

Newsflash from **West Winds Tearooms** in Buckden
at the heart of the Yorkshire Dales
Monday 18 July 2016

New menu brings wild boar into the tearoom...



For your considerable gastronomic delight, we've given the tearoom menu a mid-summer revamp, introducing new dishes and extending the choice later in the afternoon.

There are two new home-baked pies on the menu – wild boar pie and lamb and basil mint pie. The wild boar is truly wild boar. In fact, when they knew they were going to be made into pies, the animals weren't just wild, they were livid! Seriously, it's not farmed wild boar but free-living boar from the forests of Poland. We've found it through a company called Wild Meats, based in Suffolk. We would source more locally but authentic wild boar from Britain is almost unobtainable. There are wild populations in Gloucester and East Sussex/Kent but no-one seems to be trying to catch them...



To make our pies, we slow-cook the meat in our Aga, add onions, apple, celery and fresh herbs from the garden, encase hearty helpings in pastry and pop them back in the Aga to brown off. They are served with a full salad and crab apple jelly. Wild boar pies went on the menu only yesterday and feedback has been good already. "It was my kind of pie," said one customer.

We'll also be making some lamb and basil mint pies just as soon as we can find some good Dales lamb.



Also spicing up the menu is our new Yorkshire continental ploughman's – a tasty mix of Yorkshire cheeses and Yorkshire-made chorizo and salami. The cold meats are made by Charlotte Clarkson (pictured) and her husband Jon of the Three Little Pigs farm-based company near Beverley in East Yorkshire.

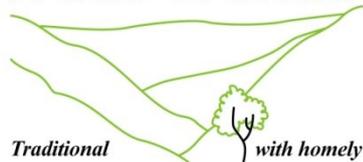
And we've found a new supplier of local Highland beef – Robert Phillip of Green Farm at Hellifield near Skipton (pictured). A great way of enjoying this prime beef is in a warm baguette with salad, coleslaw and red onion marmalade – another new addition to our menu. If you want, you can now add a packet of Piper's crisps, made by farmers in North Lincolnshire. One of the flavours is made from Yorkshire-made chorizo and is absolutely delicious. We should know – we've scoffed several bags already since they arrived last week!



We hope we can tempt you with our new menu items. There are still a lot of the old favourites available, including Yorkshire puddings, Yorkshire gammon and eggs, deep-filled omelettes and, of course, all the usual yummy cakes, home-made right here at West Winds.

So, do pop in to see us for lunch, snacks, afternoon tea or even just a cup of coffee. A full menu, including hot meals, is offered from 12.30pm to 3pm and from 3pm to 5.30pm you can choose from salads, ploughman's, baguettes, sandwiches, scones and cakes. If you come, don't forget to take a look at our wood sculptures in the garden (eagle pictured) and also follow our herb trail all the way to the outside toilet. It will be a penny well spent!

West Winds



Traditional Yorkshire tearooms with homely bed and breakfast

West Winds Tearooms

Behind the Buck Inn...

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