

NORTH LINCOLNSHIRE

Teapot 2016 Trail

Win
afternoon
tea for
two

With all new
pull out
recipe cards

Cast your vote online
for the Great North
Lincolnshire Cake
Off 2016



BRIGG FARMERS' MARKET

*Quality local produce and
great market atmosphere*



4TH SATURDAY OF THE MONTH
MARKET PLACE, DN20 8ER

01652 657053

EMAIL: BRIGG.TIC@NORTHLINCS.GOV.UK
WWW.VISITNORTHLINCOLNSHIRE.COM



Welcome to the North
Lincolnshire's Teapot Trail.
Follow the trail to discover the
area's much loved tearooms.



Sometimes there is nothing better than an afternoon spent relaxing in your favourite tearoom with friends or family whilst enjoying a hot drink and a slice of delicious homemade cake. To celebrate the best of North Lincolnshire's tearooms and cafés we have created the 'North Lincolnshire Teapot Trail'.

Our trail features everything from information on our tearooms to the cakes they sell in them. With 17 great tearooms joining us in 2016's Teapot Trail there are guaranteed to be teas and cakes for all tastes in North Lincolnshire.

If you love cake, then why not help us discover North Lincolnshire's favourite in the 'Great North Lincolnshire Cake Off'. Each tearoom has a wonderful selection of cakes to choose from so simply make your selection then close your eyes and let your taste buds decide. Don't forget to vote for your favourite slice of cake. See the voting slip at the back of this booklet for full terms and conditions.

*Get ready to tickle those taste buds,
we hope to see you soon,
we've put the kettle on!*

