



WESTLANDS

CHEF INSPIRED

CATALOGUE

2023 / 24

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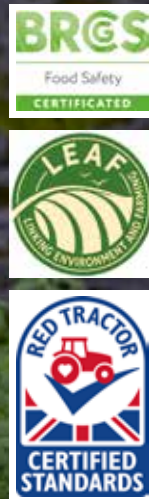
HELLO

We are Westlands UK, British growers of Micro Leaves, Edible Flowers, Sea Vegetables, Speciality Leaves and Speciality Tomatoes.

We grow innovative produce using sustainable methods. Working with world-class chefs and food service companies, we push the boundaries of food norms.

Our products are grown to Red Tractor Assurance and Leaf Marque standards, and packed to BRCGS Food Safety standards. You can find your nearest stockist by heading to: westlandsuk.co.uk/where-to-buy/.

For more information, including our full product range and seasonality, visit our website: westlandsuk.co.uk.



Westlands' products are available nationwide from leading foodservice suppliers and wholesale markets. Speak to your supplier or contact us at hello@WestlandsUK.co.uk to find a stockist in your area.

Products on the EU recognised allergens list are indicated by*.

“
Our aim is to drive fresh produce innovation in food service. Strongly driven by chefs, we are continually evolving to offer a dynamic range of quality products.

WILLIAM BOERS



HISTORY

1941

Westlands was born. We started by growing a range of ornamental flowers, veg plants and salads

1983

We became one of the largest plant raisers in the UK and first to install a fully automated production system

1995

Purchase of our Station Road site - this was key to help with the expansion of the plant raising sector

2007

We invested in a fully automated system, as we introduced Micro Leaves to the UK.

2013

Further glasshouses were converted from soil to hydroponic. We also developed our Speciality Tomatoes

2015

Installation and commissioning of ozone water treatment for recycling irrigation water

2016

Construction of 1.5MW CHP unit, including a boiler and heat storage to meet the demands of the nursery and its future expansion

Grown in the Vale of Evesham, our unique ranges are selected for the finest quality and flavour. Since we began, we have developed into a dynamic pioneer of speciality produce, using the latest sustainable growing techniques and cutting-edge technologies.

2016

First hydroponic gutter system was built. This was to supply mixed leaf bags all year round to the UK retail market

2017

UV water treatment installed and commissioned for recycling irrigation water

2018

Construction of monorail shuttle system to transport harvested material from glasshouses to central consolidation area

2018

Extension to packhouse and installation of an Ishida Multihead weighing and packing system

2019

We invested in our wastage handling systems to reduce costs

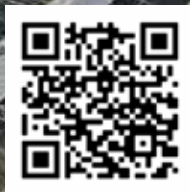
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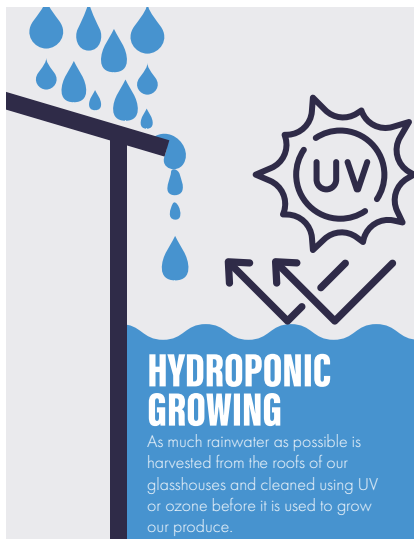
Continued growing our range throughout lockdown, all year round

2023

We fitted a fully automated box handling system in our packhouse for more efficient packing and increased productivity

SUSTAINABLE GROWING





HYDROPONIC GROWING

As much rainwater as possible is harvested from the roofs of our glasshouses and cleaned using UV or ozone before it is used to grow our produce.



REPLACING SOIL WITH RECYCLED FABRIC

We use recycled fabric offcuts to grow our range of Micro Leaves in, rather than soil or peat.



