

Relish Your Sandwich With The Bay Tree

Wednesday 22 April, 2015

The West Country based speciality food producer, The Bay Tree, is celebrating Sandwich Week by using its loaf. The experts in preserves and chutneys are piling on the pickle, slathering on the sauce and adding that little extra something to turn the humble sarnie into something truly upper crust!

In business for 20 years, The Bay Tree continue to grow their extensive range so there's no need to stick to the same old boring, everyday accompaniments. Now is the time to get fancy with your fillings!

Spicy Tomato & Caramelised Onion Chutney – Add some pizzazz to a cheese or ham sandwich.

Weight 320g Unit Cost £2.25 SRP £3.35

Farmhouse Pickle – Traditional English pickle that's tip-top with a trusty Farmhouse Cheddar.

Weight 310g Unit Cost £2.25 SRP £3.35

Baby Pickled Onions – Marinated in a sweet vinegar and tiny enough to pop inside your bread roll.

Weight 280g Unit Cost £2.25 SRP £3.35

Caramelised Onions – Fabulous with goat's cheese on herby focaccia.

Weight 310g Unit Cost £2.25 SRP £3.35

Hot Chilli Chutney – Strong and fiery! You'll definitely perk up your sarnie with this intense chutney.

Weight 300g Unit Cost £2.25 SRP £3.35

Sweet Cucumber Pickle – A great all-rounder for pickle lovers; goes with meats, cheese and pâté.

Weight 300g Unit Cost £2.25 SRP £3.35

Garlic & Fennel Mustard – An ideal accompaniment to a hot sausage or salt beef sandwich.

Weight 190g Unit Cost £1.85 SRP £2.75

Classic Mayonnaise – A creamy classic created to complement your favourite sandwich time and again.

Weight 250g Unit Cost £2.00 RRP £2.99

For further sandwich recipe suggestions please don't hesitate to ask.

ENDS

Selected The Bay Tree ranges are available from Waitrose, Ocado, Booths, a whole host of independent delis and farm shops and from The Bay Tree's online shop www.thebaytree.co.uk

For further information, contact Becky George, e: becky@monkhousefoodanddrink.co.uk, tel: 01939 290399

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