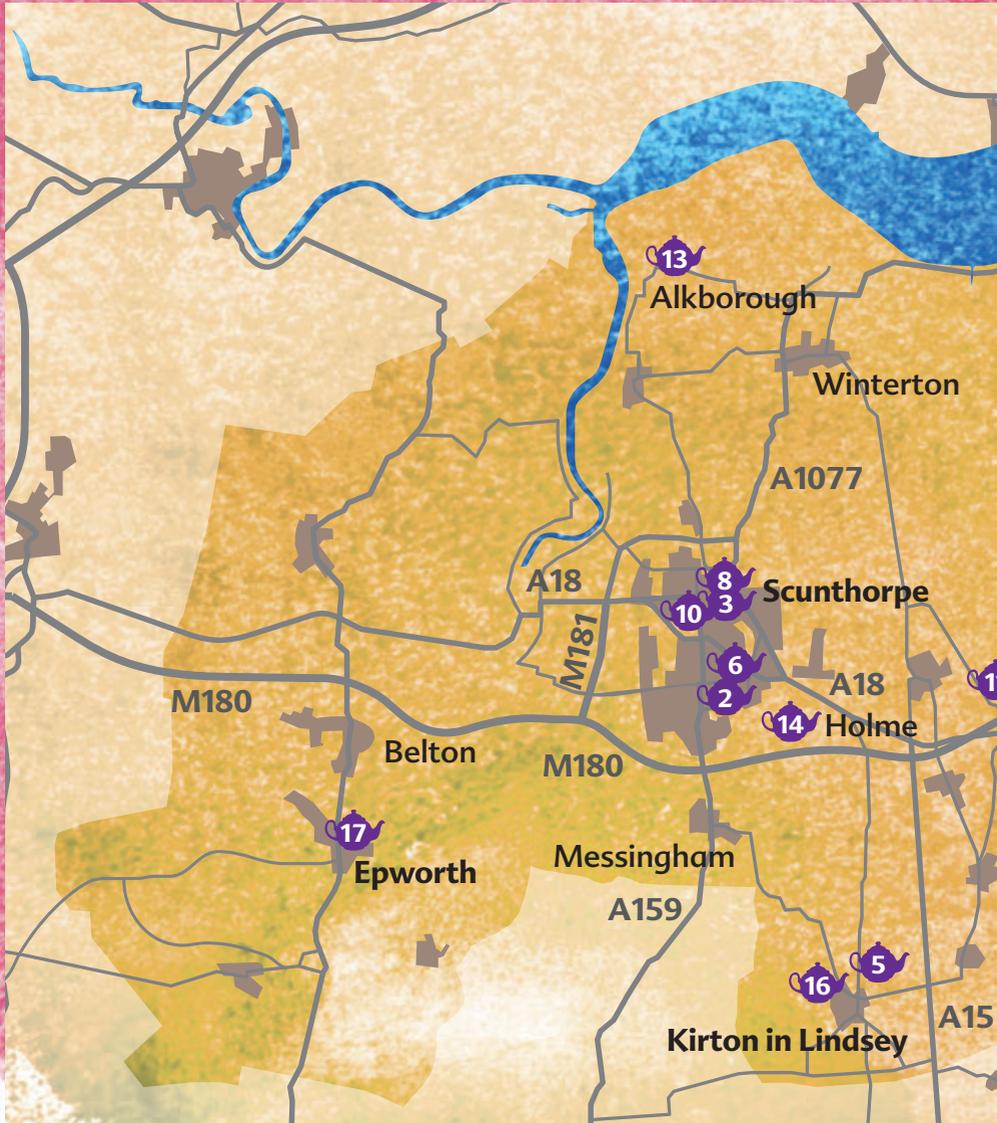


TEA POT

www.visitnorthlincolnshire.com

TRAIL

North Lincolnshire Teapot Trail





- 1 Clayton's Corner - page 6
- 2 Coffee at 43 - page 7
- 3 Columbia Coffee Lounge - page 8
- 4 Deepdale Garden Centre - page 9
- 5 Mount Pleasant Windmill - page 12
- 6 Mrs M's Café Tea Room - page 13
- 7 Shipley's Curiositeas - page 14
- 8 Sowing Smiles - page 19
- 9 Te@6 Tearoom - page 20
- 10 The Courtyard Tearoom - page 21
- 11 The Mount Tea Room - page 22
- 12 The Old School Canteen - page 23
- 13 The Paddocks Tea Room - page 24
- 14 The Pink Pig Farm - page 25
- 15 The Steel Rooms - page 26
- 16 The Terrace Bistro & Tea Room - page 27
- 17 The Tiny Teapot - page 28

Clayton's Corner

Main Street
Howsham
North Lincolnshire
LN7 6JZ

01652 678888 / 07961 352975

Open: Tuesday to Saturday , 9.30am - 4.30pm
Sunday, 10.30am - 4.30pm



Tucked away in the pretty village of Howsham, Clayton's corner is a real find. On the edge of the Lincolnshire Wolds, close to the Viking Way, it is popular with cyclists, walkers and those just wanting to relax in a friendly atmosphere. The family run café offers home cooked food using mainly local ingredients. You'll find plenty to choose from including specials from our board, generously filled paninis, baguettes and baked potatoes, ploughman's lunches, quiches, homemade soups and our wonderful breakfasts. Particularly popular is our morning special - a bacon ciabatta roll and a hot drink at £4.50. Steve, Geraldine and staff look forward to seeing you.

Why not give these favourites a try?

- 1... Scones and Cream Teas
- 2... Victoria Sponge
- 3... Chocolate Cake
- 4... Carrot Cake
- 5... Rich Fruit Cake

CLAYTON'S
CORNER

Coffee at 43



43 The Broadway
Ashby
Scunthorpe
DN16 2SS

01724 848519

Open: Monday to Friday, 8.30am - 4.30pm
Saturday, 8.30am - 4pm



Let Coffee at 43 tempt you in with an assortment of scrummy homemade dishes. Sample the freshly made lasagnes, cottage pie, sandwiches and pies all made on the premises. The menu also includes beautiful homemade cakes that are offered every day at this tearoom gem.

Why not give these favourites a try?

- 1... Jaffa Cake Cheesecake
- 2... Lemon Drizzle Cake
- 3... White Chocolate and Orange Cheesecake
- 4... Homemade Scones served with clotted cream and jam



Columbia Coffee Lounge

3

2a Ravensdale Street North
Scunthorpe
DN15 6NE

07583 801015

Open: Monday to Saturday,
9am - 4pm



Set in the heart of Scunthorpe's town centre this cosmopolitan coffee lounge has mouth-watering homemade cakes that will leave you wanting more. A glorious menu of freshly prepared jacket potatoes, wraps, ciabattas and sandwiches are available. The Columbia Coffee Lounge is well known for their quirky, delicious and fantastical homemade cakes. Sit back and relax in this trendy hotspot with a gorgeous coffee and a wedge of cake. Why not pop in and see about their cake ordering service?

Why not give these favourites a try?