100% RECYCLABLE PACKAGING

Our standard punnets are made from RPET material which is made from 100% recycled content – the most environmentally friendly and widely most widely recycled plastic in the UK.



LEAF MARQUE

Our products are grown and packed to LEAF Marque standards.

We are members of LEAF Marque (Linking the Environment and Farming), an environmental assurance system, recognising more sustainably farmed products.



ACCREDITED BY RED TRACTOR

We can confidently assure you that our British-grown products, from Edible Flowers to Speciality Tomatoes, are 100% traceable.



MICRO LEAF

Photo credit: @fakeoutkitchen



YOUNG, TENDER LEAVES
HARVESTED AT SEED LEAF
OR FIRST TRUE LEAF STAGE.
SELECTED FOR QUALITY,
FLAVOUR & VISUAL INTEREST.

MICRO LEAF



AMARANTH, RED

Mild, earthy beet taste.
AYR. 25g



BASIL, GREEN

Peppery and clove-like.
AYR. 30g



BASIL, PURPLE (RED)

Rich colour with peppery and fruity taste.
AYR. 30g



BASIL, THAI

Spicy and anise-like.
AYR. 30g



BORAGE

Crunchy with a mild cucumber taste.
AYR. 30g



BROCCOLI

Crisp, raw broccoli taste.
AYR. 30g



CABBAGE, RED

Sweet with a mild earthiness.
AYR. 30g



CELERY*

Strong celery bite.
AYR. 25g



CHARD, BULL'S BLOOD

Bold red leaves with earthy beet taste.
AYR. 30g



CHARD, RED

Green leaf with scarlet midrib and a mild, earthy taste. AYR. 30g



CHERVIL

Sweet and parsley-like with anise undertones. AYR. 20g



ANISE HYSOP

Liquorice flavour with a hint of mint.
AYR. 20g



CHICKWEED

Grassy notes, subtle bitterness.
AYR. 30g



CORIANDER

Bold, earthy and spicy with hints of citrus.
AYR. 30g



DILL

Sweet with a caraway-like taste.
AYR. 20g



FENNEL

Sweet with anise-like taste.
AYR. 30g



MICRO YARROW

Slightly bitter with a powerful, astringent taste.
AYR. 30g



MICRO APPLE MARIGOLD

Floral with apple and citrus-y tang.
AYR. 20g



PEA SHOOTS, SALAD

Succulent, sweet podded pea taste.
AYR. 100g, 250g, 500g



PEA SHOOTS, TENDRIL

Decorative with a delicious fresh pea flavour. AYR. 100g

MICRO LEAF



GARLIC CHIVES

Spicy, garlicky onion sweetness.
AYR. 30g



MUSTARD, RED FRILLS*

Starchy potato with a fiery kick.
AYR. 30g



PAK CHOI, RED

Sweet with a mildly floral, cabbage-like taste. AYR. 30g



GREEK CRESS

Floral with a peppery bite.
AYR. 30g



MIZUNA

Sweet with a mildly spicy mustard taste.
AYR. 30g



PARSLEY

Aromatic with a peppery, fresh, earthy taste. AYR. 25g



LAND CRESS

Spicy and peppery.
AYR. 100g



MINT

Refreshing, cooling and slightly sweet.
AYR. 20g



LOVAGE

Celery-like with spicy notes of anise and curry powder. AYR. 20g



Photo credit: Haar Restaurant,
Dean Banks Group

MICRO LEAF



RADISH, DAIKON

Raw, peppery bite with a creamy finish.
AYR. 30g



RADISH, PINK STEM

Colourful, crunchy leaf with peppery taste.
AYR. 30g



RADISH, PURPLE

Richly coloured leaf with mild pepperiness.
AYR. 30g



ROCKET

Bold, nutty and peppery.
AYR. 30g



ROCKET, WASABI

Peppery with a wasabi kick.
AYR. 20g



LEMON BALM

Sweet and refreshing with a zingy, sherbert-like taste. AYR. 15g



SHISO, PURPLE (PERILLA)

Notes of cinnamon, cumin and anise.
AYR. 20g



SORREL, LEMON (GREEN)

