevate your signature dish or the freedom to pair our quality mains with a hand-crafted side, Medley gives you complete control.

Overview:



- Chilled, ready-to-use mains, sides and sauces
- Supports hybrid kitchen models
- Mix-and-match options for culinary creativity



FEATURED: VENISON PIE FILLING

Slow-cooked venison with silverskin onions, button mushrooms and carrots in a rich gravy.

Choose Your Medley

Prepared Proteins

- Char Sui Pork Belly
- Chicken Tikka Meat
- Chicken, Leek and Mushroom Pie Filling
- Hoi Sin Chicken Thighs
- Middle Eastern Chicken
- Smoky Korean Pulled Pork
- Spicy, Sticky Chicken
- Spicy Pulled Pork and Fennel Ragu
- Venison Pie Filling

Sides & Sauces

- Colcannon Mashed Potato
- Firecracker Vegetables
- Ham and Mushroom Carbonara Sauce
- Lasagne Bolognese Filling
- Spicy Rice
- Sweet and Sour Sauce
- Turmeric Rice
- Vegan Bolognese

Main Dishes

- Aubergine and Cauliflower Katsu Curry
- Aubergine Dhansak
- Black Bean and Sweet Potato Chilli
- Chicken Chasseur
- Chicken Jalfrezi
- Chicken Tikka Masala
- Chicken Tikka Korma
- Chickpea and Spinach Curry
- Chilli Con Carne
- Chip Shop Chicken Curry
- Macaroni Cheese
- Mediterranean Vegetables with Tomato Sauce
- Moroccan Meatless Ball Tagine
- Paneer and Chickpea Curry
- Pork Sausages and Apple Onion Gravy
- Red Thai Chicken Curry
- Spanish Chicken and Chorizo
- Sweet and Sour Chicken
- Vegan Cottage Pie
- Vegan Keema
- Vegan Panang Curry

For full dietary information including allergens, please speak with a member of our team

Looking for something a little more flexible?

We also have a small but mighty range of authentic sauces, designed to bring global flavours to professional kitchens with ease.

Rich and vibrant, these sauces are locked in bags then quickly cooled for freshness, ready to transform dishes without the hassle of scratch cooking.

- TOMATO & CHORIZO
- KORMA
- MAKHANI
- MADRAS
- THAI RED
- PANANG
- SWEET & SOUR
- RAISUKAREE
- STICKY SOY & CHILLI





FEATURED: MACARONI CHEESE



Macaroni in a velvety Cheddar cheese sauce. A firm favourite with our future foodies.

NURTURE

Nourishing growth and development

Delicious meals for growing minds

Nurture is designed to simplify school mealtimes whilst ensuring great taste and nutrition. Each balanced meal is made to appeal to children with familiar flavours and fresh ingredients, encouraging the uptake of great food to fuel an exciting school day.

Overview:



- Balanced, nutritious meals for KS1 and KS2
- Multi-portion and single-portion options for special dietary needs
- Steam-cooked for optimal freshness

Our Nurture Range

Meat, Poultry & Fish

- Battered Chicken Bites
- BBQ Chicken
- Beef Burger
- Beef Pasta Bolognese
- Breaded Fish Fingers
- Chicken and Vegetable Korma
- Cowboy Pasta
- Creamy Chicken and Vegetable Pasta
- Italian Chicken
- Roast Chicken and Gravy
- Sausage in Gravy
- Sliced Turkey and Gravy

Vegetarian & Vegan

- Cheese and Veg Bake
- Cheese and Tomato Pasta
- Cheese and Tomato Pizza
- Chickpea and Vegetable Tikka Masala
- Macaroni Cheese
- Quorn™ Cocktail Sausages and Gravy
- Quorn™ Fillet in Gravy
- Quorn™ Burgers
- Vegan Nuggets and Chips
- Vegetarian Balls in Tomato Sauce
- Vegetarian Bolognese Sauce
- Vegetarian Pasta Bolognese

Sides Dishes

- Broccoli and Carrots
- Baked Beans
- Chips
- Cocktail Sausages
- Garden Peas
- Golden Sweetcorn
- Green Beans
- Jacket Potatoes
- Mashed Potato
- Rice
- Roast Potatoes
- Seasoned Potatoes
- Spring Vegetable Mix

For full dietary information including allergens,
please speak with a member of our team



Delivering Delicious

Cuisine Centre supply over 14 million meals a year to clients in healthcare, workplaces, education, senior living and more through the comprehensive network of our distribution partners.

Whether you are looking to offer fresh and nourishing meals without the set-up or you need more hands in the kitchen for specialist dishes, we have a solution to support and elevate your food offer.



Cuisine Centre are certified to the BRCGS (Brand Reputation Compliance Global Standard) for Food Safety, achieving the highest grade of AA in our most recent audit.

Small Steps for Big Change

Through Compass Group UK & Ireland, we partner with Foodsteps to measure the carbon impact of our dishes, helping our teams lower emissions with smart ingredient choices.

Our CPET trays use 68% post-consumer recycled material, and Compass Group UK & Ireland operates on 100% renewable energy, aligned with ISO 50001 and 46001 standards for energy and water management.

Cuisine Centre are proud to be the first UK production kitchen to achieve the Soil Association Green Kitchen Standard, showing our commitment to reduce waste, save resources, and operate sustainably.





FEATURED: SMOKY
MEAT-FREE SAUSAGE
& BEAN STEW

Quorn™ Sausages in a Smoky Bean
Stew. A comforting classic from our
A&W 25 Moreish range, **P4**.



**CUISINE CENTRE
AUTUMN/WINTER
2025**

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