



### **Borough Market 'fine foodie' realises his North Norfolk retail dream**

For those of you who have been down to Creake Abbey recently you will have already noticed that work has started on an exciting new retail development. Stephen Harrison of Le Marché du Quartier at Borough Market and Belgravia will be opening Creake Abbey Café & Food Hall next spring in a sympathetic barn restoration which he and Creake Abbey owners Diana and Anthony Scott are currently developing. The best of local, national and international produce will sit side-by-side in this fabulous new North Norfolk food venue.

Stephen met Diana and Anthony in October 2011 and Stephen says: 'Since 1998 I have had a fine food business in London but longed for an opportunity to bring my business to North Norfolk (and to stop commuting to London!). Creake Abbey has offered me that opportunity; to realise my dream of a fine retail Food Hall and Café which I hope will establish itself alongside the many other great places to eat in North Norfolk. We will be serving and selling the finest produce from a long list of fantastic local producers and artisans as well as the best examples from the rest of Britain, France Spain and Italy and beyond.'

Stephen didn't start life as a fine food retailer. His career is as interesting and varied as the produce he will be stocking. He became a town planner, then a postgraduate in Urban Design, worked as a university lecturer teaching planners and landscape architects. Stephen then moved to London in 1993 and became Head of Parks Operations in an inner London borough. Fascinatingly, he also became one of the 12 trustees who set up and built The Millennium Bridge, now one of London's most recognised landmarks.

London's famous Borough Market held a three-day fine food festival in 1998, which proved pivotal for Stephen. He says 'I was so excited by the event that I applied for a stall – I had a long passion for French food and wine especially from South West France – and Le Marché du Quartier was born – a trestle table once a month with a table full of goods that I had collected in my small van from France and stored in my spare bedroom. If I took a couple of hundred pounds on a Saturday, I was delighted!'

As the business grew, Stephen gave up his day job to become a full time foodie. By 2011 he had (in partnership with others) three wine bars in the City of London, his family Borough Market business which grew from trestle table to larger premises, a delicatessen in London's Belgravia, and a growing Spanish business in Covent Garden and Greenwich Market.

As the Café and Food Hall develops Stephen will look to take the best of local Norfolk products back to London in potentially wonderful food exchange. All involved hope that this will be the start of a long and fruitful relationship between consumers both local and distant with all that is on offer at Creake Abbey.

So next stop Creake Abbey Café & Food Hall, a fantastic opportunity for Stephen to work with the existing Courtyard shops and Norfolk's largest, award winning, monthly Farmers' Market. A perfect combination!

### **Notes for editors**

For further information and images please contact:

Creake Abbey – Diana Brocklebank Scott [www.creakeabbey.co.uk](http://www.creakeabbey.co.uk) 07801 418907

Creake Abbey Café – Lin Murray [lin@scoltpr.co.uk](mailto:lin@scoltpr.co.uk) 07881 657 944 or Stephen Harrison [stephen@creakabbeycafe.com](mailto:stephen@creakabbeycafe.com)



### **CREAKE ABBEY**

#### **Courtyard shopping at Creake Abbey**

Situated close to the romantic ruins of Creake Abbey, visitors will discover unusual treasures and exceptional design in the individual studio shops. Amongst the wide range of items available shoppers will also find the following at Creake Abbey: Home by Annie Lambert: antiques, glass and home furnishings, Christopher William Country: classic outdoor clothing and accessories, Scandicool: Retro inspired gifts and clothes, Sugarlicious: Bespoke cake design, gingerbread houses, party items, Pop up shop featuring Immink, Tidal Therapies: beauty and massage therapy, artists in residence Dany Evans and Saskia Townsend and the Creake Café serving morning coffee, lunches and teas.

#### **Farmers' Markets at Creake Abbey**

Attended by over 50 food producers (no crafts) this market is now the largest in Norfolk and won the EDP Norfolk Food Awards "Best Farmers' Market" category in 2010 and 2011. The market takes place on the 1<sup>st</sup> Saturday of every month (except January) between 9.30am and 1pm. Free entry, free and ample parking. Designed to satisfy the needs of the weekly food shop, visitors can find everything from rare breed meats to artisan breads, juices, ales, cheeses, flowers, vegetables, dairy products, chocolates and beautifully prepared meals.

#### **Creake Abbey Ruins**

The magnificent ruins of Creake Abbey, a former Augustinian priory turned Abbey founded in 1206, are open to the public and free of charge. An English Heritage site.

#### **Nature walks around Creake Abbey**

Come and enjoy the tranquil setting of Creake Abbey further by exploring the beautiful North Norfolk countryside around the site. There is a network of walks where interesting flora and fauna can be seen.

**ENDS**