

the

BUGGLE

www.battlefield1403.com
telephone 01939 210 905
Open 7 days a week

OPENING
MON-SAT
9.30 TO 5.30
SUNDAY
10.00 TO 4.00



AUTUMN 2017 An Occasional Newsletter from Battlefield 1403 Farm Shop, Butchery & Café

Welcome to our Autumn Newsletter!



New
Autumn
Menu
inside!

Introducing
our new
rewarding
loyalty card



our new loyalty scheme launches on Monday 6th November, register for the pre-launch sign up and get triple points on your first shop**

rewarding loyalty

We are pleased to announce the launch of our new customer reward programme, Your Battlefield 1403.

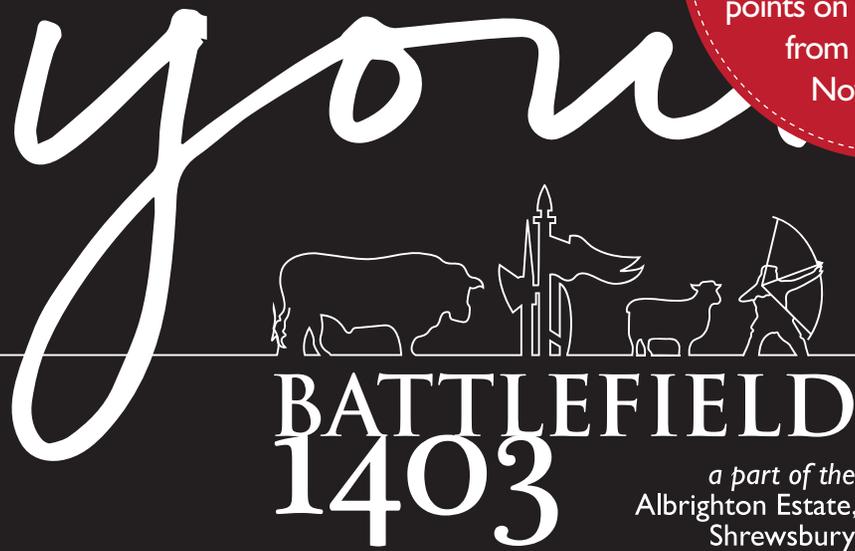
For every £1 that you spend in our shop or café we will give you 1 point. Your points can be used to spend in our shop or café at any time – every time you spend money we will give you something back!

Members will also receive exclusive money off deals on everyday essentials such as bread, milk and butter – and double points on items such as a cup of tea or coffee in Sparrow's Café.

The programme launches on 6th November 2017 and is free to join.

www.battlefield1403.com/rewardingloyalty

register for the pre-launch sign up on our website between 2nd and 25th October and we'll give you triple points on your first spend, from 6th to 30th November**



rewardingloyalty

collect **1 point** for every **£** that you spend, you *can then use these points to make purchases*

cardholder only offers receive regular special offers including money off and triple points events*

price reductions on your everyday *bread and butter* items including milk, bread and eggs*

INTRODUCING OUR NEW AUTUMN MENU

Did you know our menu changes seasonally?

The changing seasons bring fresh ingredients to be used in our kitchen or to influence dishes on our menus. We always have our signature dishes like our Beef and Ale pie as it's a favourite with our regular customers.

Each new season brings a raft of new flavours and ingredients – and Autumn is no different! We have Vanilla Latte Cake, Catch of the day-Panfried Cod, Potato and Asparagus Cake with Hollandaise and Peashoots, also a Daube of Beef, served with Horseradish Dauphinoise Potatoes and Sauteed Greens. As always we have a

wide range of wraps, sandwiches and salads; also pies, cheeses and our popular Battlefield Ploughman's Board. Our Archie Sparrow menu for children is also available for those hungry diners under 13 years of age..!

A wide range of hot and cold drinks is also available.



1



2



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- 1 Panfried Cod, Potato and Asparagus Cake with Hollandaise and Peashoots
- 2 Burger of the week
- 3 Daube of Beef, served with Horseradish Dauphinoise Potatoes and Sauteed Greens
- 4 Vanilla Latte Cake
- 5 Catch of the day

Celebrating a special occasion?

Looking for something a little different?

How about a Cheese Wedding Cake or this Pork Pie hamper that we created for someone's 'leaving present'..?

Please ask at the Deli counter for prices and ideas on what we can do?



INTRODUCING our new suppliers...

‘What a Pickle’ & ‘Special Cider Company’



Julia Jackson has made a huge success of the cider brew by bottling her father's pub favourite. In fact we have had to re-order stocks twice already after our recent Harvest and Heritage due to its popularity... A firm favourite.



Brought to you by Camilla Lywood with help from her daughter, they are based near Ludlow. They have created a delicious selection of pickles including a Tomato Chilli Jam made using fruits grown just 10 miles from her home.

STAFF PROFILE Anita Blakeway, Café Manager



How long have you worked at Battlefield 1403? **15 months**

What made you go into hospitality? **It's something I enjoy and have always done it**

What key skills are needed in your job? **Customer service and organisation**

What's your favourite part? **Interacting with people**

What's your favourite holiday? **Icmeler, Turkey**

An unknown fact? **I like Simon Cowell and am also a trained trampolining instructor.**

Favourite film? **Seven brides for seven brothers**

Any hobbies? **Socialising and reading**

Say 'Hi' to Anita next time you visit Sparrow's Cafe!