- 1... Caramac Cake
- 2... Lemon Drizzle Cake
- 3... Very Chocolate Cake
- 4... Scones
- 5... Millionaire Shortbread

COLUMBIA
COFFEE
LOUNGE

Deepdale Garden Centre



West Wold Farm
Deepdale
Barton Upon Humber
DN18 6ED

01652 633006
www.deepdalegardencentre.co.uk
 www.facebook.com/deepdalebarton

Open: Open 7 days a week,
Monday to Saturday, 9am - 5pm
Sunday, 10am - 4pm



When you visit the Garden Café at Deepdale Garden Centre you are supporting over 20 local, artisan, food producers. With scones baked freshly every day, gorgeous home-baked cakes, light lunches and traditional afternoon teas it is not hard to see why this café is so popular.

Why not give these favourites a try?

- 1... Home-baked Elderflower & White Chocolate Cake
- 2... Cherry Bakewell
- 3... St Clements Cheesecake
- 4... Goats cheese, roasted red pepper and walnut panini
- 5... Thai chicken, noodle, cucumber, carrot and roasted peanut salad bowl



GREAT NORTH LINCOLNSHIRE CAKE OFF 2016



Tearooms across North Lincolnshire are standing up to be counted and baking for your vote.

Each one of our 17 tearooms will be offering a range of delicious home baked cakes for you to try. Simply visit each of our fabulous tearooms and be tempted by the cakes on offer.

Once you've visited, as many of our tearooms as you can, don't forget to vote for your favourite slice of cake, our tearooms need you!

The winning tearoom will be crowned the winner of the 'Great North

Lincolnshire Cake Off' and awarded a trophy, whilst voting entrants will be entered into a free prize draw to win afternoon tea for two at the winning tearoom.

Voting closes on 31st December 2016.
All votes received after this date will not be counted. See page 29 for voting information.



A guide to Afternoon Tea etiquette



Attending Afternoon Tea can be a quite a royal affair. Follow these simple rules for etiquette and you are sure to impress your guests.

1. Dress to impress

You can go smart-casual but a shirt is a must. No polo necks or t-shirts. You can never be over dressed at afternoon tea so dust off those tiaras and enjoy.

2. Keep that pinkie down

Raising one's little finger is a no go.

3. Know your teas

'Cream Tea' is scones and preserves served with a cup of tea
'Afternoon Tea' is traditionally with sandwiches, a selection of small cakes, scones and a cup of tea. The addition of champagne to an Afternoon Tea would then be known as a **'Royal Tea'**.
'High Tea' is a different occasion where savoury food and a more substantial meal is usually served.

4. Leaves vs Bag

Using loose leaves only enhances your cup of tea so this is important. A bag serves us well but not at your afternoon tea.

5. The choice of cake stand is important

Depending on your afternoon's theme you may wish to use a glass or china stand, however popular culture dictates you can use almost anything.



6. Invite like-minded guests

Your guests must have an appreciation of the 'Afternoon Tea' and observe such etiquette as yourself. Topics of conversation must be of interest and most definitely light-hearted.

7. Stir your tea correctly

No clinking and stirring only clockwise. Place your spoon back on your saucer to the side of your cup. Do not drink your tea with your spoon in your cup.

8. Mobile devices are left at home

Having technology present at tea is worthy of tut. Leave your mobile at home, not even on vibrate is acceptable.

9. Be on time, ensure you have RSVP'd and cancel with plenty of notice

10. Enjoy yourself

You are at an Afternoon Tea after all!

Mount Pleasant Windmill

5

Mount Pleasant Windmill
North Cliff Road
Kirton in Lindsey
DN21 4NH

01652 640177
www.mountpleasantwindmill.co.uk

Open: Tuesday to Sunday, 10am - 5pm
Closed on Mondays (except Bank Holidays)



Come relax and take time to enjoy our wide selection of teas, coffees, cold drinks and delicious cakes. We serve a variety of sandwiches, salads and ploughman's lunches. Our speciality is homemade soup served with organic bread made on the premises with our own organic flour and baked in a wood fired oven. The shop is stocked with organic flours from the mill and a selection of locally produced jams and honey and fresh bread baked daily.

In the summer you can enjoy sitting out in the courtyard next to the windmill and watch the sails go round.

Why not give these favourites a try?

- 1... Victoria Sponge Cake
- 2... Fresh Lemon Cake
- 3... Flapjack
- 4... Carrot Cake
- 5... Cherry & Coconut Cake



Mrs M's Café Tea Room



293 Ashby High Street
Ashby
Scunthorpe
DN16 2RY

01724 487210

Open: Monday to Saturday, 8am - 4pm



Mrs M's Café Tea Room is the go to place for a vintage dining experience. Proudly serving traditional homemade recipes which are over 100 years old, you can sit back and relax in this gorgeous tea room. Serving afternoon teas, cream teas and a selection of light meals, this is the perfect place to take friends and family for the very best in homemade cooking .

