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A close-up photograph of autumn foliage, featuring vibrant red and orange maple leaves and delicate white flowers with pinkish centers. The background is a soft, out-of-focus bokeh of similar colors, creating a warm and seasonal atmosphere.

# AUTUMN STYLE



MARKS &  
SPENCER

LONDON

# Autumn 2021



Dear ladies and gentlemen,

Time flows like water, summer is slowly coming to an end and autumn is knocking on our doors. I believe that this one will again be full of colourful leaves, exposed to the last rays of the sun, and evenings spent in the comfort of home with a hot cup of tea and the smell of apple pie from your kitchen that scents every corner of your home.

Ladies, it's time to try something new! In the stores, look for floral and animal patterns that play a key role in the autumn. You will also find staples here that will never go out of style, such as trench coats. Do you already know about our collection of underwear with Flexifit™ technology? This line is ideal for sports and wearing at home and brings bras with and without underwire, shortened tops and sports bras.

The men's collection is based primarily on quality and comfort. Don't be afraid of more expres-

sive colours and patterns - they will give you the right touch for the basic pieces of your wardrobe. For our clothing pieces, look for innovations and technologies that will make it easier for you to wear and take care of their washing and ironing.

Come to our children's department, we are sure that you will not know where to jump first. Classic children's pieces are complemented by playful patterns and prints, so children will immediately adore them. And you will certainly welcome the Stormwear™ technology, thanks to which children will stay dry all day, even if they are surprised by the autumn rain.

Be inspired! If you spend more time in the kitchen this autumn, you will love our delicious seasonal recipes.

HANA FIDLEROVÁ

Loyalty club M&S

*Hana Fidlerová*

# Which colours will be in for autumn 2021?

Peach nougat

**R**ed can be strikingly bright, such as **MANDARIN RED**, or else quite muted, as demonstrated in the colour **FIRED BRICK**, or elegantly introvert, such as **BORDEAUX**.

I don't recommend combining any of them with black, rather with brown or beige tones and **WARM GOLD**. The brown caramel **TOFFEE** is the right one. And are you familiar with the colour **SHEEP SKIN**? Natural beige shades with a warm or cool overtone add elegance to any outfit. The same applies to powdery tones, which exist in a wide range, like with skin tones. This year they are dominated by the chicest shade with a fresh peach overtone, **PEACH NOUGAT**.

Violet, soft milky **LILAC** and deep **MAGENTA PURPLE** have magical power.

Own up! Is there anyone who doesn't like **DEEP BLUE**, or sky-blue or pale blue **BABY BLUE**? My favourite is the sparkling **STRONG BLUE**. And I shouldn't forget **INDIGO**, which is the colour of denim, without which we can't imagine our wardrobe.

Green is the colour of plants and also offers us many varieties. These include the sour **LIME** or the juicy **PEARTONE**, as well as olive and intense khaki.



KLÁRA KLEMPÍŘOVÁ

Leading Czech stylist and fashion consultant

*Klára Klempířová*

# Are you also interested in new fashionable designs?

Norwegian patterns on sweaters are in fashion, as well as flowery dresses, tops and accessories with animal motifs. We will see graphic designs and op-art prints in connection with a return to the 1960s.

A persisting hit is the monochrome or single-colour look, where the whole figure is tuned shade by shade, which gives a smart and luxurious impression.

For overall conceptuality it is necessary to answer the question: **WHAT FASHION FITS ARE WE GOING TO WEAR THIS YEAR?**

Bulky jackets, short sweaters, loose trousers and jackets with shoulder pads show that both in men's and women's fashion comfort wins out over intricacy. Airiness, yes but by no means too casual! Leave your tracksuit bottoms for home. Only go out in wide jeans or cords. Loose trouser suits and knitted dresses will be a hit.

Regarding materials you're in the right place with M&S. Their innovated products give

you the guarantee of all-day comfort and the certainty of a good investment. And because they don't forget about protecting the environment, you can buy with a clear conscience. Timelessness and sustainability are the biggest current trend.

So, enjoy sensible shopping with a great feeling that you're in the right place.



