

“A record breaking year for Ludlow Food Festival and a winning combination from Brock Hall Farm and the Boyne Arms...”

Along with the glorious weather and record numbers of visitors, this year's Ludlow Food Festival was even more exciting for me, than last year. As you will know, using the finest locally sourced produce has always been very important to us at the Boyne Arms and this still rings true. We are very proud of our local suppliers and regularly host and participate in events where the best of our produce can be celebrated and enjoyedthis year's food festival was no exception

Bringing the best of Brock Hall Farm and the Boyne Arms together

It was a great pleasure to be joined on the Olive stand by Sarah Hampton of Brock Hall Farm Goats Cheese, Chelmarsh – a great friend, customer and supplier - to create a recipe which proved to be very popular with the audience! It seems that the recession did nothing to stop people visiting Ludlow from all over the country - we are told that “more than 21,000 tickets were sold”, which “makes 2009 the most successful year yet, in terms of numbers”. I may need to create double the quantity next year!

Sarah and I had decided that we would demonstrate a dish, for which her exceptional goat's cheese was the key ingredient. I chose to produce a dish of fresh tagliatelle with garden greens, Manzanilla olives, Brock Hall Farm goats' cheese and fresh pesto. It is a great summer dish which is suitable for all occasions, a quick late evening supper, a starter for a formal dinner or even cold in your lunchbox at the office.

Whilst I did the more time consuming parts of the dish, Sarah spoke very professionally and passionately (putting me to shame!) about her goats, her product and the fact that she is the only producer of goats' cheese in Shropshire. Not that Sarah needs anymore praise as the dish went down fantastically with the hungry audience,(not that they were “officially allowed to taste” red tape gone mad!) but I can speak from absolute experience that this is by far the best goats' cheese I have ever tasted, fresh creamy and just so versatile) Indeed it is always a pleasure to cook with it and create new dishes that celebrate this local phenomenon.

If you missed us at the Food Festival, fear not, the recipe for this dish is available for download and of course there are an array of mouth watering dishes on our menu that incorporate Sarah's cheese ...we look forward to seeing you very soon at The Boyne Arms at Burwarton.

Jamie Yardley.