



**The Café at Field & Fawcett celebrates British Sausage Week (31 October to 6 November) with one of the nation's favourite ingredients taking centre stage ? the great British pork sausage. With sausages provided by local supplier M & K Butchers, The Café at Field & Fawcett, which uses only the best ingredients in their menus, have put together three delicious dishes with a twist on the traditional, to celebrate this special week.**

The Café at Field & Fawcett, which opened in August this year, is the sister business to North Yorkshire's renowned wine merchants and deli Field & Fawcett, both based at Grimston Bar, just off the A1237 and A64. The café provides a perfect and easily accessible location for business people who want to catch up on work, see colleagues over a breakfast, those visiting York at leisure or just a great location to meet friends.

To celebrate British Sausage Week, Cathryn Fawcett, who runs The Café at Field & Fawcett has worked with chef Lee Milnes, to provide three special sausage dishes in addition to their renowned Full English Breakfast:

- Melt in the Mouth Sausage Meatballs in Tomato Sauce
- Homemade Scotch Eggs with Black Pudding
- Herby Sausage and Bean Cassoulet

Cathryn Says ?We enjoy working with fellow family businesses, and M & K Butchers who were established in 1970, have supplied my family for a number of years with consistently excellent meats. The traditional British pork sausage is so versatile and is always a constant in our breakfast

menus, so we have created a new take on some of the best traditional recipes using these British sausages which are fantastic to work with.?

?We also like to keep our regular customers interested with an evolving menu and attract new customers with a dash of innovation in our cooking ? it?s a super combination which works so well for this celebratory week of one of the nation?s favourite ingredients.?

Simon Kneafsey who runs M & K Butchers with his brother Matthew adds: ?Our sausages are one of our core products and we?re delighted to be supplying The Café at Field & Fawcett. Our sausages are sourced from prime cuts of pork so Cathryn knows that she has the finest sausages to work with.?

The Café at Field & Fawcett opens from 8am to 4pm Monday to Friday, and from 9am to 4pm on Saturdays. These special sausage dishes will be available exclusively from 31 October to 6 November.

The Café at Field & Fawcett, Bingley House Farm, Grimston Bar, York, YO19 5LA. Telephone 01904 489073 [www.fieldandfawcett.co.uk](http://www.fieldandfawcett.co.uk)