KLÁRA KLEMPÍŘOVÁ

Leading Czech stylist and fashion consultant

Indigo



Warm gold



Fired brick



Magenta purple

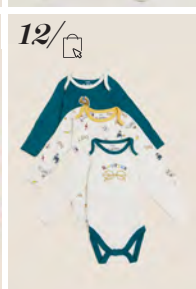
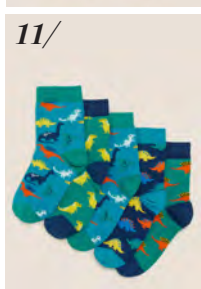


Sheep skin

# For kids



Or does the girl like  
this sweatshirt?



## Playfulness and practicality with the M&S children's collection

- 1/ Pure Cotton Chunky Knitted Cardigan, 399 CZK
- 2/ Stormwear™ Dinosaur Fisherman Coat, 999 CZK
- 3/ Pure Cotton Striped Top, 199 CZK
- 4/ Stormwear™ Lightweight Padded Jacket, 499 CZK
- 5/ Cotton Top, 469 CZK
- 6/ Stormwear™ 3-in-1 Hooded Fisherman Raincoat, 1199 CZK
- 7/ Relaxed Floral Jeans, 499 CZK
- 8/ Skinny jeans, 499 CZK
- 9/ Stormwear™ Lightweight Padded Floral Jacket, 499 CZK
- 10/ Cotton New York Slogan Hoodie, 549 CZK
- 11/ 5pk Cotton Dinosaur Socks, 249 CZK
- 12/ 3pk Harry Potter™ Pure Cotton Bodysuits, 449 CZK
- 13/ 5pk Cotton Unicorn Socks, 249 CZK



Available only on e-shop. Choose from thousands of fall styles at [www.marksandspencer.cz](http://www.marksandspencer.cz)  
Product availability varies by stock online and in store. Images used are illustrative only.



# For women



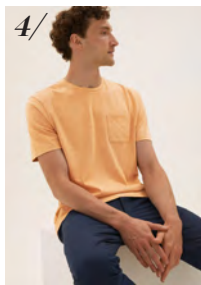
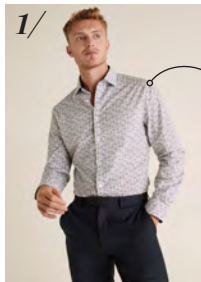
## Don't be afraid to bet on floral and animal patterns

- 1/ Floral Tie Waist Midaxi Shirt Dress, 999 CZK
- 2/ Supersoft Animal Print Crew Neck Jumper, 499 CZK
- 3/ Tencel™ Drawstring Cuffed Tapered Trousers, 1099 CZK
- 4/ Teddy Checked Shacket, 1999 CZK
- 5/ Leather Chunky Chelsea Flat Ankle Boots, 2499 CZK
- 6/ Denim Belted Midi Shirt Dress, 1699 CZK
- 7/ Cable Knit V-Neck Sleeveless Jumper, 1099 CZK
- 8/ 2pk High Impact Underwired Sports Bras A-H, 1199 CZK
- 9/ Set of 4 Resistance Bands, 499 CZK
- 10/ Floral Tattoo Embroidered Push Up Bra A-DD, 699 CZK
- 11/ Flexifit™ Lounge Animal Print Cuff Jogger, 649 CZK
- 12/ Flexifit™ Lounge Animal Print Hoodie, 749 CZK
- 13/ Floral Tattoo Print Cami Set, 899 CZK

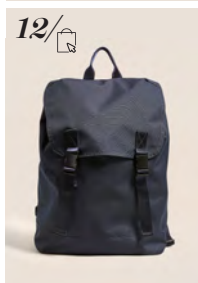


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# For men



Also try  
a combination  
with a collar



## In comfort and style with the M&S autumn collection

- 1/ Tailored Fit Pure Cotton Paisley Shirt, 799 CZK
- 2/ Recycled Waterproof Anorak, 2699 CZK
- 3/ Pure Cotton V-Neck Jumper, 699 CZK
- 4/ Pure Cotton Textured T-Shirt, 349 CZK
- 5/ Straight Fit Organic Cotton Elasticated Trousers, 799 CZK
- 6/ Denim Jacket, 1499 CZK
- 7/ Lace-Up Trainers, 1299 CZK
- 8/ Pure Cotton Striped Polo Shirt, 599 CZK
- 9/ Slim Fit Vintage Wash Stretch Jeans, 1099 CZK
- 10/ Slim Fit Check Trousers, 999 CZK
- 11/ Pure Extra Fine Merino Knitted Polo Shirt, 1499 CZK
- 12/ Recycled Polyester Pro-Tect™ Backpack, 1499 CZK