Why not give these favourites a try?

- 1... Afternoon Tea
- 2... Homemade Cakes
- 3... Delicious Burgers and Homemade Chips
- 4... Our Famous Milkshakes



Shipley's Curiositeas



53 Wrawby Street
Brigg
North Lincolnshire
DN20 8JE

01652 408188

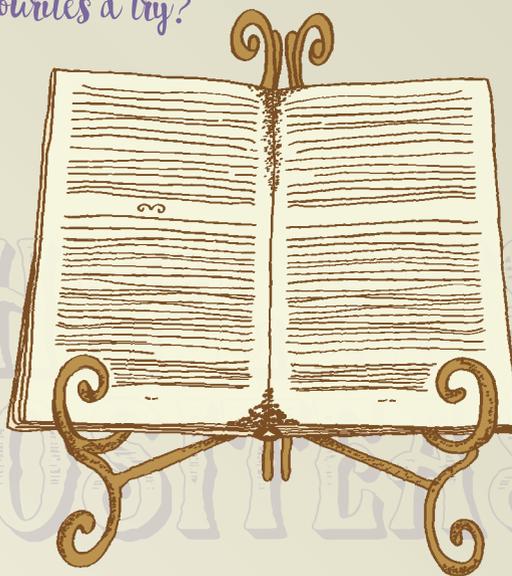
Open: Monday, 10.30am - 3pm
and Tuesday to Saturday, 10am - 4pm



A vintage dining experience second to none. Transport yourself back in time enjoying the quirky décor designed with an Alice in Wonderland twist. Serving delicate and enticing afternoon teas, tasty sandwiches, homemade cakes, pastries and generously filled jacket potatoes. All the cakes are made with love on the premises to ensure the freshest and tastiest slice is on offer.

Why not give these favourites a try?

- 1... White Chocolate and Raspberry Cake
- 2... Gluten Free Lemon Drizzle Cake
- 3... Morello Cherry Tart
- 4... Carrot Cake
- 5... Scones



SHIPLEY'S
CURIOSITEAS

GLUTEN FREE CARROT CAKE

A delicious North Lincolnshire favourite with the added bonus of being gluten free.

Ingredients

Unsalted butter - use this for greasing

225 g gluten-free self-raising flour

2 large eggs

125 g soft brown sugar

125 ml sunflower oil

2 teaspoons of ground ginger

1 teaspoon cinnamon

1 eating apple

220 g carrots

2 small oranges

1 zest of lemon

1 handful of dried cranberries



TRY BAKING
AT HOME!

Pull out recipe cards



Method

1. Preheat the oven to 190°C/375°F/gas 5. Grease a cake tin (roughly 20cm) with butter, line the base with greaseproof paper, dusting the sides with gluten-free flour.
2. Whisk the egg, lightly adding the sugar and oil to the mix.
3. Add the flour and spices (sieved) slowly into the mix.
4. Peel and grate the apple and carrots, then stir into the mixture along with the orange zest and its juice and toss in the cranberries.
5. Pop your mixture into the prepared cake tin, placing on the middle shelf of the oven for 30 to 35 minutes, or until golden and an inserted skewer comes out clean. Let the cake cool in the tin for around 5 minutes, before turning it out onto a wire cooling rack to cool completely.
6. For the icing, beat the butter, icing sugar and most of the orange and small amount of lemon zest until smooth, then stir in the cream cheese until mixed thoroughly.
7. Decorate the cake with the icing and serve.

RED VELVET CAKE

A rich red sponge with fluffy white icing will impress any dinner party guest... why not give it try?

Ingredients

375g plain flour

6 eggs

250g butter

600g caster sugar

4 teaspoons of red food colouring

3 heaped tablespoons of cocoa powder

260ml buttermilk

2 teaspoon vanilla extract

1/2 teaspoon salt

1 teaspoon bicarbonate of soda

1 tablespoon vinegar



Icing:

2 (200g) tubs cream cheese

350g white chocolate

250g butter

Method

1. Preheat oven to 180°C/Gas mark 3. Grease and flour three medium sized cake tins.
2. In a good sized mixing bowl, mix 250g butter with sugar.
3. Now, start to add your eggs one at a time, beating well after each.
4. Start to mix in the red food colouring along with cocoa and add to mixture.
5. Add flour and buttermilk intermittently and add vanilla and salt.
6. Mix bicarbonate of soda with vinegar stirring gently into the mixture, folding carefully.
7. Divide cake mixture into the three tins.
8. Bake in the preheated oven for 30 minutes or until sponge is bouncy allowing to cool.

