



## Whats cooking in Lime Wood's kitchen?

Our Head chef Luke Holder and his team are passionate about local produce. As a result our menus are seasonal and for ever changing, meaning that our food is fresher, tastier and more nutritious.

*"As well as supporting local businesses, eating fresh, seasonal produce can provide significant benefits to the environment and play an important role in a healthy, balanced diet. I spend more time sourcing our produce than cooking it!" Head Chef Luke Holder*

Luke has a great partnership with both Sunnyfields and Laverstoke Park Farm who both produce organic local products. The images below show the fresh vegetables we receive on a daily basis from both producers alongside Lime Wood's own home made meats including our first batch of sausages!

Lime Wood's Pataky spiced sausages are featured on the new Scullery menu served with mustard for £16.50



Home made cured meats from Lime Wood's Smoke House



Home made Pork crackling served as canapes in Max's Bar



We are the only hotel who buy their Salmon directly from Loch Duart – as a result these fish come out of the water and onto your plate within 3 days!



The first shoots of wild garlic – how exciting!



Purple sprouting Brockali – the first fresh bunch from Sunnyfields



Fresh greens – the sweetheart cabbage is served with Pork in our Dining Room The organic Leeks are served in both restaurants with Scallops and Morels.



New Season Fennel



Beautiful violet Artichokes



Artichokes being prepped



Young carrots – fresh and ready for use!



Chef Chris preparing his homemade pasta for his Polenta dish - Wet polenta, homemade chorizo sausage, squid with wild garlic – served in the Dining Room

