

Food Purchasing Policy

Food miles are a very important issue at Amerton Farm. We make every effort to source fresh produce from Staffordshire or within a 40 mile radius of the Farm, which includes some surrounding counties. Our Policy has been adopted to ensure minimum food miles where ever possible. Sustainability of the local economy and recycling are also very important at Amerton Farm, both feature in our Food Purchasing Policy.

We pride ourselves in serving good quality, homemade, fresh food, using locally sourced produce. Every effort is made to provide total traceability for our customers. A food audit has been carried out to ensure our Food Purchasing Policy provides a balance of cost effectiveness, quality food and locally produce.

Some produce is sourced directly by ourselves. We also use trusted local businesses to supply produce. Many dry ingredients are sourced from local Cash & Carry's and the produce we cannot purchase local is sourced where possible from within the UK. We do, of course, need to purchase some produce from other countries if it is not grown in the UK.

All our food is freshly cooked to order, because of this, sometimes on busy days, you may need to wait a little longer. Our menus provide vegetarian dishes, some gluten free options, a diabetic Low Sugar Delight sweet and the Bakery make a cake for diabetics. Our food can range from a three course meal to a tasty Staffordshire oatcake snack.

We cater for all our visitors on site with seven food outlets and also welcome group visits, children's parties, coach parties, funeral teas, evening functions, private parties, candlelit suppers, conferences and courses.

As part of our Food Purchasing Policy, we have considered issues relating to the healthy eating as we consider this to be very important.

Amerton Farm & Craft Centre have been given the Gold Heart Award by Stafford Borough Council for the healthy eating choices available in our Tea Room/Restaurant. The apple symbol on our menu confirms the healthy eating options.

Food designated as a healthy option will be low in fat, low in sugar or low in salt and have a high content of fruit, vegetable or fibre. We do not add any salt to food during cooking, however we do add pepper and herbs for seasoning. We therefore, respectfully ask customers to add the salt which they require. Our full Food Purchasing Policy is available on request.

The Year of Food & Farming (September 2007 to August 2008) has encouraged us as a business to make a conscious effort to provide our customers with total traceability of producers and suppliers.

"..... Low Sugar Dessert in the Restaurant was the first time I had ever seen it on offer. A very good idea for a diabetic like me", J Adams, Wolverhampton

We are easy to find and contact

Address - Amerton Farm & Craft Centre, Stowe by Chartley, Stafford, ST18 0LA.

Tel 01889 270294

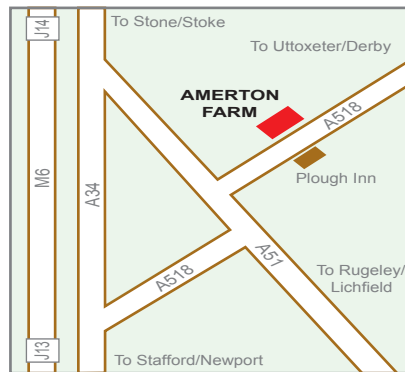
Fax 01889 271242

Email office@amertonfarm.co.uk

Web site - www.amertonfarm.co.uk

Location - 1 mile east of Weston on the A518 Stafford to Uttoxeter Road.

Public Transport Stafford and Uttoxeter Railway Stations are both situated 7 miles from Amerton. Arriva Bus Service departs Stafford, Chell Road at 12.20pm arrives Amerton Farm 12.46pm. Departs from Amerton Farm at 4.07pm and arrives Stafford Chell Road 4.34pm.



We are open every day*:

9.00am - 5.30pm Easter - Christmas

9.00am - 5.00pm Christmas - Easter

(*except Christmas Day, Boxing Day & New Years Day)

Car parking and general admission are free

Amerton Farm & Craft Centre was awarded Heart of England Tourism Award for Visitor Attraction of the Year 2005

Amerton Farm & Craft Centre

A Great Day Out for Everyone!

Local Food at Amerton Farm



Amerton Farm, Stowe by Chartley, Stafford ST18 0LA

Tel: 01889 270294

Fax: 01889 271242 www.amertonfarm.co.uk

Food from ...

On busy days we can feed several hundred visitors from the following seven food outlets: Tea Room/Restaurant, Old Dairy Snack Bar, Barbecue, Playbarn, Farm Shop, Farmhouse Bed & Breakfast, Bakery and Sweet Shop.

