

# MADE TRADITIONALLY. SOURCED RESPONSIBLY.



Our range of traditionally prepared, cured and hung Campbell & Neill smoked Salmon is certified by the Aquaculture Stewardship Council. A first for UK foodservice and exclusive to us.

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**TERMS & CONDITIONS:** M&J Seafood standard terms and conditions apply and appear in full on our website at [www.mjseafood.com](http://www.mjseafood.com). All products are shown as serving suggestions. Please note: While we do everything possible to ensure all fresh fish are available, extreme conditions around the world can make this impossible on occasion, in which case we'll always offer an alternative.

**M&J Seafood Limited.** Registered office: Charbridge Way, Bicester Distribution Park, Bicester, OX26 4SW. Registered in England No. 09301346



# NEW

AUTUMN/WINTER 2017

Imaginative and  
on trend fish & seafood

No doubt about it, summer's over and nights are getting longer. Now's the time to take another look at your menu and our new food for autumn and winter 2017 is the right place to start. Inside you'll find some cracking, original ideas that are right up to date and trending across Britain. We've also got some classic crowd-pleasers that will keep all of your customers smiling no matter how much it blows outside. So give your menus a seasonal shake-up and give us a call.

All fish & seafood are frozen unless we state otherwise in the product description.

# smoked salmon\*

**CAMPBELL & NEILL**



ASC Smoked Salmon Side (D-sliced, skin-on) 0.8-1.4kg. Code: SC230E

ASC Smoked Salmon Side (long-sliced, skin-on) 0.8-1.4kg. Code: SC200L

ASC Smoked Salmon Side (unsliced, skin-on) 0.8-1.4kg. Code: SC110B

This fantastic Aquaculture Stewardship Council (ASC) accredited premium smoked Salmon is made the old fashioned way. Hand cut, trimmed, cured for a whole day and then hung for a further day, which gives it its melt in the mouth texture. It's then traditionally smoked over oak chips from old Whisky and Calvados casks and rested. If you're looking for some quality Salmon, you're not going to find much better than this.



\* All of these products are chilled



**SMOKED SALMON SIDE  
WITH ORANGE, FENNEL  
POLLEN & DILL  
(V-SLICED, SKINLESS)** ONLY FROM M&J

0.8-1.4kg. Code: S21910

A traditional favourite brought right up to date. It's got a lovely, original marinade that's going to be a real eye catcher on your menu. But it's going to impress most when you serve it. The vertical cut is chunky and generous and its taste will get the whole table talking. Don't mess around with this, keep it simple and let it speak for itself.



# Marinated salmon

**SMOKED SALMON SIDE WITH  
YUZU, GINGER & SHISO  
(D-SLICED, SKIN-ON)** ONLY FROM M&J

0.8-1.4kg. Code: S21909

Customers can't seem to get enough of Asian inspired food right now, so this marinated smoked Salmon should fly out of your kitchen. Japanese Yuzu fruit gives the Salmon a sharp lime-like tang that combines nicely with the ginger. The sprinkles of Shiso leaf bring in a hint of mint and finish it off well, making it really look the part when plated.



Always a popular choice with customers, now even more so. These top-notch skin-on Salmon suprêmes come in three different on-trend marinades. Packed with flavour and ready to go, it couldn't be easier to keep your menu up to date.

**MOROCCAN HARISSA-  
STYLE MARINATED  
SALMON PORTIONS  
(SKIN-ON, BONELESS)** ONLY FROM M&J

10 x 120-130g. Code: P21646

**PERUVIAN-STYLE  
CHIMICHURRI MARINATED  
SALMON PORTIONS (SKIN-ON,  
BONELESS)** ONLY FROM M&J


10 x 120-130g. Code: P21645

**SWEET CHILLI & LIME  
MARINATED  
SALMON PORTIONS  
(SKIN-ON, BONELESS)** ONLY FROM M&J

10 x 120-130g. Code: P21647

# Shellfish

## MSC SCOTTISH MUSSELS IN TOMATO, CHORIZO & SMOKED PAPRIKA SAUCE

20 x 250g. Code: L21193  **ONLY FROM M&J**

These Mussels are rope grown by a MSC certified Scottish fishery in the clear waters off the west coast of Scotland and the Shetland Isles, and come in a sauce of British cider with chorizo and peppers. They're a doddle to prepare. Each starter sized portion can be boiled in the bag in 6 minutes or microwaved for convenience. Something special, made easy.



## MSC SCOTTISH MUSSELS IN BISQUE SAUCE **ONLY FROM M&J**

20 x 250g. Code: L21192

A lovely French classic made simple. Scottish rope grown Mussels from a MSC certified fishery, farmed in the clear waters off the west coast of Scotland and the Shetland Isles. In a rich bisque-style sauce of French wine, brandy and British cream. Just boil or microwave them in the bag. Perfect for a small plate or starter.

## ASC KING PRAWNS IN BRINE (CHILLED)

900g DWT. Code: B21323 

King Prawns. Customers can't get enough of them. Now you can show you're serious about sustainable seafood with these ASC accredited King Prawns in brine. These ready to eat Prawns are a real first for foodservice and will be bang on for any pastas, salads and sandwiches on your menu.



## MARINATED SCALLOPS WITH OLIVE OIL & TOMATOES **ONLY FROM M&J**

1kg. Code: L20178

It's not going to get any simpler than this. Beautiful individually frozen Queen Scallops in a marinade of candied tomatoes, spinach and olive oil. Put as much as you need in a pan from frozen and you've got a premium dish with no fuss and no waste.