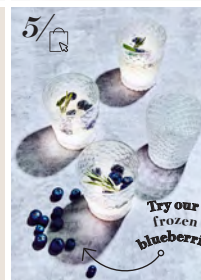
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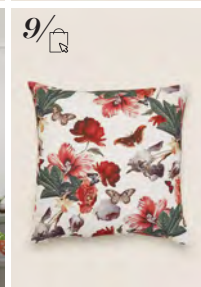
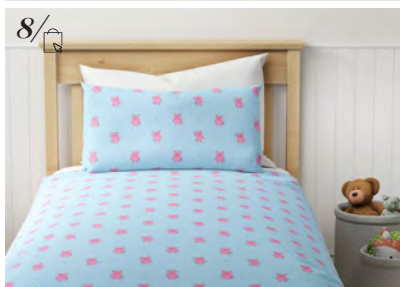
# For home



Autumn invites you to climb into the duvet with a good cup of tea and memories of summer



- 1/ Marble Tumbler, 499 CZK
- 2/ Marble Soap Dish, 399 CZK
- 3/ Wood Photo Frame 8x10 inch, 249 CZK
- 4/ Priya Pure Cotton Elephant Bath Mat, 799 CZK
- 5/ Set of 4 LED Light Up Tumblers, 799 CZK
- 6/ Set of 4 Floral Mugs, 499 CZK
- 7/ Textured Brass Medium Lantern, 649 CZK
- 8/ Cotton Mix Percy Pig™ Bedding Set for kids, from 699 CZK
- 9/ Pure Cotton Butterfly Cushion Cover, 249 CZK
- 10/ Pure Cotton Floral Bedding Set, 1599-2799 CZK



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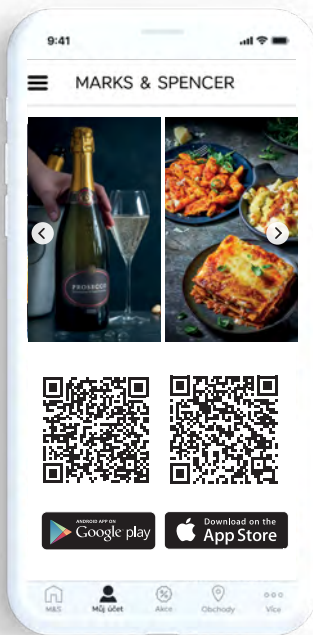


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M&S

M&S card with current points on your mobile

Inspirational recipes and other useful information



Overview of discounts, promotions and coupons



Latest trends and fashion tips

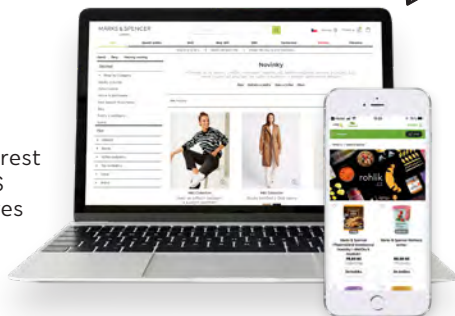


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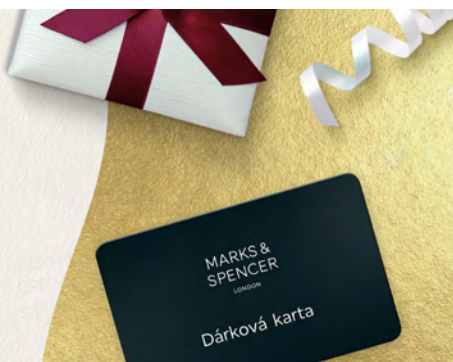


More information at [marksandspencerstyle.cz/msklub](https://marksandspencerstyle.cz/msklub)

## M&S Gift Cards

Perfect gift for any occasion.

**Pick your favourite envelope design and top up the card for the selected amount in any of our stores.**



# Autumn recipes



10 minute

## THAI CURRY

Prep: 5 minutes  
Cook: 5 minutes  
Serves: 4

### INGREDIENTS

- 1 **tblsp** olive oil
- 4 chicken breasts
- 1 onion
- 1 **cm** fresh ginger
- 1 garlic clove
- 2 red chillis
- 2 **tsp** Garam masala
- 1 **tblsp** ground turmeric
- 1 **tin** coconut milk (reduced fat)
- 2 **tblsp** soy sauce

1 **tblsp** mango chutney

1 **tblsp** tomato ketchup

1 **bunch** fresh coriander or **tblsp** dried

1 lime

### PREPARATION

Dice the chicken breasts. Dice the onions. Finely slice and dice the fresh ginger. Finely slice and dice the garlic cloves. Finely slice the red chillis. Finely chop the fresh coriander. Squeezed the limes.