Juicy, lemony sourness.
AYR. 30g



SORREL, RED VEIN

Subtly bitter with a tingle of sour apples.
AYR. 20g



SUNFLOWER SHOOTS

Crunchy shoot with nutty taste.
AYR. 30g



TARRAGON

Intense, sweet anise-like taste.
Mar - Oct. 20g



THYME

Spicy and warming notes of orange.
AYR. 20g



WATERCRESS, BABY

Peppery, spicy and floral.
Mar - Dec. 100g



WATERCRESS, MICRO

Fine leaf with a spicy, peppery taste.
AYR. 30g



WATERCRESS, RED

Radiant red leaf with intense, peppery taste.
Jan - Apr, Nov - Dec. 100g



Photo credit: @lottie_brook

MICRO LEAF MIXES



ASIAN INSPIRED MICRO LEAF MIX*

Decorative and flavoursome mix of Asian-inspired greens.
AYR. 30g, 100g, 250g, 500g, 1 kg



SALAD MICRO LEAF MIX*

Classic mix of flavourful and colourful micro leaves.
AYR. 30g, 100g, 250g, 500g, 1 kg



EDIBLE FLOWERS

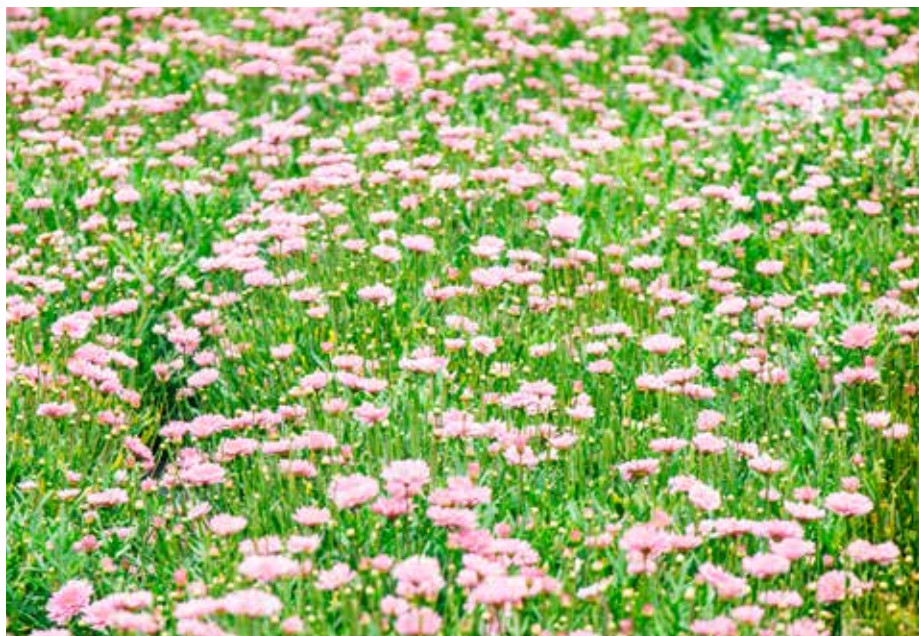


Photo credit: @hankandmargotuk



OUR COLLECTION OF UNUSUAL AND DISTINCTIVE EDIBLE FLOWERS; CREATED TO INSPIRE CHEFS TO PUSH THE BOUNDARIES OF TASTE AND AESTHETIC APPEAL.

EDIBLE FLOWERS



EDIBLE MIXED FLOWERS

Season's best Edible Flowers.
AYR. 20g



EDIBLE FLOWER WHEEL

Our pick of 7 distinctive Edible Flowers
AYR



BEGONIA, BOLIVIAN

Crisp and juicy flowers with a sour lemony
taste. Mar - Dec. 15g



BIDENS FLOWERS

Bright, vibrant petals with peppery taste.
AYR. 12g



BORAGE FLOWERS, BLUE

Vibrant blue flowers with mild, cucumber
taste. AYR. 8g



BORAGE FLOWERS, WHITE

Bright white flowers with mild cucumber
taste. AYR. 8g



BUZZ BUTTONS

Spicy and fiery.
AYR. 30 pcs



CONGO COCKATOO

Bizzare, beak-like blooms with refreshing
taste and bitter undertone. May - Oct. 12g



