



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

Well Christmas has well and truly been and gone for another year. As I sit and write this, the course is under about 3 inches of snow. The first snowfall of the year but I'm sure not the last.

As we get into **February** we will start to see both **cauliflower** and **curly kale** improving. The **main crop potatoes** are also ready so consistency of these should start to improve. The **fishing boats** are back out at full capacity and have been landing some lovely **Torbay Sole** which featured as **Sole Meuniere** on **French Night**. There is also some great quality **haddock** coming in which can also be found on our menu as **Butcombe battered fish & chips**. The **Exmouth mussels** are also looking particularly succulent at the moment. These will feature as **Moules frites** on **Seafood Night on 15th March**.



Come and join us!

We have a few events planned for the next couple of months. **Friday 15th February** will be our **Sausage & Mash night**. This will feature a selection of different **Kelmscott pork sausages** and a few variations on traditional **mashed potato**. There are menus for this around the clubhouse, please pick one up to have a look. Reservations can be made with catering. **Friday 1st March** is the **Seniors Presentation Dinner**, good luck to anyone who may be up for a trophy! Our **Seafood Night** will be on **Friday 15th March**. Again, there are menus around the clubhouse for this so please feel free to have a glance. The numbers for this event will be capped so please book with catering early to avoid disappointment. **Mothering Sunday** is on **March 31st** this year and I will be looking to do a **Carvery** on this day with a few different meat options. Until then we will be running our **offer of Two Courses for £9.99 on Sundays** which proved very popular last year as it is such amazing value for money. Please come down and see for yourself.

Market Information

Fruit and veg prices are still high, concerns about labour, a harsh winter and the falling value of the GBP are all contributing to the huge concern and uncertainty throughout the farming community. A no deal Brexit could see the price of some food and drink products increase up to 40% overnight. The prospect of this is worrying the larger food suppliers and wholesalers who will struggle to swallow or pass on that cost. All this uncertainty is keeping prices generally high for **meat** and **dairy** also.

Christmas Dinner Dance & French Night

The 15th December was the **Christmas Dinner Dance**. What a fantastic way to see out the year it was. The **turkey** seemed to go down very well with lots of compliments received. The **Rat Pack** entertainment was also enjoyed by all, many of whom got up for a bit of a boogie on the night! **French night** was on **Friday 18th January**. This was fully booked and was a very successful night. All the menu dishes got great feedback with the most popular being the **Beef Bourguignon & Pomme Anna**. Many thanks to all those who attended these evenings and made them both as fantastic as they were.



Spotlight On Staff- Kyrie Bamford (Front of House)

Kyrie grew up in Lincolnshire and after working in her parents restaurant for a short while she decided to move to the Cotswolds. A move her sister Danielle had made a few years earlier. When Danielle started working at Burford Golf Club, she told her sister about how great a place it was to work, and Kyrie wanted in on the action! Kyrie has now been part of the team at BGC for 9 months and is a valued member of our Front of House brigade. In her spare time, she enjoys watching movies and exploring the Cotswolds.