### METHOD

**1/** In a large based frying pan or a wok, sauté the onion for a few minutes until a little coloured. Do this on a high heat so it colours fast yet still retains some texture.

**2/** Now add the chilli, garlic and ginger, keep stirring this to pre-

vent anything from catching. After 30 seconds, add the turmeric and garam masala.

**3/** Now add the coconut milk, and the diced chicken. Stir this and allow to come up to a simmer, try not to let this boil.

**4/** Once simmered, add the mango chutney, ketchup and soy sauce. Allow this to simmer for 3-4 minutes to gently poach the chicken. This does not take long as it carries a lot of residual heat.

**5/** Just before serving, chop the coriander last minute and add this in to the pan, squeeze in the juice of a lime, stir and serve with brown rice.



# Autumn recipes



## Caramelised RED ONION SAUSAGE AND MASH

Prep: 20 minutes  
Cook: 45 minutes  
Serves: 4

### INGREDIENTS

- 1** small garlic bulb

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- 12** British sausages (see frozen food section)

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- 2 kg** butternut squash

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- 1,5 tbsp** olive oil

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- 2 tbsp** rosemary leaves

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- 7 tbsp** caramelised red onions chutney

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- 1 tsp** plain flour

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- 300 ml** beef stock

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- 1 knob** unsalted butter

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### PREPARATION

Slice the top off the garlic bulbs. Peel, deseed and cut the butternut squash into chunks. Chop the rosemary leaves.

### METHOD

- 1/** Heat the oven to 190°C/375°F/gas 5 (170°C for fan ovens).
- 2/** Toss the squash and garlic bulb in 1 tbsp olive oil, season and roast for 30 minutes.
- 3/** Sprinkle over the rosemary and roast for a further 10-15 minutes.
- 4/** Meanwhile, use the remaining oil to grease a pan and fry the

sausages for 10-15 minutes until cooked through.

**5/** Lift out the sausages, then add the caramelised onions chutney and flour to the pan and stir for 30 seconds.

**6/** Pour in the stock and bring to a simmer, then return the sausages to the pan.

**7/** Squeeze out the garlic and roughly mash with the butternut squash and butter.

**8/** Serve with the sausages and caramelised onion gravy.

# Autumn recipes



## Pear and CARDAMOM PIE

Prep: 90 minutes  
Cook: 40 minutes  
Serves: 6

### INGREDIENTS

**200 g** plain flour

**125 g** butter

**1 tbsp** icing sugar

**1** large egg yolk

**1 tbsp** water

Custard

**4** cardamom pods

**1** egg

**6** pears

**80 g** caster sugar

**2 tbsp** apple juice

**1 tbsp** plain flour

### PREPARATION

Sieve the plain flour. Cube the butter. Remove the shells from the cardamom pods and grind the seeds. Beat the eggs. Peel, core and cut each of the pears into 8 slices.

### METHOD

**1/** To make the shortcrust pastry, in a large bowl rub the butter into the flour using the tips of your fingers until it resembles fine bread-crumbs.

**2/** Sieve in the icing sugar, stir to combine, then add the egg yolk and sprinkle over the water.

**3/** Bring the mixture together with your hands, kneading a couple of times to form a soft dough.

**4/** Wrap in cling-film and put in the fridge to rest for 30 minutes.

**5/** For the filling, put the pears, cardamom, sugar, apple juice and flour in a bowl and mix together.

**6/** Heat the oven to 190°C/375°F/gas 5 (170°C for fan ovens).

**7/** Cut off a third of the pastry and wrap in cling-film.

**8/** Roll out the remaining pastry to line one 20cm diameter x 4cm

deep pie dish per pie being made. Chill for 10 minutes.

**9/** Roll out the remaining pastry and cut into 9 strips per pie being made, about 2cm wide.

**10/** Fill the pie dish with the pears, then brush the rim with beaten egg. (If you are making more than one pie, divide the pears and egg between the dishes.)

