

# THE DREWTON TIMES

## A YORKSHIRE PUBLICATION

# CELEBRATING 15 YEARS OF DREWTON'S: A SUMMER OF COMMUNITY, FLAVOUR, AND NEW BEGINNINGS

This year is particularly special for us at Drewton's, as we celebrate 15 incredible years of serving our local community. Over the years, we've been proud to grow and flourish thanks to our dedicated 65-strong team and the collaboration of over 250 Yorkshire farmers, producers, growers, and suppliers, along with more than 200 other local businesses. Together, we've built something truly extraordinary.

As summer shines upon us, we're embracing the season with everything Drewton's has to offer. From the finest seasonal produce to the warmest of welcomes in our new dog-friendly restaurant, there's something for everyone! We're also immensely proud of The Orangery—a stunning new function room and reception addition to The Manor Rooms, hosting weddings and events for many special guests. And, why not soak up the sunshine by dining al fresco in our 'Kitchen' courtyard or enjoy a picnic at one of our benches!

It's also BBQ season on the butchery, and we've elevated our deli with an exciting new range of cakes, fresh sandwiches, and more food to go—perfect for summer adventures.

Our holiday cottages have undergone a wonderful makeover and, with our many long-term rentals including newly-restored properties, life on The Drewton Estate is even more delightful for our guests and tenants, who can enjoy scenic walks and the countryside on their doorstep. If you're interested in short breaks or living here, we'd love to hear from you!

As always, we are immensely grateful for the continued support of our community, and we look forward to sharing many more years of wonderful memories with you.

Cheers to you!

Katie



## INTRODUCING DREWTON'S SUMMER MENU!

We're thrilled to announce the launch of our brand-new summer menu in Kitchen! This seasonal menu celebrates the abundance of fabulous locally grown produce, freshly harvested and bursting with flavour.

From leisurely brunches to delightful lunches and indulgent afternoon teas, our summer menu showcases the very best that the season has to offer. The many sustainable dishes feature locally sourced berries, crisp garden greens, asparagus, strawberries, tomatoes, potatoes, fresh herbs, succulent meats, and fish—all lovingly crafted into creations that are as refreshing as the summer breeze.

Make your reservation today and experience the taste of summer, Drewton's style. It's time to enjoy food that truly embraces the joys of the season!



## A COUNTY OF GLORY AND FLAVOUR

Yorkshire, affectionately known as "God's Own Country," offers stunning landscapes, rich history, and exceptional produce—and East Yorkshire shines brightly in this mix. From Drewton's Farm Shop and Restaurant, where you can enjoy the best of local produce, to the picturesque Wolds Way, a haven for walkers, this corner of Yorkshire is packed with delights.

Nature lovers will enjoy the North Cave Wetlands, a serene retreat for birdwatching and relaxation. The historic market town of Beverley enchants with its cobbled streets, magnificent Minster, and thriving shops. Hull, a city of culture, boasts a vibrant arts and music scene, fascinating museums, and the bustling marina.

Whether you're exploring the countryside, indulging in East Yorkshire's finest produce, or enjoying its charming towns, cities, or beaches, there's something for everyone. Celebrate Yorkshire Day on Friday 1st August – a county with endless treasures waiting to be discovered!



## THE BIG BUILD!

We are thrilled to announce the completion of our building works and proudly introduce our new 'Kitchen' restaurant entrance and The Terrace – a stylish new dog-friendly dining room!

Additionally, we have launched The Orangery, a fabulous new addition to The Manor Rooms, providing us with greater flexibility for weddings, events, special occasions, and corporate functions.

Alongside these new spaces, we have created beautiful garden areas, including an inner courtyard and an Italianate garden approach to The Orangery and The Manor Rooms.

Thank you to all our customers and guests for your patience over the past few months and for your unwavering enthusiasm, interest, and support.





## SEASONAL PRODUCE

### June & July Fruit and Vegetables -

Blackcurrants, Cherries, Gooseberries, Kiwi, Nectarines, Raspberries, Rhubarb, Strawberries, Blackberries, Blueberries, Peaches, Tomatoes, Asparagus, Beetroot, Broad beans, Carrots, French and Runner Beans, Herbs, Lettuce, New Potatoes, Onions, Peas, Peppers, Potatoes, Radishes, Red cabbage, Savoy cabbage, Spinach, Spring onion, Watercress, Aubergines, Broccoli, Courgettes, Cucumber, Fennel, Globe Artichokes, Rocket, Summer Squash.

