

@gothelneyfarmer &
Caroline Hallett present:

Sunday Lunch

Two courses, no nonsense Sunday Lunch, with seasonal veg and Tamworth pork from the farm. We keep our pigs outside where they can exhibit a host of natural, instinctive behaviours, eat rich, varied diets and grow slow (it takes 10 months to finish our pigs). We farm flavour.

Those of you already following us @gothelneyfarmer will know our obsession with all things crops, heritage grain & our growing pork empire as well as getting people down & dirty on the farm through AirBnb.

In 2017 we open the farm gate to you through a series of Supper Club pop-ups - a chance to experience all the farm has to offer at informal, convivial evenings focused on flavour, provenance & authenticity.

	SAT, 3 JUN 11:00 Oriental Cookery Class with Maureen Suan Neo The Stableblock @gothelneyfarmer, Bridgwater
£30	#FoodDrink #Course
	SAT, 3 JUN 19:30 Tour of The Orient Gothelney Farmer, Bridgwater
£35	#FoodDrink #Gala



Main

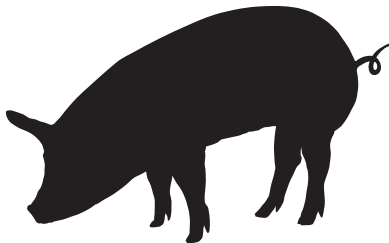
Roast Tamworth Loin of Pork, served with sage and onion stuffing balls, apple sauce & gravy

(v) Oyster Mushroom and leek pithiviers with watercress and herb sauce.

Roasted potatoes & seasonal vegetables

Pudding

Rhubarb and Amaretti Cake with an orange and rosemary glaze with clotted cream and ginger ice cream or rhubarb and ginger ice cream



THE
Gothelney
FARMER