



LET'S PARTY

Informal catering at its best

Hot carvery outdoor reared pork or grass fed beef, served into soft bread rolls, with buffet style home made salads

Pulled pork and apple sauce, with or without soft bread rolls, and home made salads

Barbecued sausages, bacon and cheese burgers, with or without salads and breads

Add a cheese board

Add a dessert

We welcome YOUR ideas and inspirations

Park Hill Farm, Hales,
Market Drayton, TF9 2QA

Email (is preferred) beef@parkhillfarm.co.uk
www.parkhillfarm.co.uk
Pat - Tel/Text 0745 0358 812



Event/Party Catering information and menu ideas



Who we are

Park Hill Farm is a traditional family farm, farmed by John and Pat Pimlott. It has been in the family since 1955.

Today we farm South Devon cattle, because they are docile and look after their calves very well. We use a Hereford bull to get flavour into all the beef you buy from us.

We also have very rare breed Oxford Sandy and Black pigs, which the school children and campers all see.

All our meat comes from our farm, so you know where your meat comes from, and how it is farmed.

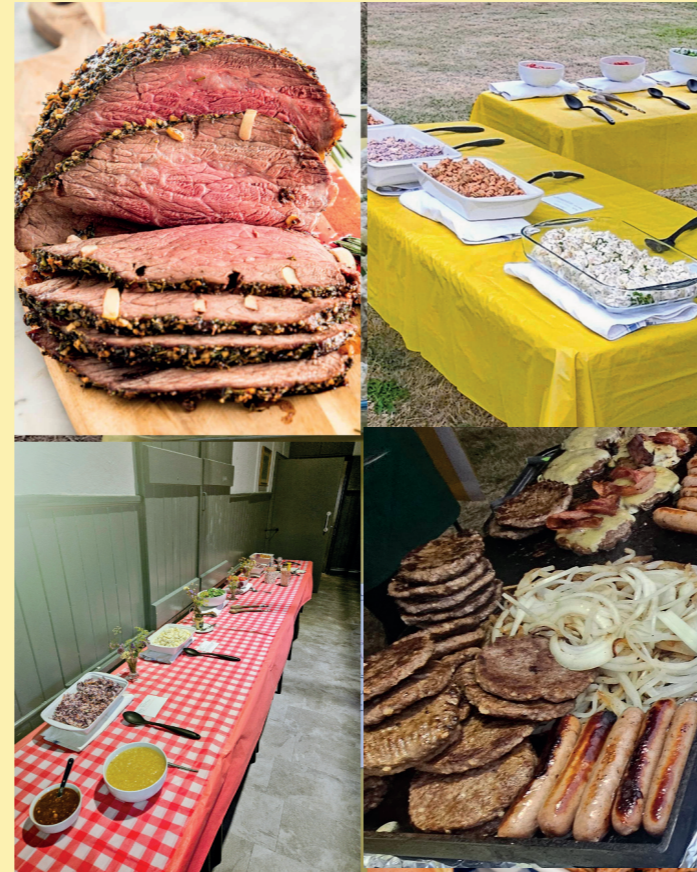
Our meat is for sale through our website
www.parkhillfarm.co.uk

at Stone Farmers Market on the 1st Saturday of each month in the High Street

and at various events in the county.

We have diversified into party/event catering

Like many family farms we have diversified to keep the farm. We love what we do and want to share our passion with you by catering for your party/event.



We welcome you

We welcome email enquiries, and will respond quickly.

CATERING for events and parties, as either a BBQ or a carvery buffet style



21sts
Birthdays
Anniversaries
Weddings