

Food Purchasing Policy

Food miles are a very important to us at Amerton Farm Ltd. We make every effort to source fresh produce from Staffordshire or within a 40 mile radius of the Farm, which includes some surrounding counties. Our policy has been adopted to ensure minimum food miles wherever possible. Sustainability of the local economy and recycling are also very important at Amerton Farm, both feature in our Food Purchasing Policy.

We pride ourselves in serving good quality, homemade, fresh food, using locally sourced produce. Every effort is made to provide total traceability for our customers. A food audit has been carried out to ensure our Food Purchasing Policy provides a balance of cost effectiveness, quality food and local produce.

Some produce is sourced directly by ourselves. We also use trusted local businesses to supply produce. Many dry ingredients are sourced from local Cash & Carry's and the produce we cannot purchase local is sourced where possible from within the UK. We do, of course, need to purchase some produce from other countries if it is not grown in the UK.

All our food is freshly cooked to order, because of this, sometimes on busy days, you may need to wait a little longer. Our menus provide vegetarian dishes, some gluten free options, diabetic options and the Bakery make a cake for diabetics. Our food can range from a three course meal to a tasty Staffordshire oatcake snack.

We cater for all our visitors on site with five food outlets and also welcome group visits, children's parties, coach parties, funeral teas, evening functions, private parties, candlelit suppers and conference facilities.

As part of our Food Purchasing Policy, we have considered issues relating to healthy eating as we consider this to be very important.

Amerton Farm have been given the Gold Heart Award by Stafford Borough Council for our healthy eating options and Five Stars in Rate My Place.

Food designated as healthy option will be low in fat, low in sugar and low in salt and have a high content of fruit, vegetable or fibre. We do not add any salt to food during cooking, however we do add pepper and herbs for seasoning. We therefore, respectfully ask customers to add the salt which they require.



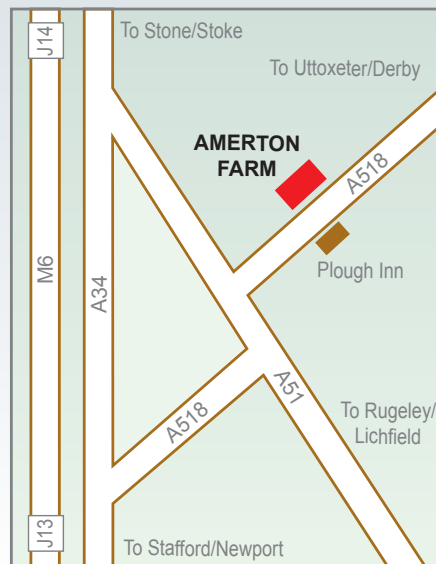
Amerton Farm

www.amertonfarm.co.uk

How to find us

We have a vast array of attractions to appeal to all the family. We aim to provide a relaxed and pleasant environment so that everyone can enjoy their visit. For further information please do not hesitate to contact us on 01889 270294

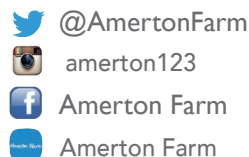
Amerton Farm is a mile east of Weston, on the A518 Stafford-Utttoxeter Road. We are situated approx 7 miles from Stafford, Utttoxeter, Stone and Rugeley.



**We are open every day*:
9.30am - 5.00pm**

(*except Christmas Day, Boxing Day & New Years Day)

A great day out for everyone!



Amerton Farm Ltd.

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email: office@amertonfarm.co.uk www.amertonfarm.co.uk

Local Food at Amerton Farm



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Food from...

On busy days we can feed several hundred visitors from the following four food outlets: Finney's Tea Room/Restaurant, Billy's Farm Barn, Bakery and Food Hall.

Finney's Tea Room/Restaurant (open from 9.30am to 5.00pm) We serve a wide range of food from three course meals to light snacks. Finney's is sometimes referred to as a Restaurant in the evenings. Finney's and the Food Hall are licenced.

