



CHRISTMAS 2024





We first opened The White Sheep doors in June of 2009, and it has since become a foodie's hub.

We are the leading purveyors of the finest artisanal foods,
farmhouse cheeses and cured meats, smoked fish, fine wines, and more.

Ours is an extensive range available all year round, making us a natural choice for
the supply of quality hampers to the island's foremost businesses,
as well as to individuals who are after truly unique gifts. We create hampers with so much care
and attention, to the smallest of detail, you are assured your gift is truly appreciated.

This brochure is a quick source of reference, designed to inspire and help you select your hampers.

For a more personalised hamper service, you may visit us at

The White Sheep, 405 Rue d'Argens, Gzira,

email us at info@thewhitesheep.eu, or call us on 21315222, with your budgets and requirements.

You may also easily create your own hampers online at www.thewhitesheep.eu/shop/

Where a product within a hamper may be sold out, we shall select a comparable product to replace.

Substitute items will retail at the same price or higher than the unavailable item.

All hampers come in a TWS signature Kraft Box with ribbon and tag.

Prices are inclusive of VAT.

A €5.00 charge on each delivery address is applicable.





Hamper ONE

Milla Cala Red Wine, *Vik Millahue*

All-Natural & Organic Sourdough Panettone, *Opera* Waiting

Tentazioni Chocolate Pralines, *Vestri*

Lemon Biscotti, *Fratelli Lunardi*; Il Panbriacone, *Pasticceria Bonci*

Baci di Cherasco Piedmont Hazelnut & Chocolate Bites, *Cioccolato Barbero*

Coopchebi Fairtrade Specialty Coffee, *Le Piantagioni del Caffé*

Beautiful Tea Leaves, *Mariage Frères*

Orange Blossom Honey, *Marchesi di San Giuliano*

Cilento Dottato Figs with Walnuts, *Santomiele*; Fig & Juniper Jam, *Le Tamerici*

Single Serving Selection Crackers for Cheese, *The Fine Cheese Co*

Egg Maltagliati Pasta, *La Campofilone*

Rabbit & Taggiasca Olive Pasta Sauce, *Alpe Magna*Verdi di Sicilia Aperitivo Olives, *Ursini*

Funghi Porcini Chiari, *Borgolab*; Il Bianco White Wine Vinegar, *Il Tinello*

Capperi Spaziali di Pantelleria, *La Nicchia di Pantelleria*

€352.00





Hamper TWO

Garnacha Blanca White Wine, *Viña Zorzal*; Graciano Red Wine, *Viña Zorzal*

Gastone Chocolate Orange Liqueur Torte, *Pasticceria Bonci*

Rabitos Royale Chocolate Ganache Fig & Rum Bonbons, *Rabitos Royale*

Panforte Margherita, *Fratelli Lunardi*

Terzilia Chocolate Hazelnut Spread, *Cioccolato La Molina*

Classic Caramel Chocolate Liquorice, *Lakrids by Bülow*

Assorted Hazelnut & Almond Chocolate Dragées, *Cioccolato La Molina*

Sicilian Orange Butter Biscuits, *Marchesi di San Giuliano*

Vinegar Tapas Premium Crisps, *Torres*; Aged Balsamic Vinegar, *Borgo del Balsamico*

Egg Fettuccine Pasta, *La Campofilone*; Sugo Arrabiata di Pera d'Abruzzo, *Fragassi*

Torre di Mossa Extra Virgin Olive Oil, *DeCarlo*

Stuffed Piparolo Chillis, *Ursini*

€252.00





Hamper THREE

Fontanasanta Manzoni Bianco White Wine, *Foradori*
 Limoncello Bria Tronchetto, *Pasticceria Bonci*
 Lune di Maggio Biscotti, *Primopan*
 Chocolate Enrobed Candied Orange, *Cioccolato Barbero*
 Almond Cantucci Toscani IGP, *Fratelli Lunardi*
 Chocolate Enrobed Piedmont Hazelnut Dragées, *Cioccolato Barbero*
 Sicilian Blonde Orange Jam, *Marco Colzani*
 Casarecci Gluten-Free Pasta, *Maidea*
 Classic Pesto Sauce, *Ursini*
 Crostino Toscano Chicken Liver Paté, *Alpe Magna*
 Caramelised Borretane Onions, *Pasticceria Bonci*
 Toast for Cheese, *The Fine Cheese Co*; Pickled Figs for Cheese, *The Fine Cheese Co*
 Mondovino Aperitivo Crackers, *Miller's*
 Crisp Caper Leaves, *La Nicchia di Pantelleria*