CORNFLOWERS

Vibrant petals with lightly sweet and spicy
taste. May - Oct. 15g



COURGETTE FLOWERS

Buttery yellow blooms with a tender, baby
fruit combo. May - Sept. 10 per box



CUCUMBER FLOWERS

Mini Cuke and Flower with a fresh,
delicate taste. May - Sept. 15g



DIANTHUS FLOWERS

Spicy, clove-like taste.
AYR. 8g



FENNEL/DILL CROWNS

Sweet, anise-like taste.
Jun - Sept. 20g



FUCHSIA FLOWERS

Mild floral, bitter and lemony taste.
AYR. 12g



EDIBLE MARIGOLD MIX

Slightly spicy, tangy and peppery.
AYR. 20g



APPLE BLOSSOM (BEGONIA)

Succulent and juicy with a crisp, sour
apple taste. AYR. 15g



ALLIUM FLOWERS

Mildly sweet and oniony.
Apr - Oct. 20g



ANISE HYSSOP FLOWERS

Bold purple flowers with sweet, aromatic,
anise-like taste. May - Oct. 12g



BEAN BLOSSOMS

Bright flowers with crisp, fresh bean taste.
AYR. 5g



DAISY MIX

A mix of pink, purple and white daisies.
AYR. 12g

EDIBLE FLOWERS



LAVENDER FLOWERS

Strong and sweet.
May - Oct. 12g



MARIGOLD, ENGLISH - FLOWERS (CALENDULA)

Bold, colourful flowers with a subtle nutty taste. Mar - Nov. 12g



MONKEY FLOWERS (MIMULUS)

Bold, bright & beautiful trumpets with a subtle nutty bite. Mar - Nov. 12g



NASTURTIIUM FLOWERS

Peppery, with a sweet nectar taste. AYR. 12g



PANSY FLOWERS

Bold petals with sweet and grassy taste. AYR. 8g



PRIMROSE MEADOW FLOWERS

Subtle and floral.
Nov - Apr. 8g



ROSE, FRAGRANT ENGLISH FLOWERS

Bold flowers with range of flavours from fruity, to herby, to spicy. May - Nov. Each



ROSE, FRAGRANT ENGLISH PETALS

Highly perfumed petals in a range of colours and flavours. May - Nov. 20g



SNAPDRAGON FLOWERS

Vibrant and colourful flowers with a neutral taste. AYR. 15g



SORREL FLOWERS (OXALIS)

Fruity and sour.
AYR. 8g



MICRO MELONS (CUCAMELON)

Little 'watermelons' with a refreshing cucumber crunch and slight lime sourness. Jun - Sept. 100g



TAGETE FLOWERS

Citrusy and orangey.
AYR. 8g



VIOLA FLOWERS

Vibrant and colourful flowers with a slightly sweet taste and mild perfume. AYR. 5g



WILD GARLIC FLOWERS

Sweet and garlicky.
Mar - June. 12g



SAGE FLOWERS

Sweet, fruity flavour with a hint of mint and spice. May - Nov. 12g



SPECIALITY LEAVES



Carters at Westlands

OUR COLLECTION OF UNUSUAL
AND DISTINCTIVE CULINARY
LEAVES, FRUITS AND BLANCHED
SHOOTS.