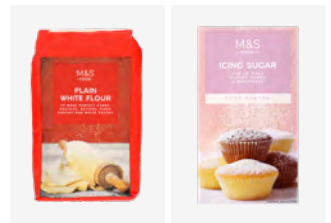
**11/** Lay 6 pastry strips vertically across the top of the pie, then weave through the other 3 horizontally to create a lattice.

**12/** Trim the edges and press down to seal. Brush with beaten egg and sprinkle with sugar.

**13/** Bake for 35-40 minutes until golden.

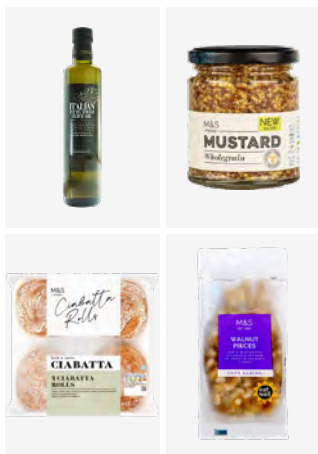
**14/** Remove and leave to stand for 5 minutes.

**15/** Serve warm with custard.





# Autumn recipes



Autumn

## BRUSCHETTA WITH ROASTED BEETROOT AND WALNUTS

Prep: 15 minutes  
Cook: 45 minutes  
Serves: 3

### INGREDIENTS

1 garlic clove

Pecorini shavings

150 g ciabatta

400 g raw beetroots

1 tbsp olive oil

1 tsp fresh thyme leaves

40 g walnuts

1 tsp sherry vinegar

1 tsp walnut oil

0,5 tsp wholegrain mustard

0,5 tsp honey

1 tbsp fresh flat-leaf parsley

### PREPARATION

Cut the ciabatta into 3 x 1cm slices per serving being made. Peel and cut the raw beetroots into small wedges. Roughly chop the walnuts. Finely chop the fresh flat-leaf parsley.

### METHOD

**1/** Heat the grill to high. Arrange the ciabatta slices in a single layer on a baking tray.

**2/** Grill for 1-2 minutes each side until toasted and golden.

**3/** Rub each slice with the cut side of a garlic clove and leave to cool.  
**4/** Heat the oven to 200°C/400°F/gas 6/ (180°C for fan ovens).

**5/** Put the beetroot in a roasting tin and toss with the olive oil and thyme leaves; season well.

**6/** Roast for 25 minutes, then remove from the oven.

**7/** Add the walnuts to the beetroot and return to the oven for 5 minutes. Move on to the next step while you wait.

**8/** Meanwhile, make the dressing for the beetroot topping: whisk the sherry vinegar, walnut oil, mustard and honey together. Pour over the beetroot.

**9/** Spoon the beetroot mix over the ciabatta slices, sprinkle with flat-leaf parsley and top with Pecorino shavings.

# Autumn recipes



## Pot roast chicken

# IN WHITE WINE SAUCE

Prep: 10 minutes  
Cook: 90 minutes  
Serves: 4

### INGREDIENTS

Frozen peas

2 garlic cloves

2 small onions

350 g charlotte potatoes

3 sprigs thyme

1,5 kg whole medium chicken

250 ml white wine

150 ml chicken stock

1 tbsp cornflour

### PREPARATION

Bruise the garlic cloves. Quarter the onions. Halve the charlotte potatoes. Mix the cornflour with a little water.

### METHOD

**1/** Heat the oven to 200°C/400°F/gas 6 (180°C for fan ovens).

**2/** Put the potatoes, onions, garlic and thyme in a large casserole and sit the chicken on top.

**3/** Pour over the wine and stock, cover and roast for 45 minutes.

**4/** Remove the lid and cook for a further 45 minutes until the chicken is golden and cooked through.

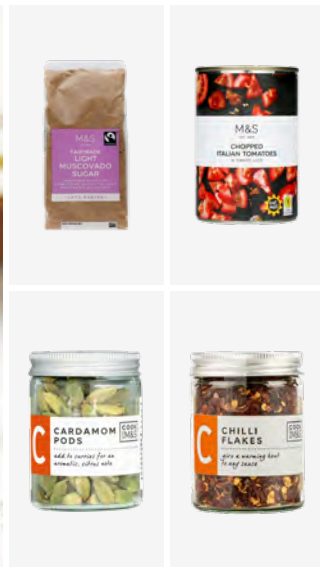
**5/** Take the chicken out of the casserole and leave to rest on a board for 10 minutes before carving.

