



Woodlands Cemetery leads way with funeral food

Memorial Woodlands based in Thornbury, is leading the way in funeral catering with new chef, Jack Bain.

Twenty three year old Jack has been cooking all his life, working professionally as a chef for the past six years. His experience in fine dining restaurants is paying off at Memorial Woodlands as he introduces brand new menus and choices to the table (as well as receiving his very own fan mail!)

Jack's primary ethos revolves around food being a source of comfort for those going through such a difficult time, a notion echoed in the cook book 'Feast' by Nigella Lawson. Jack says, "Being able to make people smile on such a difficult day because of something I have created is by far my favourite thing about my job. Knowing that my food has provided a source of comfort is hugely rewarding and I am delighted that I am able to provide that small contribution to a grieving family."

Jack's menus are a far cry from the traditional sausage rolls and cheese hedgehogs, a staple of most buffets. Freshly roasted joints, salmon gravalax, tomato and pesto tart and seafood paella are all on offer and with all ingredients sourced within 3 miles where possible, Jack also recognises the importance of supporting local businesses as well as using the freshest ingredients of the highest calibre.

Memorial Woodlands is thrilled to be able to offer families such a high standard of food to accompany their funeral planning expertise. Wayne Armstrong, Managing Director, says "During such a difficult time, Memorial Woodlands' sole aim is to ease any unnecessary pressure on the family by assisting in any way possible. It has been wonderful having Jack on board to provide an additional source of comfort and the feedback we have received has been overwhelming."

More information about Memorial Woodlands can be found on their website www.memorialwoodlands.com.