

Hall Farm Restaurant Autumn 2014 News Letter

Head Chef:
Benny Moss
Sous Chef:
Ed Jarvis
Chef de Partie:
Joe
Chef de Partie:
Dan
Chef de Partie:
Lee
Chef de Partie:
Tom
Chef de Partie:
Anna
Kitchen Porters:
Harry, Ollie, Callum

Restaurant Manager:
Sarah Brass
Assistant Manager:
Rory Comte
Front of House:
Ann
Beverly
Livvy
Lianne
Matthew
Tom
Melissa
Gena
Spencer
Sally
Charlotte



PUMPKIN DRAWING WEEK

Enjoy lunch at Hall Farm and keep the little ones entertained. Throughout October half term get your creative juices flowing, order any child's meal and design a pumpkin ready for the Halloween monsters to carve.

Join in on the fun on Friday 31st October to see your pumpkin displayed on our Spooky Wokey Trail.

Winner of the best designed pumpkin will be given free entry to the Spooky Wokey Trail.



Subject to availability.

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 are now taking bookings for our Christmas Party Evening on Friday 19th December. Join us with the festive cheer in welcoming our local carol singers and a very special guest accompanied by a festive four course dinner.



SPOOKY WOKEY HALLOWEEN TRAIL



Explore our Halloween Farm Trail on Friday 31st October 4.30pm – 6.30pm. Bring your torch and look out for spooky characters whilst collecting sweets along the way. £3 per child.

Or book in for the 'Fun & Games Tea' 3.30pm – 4.30pm and dress up ready for the Halloween costume competition before venturing out onto the trail...
Tea & entry to the trail - £8 per child. Tea includes sandwiches, fruit and a drink.

To book in please speak to Sarah or Rory in the café or call: 01206 323600.

Advisable for children under 12. Booking for the 'Fun & Games Tea' is essential and tickets must be purchased in advance from the café.

CHRISTMAS AT HALL FARM

Dates for your diary...

Christmas Party Menu Starting
Monday 1st December

Hall Farm Christmas Fayre -
Thursday 4th December

Wreath Making – **Monday 8th December**

Breakfast & Tea with Father Christmas – **Wednesday 17th & Monday 22nd December**

Christmas Party Evening – **Friday 19th December**

Christmas Eve Sparkling Brunch –
Wednesday 24th December
9am – 3pm

French Hens Brunch – **Saturday 27th December**
9am – 4pm

New Years Eve Warm Up Brunch – **Wednesday 31st December**
9am – 4pm

For more information on these events & for our Christmas opening times, please pick up a copy of our Christmas brochure.

RECIPE FOR OUR GOLDEN VEGETABLE & SMOKED BACON SOUP

Ingredients:

1 large onion diced
1 butternut squash or pumpkin peeled & diced
1 sweet potato peeled and diced
2 large carrots peeled and diced
250g smoked streaky bacon
Chicken stock
2oz butter

Serves 6 people.

Fry onions in butter until soft, add bacon and fry until cooked. Add all of the diced vegetables and fry lightly.

Cover vegetables with chicken stock and simmer until vegetables are soft, blend soup and season to taste (careful with salt as bacon adds saltiness).

SUMMER FARM TRAIL COMPETITION

Congratulations to our 6 lucky winners of the summer farm trail competition; we hope you have enjoyed spending your vouchers. We will soon be announcing the winner of naming of our friendly monster.

Contact Sarah or Rory in the Cafe/Restaurant for more information on: 01206 323600