TOFFEE AND PECAN ROULADE

Recipe by Joel, our Head Chef

Ingredients

5 egg whites
2 tblsp cornflour
225g brown sugar
40g pecans
250ml cream
150g toffee sauce



Method

Line a shallow baking tin (around 30cm x 20cm in size) with parchment paper.

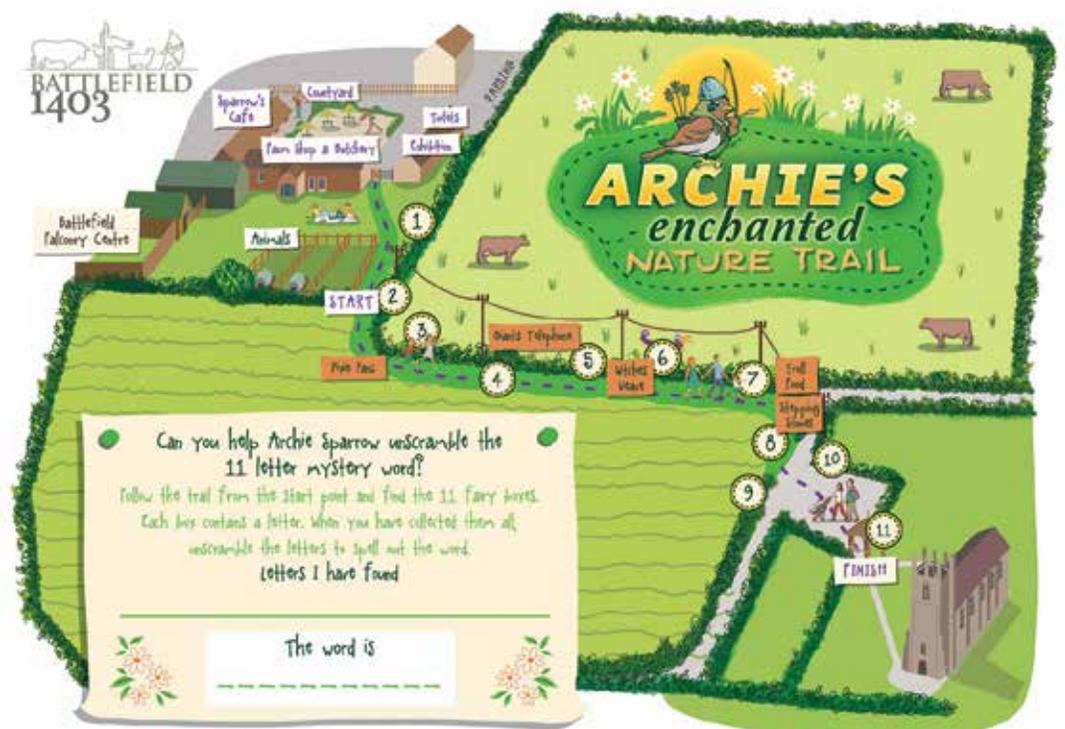
Whisk egg whites with cornflour and slowly add sugar until you get firm stiff peaks. Blitz pecans, saving a couple or decoration and gently fold the nuts into the egg mixture.

Bake for 30-40 mins at 160 degrees and whilst roulade is baking, whip the cream. Allow to cool, and fill with whipped cream and toffee sauce. Roll tightly and leave to set for a short while.

Our Archies Enchanted Trail opened earlier this summer and has been a huge success!

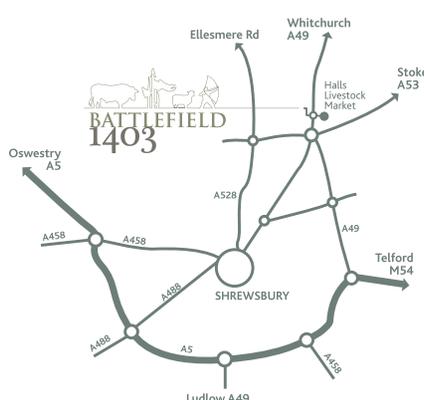
Come and collect activity sheets from the shop and let the adventure begin. With a bug hotel, giants telephone, pixie pans and a witches weave its the perfect way to get the creative juices following. Whilst making your way down to the church, don't forget to write down the letters you see on the fairy houses to spell out the special word at the bottom of your activity sheet. You'll see billy goats and big fat pigs on the way down, but be careful not to get caught by the Terrible Troll...

Open all year round and absolutely free.



OUR LOCATION

We are situated 3 miles north of Shrewsbury town centre on the A49 Whitchurch road, opposite the Halls livestock market.



Battlefield 1403,
Upper Battlefield,
Shrewsbury
SY4 3DB



@Battlefield1403

Why not follow us on Social Media to find out about special offers, events and new products? You could even share photos of your visit to us by using the hashtag #battlefield1403? And we'd love it if you try making Joel's Roulade recipe and share it with us?

*Rewarding Loyalty launches on Monday 6th November 2017, introductory offers will be announced nearer that time