

Lamb & Flag, Blagdon Hill

September October 2009 Newsletter

So the long hot summer draws to an end and the cool autumn air brings welcome relief from the dry heat of late. The parched grass draws welcome moisture from the early dew. Not really. Was it?

This weekend our monthly **themed food night** is Thai which promises to be tasty if the recipes are anything to go by. Three courses for £12.50 again which includes Pad Thai, noodles with prawns, a red pork curry and a coconut & mango dessert. Booking before the day would be helpful and ideally diners will be ready for a 7.45/8pm start.

Thank you to everyone who attended the **Oxford Shakespeare Company** production of **Romeo & Juliet** on **August 23rd**, the whole affair seems to have been enjoyed from the feedback I have had and I hope we can do the same again next year for their fifth annual visit.

The quest for a new Chef is temporarily satisfied by the arrival of James, who worked here with me some years ago. Unfortunately he will leave again in October but we hope to have recruited again before that time.

My fifth anniversary passes this week in that I have now been here at the Lamb since September 2004. It was also the same week that Julie Incedon started work here and regrettably she will probably have left by the time I write the next newsletter as she moves to Brixham before long. Suffice to say I could not imagine surviving this long running the pub without her and I owe her an enormous debt of gratitude for her hard work and friendship over the years. She will be sorely missed.

As other staff also leave this week, Roxy to Canada and Sophie to College in London, no further excuse is needed for grown men to weep in the streets on this particular hill. Dark days indeed!

For any other information contact mark@lambandflag.co.uk
Thank you for your support mark bond/landlord