€208.00





Hamper FOUR

Guerriero del Mare White Wine, *Az Agr Guerrieri*

All-Natural Sourdough Panettone, *Opera Waiting*

Sicilian Nova Clementine Marmalade, *Marchesi di San Giuliano*

Pistachio & Almond Biscotti di Prato, *Antonio Mattei*

Chocolate Pralines, *Vestri*

Panforte Margherita, *Opera Waiting*

Goose Rillettes, *Maison Lafitte*

Wholemeal Spelt & Sourdough Snap Crackers, *Mør*

Vellutata of Black Truffle, *Az Agr San Pietro a Pettine*

€153.00





Hamper FIVE

Le Paria Red Wine, *Maison Ventenac*

Rabitos Royale Chocolate Ganache Fig & Rum Bonbons, *Rabitos Royale*

Foglie di Mais Biscuits, *Primopan*

Whole Chilli Peppers, *Casarecci Calabresi*

Candied Cherry Tomatoes, *Pasticceria Bonci*

Sundried Tomatoes, *DeCarlo*

Il Rosso Red Wine Vinegar, *Il Tinello*

Cucco Single Variety Extra Virgin Olive Oil, *Fragassi*

€110.00





Hamper SIX

La Culottée Rosé Wine, *Maison Ventenac*

Chocolate Orange Biscotti, *Fratelli Lunardi*

Torrone Enrobed in Baci di Cherasco Chocolate, *Cioccolato Barbero*

Cremino al Pistacchio, *Cioccolato Barbero*

Wholewheat Carnaroli Rice, *Cascina Oschiene*

Special Quality Funghi Porcini Secchi, *Borgolab*

Funghi Misti Trifolati, *Borgolab*

Caper & Anchovy Paté, *La Nicchia di Pantelleria*

€95.00





Hamper SEVEN

Prèjugés Red Wine, Maison Ventenac

Organic All-Natural Sourdough Panettone Tradizionale, Opera Waiting

Chocolate Pralines, Cioccolato Barbero

Almond & Ancient Grains Organic Biscuits, Opera Waiting

Strozzapreti Egg Pasta, La Campofilone

Sugo alla Carbonara, Alpe Magna

Peposo Beef Sugo, Trattoria Burdè

€83.00





Hamper EIGHT

Garnacha Blanca White Wine, *Viña Zorzal*

Organic All-Natural Sourdough Panettone Tradizionale, *Opera Waiting*

Almond, Hazelnut Chocolate Bar, *Vestri*

Almond Ricciarelli, *Le Dolcette di Nanni*

Sticky Toffee Pudding Cookies, *Miller's*

Minis Chocolate Hazelnut Praline Enrobed Fig, *Rabitos Royale*

€71.00





Hamper NINE

Eve Red Wine, *Maison Ventenac*
 Hazelnut Cremini, *Cioccolato Barbero*
 Foglie di Mais Biscuits, *Primopan*
 Taralli Pugliesi, *Danieli il Forno delle Puglie*
 Duck Paté a l'Orange, *Maison Lafitte*
 Fig, Honey Crackers, *The Fine Cheese Co*
 Fig Chutney, *Cortijo de Sarteneja*
 Honey Mustard, *Moutarde Pommery*

€61.00





Hamper TEN

Marie White Wine, *Maison Ventenac*

Organic All-Natural Sourdough Panettone Tradizionale, *Opera Waiting*

Almond & Pistachio Biscotti di Prato, *Antonio Mattei*

Cocktail Nut Mix, *Brindisa*

Acciugata Anchovy Condiment, *Trattoria Burdè*

Basil & Extra Virgin Olive Oil Crackers, *The Fine Cheese Co*

€55.00





Hamper ELEVEN

Pierre Red Wine, *Maison Ventenac*

Farinele Biscuits, *Primopan*

Nocciolato Piedmont Hazelnut Chocolate Bar, *Cioccolato Barbero*

Maccheroni Durum Wheat Pasta, *Mancini Pasta*

Pestato di Peperoni, *Ursini*

Mondovino Moroccan Spice Aperitivo Crackers, *Miller's*

€46.00





Festive Cheese and Charcuterie Hamper Boxes are also available.

*We also advise on and prepare all you require to set up
the ultimate cheese and charcuterie boards for your Festive lunches, dinners and parties.*

Call us on 21315222.



THE WHITE SHEEP®

GOOD. HONEST FOOD. EVERYDAY

Purveyors of very best quality fine foods, farmhouse cheeses and charcuterie, since 2009.

405 Rue d'Argens, Gzira GZR1360. T. 2131 5222. info@thewhitesheep.eu