

Taste of Surrey

We would like to thank all the food and drink producers who contributed to the Parliamentary showcase on Wednesday 26 November 2014



ESSENTIAL FINDS FOR FOODIES

Our chef is David Gillott who owns The Four Gables Group

FOUR GABLES FINE DINING is a bespoke events company which combines innovative food with outstanding service. Chef patron David Gillott specialises in using seasonal ingredients; his Ashtead-based business is located on his farm, which is also home to Four Gables Food Academy. The company aims to be 25 per cent self sufficient.



ALBURY ORGANIC VINEYARD

nestles on the beautiful southern slopes of the North Downs in the Surrey Hills near Guildford and prides itself on producing organic fruit without the use of chemicals. It is best known for its Silent Pool Rosé, named after a lake next to the vineyard, and Attila's Bite, an aromatic eau de vie du vin, named after the feisty vineyard dog.



BECKETT'S GIN

The only gin in the world infused with English juniper berries. They are hand picked (with permission!) from Surrey's Box Hill.

BRISCOES JELLIES

Named after their creators, publicans Jon and Paula Briscoe, these 'savour jellies' are handmade in Horley without added pectin to ensure a crystal-clear result. Ingredients are sourced from Surrey - including from the pub's kitchen garden.

BUTCHERS HALL is a family run farm and farm shop. Rare breed pigs, sheep and chickens are reared in an extensive way to produce the most fantastic meat and eggs. A full time Master Butcher and chef ensure that not a scrap of the animal is wasted. As much as possible is made onsite including gold award winning pies.



CHALK HILLS BAKERY

A small artisan bakery in Nutfield, baking real bread and pastries daily. The business is founded on producing nutritious, high quality artisan breads and traditional baked goods on a local community scale. As well as having their own shop in Reigate, Chalk Hills Bakery supplies many farm shops, cafés and delicatessens in East Surrey.



COCOA BOMBON produces handcrafted chocolates and confectionery from a cosy Dorking kitchen. Founded in the mountains of Patagonia, Cocoa Bombón blends exciting flavoured ingredients with sustainably-grown fine Belgian chocolate and currently supplies three major delicatessens in the Surrey Hills.

CROSBIES is renowned for fine quality handmade cakes created at their kitchen in Wormley near Guildford. Chef Clare Crosbie believes in treating yourself to the real deal rather than mass-produced, artificial flavours, so concentrates on using the best ingredients.

CUSACK'S artisan mustards are prepared by hand in small batches using fresh, natural and, where, possible local ingredients – including real ale from The Dorking Brewery. The condiments are free from additives, preservatives and emulsifiers, and Smooth Beer Mustard recently won a Great Taste Award.



COVERWOOD FARM

Home to a herd of pedigree Hereford cattle and pedigree Ryeland sheep. Located deep in Surrey Hills countryside, the farm produces naturally-reared livestock.

DENBIES WINE ESTATE is located on the perfectly suited North Downs close to Dorking and showcases the ideal geological features benefitting the site. The vineyard was planted to capitalise on the Champagne-like soil profile and aspect. Based on chalky, south-facing slopes, the vineyard sits in a protected valley, allowing for optimum heat and sunshine exposure.

DORKING COMMUNITY ORCHARD is open to all. It was established in 2009 by Transition Dorking on the site of the neglected 'Millennium Orchard'. Volunteers have planted over 100 fruit trees with a focus on local and heritage varieties. Within a few years there should be a significant crop of apples, pears, plums and other fruit, available at Food Float on Dorking High Street.

EMMA'S CAKEHOUSE is the Dorking home of stylish and delicious handmade cakes. Emma has been trained by Mich Turner MBE at The Little Venice Cake Company and is passionate about high quality baking and decorating. She also makes a range of bespoke cakes and hosts cake parties.