# Light Bites

## **KURO CHARCOAL WILD ARGENTINIAN PRAWNS** ONLY FROM M&J

800g (16-20 per lb). Code: G21579

If you're looking for something a bit special, then this does it. These award-winning large wild Prawns are coated with a beautifully crunchy, jet black, bamboo charcoal breadcrumb ('kuro' means 'black' in Japanese). They're as stunning to look at as they are to eat and believe us, they really look the business. Move over beige foods, charcoal is trending now!

## **RED VELVET PRAWNS** ONLY FROM M&J

500g (16-20 per lb). Code: G21580

These large coated Prawns look magnificent. Covered in a crunchy, deep red beetroot breadcrumb they will grab the attention of everyone at the table. If you're looking for something that will stand out, taste delicious and get people talking about your menu, here it is.

## **KIMCHI SEASONED PINEAPPLE CUT BREADED SQUID** ONLY FROM M&J

1kg. Code: S21062

Generous chunks of Squid, Korean style. Scored with a classic pineapple pattern then coated with breadcrumbs and a spicy Kimchi-style seasoning, based on the staple Korean dish made from fermented vegetables, including napa cabbage and Korean radish. This is a smashing way to bring a long standing favourite and a bang on trend flavour together.

## **KALONJI SEEDED SQUID RINGS** ONLY FROM M&J

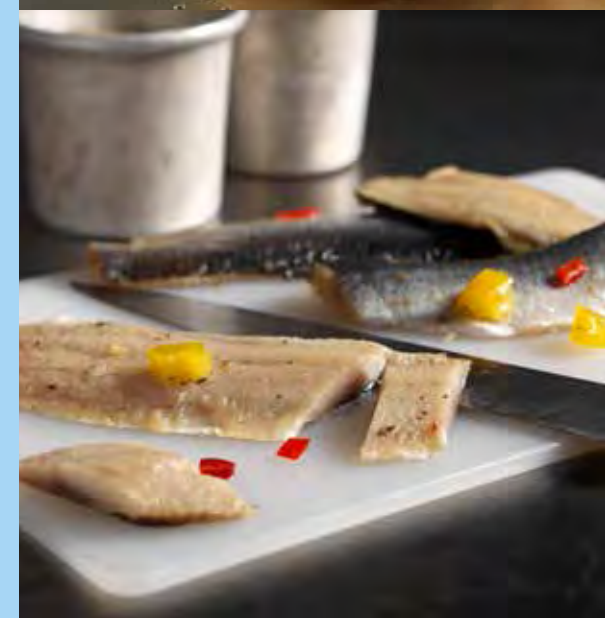
1kg. Code: S21061

We've just taken this popular starter to a whole new level! These coated Squid rings have a sprinkling of Kalonji seeds on, which give them an original look and an authentic Indian spice flavour. The unique coating creates a delicious, golden, crispy bite, making them ideal for dipping sauces. Did you know that Kalonji is the Hindu term for what we know as Nigella seeds or Black Cumin? You do now!

## **MSC HERRING GEVICHE IN LIME, CHILLI & MINT** ONLY FROM M&J

2kg (1kg DWT). Code: B21586

Raw fish is all the rage at the moment, but can be a bit tricky to get right. No such worries with these mouth-watering Herrings, sustainably caught in Scotland and hand filleted, they're already lightly cured in a lime, chilli and mint marinade. Now there's no reason you can't put cutting edge raw fish on your menu.



# smoked fish

## HOT SMOKED ANCHOVY FILLETS IN SUNFLOWER OIL (CHILLED)

500g. Code: Y21059

These Anchovy fillets are hot smoked over beechwood before being preserved in sunflower oil with a dash of vinegar and pepper. They're packed in resealable tubs which makes it nice and easy to keep a lid on waste.

## SMOKED SALMON & EGG PASTRY PARCEL

40 x 132g. Code: S21170

Food on the go is going places. This is more than a bit of a step up from your bacon buttie! Chunky pieces of smoked Salmon in creamy free-range egg and wrapped up in a lower fat golden pastry. Bake them in the oven and see them fly out the door.

## SMOKED SALMON, LEMON & HERB PÂTÉ

500g. Code: S21050

You can't go wrong with this. A hot smoked Salmon pâté with a simple dash of lemon, gherkins and herbs. There's loads you can do with this and you'll find it as popular in the kitchen as you will with your customers.

## SMOKED MSC COD LOINS (UNDYED, SKINLESS, BONELESS)

24 x 140-170g net. Code: U21063

Put sustainably caught smoked Cod on your menu with pride. These loins are premium cuts from the thickest part of the fish, they are smoked naturally over beech and oak. As they're frozen at sea, freshness is locked in immediately on catching - so their taste and texture is consistent year-round. Great flavour and a lovely natural colour.



# British Cod IS BACK



## FRESH BRITISH COD FILLET (SKIN-ON, BONELESS)

400-600g. Code: FCK690

This has been the success story of the summer: sustainable North Sea Cod is back, big style! Fished in British waters by British boats and processed in the UK, this is the talk of the town. Filleted but left with the skin on so it looks great when you plate it up. It's an all time customer favourite so get it on your menu with pride and let everyone know you're supporting the British fishing industry.