### August & September Fruit and Vegetables -

Apples, Blackberries, Blueberries, Cherries, Damsons, Peaches, Plums, Raspberries, Redcurrants, Strawberries, Tomatoes, Elderberries, Pears, Aubergines, Beetroot, Broad Beans, Cabbage, Carrots, Cauliflower, Courgettes, Cucumber, Fennel, French and Runner Beans, Leeks, Lettuce, New Potatoes, Onions, Peas, Peppers, Red Cabbage, Spring Onions, Summer Squash, Sweetcorn, Broccoli, Brussel Sprouts, Butternut Squash, Celeriac, Celery, Garlic, Horseradish, Kale, Mange Tout, Marrow, Parsnips, Potatoes, Shallots, Spinach, Turnips, Wild Mushrooms.



## EXCITING CAREER OPPORTUNITIES

At Drewton's, we're not just growing as a business—we're building a thriving community. With our ongoing expansion, we're proud to create fantastic job opportunities for talented chefs, skilled butchers, cleaning, gardening, and customer service professionals, alongside hospitality roles at The Manor Rooms for those passionate about hosting weddings and events.

We're dedicated to supporting our team through comprehensive training programmes, apprenticeships, and career development opportunities. At Drewton's and The Manor Rooms, every hour worked is recognised with hourly pay—no fixed salaries—ensuring fairness and transparency.

Our entire team also benefits from a share of tips, pension contributions, and a range of bonus schemes and incentives. Together, we're fostering a positive, supportive workplace where careers flourish and exceptional experiences are created.

Join us on this exciting journey and help us make every shopping visit, meal, celebration, and moment truly unforgettable!



## CLIMB FOR CANCER

We are totally in awe of our Director, Freddie! His story is truly inspiring and his determination to raise awareness and funds for the charities that supported him during his battle with a dangerous rare blood cancer is remarkable. With the help of those who have attended his events, made donations, offered auction and raffle prizes, and supported him to date, he has now raised over £40,000 for the WISHH Charity and The Teenage and Young Adult Cancer Trust! A phenomenal achievement and we are so proud of him!

To mark his two years in remission, Freddie is honouring a promise he made during his four-month stay in hospital ... to climb Kilimanjaro!

Freddie's journey through his diagnosis, treatment, and recovery highlights his resilience and the importance of support from healthcare professionals and charitable organisations. His efforts to raise awareness about cancer in young people and offer reassurance to other patients are commendable.

Freddie's upcoming climb of Kilimanjaro is not just a personal challenge but a powerful symbol of hope and resilience. By tackling the highest mountain in Africa, he aims to push his fundraising efforts even further, demonstrating that with determination and support, incredible feats can be achieved. His journey to the summit, standing at 19,710 feet above sea level, will be a testament to his strength and the unwavering support he received during his battle with cancer. Through this expedition, Freddie hopes to inspire others facing similar challenges and continue raising awareness about the importance of early diagnosis and treatment for young cancer patients. His dedication to giving back to the charities that played a crucial role in his recovery is truly commendable.



## FRESH, LOCAL & DELICIOUS: YOUR SUMMER ESSENTIALS

Discover the finest locally sourced produce at Drewton's Farm Shop. From fresh fruits and vegetables to pantry essentials, our shelves are brimming with quality you can trust. Supporting over 250 local farmers and producers, we bring you the best of Yorkshire's bounty. Whether you're shopping for a family meal or seeking unique artisan treats, Drewton's is your go-to destination for a true farm-to-table experience.



## DREWTON'S SUMMER FOOD FESTIVAL!

Mark your calendars this June and join Drewton's Summer Food Festival for a celebration of East Yorkshire's vibrant flavours.

The festival promises a day filled with the best the region has to offer, including mouth-watering street food stalls, talented artisan producers showcasing their craft, delicious tastings to excite your palate, exclusive promotions, and so much more. Bring your friends and family along to enjoy a feast of local excellence in a truly unforgettable summer experience.

Taking place at The Manor Rooms on Saturday 21st and Sunday 22nd June, from 10am to 4pm, with free entry, this event is the perfect opportunity to come together as a community and celebrate great food and sunshine. Don't forget to tag your foodie friends and spread the word—summer has never tasted so good!





# A MESSAGE FROM THE EVENTS MANAGER

Welcome to The Manor Rooms, where we celebrate your special moments in the heart of East Yorkshire. Our stunning venue is designed to create cherished memories, whether you're planning a dream wedding, a memorable celebration, or a professional event.

Our elegant and versatile spaces, paired with breathtaking views of the Yorkshire Wolds, provide a picturesque backdrop for your event. From intimate ceremonies to grand receptions, The Manor Rooms is the ideal destination for weddings of all sizes. Our dedicated team works closely with couples to ensure their special day is nothing short of magical, offering bespoke packages tailored to every vision.

