

Incy Wincy's invites you to join us at our first Pop Up restaurant event where we will be showcasing the quality of our nursery food, using fresh local produce prepared by our skilled Nursery Chef Steve Marsh.

Raising funds for our nominated children's charity Martin House Hospice

SATURDAY 19TH MARCH, 7.30PM

POP UP RESTAURANT MENU

TO START

MUSHROOM fricassee - pan fried wild mushrooms, garlic cream, toasted ciabatta, crispy egg, pea shoots, a drizzle extra virgin rapeseed oil

MAIN COURSE

YORKSHIRE DALES BEEF - roast sirloin of beef; thyme butter fondant potato; squash, pea and broad beans; port and red wine reduction, red amaranth

DESSERT

Rhubarb, set vanilla custard, crumble topping and lemon balm

TO FINISH

CHESSE & BISCUITS selection of local cheeses

*Please contact us for details of Allergens & Vegetarian alternatives

Local Suppliers...

Bedale Community Bakery Acorn Dairy Carrick's of Snape Cockburn's of Bedale Oil of Aldborough Sampson & Son Ltd



Steve Marsh joined our nursery team in June 2015. Considering who would offer our Nursery the skills and knowledge to develop our Yummy Menus further we made the decision to work with a specialist recruitment firm in Harrogate.

Steve has experience in some of the area's leading gastropubs. In this time he has worked under Jeff Baker, Michelin star chef at Kirkby Fleetham.

Steve has an understanding of the importance of introducing not just new flavours to children at a young age but also an array of colours, textures and aromas. The children learn about the food through all their senses.

He now works closely with other members of our staff team to develop seasonal dishes and to plan the planting in the Kitchen Garden. He has already built up great relationships with a number of local suppliers whose produce he will use on the night.

Tickets £20 per person

Our restaurant will seat 24 diners, to experience our 'Pop Up' event please call us on 01677 425550 or 'Pop' in to nursery.