



## What's been cookin' in Lime Wood's Smoke House?

Luke and his team of chefs have been busy smoking away in the smokehouse!

Not only are they smoking meat they have now started to make their own bacon and sausages – take a peek below...



**Hung from above: Legs of Pork slowly drying & turning into cured Ham**

**How long are they smoked for?**

2 days, followed by a further 12 months to cure

**After they are cured, what is the next stage?**

Shave them raw & serve them in a Parma Ham style in the Dining Room, Scullery and Herb House Spa.

**Are there different varieties of Pork?**

Yes there are 3 different types: Tamworth Gloucestershire Old Spot, Middle White Pork and Iron Age Pork.

*Turn over to next page...*



Hams in wooden boxes of salt waiting to be hung out to dry!

How does Luke envisage incorporating these hams into his menus?

Within the Scullery breakfast set up. All home smoked Ham, Salmon and cured beef will be served as a breakfast option.



Lime Wood's homemade Pataky Spiced Sausages

Ingredients:

- Pork shoulder
- Garlic
- Handmade Paprika – sent by Mr Pataky himself!

*Turn over to next page..*

Peter Pataky works here at Lime Wood and it is his Grandfather's recipe which we have used to make our own sausages – hence the name 'Pataky Spiced Sausages.'

**How will the sausages be served?**

Luke Holder & his team will be serving their sausages in two ways:

- Un-smoked and pan fried with a pot of mustard
- Smoked & dried for 3 weeks



**Lime Wood's homemade Bacon & Lavender cured loin of Pork**

**Does Luke have a name for his Bacon?**

Not yet....stay tuned for updates as he will announce this soon!

**How is the Bacon made?**

Cured for 10 days and then hung for 3 weeks

**How will the Bacon be served?**

For breakfast!!!!

**And the Lavender cured loin of Pork.....?**

This is being served on this year's 'Mother's Day' menu – smoked right here on Lime Wood soil.

*Turn over to next page...*



**Head Chef Luke Holder in his kitchen**

**Question to Head Chef Luke Holder:**

**How do you see the Smoke House influencing your way of cooking?**

“It takes me back to the traditional way of thinking especially in a hotel set up where we have the ability to utilise every part of the animal.” Luke Holder

*All of the above images were taken by our Head Chef Luke Holder on his i-Phone!*