

OUR KITCHEN GARDEN IN JANUARY

It's the time of year when the Espalier apples get their summer prune, and the tomatoes in the greenhouse burst with their first flowers.

The sugar snap peas have come to an end, and now our greenhouses are full of yellow climbing beans and Malabar spinach - both of these crops are brand new to us this season. We are seed sowing cucumbers, dill, all kinds of wonderful summer salad mix, as well as beetroots & swede.

In January, our biodynamic work will be to harvest Yarrow flowers from the cellar door garden, and nettle from our kitchen garden, ready to dry for 'Prep 500' making in autumn. The Oak Bark 'Prep 500' that we made last autumn will be ready to cure in the sunshine, and stored to use in the kitchen garden.

In November, we planted our new herb garden by the Restaurant terrace; A great opportunity for our culinary team to easily get out into the garden to harvest with close proximity to the kitchen; rows of Sorrel, Calendula, New Zealand Spinach, Bronze Fennel, Globe Artichokes, Chives, Lovage, Mint, Thyme and Tarragon brighten the edge of our Te Muna stone terrace wall.

As Head Gardener, I hope to continue to increase the size of our gardens so that we can continue to supply consistent, fresh and unique ingredients for our chefs, and you, our guests, without compromise to soil health.

JENNIFER LYONS - HEAD GARDENER

HARVESTING

SORREL | BEETROOT | SUMMER SALAD | RAINBOW CHARD | SPINACH
BABY CARROT | CAVOLO NER | THYME | CALENDULA | CHIVES PARSLEY
SALAD BURNETT | PINEAPPLE SAGE | NZ SPINACH | BRONZE FENNEL | MINT
| SHISO | MAGENTA SPREEN | LOVAGE | BASIL | HERITAGE TOMATO