Meat: All meat products are provided by Amerton Butchers. They are sourced where possible locally and from time to time we do sell Finney's Amerton Farm home grown beef. All the sausages are made on site and our Butcher Mark will identify the source of any meat product if requested on purchase.

Milk & cream - are purchased from Wheat Bros. in Cheadle where it is bottled fresh on the farm.

Cheese - we do use a variety of cheese, some is local.

Butter - is English.

Eggs - Sams Eggs from Croxden, Uttoxeter.

Bread, rolls & scones - supplied by Amerton Bakery.

Oatcakes - North Staffs and Poveys.

Sugar - British.

Fruit & vegetables: are purchased weekly from Birmingham market and include: local potatoes, carrots, parsnips, cabbage etc. Fresh herbs are also purchased from the market.

Cakes, pies, puddings, scones and teacakes - are homemade or produced by Amerton Bakery.

Amerton Farm Ice Cream - made from our original recipe by Red Lion Farm, Haughton.

Bottled water - Much Wenlock and Cheshire Water.

Wine, beer, lager, cider & vodka - from various suppliers in Staffordshire.

Crisps - Mr Trotters, Rugeley and Tyrells, Herefordshire.

Billy's Farm Barn: open 9.30am till 4.30pm

We serve a variety of fresh sandwiches, oatcakes, fruit, cheese, yoghurts, milk, pizzas, chips and crisps. We also serve hot and cold drinks. We source as much locally as we possibly can.

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Food glorious food...



Local Food from our Food Hall & Bakery

Food Hall (open from 9.30am to 5.00pm) and is situated just off the car park, adjacent to the Craft Centre.

Amerton Butchers

is situated in the food hall and sells fresh and frozen meat. We pride ourselves in sourcing as much local produce as possible and from time to time we do sell Finney's Amerton Farm home grown beef through the butchers shop. We use locally reared lambs, working in conjunction with J.W. Heath of Cheadle, our local abattoir.

Fresh fruit & vegetables

We purchase fresh fruit and vegetables weekly from the market and supply several local businesses from the food hall.

Bakery

We have a selection of items from Amerton Bakery including fresh bread, cakes and pies and bread can be sliced on request.

Amerton Farm Ice Cream - Red Lion Farm, Haughton..

Oatkakes - Poveys, Biddulph.

Crisps - Mr Trotters, Rugeley and Tyrells, Herefordshire.

Bottled water - Much Wenlock and Cheshire Water.

Preserves, jams & marmalades - Amerton Farm own label, Cottage Delight, Leek and Mrs. Darlington, Crewe.

Cheese - Staffordshire Cheese Company.

Milk & cream - Wheat Bros, Cheadle

Eggs - Sams Eggs from Croxden, Uttoxeter.

Fruit cordials - Belvoir Fruit Farms, Leicestershire.

Applesecco - Oldfields, Worcestershire.

Beers - Titanic Brewery, Burslem, Slaters Brewery, Stafford, Leek Brewing Company Ltd, Cheddleton, Backyard Brewhouse, Walsall, Salopian Brewery, Shropshire.

Lagers - Freedom Brewery, Abbots Bromley.

Cider - Lyme Bay Winery, Devon.

Wine - Clive's Wines, Burntwood.

Gins & vodkas - Two Birds, Leicester, Excelsior, Tamworth.

Lagers - Freedom Brewery, Abbots Bromley.

Rapeseed oil - Just Oil, Hill Ridware.

Honey - P Bell, Eccleshall and Cottage Delight, Leek.

Mayonnaise, chutneys, mustards etc - Stokes Ess Foods, Suffolk.

Liqueurs - Scottish Liquor Centre, Bankfoot, Perthshire.

There are many other products available in the Food Hall.

Amerton Bakery Serve pies, cakes, pastries and bread. They use local ingredients where possible to make their comprehensive range of bakery items on site daily.

Amerton Cakes have a large selection of celebration cakes which are made and decorated on site to customers requirements.

Please note that product information is available from Amerton Bakery and Amerton Cakes if required.

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