

EST. MMXI

# CAFFÈ GRANDE ABACO

## FUN IN THE SUN!

As well as it being the start of summer, on the 2 June it is Festa della Repubblica, the Italian Republic Day - remember to try our Italian meatballs! We must also remember to say Happy Birthday to the Queen this month, she officially turns 93 on the 8th June, a great excuse for tea and scones. And lastly, its our very own Saddleworth Summer Show at the end of the month with a spectacular line-up of entertainment, activities and music for all ages.



## OPENING TIMES

Open from 07.00am every day

Sunday - Tuesday:

Food: 21.00PM

Drinks: 21.30PM

Wednesday:

Food 21.00PM

Drinks: 22.30PM

Thursday:

Food 21.00PM

Drinks: 22.30PM

Friday - Saturday:

Food: 21.30PM

Drinks: 23.00PM

## WORLD CLASS BRASS IS BACK!



Yes it's back again for another year, The Greatest Free Show on Earth (well in Saddle worth anyway!) Every year over 100 bands visit over 20 locations across the moors and battle it out to be band supreme at the Whit Friday Band Contest! If you haven't attended this event yet then you need to see it to believe it. We will of course be open all day serving up your favourite food and drinks and offering front row seats for those avid brass band lovers. Let's hope for good weather this year!



## WHAT'S ON: JUNE

June brings with it Summer Solstice where the sun reaches it highest point in the sky and the day with the longest period of daylight. With summer well and truly here, we have plenty to quench your thirst and keep the whole family happy! Speaking of Family, don't forget to say a huge thank you to dad on 16 June when its Fathers Day.

This month, our specialty dining evening is a celebration of all things Scandinavian! After the huge success of our Italian, Spanish, French and Greek Evenings we are very excited to try a very different type of cuisine! We will be serving up authentic Scandinavian dishes of gravadlax, pickled mackerel, toast Skagen and much more! As school summer holidays take over, we will be having a little break from our specialty evenings but watch this space from September onward as we will be back with a bang! If you haven't attended one of specialty evenings yet then make sure you do, they are a treat not to be missed. Keep an eye out for more information on social media and our website.

# Salmon niçoise salad

## INGREDIENTS

Ingredients \* 4 people

- 4\* 150g skinned salmon fillets
- 150g green beans
- 4 eggs
- 3 vine tomatoes
- 100g black olives
- 300g jersey royal potatoes
- Salt and pepper
- 1 lemon
- 1 bay leaf
- 200g ready made basil pesto

**Prep Time: 5 minutes**

**Cooking time: 40 minutes**

**Ready In: 45 minutes**

## INSTRUCTIONS

1. Check salmon for bones then lightly poach in simmering lemon and bay leaf water for 10 minutes. Remove from water and cool till ready to serve.
2. Soft boil the eggs in boiling water for 7 minutes
3. Trim the beans then drop in boiling salted water for 10 seconds then refresh in cold water
4. Wash and quarter the jersey royals then boil till a knife cuts through with ease then cool
5. Quarter tomatoes and olives then place in bowl with the beans, potatoes and pesto and mix together then portion into 4 bowls.
6. Place the salmon on the top and 2 halves of egg either side and serve