**6/** Add the cornflour mix to the wine sauce and gently heat to thicken.

**7/** Serve with the potatoes, onions, sauce and peas.



# Autumn recipes



## Spiced TOMATO CHUTNEY

Prep: 20 minutes  
Cook: 60 minutes  
Serves: 3

### INGREDIENTS

**300 ml** white wine vinegar

3 cardamom seeds (optional)

1 red chilli or dried red chili  
pepper flakes

**1 tsp** fresh ginger

**250 g** light muscovado sugar

**2** large apples

**400 g** red onions

**1 kg** ripe tomatoes

### PREPARATION

(optional) deseed and chop the red chillis. Grate the fresh ginger. Peel, core and chop the large apples. Chop the red onions. Chop the ripe tomatoes.

### METHOD

**1/** Wash the jam jars and lids in hot soapy water and drain on a clean tea towel.

**2/** Stand them on a clean baking sheet, then place in a warm oven for 10 minutes to sterilise.

**3/** Remove from the oven and set aside.

**4/** Put the tomatoes, onions, apples and sugar in a pan.

**5/** Stir over a gentle heat, until the sugar has dissolved.

**6/** Increase the heat, then add the ginger, chilli and cardamom, if using, and vinegar.

**7/** Bring to the boil and simmer vigorously for about 1 hour, until the mixture is thick and shiny.

**8/** Transfer the chutney into the sterilised jars, and leave to cool a little before sealing with the lids.

# Uncovering Hidden Wine Treasures

## FOUND WINES



## THE WINE ROADS LESS TRAVELLED AROUND THE WORLD

Fancy trying something a little different and uncovering a hidden gem? Explore our new Found wine range that features unexpected and undiscovered wines from around the world.

We are unveiling the wine range 'Found', comprising **twelve new wine treasures** from around the world, available at a comfortable price. It's a call to venture off the beat-

en track, further afield with wine choices, and to indulge in some much-needed arm-chair escapism! Discover new varieties, regions and styles – many of which you won't have come across before.



### FETEASCA REGALA

A Romanian discovery, Feteasca Regala, **249 CZK**, shows delicate flavours of white peach, candied apple and honey-suckle. Perfectly pairs with spicy dishes, fish, and aromatic salads.



### VINHO VERDE ROSÉ

Portuguese Vinho Verde Rosé, **249 CZK**, with flavours of wild strawberries, raspberries and the tell-tale limey freshness, is an ideal match with light salads and Thai food.



### NERELLO CAPPUCCIO

A rare variety, Nerello Cappuccio, **249 CZK**, native to Sicily, deeply coloured and fruity but without harsh tannins. Try serving with oily fish, aubergine dishes or Margherita pizza.



### BLANQUETTE DE LIMOUX

Zingy and aromatic Blanquette de Limoux, **299 CZK**, from Limoux, where sparkling wine was first made. Enjoy it well chilled as an aperitif – but also with chicken or seafood.



## RIBOLLA GIALLA

An ancient gem of a variety found in the foothills of the Italian Dolomites. Its floral, zesty aroma with ripe notes of yellow peach and orange and hints of almond and sage, pairs perfectly with antipasti and seafood, **249 CZK**.



## CABERNET FRANC

An emerging gem from Argentina, grown at the foot of the Andes. This luscious, rounded wine with flavours of cassis and chocolate with a leafy, herbal edge pairs well with steak, burgers or spicy sausages, **299 CZK**.



## GRENACHE BLANC

Opulent and mouthwatering wine, with zesty tones of grapefruit and pear, **249 CZK**



*Perfect pairing with chicken, curries and seafood.*

## GROS MANSENG

An elegant wine with an expressive aroma of fresh fruit and a zesty citrus finish, **249 CZK**



*A wonderful companion for pâté, fish and Asian dishes.*

## PAÍS

A fruit-driven wine from Chile with notes of ripe black cherry and a touch of anise, **299 CZK**



*Ideally suited to Spanish tapas Greek meze and game.*

## MAZUELO

A Spanish gem, the forgotten grape of Rioja bursting with red fruits, wild herbs and a touch of spice, **249 CZK**



*Pairs well with dried meats and cheeses, or Chinese dishes.*

All of the wines in this range are 100% vegan, in line with M&S' pledge to have a 100% vegan wine range by 2022. Furthermore, many of the wineries involved have advanced sustainability credentials; taking part in carbon offsetting schemes, water management programmes or organic and biodynamic farming.

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