

McVitie's Family Circle: Serving a Mixed Biscuit Box

From the teas.co.uk wiki

McVitie's Family Circle: Serving a Mixed Biscuit Box, in summary: A 400g assortment built for a room of different tastes rather than one favourite. Brew a medium breakfast pot, or two pots if you can, put the milk on the table, and close the tray between sittings.

Last reviewed by the teas.co.uk team in September 2026.

Nobody picks up a Family Circle for one particular biscuit; it comes home because people are coming and nobody knows what they will want. That makes it a serving job as much as a biscuit, and the tea you brew decides whether the plain ones get eaten at all.

What the label tells you about the box

The ingredients panel reads like several [biscuits](#) written as one, because it is. Milk [chocolate](#), rolled oats, wholemeal wheat flour, chocolate chips, raspberry jam and barley malt extract all appear, which points to a spread that takes in chocolate, oats and jam as well as plainer biscuits. Gluten comes from wheat, barley and oats, and the list also gives milk and soya, so check the pack before it goes round a room.

The 10 in the name is best read as a count of varieties rather than pieces. Divide 400g by ten and every biscuit would weigh about forty grams, far heavier than anything in this style, so expect more pieces than that. The pack itself gives the definitive count, and the mix is the point: somebody in the room finds a favourite and nobody has to be asked.

One pot or two

A single pot of standard breakfast tea, made with freshly boiled water and brewed medium for about four minutes rather than stewed strong, is the sound compromise: firm enough for the chocolate pieces without flattening the plain ones. Stewing the pot is the quickest way to spoil an assortment, because a harsh, over-brewed cup makes every plain biscuit taste of nothing at all.

If you can spare four extra minutes, brew two pots. Make one strong and black to meet the chocolate pieces and a second, lighter pot, an [Earl Grey](#) or a [Darjeeling](#), for the plain biscuits, which then get eaten instead of being abandoned at the bottom of the tray. Put the milk and sugar on the table rather than in the pot, since guests picking the plain biscuits tend to take a weaker, paler cup.

Keeping the box going to the last layer

An assortment has a problem a single packet does not: everything shares the same air. Biscuits stored together swap aromas, so a plain one lifted from a mixed box smells faintly of its chocolate neighbours, and the whole box drifts towards one flavour the longer it sits open. Close the inner tray properly after each sitting and store the box in a cool, dry cupboard, well away from the kettle and the oven.

Most assortments finish with a layer nobody chose. Rather than letting it go stale, break those biscuits into a fridge cake or lay them under a trifle, where a mix of chocolate, oats and jam is an asset rather than a leftover. That is how most boxes like this finish anyway, and it is a better ending than the bin.

The packs we stock

- [McVitie's Family Circle 10 Biscuits, 400g](#) (barcode 5000168014920)

What the label says

The published ingredient list for McVitie's Family Circle 10 Biscuits, 400g says it contains wheat, barley and oats (gluten), milk and soya. Check the current UK pack before purchase; formulations and allergen advice can change.

Ingredients, as published: Flour (Wheat Flour, Calcium, Iron, Niacin, Thiamin), Sugar, Palm Oil, Milk Chocolate [Sugar, Cocoa Butter, Dried Skimmed Milk, Cocoa Mass, Dried Whey (Milk), Butter Oil (Milk), Vegetable Fats (Palm, Shea), Emulsifier (Soya Lecithin), Natural Flavouring], Rolled Oats, Wholemeal Wheat Flour, Dried Whey (Milk), Chocolate Chips [Cocoa Mass, Sugar, Cocoa Butter, Fat Reduced Cocoa Powder, Emulsifier (Soya Lecithin)], Raspberry Jam [Glucose-Fructose Syrup, Raspberries, Sugar, Gelling Agent (Pectins), Acidity Regulator (Sodium Citrates), Acid (Citric Acid), Natural Flavouring], Glucose Syrup, Fat Reduced Cocoa Powder, Raising Agents (Sodium Bicarbonate, Ammonium Bicarbonate), Salt, Invert Sugar Syrup, Dextrose, Wheat Starch, Barley Malt Extract, Natural Flavourings, Colour (Mixed Carotenes).

Typical values per 100g Per 100g

Energy	490 kcal
Fat	22g
of which saturates	11.3g
Carbohydrate	65.2g
of which sugars	26g
Fibre	3.1g
Protein	6.1g
Salt	0.8g

Ingredient and nutrition data for this product: Open Food Facts (openfoodfacts.org), ODbL. The pack in your hands is the final word.

What to drink with it

- [Dilmah Earl Grey, 20 Tea Bags 30g](#): A bergamot-scented Earl Grey for the second, lighter pot, kind to the plain and jam varieties.
- [Twinings Lady Grey, 80 Tea Bags 200g](#): A [Lady Grey](#) for the guests who take their tea pale and light.
- [Teapigs Darjeeling, 15 Tea Bags 37.5g](#): A Darjeeling for the lighter pot, delicate enough that the plain biscuits still register.
- [Nescafe Gold Blend Intense Instant Coffee, 190g](#): An instant coffee for the guests who would rather skip tea, quick to make by the mugful and firm enough for the chocolate pieces.

Elsewhere in the McVitie's range

- [McVitie's Club Layers Orange, 39g](#)
- [McVitie's Club Mint Biscuit Bars Multipack, 7 Bars 154g](#)
- [McVitie's Club Orange Biscuit Bars Multipack, 7 Bars 154g](#)
- [McVitie's Club Salted Caramel Flavour Biscuit Bars Multipack, 7 x 22g](#)
- [McVitie's Dark Chocolate Digestive Biscuits, 266g](#)
- [McVitie's Digestive Pink Raspberry & Cream Flavour, Limited Edition, 232g](#)

The full range is on the [McVitie's brand page](#).

FAQ

How many biscuits are in a Family Circle? The 10 on the box reads as varieties rather than pieces, since ten biscuits in 400g would weigh about forty grams each. The pack gives the exact count.

What tea goes best with a box of mixed biscuits? A breakfast blend brewed medium, about four minutes, so it carries the chocolate pieces without drowning the plain ones.

Does McVitie's Family Circle contain gluten? Yes. The published ingredient list gives wheat, barley and oats as gluten sources, along with milk and soya.

Should the milk go in the pot? No, put it on the table. Guests eating the plain biscuits often want a weaker, paler cup than those on the chocolate ones.

What can I do with the leftover biscuits? Crush them into a fridge cake or lay them under a trifle rather than leaving the last layer to go soft.

Curator's note: Two pots, the milk jug on the table, and the box set out with the lid already off so nobody has to ask. The last layer goes into a fridge cake. Lee, teas.co.uk, Tunbridge Wells.

In short: McVitie's Family Circle: Serving a Mixed Biscuit Box

Field	Detail
Brand	McVitie's
Packs we stock	400g
Category	Chocolate Biscuits
Allergens (as published)	It contains wheat, barley and oats (gluten), milk and soya.

Field	Detail
Best for	Visitors and gatherings
Best with	A medium breakfast pot, or two pots
Leftovers	Fridge cake or trifle

More from the tea wiki

- [Tea and Biscuits](#)
- [Biscuit Dunking Physics: The Real Science](#)
- [Tea Pairing Principles: Reason, Don't Memorise](#)
- [Tea With Cake: The Pairing That Never Fails \(If You Get It Right\)](#)
- [Tea and Food Pairing: The Five Principles](#)
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