Ⓢ *This symbol is used to identify produce from Staffordshire or from within a 40 mile radius of the Farm, which includes some surrounding counties.*

Tea Room/Restaurant (open from 9.00am to 5.30pm and closing at 5.00pm from Christmas to Easter) We serve a wide range of food from three course meals to light snacks. The Tea Room is sometimes referred to as a Restaurant in the evening. The Tea Room, Court Yard & Farm Shop are licensed.

Beef & Liver - H Nicholls, Burley Pool Farm, Millwich and R Greaves, Moorleys Farm, Gayton, supplied by Alan Robinson Butchers, Longton. Ⓢ

Lamb - R Greaves, Moorleys Farm, Gayton and supplied by Alan Robinson Butchers, Longton. Ⓢ

Pork - Jacksons, Wetley Rocks and supplied by Alan Robinson Butchers, Longton. Ⓢ

Bacon, Sausage & Ham - Packington Freerange Pork, Lichfield and supplied by Coates Quality Meat, Alrewas. Ⓢ

Chicken - Platts, Scropton, Burton on Trent and supplied by Alan Robinson Butchers, Longton. Ⓢ

Turkey - Leese Turkey, Tean. Ⓢ

Milk (semi skimmed) & **Cream** - ninety-four dairy farmers in Staffordshire supply Dairy Farmers of Great Britain at Fole Dairy, Uttoxeter, supplied by Dave Ward, local Milkman. Ⓢ

Cheese - Staffordshire Organic Cheeses, New House Farm, Acton, Newcastle and Staffordshire Cheese Company, Cheddleton, Leek, supplied by Steve's Cheese Factor, Uttoxeter. Ⓢ

Butter, Clover & Flora - English.

Eggs - Needwood Eggs, Barton under Needwood. Ⓢ

Bread & Rolls - mainly supplied by Amerton Farm Bakery & Robert's bread, Crewe, Cheshire. Ⓢ

Oatcakes - North Staffs Oatcakes, Chesterton. Ⓢ

Sugar - British

Potatoes - Parrots, Acton Hill, Stafford; Locketts, Baldwins Gate, Cuttleford Farm, Scholars Green and supplied by Morning Fresh, Stoke on Trent. Ⓢ

Carrots and parsnips - Bartletts, Tamworth and Cuttleford Farm, Scholar Green and supplied by Morning Fresh, Stoke on Trent. Ⓢ

Cabbage, cauliflower, brussel sprouts, leeks, onions, lettuce, tomatoes - Cuttleford Farm, Scholars Green and supplied by Morning Fresh, Stoke on Trent. Ⓢ

Herbs - a selection of herbs are grown in pots outside the kitchen door, they are picked daily as required. Ⓢ

“..... The selection of vegetarian food in the Tea Room was excellent and of outstanding quality”

C Johnstone-Smith, Stoke on Trent

“.. Excellent food in the Tea Room” R Rotcliffe, Derby

Food from ...

Cakes, pies, puddings, scones and teacakes - are produced on site in our kitchen or by Amerton Farm Bakery. Ⓢ

Amerton Farm Ice Cream - made from our recipe by Red Lion Farm, Haughton. Ⓢ

Bottled Water - Staffordshire Spring, Uttoxeter. Ⓢ

Wine, beer, lager & cider - which is brewed in Staffordshire is sold in the Tea Room/Restaurant. See Farm Shop list for details. Ⓢ

Snack Bar (open from 11.00am to 4.30pm at weekends and School Holidays) We serve hot pork baps, a selection of light snacks, sandwiches, hot and cold drinks.

Yoghurt - Muller, Market Drayton and supplied by Morning Fresh. Ⓢ

Crisps - Cottage Delight, Leek Ⓢ and Tyrrells, Herefordshire.

The other items on the list which are sourced locally include: sandwiches, toasties & fillings, pork, scones, cream, cakes, bottled water, milk, beer, lager, cider and wine. See the Tea Room and Farm Shop lists for details.

Barbecue (open from 11.00 am to 4.30 pm on good weather days). We serve beef burgers, sausages and a meal deal.

Beefburger - H Nicholls, Burley Pool Farm, Millwich and R Greaves, Moorleys Farm, Gayton, made and supplied by Alan Robinson Butchers, Longton. Ⓢ

Sausages - Packington Freerange Pork, Lichfield and supplied by Coates Quality Meat, Alrewas. Ⓢ

Meal Deal - two sausages, one beefburger, salad and coleslaw. Sourced as above. Ⓢ

Bread rolls - especially designed for barbecues, made in Yorkshire and supplied by Roy Evans & Sons, Stoke on Trent.

