

The Lemon Tree launches Al Fresco eating experience

After a decade of successful trading in the town, a Michelin-listed restaurant in Bishop's Stortford is marking the start of summer 2007 by opening 'The Courtyard at The Lemon Tree'. Located just behind The Lemon Tree in historic Water Lane and scheduled to open early in May, The Courtyard will seat up to 20 people for a delightful Al Fresco eating experience.

Owner-managers Sue and Luke Fishpool intend The Courtyard to cater for all preferences, welcoming those who wish to enjoy a mid-morning coffee, a light summer lunch or afternoon tea. The menu will be based on The Lemon Tree's modern British cuisine and its renowned 7LT format, offering an inclusive all-in-one price or allowing customers to pick and choose.

Sue and Luke have taken steps to cater for the extremes of the British summer. The Lemon Tree can offer customers the opportunity to avoid a heavy downpour or to seek shade from a heat-wave by moving indoors and enjoying their food in the air-conditioned restaurant area.

The launch of The Courtyard will enable The Lemon Tree to cater for the increasing numbers of people wishing to eat at the restaurant, as Sue Fishpool explains:

"We've always wanted to open an outside area and the time is now right. We can give people the opportunity to sit out in the open, watch the world go by and enjoy good food. We are serving more and more people each week and this gives them the choice of eating Al Fresco or enjoying a slightly more formal setting inside."

Sustainability and support for local eco-regions have become increasingly important to many people. The Lemon Tree is known across the area for its approach to supporting local farmers and using local produce. The restaurant provides 'food mile' information, indicating whether the principal ingredients in a dish are:

L – Locally produced (within a 50 mile radius) **UK** – from this country **E** – from Europe.
For obvious reasons, it's become known in-house as the 'LUKE' menu.

- Ends -

Notes to editors

- The Lemon Tree is a 75-cover restaurant occupying charming period buildings in central Bishop's Stortford.
- The restaurant is owned and run by husband and wife team. Luke Fishpool is the Chef; Sue Fishpool runs outside catering services and takes responsibility for selecting the wine list.
- From the moment that it first opened its doors on the 5th October 1996, **The Lemon Tree** has been firmly established as Bishop's Stortford's favourite restaurant.
- The Lemon Tree caters for weddings and other private celebrations.
- A private dining room is available for use by businesses for conferences and presentations.
- Vegetarian options are available.
- The Lemon Tree features in The Michelin Guide and The Good Food Guide.

Please note: photos available from *The Outsourced Marketing Department* (see below)

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