SPECIALITY LEAVES



WASABI LEAF

Fresh horseradish bite. Hot but not too overpowering. AYR. 20g



AZTEC SWEET HERB

Honey sweet with slight camphore bitterness. AYR. 30g



BRONZE FENNEL

Sweet, anise-like taste. AYR. 20g



CARDAMON LEAF

Intensely aromatic leaf with cinnamony and salty taste. AYR. 10 pcs



LOVAGE

Celery-like with spicy notes of anise and curry powder. Mar - Dec. 50g



LEMON VERBENA

Uplifting, sweet lemon zest taste. Mar - Dec. 15g, 100g, 250g, 500g



LIME LEAVES

Zesty citrus and herbal taste. AYR. 20g



YUZU LEAF

Aromatic, spicy and citrusy. AYR. 20g



MARIGOLD, APPLE

Floral with apple and citrus-y tang. AYR. 30g



MINT, CHOCOLATE

Sweet peppermint with chocolate undertones. Mar - Oct. 100g



MINT, MOJITO

Cuba's mint for cocktails. Refreshing with hints of citrus. Mar - Oct. 100g



MINT, STRAWBERRY

Spearmint with sweet strawberry taste. Mar - Oct. 30g



MUSHROOM PLANT

Earthy mushroom taste. May - Dec. 50g



NASTURTium (ALASKA)

Hot and peppery. AYR. 20g, 60g, 250g



NASTURTium (BLUE PEPE)

Blue leaves with peppery taste. AYR. 20g, 60g, 250g



NASTURTium (XL)

Large peppery leaves for wrapping and infusing. AYR. 20 pcs



OLIVE HERB

Strand-like leaves with intense olive taste. AYR. 20g



SALAD BURNET

Clean and crisp, light cucumber taste. AYR. 30g



SHISO (GREEN) (PERILLA)

Crimpled green leaves with hints of anise and cinnamon. AYR. 15pcs



SHISO (PURPLE) (PERILLA)

Richly coloured leaves with hints of anise and cinnamon. AYR. 15pcs

SPECIALITY LEAVES



SWEET WOODRUFF

Sweet, fresh and hay-like scented leaves.
May - Oct. 20g, 250g, 500g



VIETNAMESE CORIANDER

Intense, coriander-like flavour with a delayed 'chilli' kick. AYR. 100g



SHISHITO PEPPERS

Sweet and slightly smokey.
June - Oct. 200g, 500g, 1kg



BETEL LEAVES

Peppery, herbal bitterness.
May - Oct. 15g



PEA SHOOTS (GOLDEN)

Crisp and clean with a fresh sweet pea taste. AYR. 50g



POPCORN SHOOTS

Sweet bite with a slightly grassy finish.
AYR. 30g



KAFFIR MAKRUT LIMES

Intense citrusy notes with hints of lemon and herbal undertones. Jul - Dec. 500g



SWEET CICELY

Sweet, anise-like taste.
Apr - Oct. 15g



SWEET POTATO LEAVES

Mild sweet flavour.
May - Oct. 30g



ANISE LEAF

Natural sweetness with licorice flavour.
Mar - Oct. 15g, 250g, 500g



CURRY LEAVES

Fresh and warming bite with lemony notes.
May - Oct. 20g



KINOME LEAVES

Peppery with an underlying lemony bite.
May - Sept. 15g

SORREL



WOOD (OXALIS)

Sharp, lemony taste.
AYR. 20g



GOLDEN (OXALIS)

Lemony, sour taste.
AYR. 20g



LUCKY (OXALIS)

Tart and lemony.
May - Oct. 20g



GREEN BUTTERFLY (OXALIS)

Large leaves with lemony taste.
AYR. 20g



RED BUTTERFLY (OXALIS)

Winged maroon leaves with sour lemon taste. AYR. 20g



BURGUNDY (OXALIS)

Soft crimson leaves with a tart taste.
AYR. 20g



BUCKLER (OXALIS)

Tangy with a sharp, lemony taste.
AYR. 20g



MEGA (OXALIS)

Fleshy, lemony, sour and juicy.
AYR. 20g



PLUM (OXALIS)

Sharp lemony tartness.
AYR. 20g





BRITISH GROWN WASABI

THE KEY TO USING
WASABI IS FRESHNESS;
DID YOU KNOW
THAT IT LOSES ITS
HEAT WITHIN
15-20 MINUTES OF IT
BEING USED, IF LEFT
UNCOVERED?



GROWING WASABI IN THE UK

Growing Wasabi is not an easy process. It mainly grows in mountain stream beds in Japan, where it gets plenty of shading and lots of water.