Please follow us on social media, where we share heartwarming stories and behind-the-scenes insights that make The Manor Rooms such a truly special place. From real weddings and seasonal trends to exquisite menus, accommodation, and our friendly staff who ensure every event runs perfectly, we try to capture images and short videos to share our story with you!

Nothing makes us happier than seeing our wedding couples return to celebrate life's milestones with us, whether it's baby showers, anniversaries, or birthdays. The Manor Rooms has become a cherished part of their story, and we're honoured to be part of those lasting memories. But it doesn't end there. We offer a choice of styles, catering for both rustic and elegant dining, and we also host a variety of events, including corporate meetings, charity galas, life celebrations, and private parties. With state-of-the-art facilities and exceptional menus and catering options, your guests are guaranteed an unforgettable experience.

We'd also love to invite you to our upcoming Open Days on Sunday 15th June, Sunday 5th July and Saturday 6th July. These are fantastic opportunities to pop in, explore The Manor Rooms in all its glory, and chat with our team about your upcoming celebration, be it a wedding, anniversary, birthday, or baby shower. We can't wait to welcome you!

It's not just about hosting events—it's about creating memories that last a lifetime. Let us help you bring your vision to life. Contact us today to discover how we can make your next celebration truly extraordinary ... Lisa



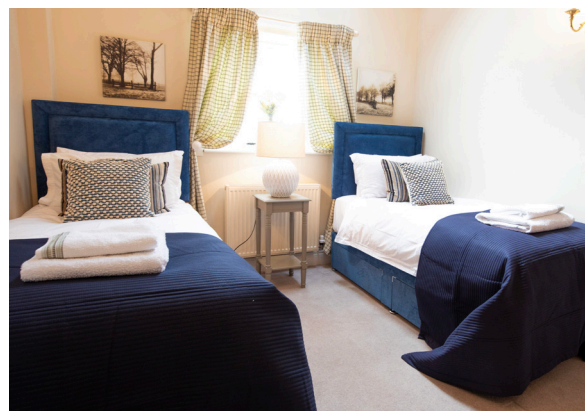
# COTTAGES

Nestled in the grounds of The Drewton Estate, on the edge of the famous Yorkshire Wolds Way, our two five-star self-catering holiday cottages are situated just outside South Cave and within easy reach of Beverley, making them the perfect location to explore the surrounding Yorkshire Wolds, York, North York Moors, and East Coast.

Sympathetically renovated, The Dairy and The Old Cowshed offer peace and tranquility with modern comforts, including WiFi. Dating back to 1880, these '5 Star' self-catering cottages accommodate up to four people in each, offering single-story accommodation and private parking. Retaining their original beams and featuring luxurious interiors, both properties combine eco-friendly heating with all the essentials for a relaxing stay.

Our guests consistently share glowing reviews of their experiences, praising the comfortable beds and thoughtful welcome pack, including bread, milk, cake, and fruit, which make arriving after a long journey truly pleasant. The cottages feature enclosed gardens that are ideal for guests to enjoy al fresco dining, or for those travelling with up to two well-behaved dogs (£25 each).

Many visitors highlight the picturesque footpaths of The Drewton Estate as perfect for dog walking and enjoying the surrounding countryside. Visits to the Estate's Farm Shop and Restaurant are frequently mentioned as highlights, with locally sourced seasonal produce, delicious coffee, and hearty breakfasts receiving special praise.



Whether used as a base for exploring or simply enjoying a peaceful retreat, The Dairy and The Old Cowshed consistently come highly recommended by our visitors for an exceptional holiday experience.

For wedding couples and guests, The Manor Rooms' unique and private Kettlethorpe Cottage offers exquisite accommodation for eight, complete with a private garden and off-road parking. This beautifully styled property blends an arty, funky, and modern design with the cosy charm of a country cottage. It features a private art collection sourced from local artists and beyond, along with four bedrooms (king, doubles, twin) equipped with quality beds, bespoke decor, and en-suite showers. Additional amenities include a house bathroom, Wi-Fi, and televisions throughout.

The fully fitted kitchen doubles as an ideal space for guests wishing to invite professional hair and makeup artists, making it perfect for special occasions. Meanwhile, the sitting room boasts comfortable sofas, and a unique display bar stocked with colourful glasses. The on-site Drewtons Farm Shop and restaurant offer a range of culinary delights, and private tours and experiences can be arranged to further enrich your stay.