Playbarn (serves food from 10.00 am till 4.00 pm). We serve baked potatoes, sandwiches, hot & cold snacks and hot & cold drinks.

Soup - made from fresh ingredients daily in the kitchen. Ⓢ

Jumbo Hot Dogs - (contains 87% British pork) purchased especially for the Playbarn because of their high meat content from Weslers, Yorkshire and supplied by Roy Evans & Sons, Stoke on Trent.

The other items on the list which are sourced locally include: teacakes, sandwiches, toasties & fillings, sausages, bacon, bottled water and milk. See the Tea Room & Snack Bar lists for details.

Farmhouse Bed & Breakfast (open all year round). Providing breakfasts for Bed & Breakfast visitors and hosting the occasional breakfast meeting.

Bacon, sausage & black pudding - Packington Freerange Pork, Lichfield and supplied by Coates Quality Meat, Alrewas. Ⓢ

Freerange eggs - M Wright, Dawtry Cottage, Cannock and Needwood Eggs, Barton under Needwood. Ⓢ

“..... The smell of local food being cooked on a barbecue on a hot summer's day with a nice glass of cold beer is just fantastic. Thank you for providing such good grub!” G Chadwick, Stafford

Local Food from our Farm Shop & Bakery

Marmalade, jams and preserves - Cottage Delight, Leek. Ⓢ

Bottled water - Staffordshire Spring, Uttoxeter. Ⓢ

Farm Shop (open from 9.00 am to 5.30 pm and closing at 5.00 pm at Christmas to Easter). We serve prepacked snacks, sandwiches, hot and cold drinks. Local produce is available from the Farm Shop and listed below.

Amerton Farm Ice Cream - as per Tea Room list. Ⓢ

Crisps - See Farm Shop list for details. Ⓢ

Biscuits - Cottage Delight, Leek. Ⓢ

Bottled Water - Staffordshire Spring, Uttoxeter. Ⓢ

Fresh Meats - Coates Quality Meats, Alrewas. Ⓢ

Pork products - Buttercross Foods, Market Drayton and Maynards, Weston-under-Redcastle, Shrewsbury. Ⓢ

Preserves, jams & marmalades - Cottage Delight, Leek Ⓢ and Fosters, Market Harborough.

Cheese - as per Tea Room list. Ⓢ

Milk & Cream - as per Tea Room list. Ⓢ

Eggs - See Tea Room list for details. Ⓢ

Beers - Titanic Brewery, Burslem, Slaters Brewery, Stafford; Freedom Brewery, Abbots Bromley; Leek Brewing Company Ltd, Cheddleton and Blythebury Brewery, Hamstal Ridware. Ⓢ

Lagers - Freedom Brewery, Abbots Bromley. Ⓢ

Cider - Lyme Bay Winery, Devon.

Wine - Halfpenny Green Wines, Bobbington Ⓢ and Lyme Bay Winery, Devon.

Genuine Traditional Soft Drinks - Spyder, Burton on Trent. Ⓢ

Fruit coolies - Best of Taste, Oswestry. Ⓢ

Rapeseed oil - Just Oil, Hill Ridware. Ⓢ

Honey - P Bell, Eccleshall and Cottage Delight, Leek. Ⓢ

Frozen Fruits & Vegetables - Newberry Fruits, Ledbury, Herefordshire.

Biscuits - Frank Biscuits, Ledbury, Herefordshire.

Apple Juice - Geoff Cotterill, Banbury.

Mayonaisse, Chutneys, Mustards etc - Stokes Ess Foods, Suffolk.

Meringues - Cotswold Meringues, Stroud, Gloucestershire.

Herbs & Spices - Fiddes Payne, Banbury.

Liquors - Hebridean Liquors, Helensburgh.

There are many other products available in the Farm Shop which we have not had space to list.

Bakery/Sweet Shop (open from 9.00 am to 5.30 pm and closing at 5.00 pm Christmas to Easter). Serve pies, cakes, pastries and bread. Make fudge on site and sell sweets made in Burton on Trent. They have a large selection of celebration cakes which are made and decorated on site. They use local ingredients where possible to make their comprehensive range of bakery items on site daily. Please ask at the Bakery if you require product information.

“..... I visit Amerton's Farm Shop to purchase local produce, especially Coate's meat which tastes delicious and certainly beats supermarket meat, because it has been hung properly!” Dave Talbot, Uttoxeter.