To replicate these conditions in the UK, we adapted an area in our glasshouse to give them exactly what they need to grow into strong Rhizomes.

We also carefully formulated the right mix of nutrients to allow for optimum growth and flavour.





TASTE OF THE SEA



OUR COASTAL VEGETABLE COLLECTION, A DIVERSE RANGE OF EDIBLE LEAVES AND FLOWERS GROWN FOR THEIR UNIQUE TASTE AND SALINE QUALITIES.

TASTE OF THE SEA



ICE LETTUCE

Juicy, acidic and slightly salty. Peppery with glacial crystals. AYR. 120g



SEA ROSEMARY (*SUAEDA*)

Midly bitter salty taste. AYR. 50g



OYSTER LEAF

Fresh, salty oyster taste. Mar - Oct. 20g



OYSTER LEAF - FLOWERS

Blue flowers with a tangy taste. June - Oct. 20g



SEA BUCK'S HORN

(ERBA STELLA)
Crunchy, sweet and mildly nutty. AYR. 40g



SAMPHIRE, MARSH (*SALICORNIA*)

Crisp and succulent with a salty bite. AYR. 100g, 250g, 500g, 1kg



SAMPHIRE, ROCK - FLOWERS (SEA FENNEL)

Spicy and intense. Jul - Dec. 30g



SAMPHIRE, ROCK - LEAVES (SEA FENNEL)

Crunchy leaves with a punchy, kerosene-like spiciness. AYR. 50g, 100g



SEA ASTER

Sweet and salty with an underlying creaminess. Apr - Nov. 100g, 250g, 500g, 1kg



MONK'S BEARD (*AGRETTI*)

Crunchy leaf with a subtle saltiness. May - Sept. 100g



SEA PURSLANE

Spear-shaped leaves with a salty taste. AYR. 50g, 250g, 500g



DITTANDER

Hot, peppery and mustard-like. May - Sept. 100g



SEA BEET

Rich, earthy and salty. AYR. 100g, 250g, 500g, 1kg



SALTY FINGERS

Crisp and salty. AYR. 60g



SEA KALE

Blanched, crisp white stalks & subtle saltiness. Jan - April. 80g, 250g



SCURVY GRASS

Sharp, mustard-like and salty taste. AYR. 15g



TENDER LEAF



Photo credit: @hankandmargotuk



OUR SPECIALITY SALAD LEAF RANGE FOR CHEFS. BRITISH GROWN YEAR-ROUND, USING THE LATEST SOIL-FREE HYDROPONIC TECHNOLOGY FOR OPTIMAL QUALITY AND FLAVOUR. PESTICIDE FREE AND UNWASHED FOR FRESHNESS.

TENDER LEAF



CRISP SWEET LETTUCE

The 'ultimate burger lettuce'. Crisp and fresh.
AYR. 120g, 250g



MINTED PEA SHOOTS

Crisp pea shoots with a refreshing mint taste. AYR. 100g



TENDER MIXED KALE

A mix of crisp, decorative kales.
AYR. 100g



PETITE LEAF MIX*

A mix of 4 colourful petite leaves.
AYR. 120g



LEMON HERB MIX*

Lemony, crisp and sweet.
AYR. 100g

MIXED SHOOTS



THE HERBY MIX

Nutty, earthy and lemony.
AYR. 100g



THE SHOOT MIX

Aromatic, lemony and peppery.
AYR. 100g



THE ITALIAN MIX

A mix of herbaceous, peppery and fresh greens. AYR. 100g



THE ENGLISH MIX*

A mix of peppery, earthy and fresh leaves and edible flowers. AYR. 100g



SPECIALITY TOMATOES





OUR RANGE OF SPECIALITY
TOMATOES; AN ENTICING
SELECTION OF DIFFERENT
SHAPES, SIZES, COLOURS,
TEXTURES AND FLAVOURS.