# DATES FOR THE DIARY!

## Drewton’s Summer Food Festival

Meet The Makers  
Saturday 21st and Sunday 22nd June 2025

## A Dinner And Evening With Celine Dion

Saturday 20th September 2025

## Pie ‘n’ Pea Village Supper and Harvest Auction

Friday 10th October 2025

## A Dinner And Evening With Adele

Friday 28th November 2025

## Workshops

### Pheasant Painting Workshop and Afternoon Tea

Tuesday 7th October 2025

### Floral Pumpkin Workshops and Sparkling Cream Tea

Sunday 26th October 2025

### Robin Painting Workshop and Afternoon Tea

Monday 27th October 2025

### Willow Deer Workshops and Afternoon Tea

Tuesday 4th, Tuesday 18th and Tuesday 25th November 2025

### Festive Wreath Decorating Workshops and Sparkling Cream Tea

Saturday 29th and Sunday 30th November 2025

### Willow Star with Lights Workshops and Cream Tea

Tuesday 9th December 2025

## Christmas

### Christmas Craft and Food Festivals

Meet The Makers  
Saturday 15th and Sunday 16th November 2025  
Saturday 22nd and Sunday 23rd November 2025

### Boogie Wonderland!

Friday 5th, 12th and 19th December 2025

### Viva Las Christmas!

Saturday 6th, 13th and 20th December 2025

### Festive Afternoon Tea

Sunday 14th and 21st December 2025



# CELEBRATING EXCELLENCE: AWARDS FOR DREWTON’S AND THE MANOR ROOMS

At Drewton’s and The Manor Rooms, we take immense pride in our commitment to quality, innovation, and community. This dedication has been recognised time and again through prestigious awards and nominations, showcasing the excellence of our team and the experiences we offer.

As we go to print, Drewton’s Farm Shop is celebrating being a finalist for the Muddy Stilletos Award 2025 in the “Best Farm Shop/Deli” category, reflecting our focus on delivering exceptional produce and services. Additionally, Rudstone Walk on The Drewton Estate is shortlisted for the “Single New Dwellings, Conversions, and Minor Works” category of the East Riding of Yorkshire Chairman’s Built Heritage Award, highlighting our commitment to heritage and innovation. We look forward to the ceremony in the new Champney Treasure House venue, in Beverley.

The Manor Rooms has also shone brightly on the national stage, earning nominations as a finalist for the I Do Awards 2025 in both the “Wedding Venue” and “Wedding Co-ordinator” categories. These accolades reflect our dedication to creating unforgettable moments for couples and their guests, and the team will be attending the awards in Sheffield.

We’re also absolutely thrilled to share that The Manor Rooms has won the 2025 Hitched Wedding Award for Best Barn Venue—for the third year in a row! This incredible recognition means the world to us, and it’s all thanks to our amazing couples who take the time to leave such kind reviews after celebrating with us. Your words, support, and love continue to inspire our team every single day. Thank you for making us part of your special moments, and for helping us make them unforgettable.



# DELI DELIGHTS: PERFECT PAIRINGS FOR PICNICS

Elevate your summer picnics with Drewton’s Deli, where every bite is a celebration of handcrafted excellence. Our selection includes mouth-watering handmade pies, pastries, quiches, scotch eggs, and an irresistible range of cakes. Indulge in our gourmet sandwiches, equally delicious toasted, alongside fresh salads, cold meats, a variety of cheeses, and delectable tray bakes. Don't miss our award-winning lines, such as the famous sausage rolls and steak pies!

Transform your alfresco dining experience with an array of artisanal pastries, gourmet sandwiches, cheeses, and charcuterie. Perfect for picnics, parties, or indulgent snacking, our deli offerings are a tribute to bold flavours and local ingredients. Explore our range and discover something special for your outdoor adventures!



# GRILL SEASON IS HERE: PREMIUM CUTS FOR YOUR BBQ

## Perfect Your Summer BBQ or Sunday Roast with Drewton’s Butchery-

At Drewton’s, we believe that the key to a perfect meal lies in the quality of the ingredients. Whether you’re planning a summer BBQ or a cozy Sunday roast, our premium cuts of meat will elevate your culinary experience.

### Sourced Locally, Raised Responsibly-

We take pride in working closely with trusted local farmers who share our commitment to sustainability and quality. Our meats are not only fresh but responsibly raised, ensuring that every bite is packed with flavour and goodness. By supporting local agriculture, we contribute to the community and promote sustainable farming practices.

### Provenance and Quality You Can Trust-

Provenance is at the heart of what we do. We know exactly where our meat comes from, and we ensure that it meets the highest standards of quality. Our expert butchers meticulously select and prepare each cut, so you can be confident that you’re getting the best. From tender steaks to succulent roasts, our meats are perfect for any occasion