Icing

1. Melt the white chocolate until lukewarm.
2. In a large bowl, add the cream cheese, beating until light and fluffy.
3. Carefully add in the melted white chocolate and soft butter.
4. Beat the mixture until it is the consistency of whipped cream.
5. Now, fill your cake and top with the icing mixture.

MICROWAVEABLE CUPCAKES

A quick and easy recipe that everyone can enjoy making.

Ingredients

1 medium egg

3 tbsp milk

4 tbsp self-raising flour

4 tbsp caster sugar

3 tbsp vegetable oil

Add two drops vanilla or try adding mint or orange essence or even jazz it up with some food colourings.

You can also add cocoa powder to create a chocolate cupcake or why not add two tablespoons of white or dark chocolate chips, nuts or your favourite sweets?



Method

1. Find the largest mug or cup in your cupboard... this will make it less messy later on.
2. Add together the flour and sugar, mixing and adding to your cup or mug.
3. Add the egg to the cup mixture and beat well.
4. Add all the other ingredients apart from any of the additions you may have and mix until a silky smooth consistency.
5. Now you can add your chosen additions such as nuts or sweets folding into your mixture.
6. Place your mug in the centre of the microwave and cook on high for 4 or 5 mins, or until it has stopped rising. Keep an eye on your cake, you will be able to judge if it has risen or not.



CRUNCHY PEANUT BUTTER COOKIES

Cookies and peanut butter go hand in hand, why not give this delicious and easy recipe a go?

Ingredients

- 10 tbsp plain flour
- 3 tbsp caster sugar
- 3 tbsp crunchy peanut butter
- 1 large egg yolk
- 60g of soft butter
- Icing sugar



Method

1. Preheat the oven to 180°C/350°F/Gas 4.
2. Add the flour, sugar, peanut butter, egg yolk and butter into a mixing bowl, mixing well together until combined until a soft smooth consistency .
3. With clean and floured hands start to tear off golf ball sized portions and roll into a ball shape.
4. Placing the dough balls onto a tray, lined with baking parchment.
5. Once they are all in the tray start to press them slightly with the back of a fork to flatten.
6. Place in the oven and bake for ten minutes, or until just turning golden-brown in colour.
7. Transfer the cookies to a wire rack and allow to cool for 15 minutes.
8. To serve, place on a serving plate and dust with icing sugar.

Looking to source fresh and local produce to start your baking adventure?

Visit the area's markets such as Brigg Farmers' Market or Scunthorpe Market to source the best and freshest local produce.



Sowing Smiles

17 Laneham Street
Scunthorpe
DN15 6LJ

07935 910891
www.sowingsmiles.co.uk



release, opportunity, talents,
you can, grow, become, purpose



A beautiful and welcoming tearoom awaits you. A hub for the community, Sowing Smiles has some fantastic activities, events, princess parties, craft shop and workshops on offer so why not visit today? The delightful tea room is a well-deserved haven serving a variety of delicious light meals and freshly baked cakes. Pull up a pew in their coffee lounge and relax. Sowing Smiles can hold a variety of events and can be hired for parties. Profits go back into Scunthorpe and surrounding areas supporting lots of great causes.

Why not give these favourites a try?

- 1... Eaton Mess Cheesecake
- 2... Carrot Cake
- 3... Chocolate Cake
- 4... Cupcakes
- 5... Scones served with Devonshire clotted cream and jam



Te@6 Tearooms



6 Yarborough Court
Front Street
Ulceby
North Lincolnshire
DN39 6RZ

01469 589817
te@6tearooms.co.uk
www.tea-rooms.co.uk



Open: Tuesday to Friday, 9am - 4pm, Saturday, 9am - 2pm

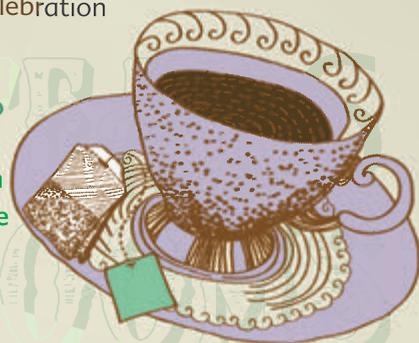
We are a warm and friendly tearoom nestled in the quiet village of Ulceby, 4 miles from Humberside Airport.