SPECIALITY TOMATOES

Speciality Tomato Mixed Box. Mar - Nov. 3kg



Speciality Mixed Cherry Vine Box. Mar - Nov. 3kg



SAN MARZANO

Classic Italian cooking tomato. Full of flavour



TIGER PLUM

Great for chargrilling on the BBQ



ORANGE PLUM

Very sweet and succulent. Great for eating raw



COEUR DER BOEUF RED BELL SHAPE

Textured tomato, great for stuffing!



ELECTRIC YELLOW ROUND

Amazing colour! Soft, yellow round tomato



PINK BEEF

Vibrant pink, large beef tomato



PINK PLUM

Very sweet, succulent tomato. Great for eating raw



GREEN TIGER

Visually appealing, ripe and sweet when green. Great for salsa



GREEN/RED BEEFSTEAK

Great sliced - green for cooking or red for general use



ORANGE MARMONDE

Orange fruit with an attractive red jelly

SPECIALITY TOMATOES





Photo credit: @simmie.v



Photo credit: @adi.mehanda



Photo credit: @dinnerpenk, @joshcroll_



Photo credit: @umami._.mi



Photo credit: @fakeoutkitchen





LIVING LEAVES



GROWING CRESSES

GROWN IN A CLEAN, SOIL-FREE
MEDIUM AND SUPPLIED STILL
GROWING IN THEIR PUNNETS.
CUT WHAT YOU NEED, WHEN
YOU NEED IT!

GROWING CRESSES | SINGLES



RADISH, PURPLE

Richly coloured leaf with mild pepperiness.
AYR. 16's



SHISO, PURPLE (PERILLA)

Richly coloured leaves with hints of anise and cinnamon. AYR. 16's



SORREL, RED VEIN

Subtly bitter with a tingle of sour apples.
AYR. 16's



BORAGE

Succulent with mild cucumber taste.
AYR. 16's



CORIANDER

Bold, earthy and spicy, with hints of citrus.
AYR. 16's



GARLIC CHIVES

Spicy, garlicky onion sweetness.
AYR. 16's



TOON

Nutty, mushroomy 'umami' taste.
AYR. 16's



CABBAGE, RED

Sweet, mild earthiness.
AYR. 16's



MUSTARD, GREEN FRILLS*

Sweet, spicy and pungent.
AYR. 16's



PAK CHOI, RED

Sweet with a mildly floral, cabbage-like taste. AYR. 16's



PARSLEY

Aromatic with a peppery, fresh, earthy taste. AYR. 16's



RADISH, DAIKON

Raw, peppery bite with a creamy finish.
AYR. 16's



APPLE MARIGOLD

Floral with apple and citrus-y tang.
AYR. 8's



PEA SHOOTS, TENDRIL

Decorative, with a fresh pea taste.
AYR. 8's



NASTURTIUMS

Little round leaves with a peppery and floral taste. AYR. 8's



WHEATGRASS*

Fresh, clean and green taste.
AYR. 8's

GROWING CRESSES | MIXES



GROWING MIXED BOX [SAKURA]*
6 varieties x 3 punnets: 18 punnets per box
Our classic chef's selection of growing cresses



