



Spring Newsletter 2010.

Mothering Sunday 14th March – Book now for a delicious Carvery lunch served from 12 – 3 pm. Call us on 01225 720006.

Exciting range of gifts available for Mums in the shop.

EASTER SUNDAY 4th APRIL

Join us for some Easter fun!

12 – 2.30 Face Painting

2.30 pm Easter Egg Hunt

Easter Colouring Competition – prize giving.

Easter Hamper Draw – prizes from Penleigh Farm Fresh, D W Holley, Cotswold Fayre, Box Steam Brewery,

The Orchard Pig, and more.

Tractor Ted will be on site over Easter – date to be confirmed.

A huge thank you to all our customers for your support since we opened in October 2009.

We have had a fantastic start in this new venture and look forward to the future. We welcome any feed-back or suggestions from you to help us improve the service we offer.

NEW!

WOODY'S TWILIGHT TUESDAYS 10% DISCOUNT (over 60's) in the shop & café.

We have a fantastic range of cakes, puddings & savouries made fresh every day on the premises by Anna & Tracey at mouth-watering prices.

Our large range of locally sourced vegetables are delivered daily ensuring that they are farm fresh and priced very competitively with supermarkets as we buy direct from the growers. Look out for in the spring – rhubarb, purple sprouting broccoli, asparagus and much more.

We have some exciting new products in the shop, including a large range of gluten-free, diabetic and vegan products to cater for specific dietary requirements.

We have also introduced a new range of store-cupboard basics to make Woody's a one stop shop.

Every Thursday, Friday & Saturday at 11.30 am hot quiches, pasties & pies are sold from the deli – so call in and try them.

Our award winning bakery, The Thoughtful Bread Company, based in Radstock, have been hard at work over the cold winter months producing us some delicious new breads, including Brioche, Flatbread and the Great White to add to the already popular selection that includes Walnut & Raisin, Beetroot, Potato & Rosemary, Vintage Cheddar Gorge, Rye & Spelt loaves.

The bread is made from the most seasonal and locally sourced or foraged ingredients without additives. Each loaf is hand-rolled and individual in character and is produced using extended proving periods all of which will ensure that each bite will leave you wanting more.

DATES FOR YOUR DIARY:

Mothering Sunday lunch 14th March.

Easter Egg Hunt and Face Painting on Sunday 4th April – lots of fun and games! Tractor Ted will be with us as well, date to be confirmed.

Taster Tasting Week 12th April. Pete has pulled together a selection of our favourite local producers to talk you through (and let you try) their wonderful artisanal products.

Wine Tasting & Dinner Friday, 30th April. Sample a selection of fine wines courtesy of Alan from Hallgarten wines who will talk you through the tasting process. Taste a selection of wines with every course! Tickets are priced at £22.50 to include a 3 course supper.

A new children's play area arriving soon! Fun for all ages.