

Hall Farm Restaurant Summer 2014 News Letter

Head Chef:
Benny Moss
Sous Chef:
Peter Franklin
Chef de Partie:
Ed Jarvis
Chef de Partie
Dan Berry
Chef de Partie
Lee Morgan
Chef de Partie
Tom Peck
Chef de Partie
Anna Baby
Kitchen Porters
Harry, Sarah, Callum



Restaurant Manager:
Sarah Brass
Assistant Manager:
Rory Comte
Events Co-ordinator:
Jo Collins
Waitress:
Ann Nolloth
Beverly Cheverton
Olivia Hill
Lianne Brooks
Alice Brass
Danni Green
Weekend Staff:
Will, Matthew, Alice,
Melissa, Gena, Spencer

SPOOKY WOOKY HALLOWEEN TRAIL

Explore our Halloween Farm Trail on Friday 31st October.

Bring your torch and look out for spooky characters whilst collecting sweets along the way.

Dress up ready for the competition for best Halloween costume.

Book in for the fun and games tea before you venture out onto the trail for £8 including a ticket to the trail. Or £3 entry to the trail.

Advisable for children under 12.

Bookings...

We are busier than ever and now recommend that you always book for Breakfast or Lunch and if you are coming with a large party for afternoon tea you can now book after 3pm (subject to availability).



Functions...

We have two more weddings planned this year on Saturday 26th July and Saturday 23rd August, if you are interested in holding a function at Hall Farm contact Sarah, Rory or Jo and we will see if we can accommodate you and your guests.

BANK HOLIDAY FARM-FEST

Join us on Monday 25th August for our 1st Farm-Fest with fun for all the family.

12 - 6PM

FREE ENTRY

BBQ, BAND, LOCAL ALES, CIDERS & LAGERS
PIMMS & SANGRIA

Our Summer Farm Trail competition will be open to keep the little ones entertained...

The Hervs will be playing from 3pm.

The Cafe / Restaurant will open from 10 - 4pm serving our usual breakfast, light lunch and a la carte menu.

SUMMER FARM TRAIL COMPETITION

Hall Farm is holding a Farm Trail Competition throughout the school holidays

FREE!

Answer the questions as you walk around our Farm Trail, then post your answers in our special post box outside the shop.

Each week one lucky winner will have their name pulled out and be sent a voucher to use in the shop or cafe on their return!

With lots to keep the little ones entertained from 'Dilly' the dumper to our friendly monster!

Come and visit our shop where you can choose your own packed lunch for £3.50 or bring your own to enjoy along the way!

Or book a table at our tasty Cafe/Restaurant.

Advisable for children under 10.

RECIPE FOR OUR CHILLI-CON-CARNE BURGER

This is a great way to spice up your homemade burgers and dead simple to make. All you need to make 6 burgers is.

2 large onions

4 clove garlic

1 teaspoon chilli flakes (more if you like it hot!)

2 heaped teaspoons ground cumin

2 heaped teaspoons cocoa powder

2 teaspoons table salt (optional)

1 kg mince beef

2 slices of bread made into crumbs

1 400g tin kidney beans

Put the onions, garlic, spices and cocoa in a food processor and blitz to a rough paste. You can chop the onions and garlic by hand if you don't have a food processor.

In a large bowl mix the paste, bread crumbs and the drained kidney beans into the mince thoroughly.

Divide in to 6 evenly sized balls then flatten into patties 1-2 cm thick (kids love this part!)

Pan fry, grill or barbeque for about 4 minutes each side or until cooked all the way through.

Serve in a bag with lettuce and tomato and your favorite dips or sauces.

We recommend melting some spicy 'Mexicana' cheese on top and serving with guacamole and potato wedges but feel free to experiment!