GROWING TENDRIL PEA SHOOT BOX
Fresh pea taste. AYR. 8 punnets per box



WHEELS



MARIGOLD WHEEL

Our selection of 7 flowers from the Marigold family. AYR



EDIBLE FLOWERS

Our pick of 7 of the season's best edible flowers. AYR



MICRO LEAF*

Our pick of 7 different micro leaves. AYR



ASIAN INSPIRED MICRO LEAF*

Our pick of 7 Asian-style micro leaves. AYR



SORREL

Our pick of 7 fresh, aromatic sorrels. AYR



SPECIALITY LEAF

Our pick of 7 leaves from our speciality range. AYR



TASTE OF THE SEA

Our pick of 7 sea vegetables from our Taste of the Sea range. AYR





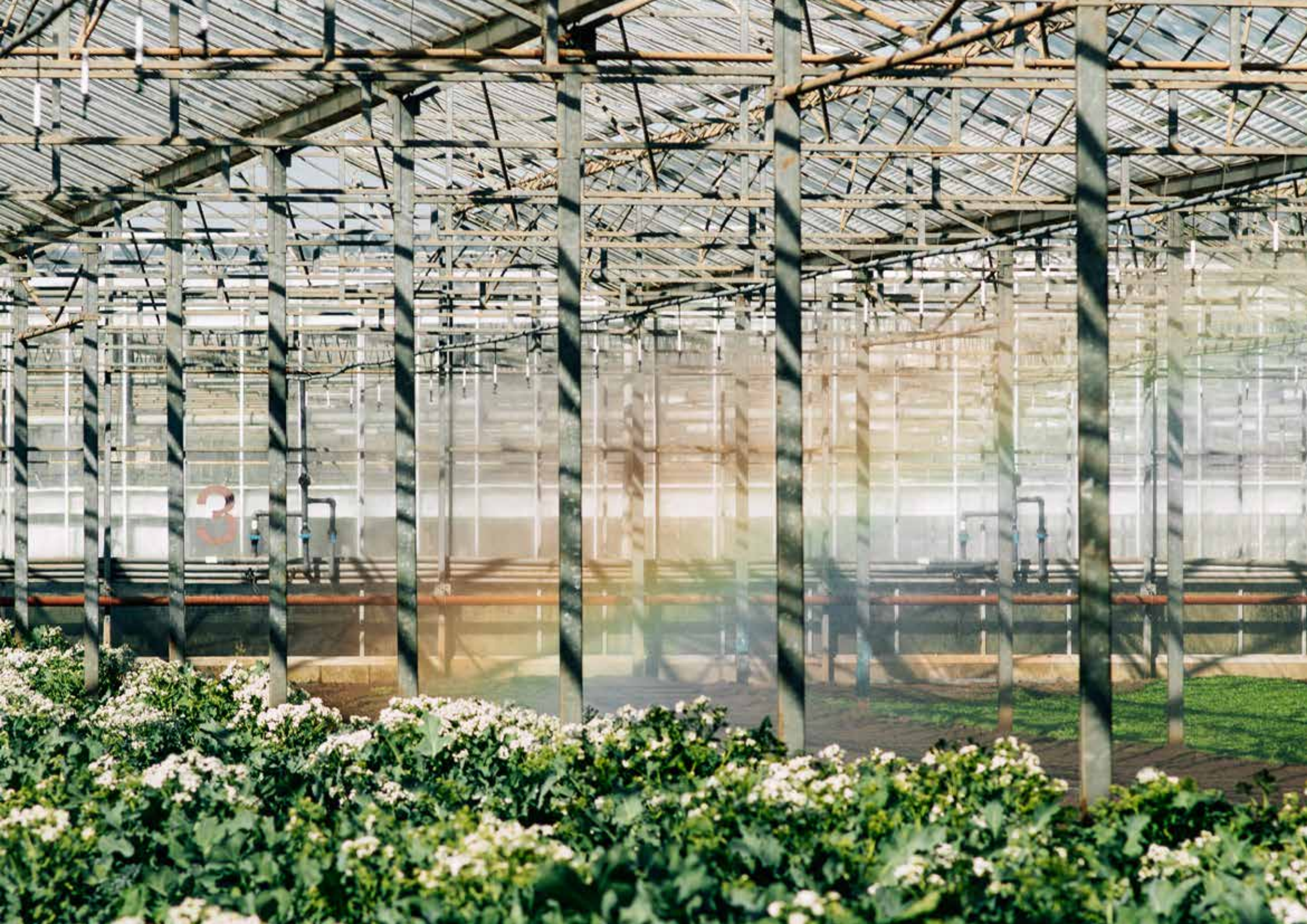


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Collaboration is at the heart of everything we do, which begins with our work family. Every member of our team is a vital part of our success. From planting, to picking, to packing, everyone at each stage takes great pride in the role they play in delivering first-class produce.

WILLIAM BOERS







WESTLANDS

WESTLANDSUK.CO.UK

STATION ROAD, OFFENHAM, EVESHAM, WR11 8LW