

May Newsletter

Summer is nearly here so why not use our new outside chairs and tables?!



Breakfast, just coffee and a croissant, or the full Byfords' cooked?

Byfords is a great place for a bite to eat - breakfast is served from 8am, while if you're after a snack or lunch, we serve you all day. In the evenings, try out our dinner service from 6.30pm (booking advisable); there's a very different menu, and the atmosphere is relaxed and romantic thanks to the candle-lit tables. To see what's on offer, check out our new menus at: www.byfords.org.uk. And when if you're at Byfords and want to use your laptop, please feel free to use our WiFi service - just enter "byfords247" when prompted. This service also extends to our bedrooms.



You may not believe it but this year is Byfords' 10th anniversary.

So keep your eyes and ears open for special events.

Food lovers will be excited to hear that we have two new foodie treats in the Deli,

sourced within three miles of Holt. Firstly, hand-made bread created with flour from Letheringsett Mill and baked in wood-fired clay ovens at Edgefield. Then there are delicious, new pies from Bray's Cottage: real pies, tasting the way you always wanted them to taste: hand-made and packed full of good stuff and nothing else. And for those of you who want to indulge, there are ready meals to take away which have been cooked on the premises or your own choice of Deli goodies packed in one of our wicker hampers.



Our 16-room Bed & Breakfast has retained its 5 Star Gold Award and we're very proud!

The inspectors stayed secretly and gave us a big thumbs-up and so we're especially proud of our Housekeepers Zena, Jules, Davina, Sandy, Julia and Christine, who do such a wonderful job keeping the rooms looking beautiful. And if you'd like to see one of the bedrooms, please just ask a member of staff (as you can imagine, we think they're something special!). Don't forget, guests can book with us to go bird-watching, bike riding, drive a classic car, go to the Thursford Christmas Spectacular and, in short, have more than just an overnight's stop. Check our brochure for more details.



Rooms are also available on a simple Dinner B&B or B&B basis

So you can come along and chill out - we just want you to have a great time



Do your bit for the Holt Summer Festival! We are proudly sponsoring the Prize Draw to win a snazzy Toyota Aygo Blue and this could be yours for a pound or two!

Tickets are on sale throughout Byfords and cost £1 each or £5 for a book, with all profits going to this year's event which kicks off on Sunday 25th July and lasts all week (for more details check out: www.holtsummerfestival.org or pick up a brochure next time you're at Byfords).



Sponge, our latest venture, will be launched on Friday 21st May,

so keep an eye out for details. After all, 23 different types of cake have to be a force for good in this world!



Byfords Café, Deli and Posh B&B

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Do your bit to battle Parkinson's

Paul Abendroth, our resident pasty-wizard and expert of all things savory, was sadly diagnosed with Parkinson's disease earlier this year.

However in typical Abendroth fashion, he and his wife Pat are not sitting around; instead, they have organised a sponsored walk of 50 miles from our sister business, The Assembly House in Norwich on Saturday 26th and Sunday 27th June. If you would like to sponsor them for this great cause, please ask for details in the Deli.

A pat on the back

We have to mention our chefs, simply because they never get a mention! Sue, Emma, Adam, Tom, Justin, Matt, Joe, Lee, Cemal (pronounced Jamal) and Paul are the incredibly hard-working and dedicated people you never see but who help make Byfords the great experience it is.

Baking at Byfords

We still have a few spaces left for Sue Barron's "Baking at Byfords" cookery classes. These are master classes conducted by our very own magic cake lady who creates the wonderful cakes and pastries on sale at Byfords every day. Spaces are still available for some of the cookery sessions including Tray Bakes, Cheesecakes, Sweet & Savoury Scones, Meringues and Summer Desserts so call 01263 711400 to book your place soon.

The evening classes take place at Byfords twice a month from 6pm till the end of July and are £35 per head including drinks, a two-course meal, expert cookery tuition, recipes and samples. The next class is Tuesday 11th May so give us a call on 01263 711400 or ask at Reception for details.

Competition time!

If you go to our website, www.byfords.org.uk, there is a picture of Byfords on the front page. Can you identify the two members of staff talking in the Café doorway (they usually work in the mornings)? Also, can you write one line about what you like most at Byfords?

Email the first names of the girls, together with your line about Byfords, to our main email address: queries@byfords.org.uk by the end of May and we will pick out a winner. The prize is Afternoon Tea for Four at Byfords.

Kids, if you want to enter the competition, great. Just tell us the name of the little bear on the website's front page along with the name of the two girls, and the winner (just one we're afraid) will win that bear along with the afternoon tea for four.

In addition, five lucky runners-up will win Morning Coffee and Cake for Two vouchers so it's well worth a look!

Good luck!

