

FARM CAMP CATERING

Our food is made from scratch here at Hartley Farm, using the freshest, local ingredients we can get our hands on!

For those of you who normally shy away from cooking at home, don't worry, we will supply some handy tips on how to cook your meal perfectly!

All pots, pans, crockery etc will be provided by The Farm Camp!

FRIDAY ARRIVAL DINNER

MAINS

Beef Stifado; a Greek style stew, with orzo

Mexican Chicken in ancho chillies, garlic, lime, tomatoes and coriander, with jalapeno salsa and tortillas

ONE FOR THE VEGGIES *Let us know how many veggie meals you need, if any!*

Southern Indian cauliflower, fine bean and coconut curry, with fragrant pilau rice (vegan)

FOR AFTER

Treacle Tart with Vanilla Custard

Hartley Farm Summer Fruit Mess

SATURDAY MORNING @ HARTLEY FARM KITCHEN

Platters of sausages, bacon, eggs, tomatoes, mushrooms, beans, toast, and Danish pastries to share

SATURDAY PICNIC

Seasonal Tarts

Hartley Farm Sausage Rolls

Sliced Hartley Farm Glazed Ham

New Potato Salad; crème fraiche, spring onion, caper and basil

Barbers Cheddar

Homemade Chutney

Hobbs House Baguette Paysanne & Ivy House Butter

SATURDAY NIGHT BARBECUE

Hartley Farm Burgers

Hartley Farm Sausages

Chicken Kebabs

Falafel Burger-*if needed*

Greek Salad; tomatoes, olives, cucumber, kos lettuce and feta

Tabbouleh; bulgar wheat, preserved lemon, mint, dill and parsley

Spicy Tomato Relish

Mint and Yoghurt Tzatziki

Hobbs House Baps

FOR AFTER

Chocolate Brownies with Strawberries and Cream

Apple Frangipane Tart with Cream

SUNDAY MORNING BREAKFAST

Hartley Farm Granola

Honeyed Yoghurt

Summer Berry Compote

Ivy House Milk

Hartley Farm Bacon

Hartley Farm Sausages

Baked Beans

Hobbs House Bread

Veggie sausages-*if needed*

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SUMMER 2018

FOOD COLLECTIONS

Your food will need to be collected within the farm shop's normal opening hours (9am-5pm) unless otherwise arranged.

The first collection will be on Friday afternoon, and the second can be taken home after your breakfast on Saturday morning at the farm shop.

The food will be stored in cool boxes, so we recommend it is collected by car.

If you would like to arrange for the food to be delivered, please ask. However there will be a charge for this service.

For any further information about your menu choices, or if you wish to amend any details, please contact Peri or Leah on 01225 864948 or email peri@hartley-farm.co.uk. If you need to contact us during your stay please use the above phone number.

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All food delivered by Hartley Farm will be kept cool in a cool box throughout your stay. The hire of the cool box is included in the price of the package. If you would rather use your own means of refrigeration, please feel free to do so.

The temperature of the food will be taken on delivery. Once delivered it is your responsibility to ensure the necessary precautions are taken to keep your food items cold. If you believe there is a problem with the items on delivery, notify Hartley Farm immediately.

If you choose to use the cool boxes provided, please be sure to:

- Keep the lid firmly closed when not in use.
- Store them in the facility provided by Farm Camp to keep them out of direct sunlight and away from small animals.
- Do not remove the ice packs provided.

If you fail to follow this advice and you believe the quality/temperature of the food has been compromised, do not consume.

Any loss or damage to the Farm's equipment will need to be replaced or repaired at cost to your party.