

A top-down photograph of a wooden surface. A large, rectangular metal meat cleaver with a wooden handle lies diagonally across the frame. To the left of the cleaver is a black, circular drain cover with multiple holes. The text 'A CUT ABOVE' is overlaid in a large, white, stylized font.

A CUT ABOVE

reel & cleaver



OUR PRODUCTS

GREAT TASTING FOOD

We want to push the boundaries, banish bland mealtimes and get more people eating fish in exciting new ways. Drawing upon our years of experience, our chefs combine meat and fish with carefully balanced spices to create recipes that are at the centre of a great food experience.

High quality food isn't enough though, we want to go further; we are creating convenient, adventurous dishes that bring new tastes and more choice to customers. Taking inspiration from around the world, our food is packed full of flavour and fine ingredients.

Our range of premium products are detailed over the next few pages, each one has been developed with care and dedication by real food lovers.

Mini Cakes

MARYLAND CRAB CAKES

Scottish Crab and Pollock fillet bound with Dijon mustard and sweetcorn mixed with a Maryland Old Bay Seasoning blend of spices and herbs, coated in golden breadcrumb.

INGREDIENTS: Fortified Wheat Flour (**Wheat** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), White crabmeat (Cancer pagurus) (**Crustacean**) (14%), Mayonnaise (12%) (Rapeseed Oil, Pasteurised **Egg**, Spirit Vinegar, Sugar, Salt, **Mustard** Flour), Rapeseed Oil, Alaska Pollock (Theragra chalcogramma) (**Fish**) (10%), Water, Brown crabmeat (Cancer pagurus) (**Crustacean**) (7%), Sweetcorn, Dijon Mustard (Water, **Mustard** Seeds, Spirit Vinegar, Salt), Maize, Worcestershire Sauce (Malt Vinegar (from **Barley**), Spirit Vinegar, Molasses, Sugar, Salt, Anchovy (Engraulidae) (**Fish**), Tamarind Extract, Onion, Garlic, Spices, Flavourings), Parsley, Cornflour, Lemon Juice, Yeast, Salt, Black Pepper, Red Bell Pepper, Bay, **Celery** Powder, **Mustard** Powder, Smoked Paprika, White Pepper, Sugar, Barley Malt Extract, Nutmeg, Ginger Powder, Cayenne Pepper, Clove Powder, Mace, Pimento, Cardamom, **Celery** Extract.

ALLERGEN ADVICE: For allergens, including cereals containing gluten, see ingredients in **bold**.

MACKEREL, LEMON & RED CHILLI CAKES

Smoked Scottish Mackerel fillet and Pollock fillet with potato, zesty lemon, red chilli, and spring onions, coated in a golden oat breadcrumb.

INGREDIENTS: Potato, Smoked Mackerel (14%) (Mackerel (Scomber scombrus) (**Fish**), Salt), Alaskan Pollock (Theragra chalcogramma) (**Fish**) (14%), Rapeseed Oil, Water, Fortified **Wheat** Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Spring Onion, Yeast, **Oat** Flakes, Extra Virgin Olive Oil, Salt, Cider Vinegar, Chilli, Lemon Zest, Cornflour, Sunflower Oil, Concentrated Lemon Juice, Citrus Fibre, Sugar, Double Cream (Cows' **Milk**), Paprika, Cayenne Pepper, Black Pepper, White Pepper, Nutmeg.

ALLERGEN ADVICE: For allergens, including cereals containing gluten, see ingredients in **bold**.



COOKING INSTRUCTIONS

Pre-heat Oven to 200°C Conventional / 180°C Fan.
Cook for 18-20 minutes.



Mini Cakes

RED THAI FISH CAKES

Shrimp, Pacific Salmon and Pollock fillet mixed with rice and lemongrass, red chilli and coconut, coated in a chilli and rice flake breadcrumb.

INGREDIENTS: Prawns (**Crustacean**) (19%), White Rice, Water, **Wheat** Flour, Alaskan Pollock (Theragra chalcogramma) (**Fish**) (7%), Pink Salmon (Oncorhynchus gorbuscha) (**Fish**) (7%), Rapeseed Oil, Fortified Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Potato flake, Coconut Milk, Lemon Grass Purée, Honey, Garlic Purée, Ginger Purée, Coriander, Red Pepper, Green Pepper, Yellow Pepper, Rice, Cornflour, Salt, Citrus Fibre, Chilli, Red Chilli Paste, Garlic, Yeast, Lemon Grass, Parsley, Shallot Puree, Ginger, Red Chilli Powder, Paprika, Black Pepper, Lime Peel, Sunflower Oil.

ALLERGEN ADVICE: For allergens, including cereals containing gluten, see ingredients in **bold**.

SALMON & GINGER CAKES

Pacific Salmon fillet and potato with ginger, red chilli, spring onion and honey in a golden linseed and black pepper crumb.

INGREDIENTS: Pink Salmon (Oncorhynchus gorbuscha) (**Fish**) (31%), Potato (15%), Fortified Wheat Flour (**Wheat** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Rapeseed Oil, Spring Onion, Water, Honey, Light Soy Sauce (Water, Salt, **Soya** Beans, **Wheat** Flour), Garlic Purée, Ginger Purée, Linseed, Cornflour, Black Pepper, Sunflower Oil, Lime Juice from Concentrate, Yeast, Salt, Chilli Flakes.

ALLERGEN ADVICE: For allergens, including cereals containing gluten, see ingredients in **bold**.

