

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 we have had a bit of rain but not really enough to keep the farmers happy! As a result, **British** grown **fresh produce** has risen steadily in price over the last month. **Artichokes** are looking good but not cheap. **Beetroot** is still strong and has featured on our **Specials Board**. **Courgettes** and watercress are not looking too bad, **courgettes** featured this week in a lovely **Courgette & Pea Soup**. **English Strawberries** are just starting to drop in quality but will still be ok for the **Lady Captain's Day Cream Tea**. **Crab** and **Sole** are both top quality at the moment and featured on the **Mixed Open** menu as **Fillet of Sole** with **Crab Mousse**, **Spinach & White Wine Sauce**.



Come and join us!

July is a little quieter, but we still have some great days coming up. Lady
Captain's Day is Tuesday 16th. As normal Angela is laying on a lovely Cream
Tea with fresh Strawberries & Cream. Sunday 28th July is the Club
Invitation Day, this is a great day's golf followed by a 1 course meal (menu tbc). The sign up for this can be found online. We look forward to seeing you at these events.

Market Information

The **GBP** is at its lowest value it's been for nearly 3 years. This is keeping the price of **imported produce** on the rise. A **no-deal Brexit** will see these prices jump even further overnight as suppliers struggle to meet the **cost of increased tariffs**. **Pork** is still struggling due to the issues in **China**. The price of **oil** has dropped slightly however the **Diesel** price remains high which pushes up the price of transport and freight.

Captain's Charity Day & Mixed Open

June 26th saw the Captain's Charity Day. This was a fantastic day's golf and an amazing £4000+ raised for Joe's chosen charities. Prostate Cancer UK & Thames Valley Air Ambulance. The 2 course menu of Chicken Ballotine or Rump of Lamb was very well received. Monday 8th July was the Mixed Open. Another great day with both the course and the food receiving many compliments. Many congratulations to Mike & Sandra Chamberlain from Kirtlington/Bicester for their winning score of 67.2.



Spotlight On Staff - Lynne Langridge (Front of House)

Having spent time in Hampshire as well as the Isle Of Man, Lynne has now settled in Lechlade. After a brief stint as a Tax Officer for the Inland Revenue she decided to pursue her dream working with horses as has archived qualifications from the British Horse Society. She has bred two horses in the past, Vladmir, who can be found at home in his stables in Lechlade and Charlie who competes internationally with a professional rider. She joined the Front of House team here at BGC a couple of months ago and has quickly become a valued member of the team. In her little spare time Lynne enjoys walking and looking after the horses.

