



Askham Hall produce

Here are a few examples of our own produce which we grow and rear at Askham Hall and on the 800 year old Lowther Estate, as well as that of our local suppliers which is delivered to Askham Hall throughout the week.

Our produce

We use as much of our own produce as possible, such as:

- Shorthorn and Dexter beef from Meaburn Hall farm (some of the cattle reside at Askham Hall during the summer months)
- Gloucester Old Spot, Tamworth and Saddleback pork from Askham Hall
- Cashmere and Boer goat from Askham Hall, an exciting new product
- Fresh herbs, salad, vegetables, berries and edible flowers and micro shoots from the gardens and polytunnel at Askham Hall
- Fruit from Askham Hall gardens such as strawberries, raspberries, gooseberries, blackcurrants, medlars, apples, plums, walnuts, cobnuts
- The wild garlic has just come into season and is picked down by the river at Askham
- Aylesbury and Campbell ducks from Askham Hall
- Our chickens are soon to be reared by ourselves
- The wild mushrooms – well that's a secret!
- Gregor, the friendly Lowther Estate stalker, provided us with our venison today
- Local game keepers provided us with the partridge and pheasant
- Various herbs come from around the Lowther Estate

Whenever we are unable to source our own, we will use local suppliers where we know the quality is excellent, some examples of which are below:

- Our cheese currently comes from Appleby creamery and the Cheese Larder in Kendal
- Our fish this week comes from the coast at Whitehaven (Donnan's Seafood)
- Our lamb comes from our friend Mr Jolly, who lives in Mungrisdale
- Our butter and butter milk is provided by Jeremy at Sleagill Nr Shap
- Our plates are made by the local potter in the village of Askham
- Our vegetables (that we don't grow ourselves) come from our supplier Parsons from Kendal
- Our lamb and beef come from our lakes specialty supplier