



# Village Farm B&B and Tea Shop

## NEWSLETTER

Autumn/Winter 2011

Although the weather this summer has been somewhat disappointing this has not seemed to be putting you off from visiting this wonderful part of Yorkshire. We have been very busy with both the B&B and the Tea Shop through the summer and have meet some fantastic people - and their dogs!



We have had a couple of new additions to our family over the last few months. The first of these was our rescue labrador – Katie – who has quickly become an important member of the family. She has also proved to be very successful at the local dog shows and won Best in Show at the Lissett Summer Fayre!

The second arrival was Cerys Sparks, my new neice, born on 4<sup>th</sup> June. Rather cute, although not sure about the hat!



### Home Grown Produce

As I mentioned in our last newsletter Malcolm has been busy cultivating our vegetable patch and greenhouse and we now have an abundance of home grown vegetables. The farmhouse kitchen has been a hive of activity with chutney, soup and jam making. I have to admit that Malcolm's Tomato Chilli Chutney is delicious – although I don't tell him too often or he'll want a promotion!

I must also tell you that Malcolm's cookies won 1<sup>st</sup> prize at the Lissett Village Fayre. There're not the prettiest looking but they are delicious and the judges obviously thought that too!

We have also been given a large amount of sloes by a neighbour which is great as I am rather partial to sloe gin. Out of interest I asked him where I could find them, but apparently this is a closely guarded secret and those 'in the know' have their own area to pick from – clearly I have some way to go before I am trusted with important secrets such as this!!

### Winter Dinner B&B Offers

From 3<sup>rd</sup> October until 1<sup>st</sup> March (excl. 23<sup>rd</sup> Dec – 2<sup>nd</sup> Jan & supper club nights) we will be offering a Dinner B&B at £110.00 per room. (Includes an overnight stay in a double ensuite room, 2 course evening meal and breakfast for 2 people)

#### Autumn/Winter Menu

##### Starters

Grilled Goats Cheese with a choice of chutney  
Smoked Salmon Pate served with brown toast  
Mushroom stuffed with bacon and stilton  
Seasonal Homemade Soup served with crusty bread

##### Dessert

Home made Chocolate Brownie with Mr Moo's (made in Skipsea) ice cream  
Baked Plums with whipped cream or Mr Moo's ice cream  
Organic natural yogurt with home made fruit compote  
Mr Moo's Ice Cream  
Selection of Cheeses, served with choice of chutney

##### Main Course

Pan Fried Locally Bred Pork Chop, with a cider butter sauce  
Beef Bourguignon  
Pan Fried Breast of Chicken wrapped in prosciutto  
Mushroom Risotto served with balsamic dressed rocket salad  
Fish of the Day - caught off Skipsea Beach (from mid Oct)  
(All dishes served with potatoes and seasonal vegetables)

Tea or Coffee

## Village Farm Supper Club

Our first Supper Club is scheduled for Saturday 8<sup>th</sup> October. The ethos behind the evening is to utilise as much seasonal and local produce in our cooking and deliver this in a friendly and cosy environment with some great new world wines.

Wines are available from £10 and an additional cheese course, with port, will be available at a small supplement.

Cost: £22.00 per person (£10 non-refundable deposit on booking)

### Why not make weekend of it?

#### Dine and Stay on this Saturday for £115.00 for 2 people

(Includes one night's accommodation for 2 people in a double en-suite room, supper club dinner for 2 and breakfast for 2)

## Village Farm Recipe

As mentioned earlier we are currently doing a lot of chutney making with all our home grown tomatoes. Here's one of our favourite recipes, courtesy of my Aunt Denise, for you to try!

### Tomato Chutney

Makes about 4lb – keeps well in sealed jars, refrigerate once opened

1 teaspoon pickling spices wrapped in muslin  
½ Pint malt vinegar  
2lb green or red tomatoes skinned and sliced  
1 teaspoon pepper  
1 rounded teaspoon of mustard powder  
8oz sultanas

8oz Onions finely chopped  
8oz apples, peeled, cored & chopped  
½ teaspoon salt  
½ teaspoon ginger  
8oz sugar

Put the pickling spices and onion into a saucepan with 2-3 tablespoons of vinegar and simmer gently until nearly soft. Add the apples, tomatoes, spices, salt, pepper, mustard, ginger and sultanas and simmer gently until all the mixture is quite soft, stirring from time to time. Add the sugar and the remainder of the vinegar and when the sugar has dissolved, boil steadily until the chutney is the consistency of jam – green tomatoes will take a little longer than ripe red ones. Remove the pickling spices, pour the hot chutney into warm jars and seal down at once.

Goes brilliantly with cheese, why not try with some grilled goats cheese as a starter or snack – yum yum!

Best wishes to you all

*Chrysta, Tony, Yvonne & Malcolm*

Village Farm B&B & Tea Shop  
Back Street  
Skipsea  
Driffield  
East Yorkshire  
YO25 8SW

Tel: 01262 468479

Mobile: 07973 340562

Web: [www.villagefarmskipsea.co.uk](http://www.villagefarmskipsea.co.uk)

Email: [villagefarmskipsea@yahoo.com](mailto:villagefarmskipsea@yahoo.com)

### Supper Club October Menu

Home-made Bread & Olives

-----

Home-made Chicken Liver Pate

with Red Onion Chutney

Or

Grilled Goats Cheese

with Home-made Tomato Chutney

-----

Slow Cooked Lamb Shank

with crushed herb potatoes and seasonal  
vegetables

Or

Mushroom Risotto

with a balsamic dressed rocket salad

-----

Individual Home-Grown Apple Crumble

with Mr Moo's Skipsea Ice Cream