

# knife & fork food ltd

Newsletter Vol. 2

Summer 2011



woods

THE SWAN

THE new  
CONWAY

deli

catering

## Knife & Fork Food Ltd

Welcome to our Summer newsletter. We have such a lot going on across all our sites that we'd like to let you know about. For more information on these, or any other events going on in the company, please go to [www.knifeandforkfood.co.uk](http://www.knifeandforkfood.co.uk). You can also find menus, contact details, opening times and an 'Ask the Chefs' forum there. Although we hate to be saying this as summer is still with us, in response to requests and bookings, our christmas menus are now available.



## Woods Brasserie

The summer weather unfortunately hasn't allowed us to take full advantage of the balcony alfresco dining, but it hasn't stopped us from offering our new summer menu and new extensive wine collection. The award winning Oxford Wine Company has given our cellar a make over and helped us put together a fantastically comprehensive wine list.



We have a new General Manager at Woods, Gareth Hickey. Joining our team in June, Gareth hails from a background in hospitality including Fillicini Restaurant, Fermain Valley Hotel, Guernsey and, more locally, St Davids Hotel and Spa.

One of the first things Gareth has introduced is a special cocktail, Truly British, to raise funds for Ty Hafan. £1 from every sale goes straight to the Charity.

Woods is now open on Sunday evening, until the end of September.

## The Old Swan Inn

The Swan is becoming very well known, locally, for its Beer Festivals. In July, they hosted yet another one, with over 20 different ales and live entertainment. People have been asking when the next one is, so.....the next Swan Beer Festival will be held on the weekend of 9th September and will offer 16 ales, guest ciders and entertainment, once again.



The back bar will be closing from 30th August for a few days, reopening on 2nd September. Check out the refurbishment!

Dave has just put on a new Sunday lunch special. Slow roasted beef Brisket, served with fresh seasonal vegetables, roast potatoes and home made gravy. Beats cooking at home!

Details to follow for the next Newman Brewery Tour planned for September 7th.

### The New Conway

The New Conway has been busier than ever this summer. Head Chef Stefan and his team have cooked up some fantastic dishes, as always, with a hint of something you weren't expecting! For example, on the menu at the moment is a delicious red pepper and tomato soup with a hint of eucalyptus, and a halloumi and red pepper stack, served with avocado butter, chips and onion rings.



The Conway kitchen garden is coming along nicely. Guests are enjoying the addition of beetroot shoots, cress and some wonderful herbs. Marrows and apples are being delivered in quantity from local gardens.

Both the recent Scottish and Polish nights were a fantastic success. The guests enjoyed treats such as homemade haggis, culan skink, cranachan and scottish tablet. These were served with Caledonian Ale, a selection of whiskeys and Buckfast. The treats for the Polish night included Russian perogis, escalope of pork and curdled cheesecake served with raspberries. Accompanying the menu were a wide array of Vodkas, Wisniowka Cherry, Zubrovka and Wyborowa. All our themed evenings have been a sell-out so we're now planning our next.

Neil is working hard extending the Conway Whisky corner, it now boasts some 25 varieties.

### Knife & Fork Deli

New on the menu at the Deli are fantastic handmade pies and tarts. Try our cranberry topped chicken and ham, steak and ale, or crayfish tail and rocket pies, or our beetroot, horseradish and goats cheese tarts.



We also have a fantastic range of homemade cakes, french tarts and cupcakes.

The Deli are also very pleased to stock a fantastic 'Divine Deli' range of gifts. If you are looking for something different for a gift, or just fancy treating yourself, perhaps one of the Brie or Garlic Bakers may tick the box.

We are also stocking a new range of organic bread, Jones Tortoise, thus called due to the slow fermenting of the dough. Made locally and delivered fresh every thursday, this bread is flying off the shelves.

### Knife & Fork Catering

This summer has been packed full of events for our catering team. We have been hosting private BBQ's, providing business lunches, cream teas, cooking private dinners and working hard at the Polo.



We were also honoured to take part in The Chefs Soul Dinner at The Old Library, raising thousands of pounds for the next phase of development there.

We provide bespoke catering services for all functions in or away from home. Good food - Your place or Ours

We also offer superb corporate menus so if you're looking for something a bit different, whether for a business breakfast, client lunch or drinks reception, we can give you the WOW factor!

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