



Taste Real Food Cheshire Presents

The Battle of The Beef

Thursday 20th October 2011
Byley Village Hall - 7.30 p.m. for 8 p.m.

Celebrating The Best of Beef Breeds

We will be in the skilled hands of Mark Huntley and Craig Malone of Nunsmere Hall Hotel, who triumphed for us again in June with wild sea trout. The beef comes from three Cheshire farmers, Keith Siddorn of Broxton (Hereford), Garry Prance of Barnston (Longhorn) and Helen Alexander of Tilston (Red Poll). It was selected by Callum Edge, sixth generation Wirral butcher and expert on breeds, who has kindly agreed to speak to us. To complement the beef there will be smoked fish from Easyfish of Wilmslow and fruit and vegetables from Winsors of Willington. Please vote for your favourites of the evening: salmon smoking method, dessert apple variety and champion breed of beef. The menu is as follows:

Salmon three ways: hot smoked, cold smoked and gravadlax
Trio of roast beef with traditional accompaniments
Mini apple puddings: Bramley, Belle de Boskoop and Chivers Delight

Members: £20 Children: £12.50 Non-members: £25

To book: please send a cheque, payable to "Taste Real Food Cheshire" to Geoffrey Carr at 23 Summerville Gardens, Grappenhall, Warrington, Cheshire, WA4 2EG (07802 392 537 - geoffreycarr1@aol.com.)

Bring your own drinks – no corkage

Location. Starting from junction 18 of the M6: as you approach Middlewich go right at the roundabout and immediately right again, signposted Byley. Take a right into the village for the hall. Post code: CW9 7SN

TASTE REAL FOOD UK

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