

Dates for the diary

**Monday
29th August**

Rock in the Car Park 3

Our 3rd fantastic charity music event with 10 bands playing all day from our car park stage. Hog roast, hot and cold food and outside bar.
12 – 8pm

*Raising funds for
Bayford School & Pre-School*
*

**Sunday
4th September**

Brickendon Summer Fete

Traditional village fete with fun for all the family, BBQ, refreshments and beer tent.

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NEW YEAR'S EVE

Music & Dinner
With
Wesley Presley as
Elvis

Christmas Party Nights

Enjoy a superb 3 course festive dinner with one of our fantastic live acts and a glass of bubbly on arrival
£29.95 per person

Saturday 3rd December

Music & Dinner
with

Elton John

Complete with baby grand piano
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Wednesday 7th December

Music & Dinner
with

Tina Turner

*

Thursday 15th December

Music & Dinner
With

Barbara Streisand

*

Wednesday 21st December

Music & Dinner
With

Rod Stewart

More Dates for the Diary

Thursday 3rd November

The Farmer's Boy Fireworks Night

*Firework Display
*Bonfire
*Music
*BBQ
*Outside Bar

£5 on the gate from 6.30pm & kids go free

Tuesday 20th December

The Farmer's Boy Winter Wonderland Party

*Snow Machine
*BBQ
*Music
*Carol Singers
*Fireworks
*Outside Bar

Just wrap up warm and be here for
6.30pm

Bring the Party Home!

We can supply and cater for a whole range of events.

Party Tents

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Outside Bars

*

Hog Roasts

*

Buffets

Just call or email your requirements and let us bring the party to you!

01992 511610

enquiries@thefarmersboy.net

The Campaign for *Real* Pub Food

I hope it's not just me, but when I visit a pub I expect the food that I order to be fresh. Fresh produce which is prepared and cooked on the premises by a qualified Chef.

Too many pubs these days are offering food that is processed, frozen, microwaved and slapped on a plate with a sprinkle of something green and then presented to you luke warm or still frozen.

Is this what we have come to expect from the Great British Pub? I for one, hope not.

Real Pub Food is more difficult to prepare, store and manage. It is more expensive to produce and qualified Chefs are more expensive to hire, so the finished product will not be as cheap as the frozen, microwaved junk food most pubs offer.

But what do *you* want to eat?

It is well documented that processed foods are higher in calories or have a much lower nutritional value than fresh food. They also contain too much salt and sugar.

Processed foods also contain additives such as flavour or texture enhancers that have little or no nutritional value.

Some preservatives, such as nitrites or sulphites, added or created during processing can even cause adverse health effects.

No wonder then that processed foods are often linked to obesity, heart disease, cancer, diabetes, osteoporosis and dental disease.

Here at The Farmer's Boy, we believe that *Real* Pub Food can be produced at a reasonable price. Not 2 meals for £5 but a reasonable price.

Our menu has been created with this in mind.

But more importantly, everything is 100% fresh and cooked to order. *Real* Pub Food.

No frozen, microwaved, boiled in the bag or sprinkled with something green, just fresh food that is cooked by a Chef using only the best ingredients that are delivered daily. It's that simple.

Come and see us at the pub or visit us online at www.thefarmersboy.net or come and see our display at the Hertford Farmer's Market 2nd Saturday of the month.

Garry Estherby
Proprietor

2011

at

The

Farmer's Boy

Real Food, *Real* Beer, *Real* Atmosphere



Events List

Please take one

Tel: 01992 511610

**1 Brickendon Lane
Brickendon, Herts. SG13 8NU**

www.thefarmersboy.net
enquiries@thefarmersboy.net