



great food starts with great ingredients ...

... the manor house

Sourcing the best ingredients sustainably means working with local suppliers who can deliver local produce. For a venue such as The Manor House quality, availability and consistency is important too, so there are times when local isn't possible. We hope we have got the balance right by working with local suppliers who offer high quality produce. The list below is not exhaustive but gives you a flavour of the people we work with.



Meat, Poultry and Game

Kaighin & Daughter – based in Grayshott just a few minutes drive down the A3, Kaighin is an award-winning butcher. Pork comes from Plantation Pigs at Lydling Farm in Shackelford, Surrey. Lamb is from several farms on the South Downs while the majority of beef (and some lamb) comes from Scotch Premier as they are able to supply the highest quality and consistent quantity. Chicken is sourced from Freemans of Newent in Gloucestershire and game from various suppliers within a 50 mile radius.

www.plantationpigs.co.uk, www.freemansofnewent.co.uk and www.goanm.co.uk



Wakeling – based nearby in Farncombe. Wakeling supplies excellent beef from Lydling Farm in Shackelford, less than two miles from The Manor House. As there is not always sufficient quantity of local beef, Wakeling also supplies beef from Orkney Meat. Pork and lamb is supplied from the same sources as Kaighin & Daughter, while chicken comes from Banham Poultry in Norfolk.

www.aberdeenangus.co.uk and www.orkneymeat.co.uk and www.banhampoultryuk.com

Seafood

M&J Seafood – this is a national seafood supplier with local teams and we are supplied by the Farnham, Surrey branch. M&J Seafood is committed to providing a very high standard of product and we select our seafood from their sustainably sourced ranges.

www.mjseafoods.com



Fruit and Vegetables

Cheesman – this family-run, independent business has been supplying the catering trade with fresh fruit and vegetables since 1975. Based in Guildford, Cheesman sources products daily from New Covent Garden Market and delivers them fresh to our door.

www.cheesmans.co.uk

Secretts – Secretts, in Godalming, celebrated 100 years of history in 2008 and specialises in supplying market garden produce. We buy mixed baby salad leaves from Secretts.

www.secretts.co.uk



Dairy

West Horsley Dairy – this is a long established, family-owned farm. Suppliers of our milk, cream and cheese, using local sources where possible.

www.westhorsleydairy.co.uk

Fairtrade

We offer **Fairtrade** teas, coffees and sugar as an option for our customers.



We also work with specialist providers for particular ingredients and products such as Vin Sullivan, Town & Country Fine Foods and Maws Fine Food Specialist.

N. Jeffels

Nick Jeffels, Head Chef

