



THE GARDEN ROOMS

AT TENNANTS

Sunday Lunches

11.30am-5.00pm (last orders at 4pm). Booking recommended.
FREE PARKING & FREE ENTRY TO GALLERIES AND EXHIBITIONS



The Garden Rooms at Tennants, Leyburn, North Yorkshire DL8 5GJ
 01969 62446, info@tennantsgardenrooms.com
 www.tennantsgardenrooms.com



Vintage caravan tea garden with indoor and outdoor seating and children's play area situated in the beautiful hamlet of Wensley Station in the Yorkshire Dales.



Our pretty decorated bell tent or marquee are available for any functions, children's themed parties, birthday parties, weddings, hen parties, christenings etc.



Quintessentially British, family-run business with all home-baked meals and our famous scones and sweets, local produce, cheeses and preserves from the Dales. Enjoy Yorkshire hospitality served on beautiful vintage china from our restored 1960s pretty vintage caravan. Gluten and dairy free options available. Hygiene rated 5* Many popular walks around the area.



Keld Heads, Wensley Station,
 Leyburn DL8 4AE
 Tel: 01969 624953 or 07795 633459
 www.yorkshireteaparty.co.uk



Deli of the month

The brainchild of London takes director Chris Abbott, Wilfred Deli and Pantry opened in Meyrod has already built up an impressive following. "I wanted to return to my roots, bringing a little bit of London back with me," says Yorkshire born Chris. And that's just what he's done. Mouth-watering cheeses from London's La Fromagerie, waxes from Perry Brothers and Prosecco from a friend's vineyard in Florence all comfortably alongside local artisan sourdoughs, organic vegetables and coffee roasted down the road in Thirsk. If you need a little time to mull over your deli choices, try the in-house menu, which is chock-full of simple, delicious seasonal food. Wilfred Deli and Pantry, Finsde Street, Richmond, 01748 821034.



FAIR GAME

Along with mists and mellow fruitfulness, autumn is very much the season of hearty stews and comforting casseroles. And not just beef and chicken ones either. Locally sourced game is lean and mineral-rich, not to mention succulent, flavoursome and incredibly versatile.

Whether it's venison pie, roast partridge or stuffed quail, your local butcher can tell you how to make the best of what's in season. For shop-to-order traditional game, we love Campbells of Leyburn. Call their Head Butcher, Alan Dibb, on 01969 623600.



Spreading the News

Only a handful of traditional butter-makers remain in the UK, but we're lucky enough to have one of them on our doorstep. ButterBees of Malton have taken their butter obsession to a whole new level, lovingly hand-churning and rolling their exquisite golden butter in-house, right before your eyes. Made from locally sourced cream, ButterBees' butter comes in an enticing range of 'flavours', from 'Unsalted' and 'Sea Salt' – ideal for drizzling over hot crumpets – to rosemary-infused 'Sunny Forest', which is perfect forasting that weekend joint. Stop back in time at Butterdiers of Malton, 12 Market Street, Malton.



Crazy about your morning marmalade? Then you'll love this smooth, refreshing offering from Rosebud Preserves. The award-winning team from Masham have lightened the full-bodied richness of their traditional Seville Marmalade by adding a generous splash of Ampleforth Abbey's Premium Cider to the mix. Ampleforth Abbey Cider Marmalade, with its evocative aftertaste of ancient orchards, is available to buy online at rosebudpreserves.co.uk and specialist fine food retailers throughout the region.

FOOD notes

IN-CIDER DEALINGS



Stop Press!

Searching for a quirky gift for a foodie friend, or just keen to treat yourself to something a little different? Look no further than this beautifully made miniature apple press from Love Thy Interiors in Thirsk (lovethtyinteriors.co.uk). Crafted from pine wood and the deliciously named 'gooseberry' cast iron, this little press will have you producing your own fruit juices and cider in no time. The Good Life, here we come!



Garden Gastronomy

For one weekend only, the stunning beautiful RHS Gardens at Harlow Carr are surrendering themselves to all things food-related, with outdoor stalls selling local produce from around the region. Go in on their Autumn Food and Wood Festival (1st & 2nd October) and let the sumptuous harvest-time offerings tickle your tastebuds – you'll find everything from fruit ciders and whiskeys to homemade pickles and chutneys. There will be plenty of milk, specialist advice, and displays, including Liane Stubbs, head chef at The Cleveor in Hebden, demonstrating how to make the most of all that seasonal bounty. To find out more, visit the Harlow Carr page at www.rhs.org.uk.



Ewe Beauty

The artisan cheesemakers at Shepherds Purse lead the flock when it comes to creating delicious handmade sheep's milk cheeses. With their distinctive creamy flavour, Shepherds Purse ewe's milk cheeses include the herb-infused 'Katy's White Lavender' and the indulgently creamy 'Olde York'. Their ewe's milk cheeses include the award-winning and hugely popular 'Yorkshire Blue' and 'Harrogate Blue'. All are made entirely by hand from fresh local ingredients. To stock your cheeseboard with these picnic Yorkshire delicacies, head for Booths in Ripon or Ilkley (www.booths.co.uk).

FOOD noles



Like many of us, you have friends and family who are currently exiled from Yorkshire, why not send them a little taste of God's Own Country to remind them of what they're missing? Westons Classic Yorkshire Hampers are packed with locally made goodies, from traditional Teylors English Tea and Harrogate Honey to sticky Yorkshire Pudding and delicately delightful Leventhorpe sparkling white wine. Visit Westons of Harrogate, or order online at www.westons.com.



We are an independent specialist food shop selling simple, seasonal take-out meals and a range of carefully selected pantry items, artisan breads, cheese, charcuterie and wine. The menu is prepared daily from the freshest local ingredients by our in-house team who also make cakes and party dishes to order.

13a Finkle Street, Richmond • 01748 821034
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WILFRED
DELI & PANTRY

THE GEORGE AT WATH

Under new ownership

WEDDINGS • RESTAURANT • PRIVATE CELEBRATIONS • ROOMS • CORPORATE EVENTS

We are delighted to announce that Harrison's restaurant at The George at Wath has been awarded 2 AA rosettes for culinary excellence and a 4-star Inn rating for accommodation.

It is the perfect place to enjoy food by award-winning Chef, Harrison Barraclough.

Steak night every Thursday – 2 steaks and a bottle of wine for £30 per couple.

We are now taking bookings for Christmas parties.



MAIN STREET, WATH, RIPON HG4 5EN
01765 641324 thegeorgeatwath.co.uk

THE GEORGE
AT WATH