Mini Cakes

TUNA, LIME & CORIANDER CAKES

Yellowfin Tuna loin and potato, with zesty lime and fragrant coriander, coated in a golden brown seeded coating.

INGREDIENTS: Yellowfin Tuna (Thunnus albacares) (**Fish**) (27%), Potato (24%), Fortified Wheat Flour (**Wheat** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Water, Rapeseed Oil, Spring Onion, Malted **Wheat** Flakes, Ginger Purée, Yogurt (Cows' **Milk**), **Barley** Flakes, Cornflour, Honey, **Wheat** Bran, Salt, Coriander, Garlic Purée, Linseed, Sunflower Seeds, Yeast, Black Pepper, Poppy Seed, Concentrated Lime Juice, Lime Oil.

ALLERGEN ADVICE: For allergens, including cereals containing gluten, see ingredients in **bold**.



THAI FISH CAKES

Pacific Salmon fillet and Scottish Crab made to an authentic recipe using a traditional blend of Thai herbs and spices. Serve with Thai coconut or jasmine rice.

INGREDIENTS: Pink Salmon (Oncorhynchus gorboscha) (**Fish**) (48%), Brown Crab (Cancer pagurus) (**Crustacean**) (11%), Red Onion, Spring Onion, Red Pepper, Yellow Pepper, Green Pepper, Lemon Grass, Coriander, Soy Sauce (Water, Soy Beans (**Soya**), Salt, Spirit Vinegar), Ginger, Water, Muscovado Sugar, Anchovies (Engraulidae) (**Fish**), Salt, Cornflour, Sugar, Cayenne Pepper, Paprika, Cumin, Garlic Powder, Oregano.

ALLERGEN ADVICE: For allergens, including cereals containing gluten, see ingredients in **bold**.



THAI FISH CAKES COOKING INSTRUCTIONS

Preheat Oven to 200°C Conventional / 180°C Fan.
Shallow fry in a little oil for 1 min each side,
transfer to the oven and cook for 8-10 minutes.

FISH CAKES

TUNA, LIME AND CORIANDER CAKES

Yellowfin Tuna loin and potato, with zesty lime and fragrant coriander, coated in a golden brown seeded coating.



SALMON & GINGER CAKES

Pacific Salmon fillet and potato with ginger, red chilli, spring onion and honey in a golden linseed and black pepper crumb.



RED THAI FISH CAKES

Shrimp, Pacific Salmon and Pollock fillet mixed with rice and lemongrass, red chilli and coconut, coated in a chilli and rice flake breadcrumb.



COOKING INSTRUCTIONS

Preheat Oven to 200°C Conventional / 180°C Fan
Cook for 25 minutes.



COOKING INSTRUCTIONS

Pan fry over a medium heat with a tablespoon of oil for 1 minute each side. Transfer to a baking tray and place in a pre-heated oven at 200°C Conventional / 180°C Fan for 13- 15 minutes.

SALMON BURGERS



BARBECUE SALMON FILLET QUARTER POUNDERS

100% prime Pacific Salmon fillet flaked and blended with onions and a smoky barbecue sauce.

INGREDIENTS: Pink Salmon (*Oncorhynchus gorbuscha*) (**Fish**) (80%), Onion, Muscovado Sugar, Tomato Purée, Fortified Wheat Flour (**Wheat** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Salt, Olive Oil, Smoked Paprika, Garlic Purée, Black Pepper, Yeast.

ALLERGEN ADVICE: For allergens, including cereals containing gluten, see ingredients in **bold**.



SWEET CHILLI SALMON FILLET QUARTER POUNDERS

100% prime Pacific Salmon fillet flaked and blended with sweet chilli sauce, red, green and yellow peppers.

INGREDIENTS: Pink Salmon (*Oncorhynchus gorbuscha*) (**Fish**) (70%), Sugar, Water, Red Pepper, Green Pepper, Yellow Pepper, Fortified Wheat Flour (**Wheat** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Spirit Vinegar, Cornflour, Salt, Dried Chilli Flakes, Garlic Purée, Red Chillies, Dried Red Pepper, Yeast.

ALLERGEN ADVICE: For allergens, including cereals containing gluten, see ingredients in **bold**.



FOOD SERVICE

Our range of Mini Cakes are available in 2kg catering packs. Packed in 1kg bags, there are approximately 30 cakes per bag.

Varieties available include:



Mini Maryland Crab Cakes



Mini Mackerel, Red Chilli & Lemon Cakes



Mini Red Thai Fish Cakes



Mini Salmon & Ginger Cakes



Mini Tuna, Lime & Coriander Cakes



COOKING INSTRUCTIONS

DEEP FAT FRYER: Pre-heat fryer to 170°C.
Cook from frozen in 5 minutes.

NO COMPROMISE

As a family-owned business in a community where fishing is vital to the local economy, we believe in ensuring the long-term future of our industry.

We are proud to lead by example by promoting sustainable fishing practices. Our raw materials are all sourced from certified fisheries or from those committed to sustainable fishing methods and developments.

The company is proud to hold the Marine Stewardship Council's MSC and ASC Chain of Custody, RSPO Supply Chain Certification Standard and be part of the RSPCA's Freedom Food scheme.

We have also introduced a number of internal policies to help conserve resources, reduce waste and improve our green credentials. Waste to landfill has been minimised, and our gas, electricity and water usage has substantially decreased.



Thistle Seafoods

www.thistleseafoods.com

For further information contact
sales@thistleseafoods.com

Thistle Seafoods, The Harbour, Boddam, Peterhead, Scotland AB42 3AU

