



SADDLEBACK FARM SHOP

# DINE AT HOME WITH SADDLEBACK MENU



SADDLEBACK FARM SHOP

Run by Clare Whidborne, the third generation at Manor Farm Brightwalton and her team, the shop is a newly converted piggery situated at California Farm just between the villages of Brightwalton and Farnborough on the Newbury to Wantage road.

In 2012 a redundant pig unit and run down area of the farm was transformed into a farm shop. We now sell our own Beef and homemade pies and pastries as well as promote and supply local quality food from producers in the area.

As farmers we recognise the importance of supporting local producers. From the outset it has been part of our policy to buy from as many local farmers and small, specialist suppliers as possible. We aim to bring you the widest choice of the very best locally produced foods.

Our beef is guaranteed to be of the best quality and flavour. Reared in the fields in and around the village of Brightwalton. We believe that traditional farming practices with a modern approach produce great tasting meat. Conservation and environmental integrity are the backbone of our farms, our stock is extensively grass fed, supplemented by home grown winter feed.

Animal welfare is a day to day priority; well-handled, calm animals produce tender tasty meat. The breeds of cattle we have are well suited to our climate and landscape, slowly grown to mature to the best taste.

Our beef is hung on the bone for a minimum of 21 days for a mature taste and tender meat.

Our lamb is bred and reared on grass or stubble turnips on our farm to the highest welfare standards. We have recently developed our lamb system and now see the entire process from start to finish. This gives us total control and consistency over the quality of the animals and therefore the lamb as a finished product in the butchery

The concept of helping you create a meal without the time or concern is what we aim to do with the development of the menu overleaf.

We make all of the dishes using our own beef, home finished lamb, wild venison and locally sourced ingredients to create something you can trust and enjoy.

Please speak to us if you have specific requirements or would like something that you cannot see on the list.

As we have total traceability and control on the food produced onsite we really can tailor to your needs.

**If you would like more information please find us on Facebook & Twitter, or visit our website:**  
[www.saddlebackfarmshop.co.uk](http://www.saddlebackfarmshop.co.uk)



**Or if you would like to get in touch:**  
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## MAIN COURSES

### Traditional Venison Pie

Wild Venison from the Wessex downs, cooked with mushroom & shallots in a red wine sauce. Lined and topped with a homemade short crust pastry using flour from Wessex mill in Wantage to produce a really hearty pie.

Serves 6 Serves 8 Serves 12 Serves 16

£24.95 £30.95 £42.95 £51.95

### Beef Wellington

Our own homebred beef fillet with a pate and mushroom layer before being wrapped in delicious puff pastry. Ready to cook and easy to slice and serve, this is a great party dish. It can be made in various sizes.

£46.95 £62.95 £91.95 £120.95

### Beef Bourguignon

Homebred Beef from our farm in Brightwalton, slowly cooked in Bordeaux red wine with mushrooms and dry cure smoked bacon.

£22.95 £29.95 £41.95 £54.95

### Beef Lasagne

Our own beef is slowly cooked to create a delicious ragu. It is then layered with cheese sauce and lasagne sheets to create this classic dish. Ready to cook and easy to serve. It can be made in a variety of different sizes to suit your size of party.

£18.95 £24.95 £34.95 £44.95

### Chicken In Tarragon

Individual chicken supremes cooked slowly in a creamy tarragon sauce. A tasty summer dish that can be served with jacket potatoes and salad. You are able to choose a variety of different quantities to suit your size of party.

£21.95 £26.95 £36.95 £46.95

### Classic Coq au Vin

Pieces of succulent chicken cooked in a classic French red wine sauce, with onions, mushrooms and bacon lardons.

£20.95 £25.95 £35.95 £45.95

### Moussaka

Indulge in a delicious Greek-style moussaka, made with aubergines and our own lamb, packed with herbs and topped with two types of cheese. This is a great party dish and can be made in a variety of sizes. Please see in store for more details and prices.

