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MAINTAIN SOCIAL DISTANCING AT ALL TIMES WHILE ON THE FARM

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## A BIT ABOUT US...

The Ludlam family have been farming in the village of Heather since 1899. Alfred Ludlam moved to White House Farm with his daughter Ada and son Allen from Glenfield Mill, Leicester, where it is recorded that he was a miller and farmer of 15 acres.

By the age of 14 Allen was an orphan and was sent to boarding school. Over the years the acreage surrounding White House Farm grew from an initial 12 and after training as a butcher, Allen later farmed the land. He hand milked his cows and established a milk round in the surrounding villages, selling the milk by measuring ladles from the churn.

In 1972 Cattows Farm was purchased by the family increasing the acreage from 69 to 310. At that time the farm was milking 120 head of Friesian cows, had 80 beef cattle and grew 150 acres of wheat and barley.

In 1981 we decided to stop milking, but we increased the beef herd to 300 head of both finished beef cows and calves.


1986 saw us embark on our first diversification venture when we ploughed up two acres of wheat and planted strawberries in its place. We only harvested a light crop that year and sold the strawberries at the roadside. It was 1987 when we opened the strawberry field to the public, and Heather Pick Your Own was born. Raspberries, blackcurrants, redcurrants and gooseberries soon followed and after originally using a 15ft x 12ft garden shed as a sales area, we built a new bigger "strawberry shed" in 1992 (this is now the old tea room)


The next changes on the farm happened in 2004. We planted 100 acres of woodland as part of The National Forest. The woodland is open to the public and surrounds Cattows Farm and the village of Heather. It includes a two acre conservation lake. You can explore our woodland and well behaved dogs are very welcome.


September 2005 saw the opening of The Cattows Farm Shop & Tea Room when we suddenly realised that we were opening to the public more and more at various times of the year. The farm now grows a whole host of vegetables and fruit, we have a herd of suckler cows and sheep.

The Tea Room is renowned for the excellent array of cakes and desserts on offer. Every single one is produced in our kitchen by our expert chefs and there are usually about 20+ different options on offer - truly amazing, definitely delicious.

Since 2010 we have become a popular venue for weddings and large scale outdoor events including the Ashby Show and various music festivals. Our pick your own pumpkin season throughout October is one of the biggest in the UK!

 [cattowsfarm.co.uk](http://cattowsfarm.co.uk)

 [cattowsfarmweddings.co.uk](http://cattowsfarmweddings.co.uk)

 [pick-your-own-pumpkins.co.uk](http://pick-your-own-pumpkins.co.uk)

All our food is freshly prepared, so during busy periods you may experience a short wait. But hey, don't worry, sit back, relax and enjoy your surroundings and the view...or even give us a nice tweet. We love a bit of social media here @cattowsfarm

Much of this menu uses produce and products available in the farm shop. If it's not produced on the farm then it's sourced as locally as possible. We also travel that little bit further to source products that we know ooze quality and we're sure you'll love.

\*Allergen Information. If you would like any information about ingredients used in our dishes, including allergens, please ask a member of our team.

**PLEASE DO NOT REMOVE THIS MENU FROM THE TEA ROOM. COPIES CAN BE MADE AVAILABLE UPON REQUEST.**