

August/September Newsletter

The summer holidays are here at last – hoorah! - and Byfords is the place to be...



BYFORDS
CAFE · DELI · POSH B&B

Introducing Ben Dawes, our new Head Chef...

Hi there, I'm Ben, the new Head Chef here at Byfords. I've been cooking for around seven or eight years now and, after a lot of hard work here in North Norfolk and a couple of years in London, when I heard the opportunity existed to become a Head Chef, I leapt at the chance. I've been at Byfords for approximately two months and, as some of you may have noticed, I have made some changes or, as I like to call them, "improvements" to the menu.

With this new menu I am hoping to show the world that a busy café can still produce top quality food using local and seasonal produce. I have spoken to Glen at Cley Smokehouse and we are now using his fantastic smoked fish, and we are also buying our sausages and bacon from David at Perfick Pork in Great Ryburgh.

Anyway, enough said about me - the proof is in the pudding as they say, so I hope you enjoy the changes that I've made and please remember that all feedback is gratefully received. Bye for now.

Ben Dawes.



... and our new Restaurant Manager, Jeffrey van der Hulst

Hello All. My name is Jeffrey and I have just joined Byfords as the new Restaurant Manager. I was born in Holland in 1970 and I've been working in the hospitality industry for the last 23 years. In that time, I have worked not only in restaurants but also in hotels and even on cruise ships. I settled in England in 2003 and in my spare time I enjoy scuba diving, photography and travel. I really am looking forward to working here, providing you with that very special Byfords' experience. All the best.

Jeffrey van der Hulst.



Sensational Summer Menu

As you may have seen, Byfords now has a brand new summer menu – well, two, in fact – one for the day and one for evening meals. The menus cover everything from breakfast and brunch, sandwiches, toasts and pastries, salads and pizza to a selection of pasta and rice-based dishes as well as "grazing dishes" – a selection of delicious little dishes that you can mix and match. Plus there's a wide selection of main courses as well as our famous deli boards, featuring charcuterie, seafood and cheese, as well as all sorts of desserts including some fabulous ice cream sundaes. Oh, and then there are the cakes... Byfords' cakes are known throughout the county and there are all sorts on offer from flapjacks, chocolate chip shortbread and fridge cake to carrot cake, ginger cake and all kinds of sponge.

And if you've got some time on your hands and want to treat yourself, why not settle down to afternoon tea, available from 3pm to 5pm daily, featuring freshly-made finger sandwiches, cakes and scones?



Byfords Café, Deli and Posh B&B

Picture: The Photographers' Gallery Holt

Congratulations!

Huge congratulations to Susan Williams from Letheringsett who was the lucky winner of the car, a Toyota Aygo Blue, in the recent Holt Summer Festival Prize Draw. Susan is pictured opposite with Holt Summer Festival Chairman, Rhu Bruce Lockhart who's handing her the key to the car. The draw, which was sponsored by Byfords, took place to raise money for the Festival and there were two other lucky winners – Mr Penfold from North Walsham who won dinner, bed and breakfast for two at Byfords, and Mrs Rivett from Little Chalfont in Buckinghamshire who won a meal for six. Well done to all three winners, and a big thank you to everyone who bought raffle tickets (especially you, Ray!).

Did you see the Sunday Times?

We were both surprised and delighted recently by a fabulous review of Byfords in the Sunday Times in July. This is what the journalist, Ginny Light, had to say:

"Byfords (byfords.org.uk) is a Holt institution. It is the town's oldest building and is the best place to eat. Filled croissants for breakfast, warm salads and homemade soups for lunch, a generous cream tea and an imaginative evening menu."

As you can imagine, being considered "the best place to eat" in Holt by a national paper has made our day and so we're more than happy with that!

Super New Sponges Now On Sale

Our keen-eyed customers will already have spotted the new line of cakes on offer in the Deli. Thanks to our new cake-making business, Sponge, a wide range of delicious sponge cakes is now on sale at Byfords, featuring delicious, freshly-made cakes that come in delightful packaging. Perfect for a picnic lunch, afternoon tea or family outing, these new cakes also make great presents and, in addition to the deli, they're also available on-line. The cakes cost £8.99 each for a whole sponge or £1.60 for a slice, and the favours on offer at Byfords include chocolate, lemon, coffee, Victoria, apple crumble and chocolate and orange while two more flavours, carrot and Bakewell, are also available on-line. Pop into the deli to take a look or visit: www.sponge.co.uk when you're at your computer next.

Christmas Is Around The Corner...

If you're looking ahead to the festive season, you'll be pleased to know that we still have a few tickets available for the famous Thursford Christmas Spectacular. Book with us for two nights' mid-week dinner B&B under the Thursford package, and on the show night you can have an early dinner and order a dessert for your late return. Just phone Byfords on 01263 711400 and we will be happy to explain which dates are still available and to supply all the details.

We're Now Recruiting for the Autumn!

Every year as swallows plan to fly south to warmer climes, so our summer students working Front of House reluctantly plan their return to academic studies! We are therefore seeking to recruit full-time members of the team from September onwards. If you enjoy working with people in a lively environment, and are enthusiastic with a positive personality, we can offer great training, exciting career opportunities, competitive rates of pay and good conditions. To hear more about us, pop in to Byfords, or contact our talent scout Jolyon Gough by email at: jolyon@byfords.org.uk