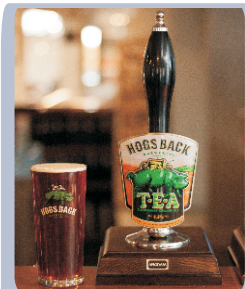


FOOD FLOAT - largely run by volunteers, whose mission is to encourage the people of Dorking and surrounding areas to eat more local produce. The scheme offers a local veg box delivery service and supplies hotels, restaurants and conference centres. Products are sourced within 20 miles of Dorking. The stall, by Barclays Bank in Dorking High Street, is open every Friday and Saturday. Well worth a visit!

Find details of all participants at www.LocalFoodBritain.com



GREYFRIARS VINEYARD - a family owned vineyard located on the sunny south facing slopes of the Hog's Back just outside Guildford. Greyfriars produces wonderful sparkling wines from their 50 acres of vineyards, which capture the essence of the North Downs. The wines can be found in a growing number of restaurants and other outlets in the Guildford area and beyond.



HOGS BACK BREWERY

has brewed its award-winning traditional ales since 1992, using locally grown hops. In 2014, the brewery planted a three-and-a-half acre hop garden; the first new hop garden in the immediate vicinity of Farnham for nearly 100 years. The first ales produced using these home-grown hops went on sale locally in October.

KINGFISHER FARM, a family business, and the only Surrey watercress producer. This uniquely English product has been grown at the farm in Abinger Hammer since 1854. Natural spring water provides all necessary nutrients without the aid of fertilisers or insecticides.



IMBHAMS FARM GRANARY is a diversification for the family-owned Furnace Place Estate. Situated south of Haslemere, it supplies crafted wooden mills, flakers and cereal grains to support the concept of milling fresh ingredients to bake and flake at home. A range of Great Taste Award winning fresh cereal products - breakfast mueslis, porridges, granolas, flours and bread mixes - are also sold at Farmers' Markets and Food Events.

MUMMY MAKES FUDGE creates delicious, crumbly fudge at Farnham Potteries to a family recipe using traditional ingredients: Southdowns butter; milk and sugar. "Mummy" is real-life mum Liz Usher, who makes over 30 imaginative flavours including limited-edition seasonal specials such as award-winning Watercress Pesto Fudge!

NORBURY PARK FARM CHEESE COMPANY is run by husband-and-wife team Michaela and Neil (right) who pride themselves on their handmade artisan methods and non-commercial attitude towards their much loved Norbury Blue and Dirty Vicar cheeses. This really is artisan cheese making at its best! The milk is moved from the milking parlour to the cheese-making dairy, just 30 metres up the farmyard.



PRIORY FARM has been in the Shinner family since 1957. Their thriving shop has just been crowned Surrey Life Farm Shop of the Year. It holds two successful food festivals annually and has a loyal audience who appreciate fine food and traditional service.

ROBERT AND EDWARDS BUTCHERS is a family-run business with two shops in Surrey. Earlier this year, third generation butcher Robert Hewitt (right) returned a forgotten sausage to customers' plates after re-discovering his father's recipe. The historic banger, now named The Surrey Hills Heritage Sausage, is the only one to carry The Surrey Hills badge of approval. It is made with Surrey free-range pork and apples.



SHABDEN PARK FARM is a family farm on the North Downs which rears free-range, native-breed lamb, 'Renaissance' mutton, beef and pork using traditional farming methods to sustain the countryside for both food production and wildlife.

SOUTHDOWN BUTTER is made in the time-honoured way using top quality cream from cows that graze on Surrey and Sussex pastures. For the most flavoursome butter, the cream is aged for three days before it is churned. After being washed and rolled, the butter is hand packed into traditional paper wraps.

THE ORIGINAL MAIDS OF HONOUR has occupied its site near Kew Gardens since 1868.



TILLINGBOURNE TROUT FARM is a family-run businesses which boasts its own smokery. The rural site also houses a small farm shop which specialises, as you would expect, in hot and cold smoked fish and handmade patés, as well as Surrey game, pies and other locally-sourced products.



The historic tea rooms and bakery is famously the keeper of the secret recipe of its world-famous 'Maid of Honour' tarts. Everything is made on the premises using traditional methods and original recipes.

Find details of all participants at www.LocalFoodBritain.com



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