£25.95 £32.95 £45.95 £59.95

### Lamb Tagine

Moroccan spiced Home finished lamb slowly cooked with almonds, apricots and vegetables. Finished with roasted almonds.

£27.95 £35.95 £50.95 £64.95

### Spinach, Aubergine & Ricotta Lasagne

A vegetarian lasagne with layers of wilted spinach, roasted aubergine and creamy Ricotta cheese.

£18.95 £22.95 £32.95 £41.95

### Fish Pie

Salmon, smoked haddock, cod and prawns go into a in a creamy white wine sauce with broccoli to create a really tasty pie. Free range hard boiled eggs are add and it is topped with creamy mash potatoes and melted cheddar cheese.

£20.95 £26.95 £38.95 £49.95

### Party Quiche

A large 12" deep filled quiche with a filling of your choice. Made with shortcrust butter pastry and filled with double cream and free range eggs, the rest is up to you and your preferences. We can also do a smaller quiche if you would prefer, again with a choice of fillings.

£15.95 - - -

### French Onion Tart

A rustic French onion tart of caramelised onions mixed with eggs and baked in a mustard-coated pastry shell. Delicious as part of a buffet for a party of people or on its own with salad for a smaller gathering.

£17.95 - - -

### Cold Cooked Meats and Pastries

We have a variety of cooked meats available sliced or served as a whole joint to form the centerpiece to a buffet. Traditionally prepared and cooked to ensure the flavour and quality, the cold meats we can offer are delicious.

We also make our own pork pies, sausage rolls and scotch eggs which can be ordered in advance if you need a quantity for a summer party or get together.

- Honey Roast Ham Sliced Or As A Joint
- Homebred Beef Sliced Or As A Joint
- Homemade Large Pork Pie
- Homemade Small Pork Pie
- Homemade Large Sausage Roll
- Homemade Small Sausage Roll
- Homemade Scotch Egg

Please see in store for details and prices

### Homemade Puddings

- Treacle Tart 12".....Serves 10 **£14.95**

- Sticky Toffee Pudding  
Ideal with a homemade toffee sauce, jersey cream or Jude's Ice-cream.....Serves 12 **£21.95**

- Chocolate Fudge Brownie  
Delicious served with Jersey cream or Jude's Vanilla Ice-cream.....Serves 12 **£21.95**

- Chocolate Roulade  
A light chocolate swish roll sponge rolled up with fresh double cream.....Serves 6-8 **£21.95**  
Add fresh raspberries for an additional £5.

- Lemon Meringue Roulade  
A light meringue rolled up with a lemon curd and fresh double cream filling.....Serves 6-8 **£21.95**  
Add fresh raspberries for an additional £5.

**Homemade Cakes** - Ideal for so many occasions.

- Traditional Victoria Sponge 10".....Serves 12 **£16.95**
- Double Chocolate Sponge Cake 10".....Serves 12 **£20.95**
- Coffee and Walnut Sponge cake 10".....Serves 12 **£18.95**
- Carrot Cake 10" (contains nuts).....Serves 12 **£20.95**

### Side Orders

	Serves 6	Serves 8	Serves 12	Serves 16
• Dauphonoise Potatoes	£11.95	£14.95	£20.95	£26.95
• Spicy Potato Wedges	£11.95	£14.95	£20.95	£26.95
• Cauliflower and Broccoli Cheese Bake	£14.95	£17.95	£24.95	£31.95
• Ratatouille	£14.95	£17.95	£24.95	£31.95
• Roasted Vegetables in Honey and Sesame Seeds	£15.95	£17.95	£25.95	£34.95
• Coronation Chicken		£12.95 per KG		
• Potato Salad		£7.95 per KG		
• Coleslaw		£7.95 per KG		

## OCCASIONS OR FUNCTIONS

Please also ask if there is something in your diary that we can be of help with. We have the ingredients here to help with so many occasions so please just ask.