



BURFORD GOLF CLUB

Welcome to the latest edition of the Burford Golf Club Kitchen newsletter.

We're keen to keep all our members up to date with the latest news coming from our kitchen. In this newsletter you will hear about events past and future, exciting new produce and all there is to know about our fantastic team and selected suppliers.

Hot Seasons and New Flavours on the Menu

Its nearly **Christmas!** Is it just me or does it seem to come around quicker every year?!

Root veg is still strong, especially **Celeriac** which has gone down very well in a **Celeriac & Leek Soup**. I will be prepping my first box of **Brussels Sprouts** this week, no doubt with a few more to follow! **Parsnips** look good and will be hitting the menu this month along with some lovely **Jerusalem artichokes** featuring in the **Roasted Beetroot & Jeruselem Artichoke, Baby Spinach and Toasted Walnuts.**



Come and join us!

The **Christmas Texas Scramble** is always a fantastic day and this year I expect will be no different. It is taking place on **12th December** and will follow the standard format of a **cooked breakfast** followed by 18 holes with a **Traditional Turkey Dinner** complete with **Crackers** and **Mince Pies** in the evening. A few days after that will be the **Christmas Dinner Dance** on the **15th December**. This will be a festive, fun packed evening of dancing, eating, drinking and generally being merry. Entertainment for the evening will be **Rat Pack and Elvis tribute Escape to Las Vegas**. The **menu** for this is already up on the social board and will also go out via email later this week. Please try to get pre-orders back to catering asap.

Market Information

Dairy is on the rise again with **Butter** and **Cream** passing on the bulk of the increase. A **harsh winter** is worrying some suppliers of **fruit and veg** who are still struggling to recoup losses made in the **summer**. It is also looking more and more likely that there will be a general election in the next few months, this in theory would be a good thing for the markets however the uncertainty that looms is still keeping the value of the GBP very low.

Quiz and Rules Nights

The 16th November was the **Quiz Night**, with over 90 people in attendance the turnout and atmosphere was fantastic. The simple **menu** choices seemed to go down very well with the **Steak, Ale &**

Mushroom pie being the most popular on the night. Many thanks to **Jez & George Stubbings** and **Dave Smith** for organizing and running such a great evening. Congratulations to the **Birch Drivers** (pictured) for coming first. **Rules night** on the **23rd November** was also a good turn out. I believe everyone was fully engaged with **Martin Morbey** who did a great job explaining the rule changes. The meal afterwards was also very well received with the **Fillet of Seabass with Braised Fennel & Orange** getting particularly high praise.





Spotlight On Staff- Dan Last (Sous Chef)

Dan replaced Alejandro as my Sous Chef in October and is already settling in well. He has a huge amount of experience in managing high end pubs but also is very good in a kitchen having worked as private chef in the Priory in Burford followed by a stint for Elizabeth Murdoch in Westwell. Dan grew up in Milton Under Wychwood and has lived around this neck of West Oxfordshire his whole life (with the exception of a few years traveling in Thailand and Hong Kong). He currently lives in Fulbrook with his partner, 2 kids and Lola the Doberman.