

Hall Farm Restaurant Summer 2015 News Letter

Head Chef:
Benny Moss

Junior Sous:
Joe Blanchard
Lee Morgan

Chef de Partie:
Dan
Tom
Alex
Anna
Penelope

Kitchen Porters:
James, Ollie

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



Meet the Team Bev

How long have you worked at Hall Farm?

This is my 8th Year.

Have you seen many changes in your time at Hall Farm?

Quite a few, mainly staff. The menu just gets better and tastier. The opening of the farm trail attracts lots of people as it's a nice walk, seeing and feeding the animals, and it's free!

What's your favourite part of your job at Hall Farm?

I like the functions, especially weddings!

What do you think is the best thing that Hall Farm Restaurant offers?

Good, friendly service. Variety of foods and the view!

What does the future hold for Hall Farm Restaurant?

Lots of happy and satisfied customers!

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 looking forward to hosting our first wedding of the year, and we have already celebrated lots of anniversaries, birthdays and family functions. If you are interested in holding a party with us here at Hall Farm please contact Sarah or Rory

American Evening



Join us on July 4th at 7pm for an evening of American entertainment from local band "The Korrados".

There will be a Bar-be-cue cooked by the restaurant chefs, Pam our office manager will be running a bar and the shop will be selling the tickets priced at £5 each and under 8's are free.

Come along and join the fun

THIS YEAR AT HALL FARM

Dates for your diary...

4th May – May Day Bank Holiday

(Opening hours 10am – 4pm)

25th May – Spring Bank Holiday

(Opening hours 10am – 4pm)

21st June – Father's Day

(Opening hours 9.30am – 4pm)

Book now to avoid disappointment)

4th July – Summer Party

(American themed evening from 7pm)

During the Summer Holidays we will be having another Farm Trail Competition, with quizzes for our Over 5's and Under 5's.

Chocolate Brownies

450g Caster Sugar

5 Eggs

425g Unsalted Butter

225g Dark Chocolate

112g Plain Flour

112g Self Raising Flour

35g Cocoa Powder

Preheat your oven to **145°C**

Melt together chocolate and butter until smooth. Whisk together eggs and sugar until light and fluffy. Combine together your chocolate mixture with the eggs and sugar until thoroughly mixed.

Fold in both flours and Cocoa Powder until a smooth texture is formed.

Bake for **12 minutes** and check accordingly.

Father's Day – Sunday 21st June

We are now taking bookings. Breakfast bookings are between 9.30 – 10.45am and Lunch bookings are between 12 – 4pm.

2 Courses £20

3 Courses £25