



Garden Café March Journal

Welcome to our newsletter and hopefully we will have seen the back of this awful wet. Here's hoping that March will bring us more sunshine and some warmer weather. The longer days will hopefully give you more time in the garden to catch up on the things you haven't done during this long-wet spell.

During March we will be cooking with leeks which should be at their best during this time of the year, Leeks are related to the garlic and onion family, but they have a much more subtle, sweet and sophisticated flavour. We will be using leeks in our leek and cheese vegetarian version of a sausage roll and we will also be offering leek and potato soup served with our special flavoured scones in the Garden Café.

Our tips for buying leeks: Choose small or medium sized leeks, as large leeks are likely to be tough. Make sure they have a leafy top which should look fresh and green, and don't forget to wash them well as mud and grit can hide very well in the layers! Look out for the recipe for our tasty leek and cheese rolls with a spiced apple chutney with the recipe found on our website news page.

New Ventures

We have introduced a star cake of the week which you will find on our display counter. Please also take a look at the notice board in the café as this will tell you what we are offering each week.

Mothers' Day

This event is taking place on 22 March and we are still taking bookings for lunch, please see our menus posted around the café or ask the staff for details and how to book.

Easter Day

We will soon be celebrating **Easter**, so we have decided to offer a delicious Easter Sunday lunch menu. There will also be a fortnight of Easter fun for you and the children so look out for the flyers and our special events board in the café.

We look forward to welcoming you back soon.

Martin Spicer from Spicer Catering.