At Te@6 we offer an array of homemade quality food, including breakfasts, sandwiches, hot lunches and of course our scrumptious homemade cakes! We also serve a choice of Ringtons loose leaf teas which complement our fabulous traditional afternoon teas, which are served on vintage china.

Monthly we hold a bistro steak evening and curry evening, as well as offering an outside catering and celebration cake service for all your events/celebrations.

Why not give these favourites a try?

- 1... Fruit Scone with clotted cream and jam
- 2... White Chocolate and Blueberry Sponge
- 3... Carrot Cake
- 4... Lemon Drizzle Cake
- 5... Coffee and Walnut Cake



The Courtyard Tearoom



North Lincolnshire Museum
Oswald Road
Scunthorpe
DN15 7AB

Tel: 01724 298466

Open: Monday to Saturday, 10.30am - 3.30pm
Sunday, 1.30pm - 3.30pm



The Courtyard Tearoom is a quaint tearoom set in the heart of North Lincolnshire Museum. Take the chance to wander the amazing exhibitions and learn all about North Lincolnshire's history. A fantastic range of light meals are available from freshly prepared sandwiches, filling baguettes, and perfect paninis. Sip aromatic Lavazza coffees with an enormous slice of cake... delicious. Relax and dine in this secret escape, enjoying the delicious homemade delights on offer.

Why not give these favourites a try?

- 1... **Superlicious Lemon Drizzle Cake**
- 2... **'Old Favourite' Buttered Teacake**
- 3... **Traditional Traybakes**
- 4... **Jumbo Fruity Scones**

THE
COURTYARD
TEAROOM

The Mount Tea Room



The Mount
Castlethorpe
Brigg
North Lincolnshire
DN20 9LG

01652 659000
www.biglovestyle.com

Open: Daily, 10am until dusk



These delightful tearooms are set in the grounds of a beautiful Grade II listed house. The Mount Tea Rooms serve their very own label teas from around the world and homemade cakes and savouries. Afternoon Tea at The Mount is a speciality and is a very popular venue for events and parties. Relax in the garden or gazebo for al fresco lunches and teas. Explore our very own shop which sells a variety of perfect handpicked items.

Why not give these favourites a try?

- 1... Scones served with jam and clotted cream
- 2... Tea Loaf
- 3... Gluten Free Bakewell
- 4... Homemade mountainous meringues and sponges
- 5... Sargent's Ice Cream



The Old School Canteen



Wilderspin National School Museum
Queen Street
Barton Upon Humber
DN18 5QP

01652 636053
enquiries@theoldschoolcanteen.co.uk
www.wilderspainschool.org.uk

Open: Thursday to Sunday, 10am - 4pm
and Bank Holidays 10am - 4pm



The Old School Canteen is a cosy café located within the historic Wilderspin National School Museum, just off the High Street in Barton. Relax in the atmospheric former school and enjoy locally roasted coffee, a range of fine loose leaf teas, delicious homemade treats: breakfast muffins, freshly prepared sandwiches, a delicious range of cakes and scones, handcrafted pies and quiches. Relax and enjoy an elegant afternoon tea with a glass of wine, beer or Prosecco.

Why not give these favourites a try?

- 1... **Sticky Ginger Bread Bundt Cake**
- rich and indulgent made with stem ginger
- 2... **Lemon Drizzle Cake** - a classic, with a zesty topping
- 3... **Victoria Sandwich** - with fresh cream, buttercream or just jam
- 4... **Chocolate Fudge Cake** - rich and comforting and served warm if required

The Paddocks Tea Room

13

College Farm
Back Street
Alkborough
Scunthorpe
DN15 9JN

01724 721642
www.collegefarm.org

Open: Thursday to Saturday, 9am - 5pm,
Sunday, 10am - 4pm (Mar-Oct),
Thursday to Saturday, 9.30am - 4pm,
Sunday, 10am - 4pm (Nov-Feb)



Set in a converted barn The Paddocks Tea Room offers delicious home cooked snacks, farmhouse lunches and freshly baked cakes all prepared on the premises. Soak up the peaceful surroundings in the tearoom or just laze about in the garden area. Whether you're re-energising after a walk around Alkborough Flats or escaping the hustle and bustle The Paddocks is the perfect place to relax.

Why not give these favourites a try?

- 1... Victoria Sponge Cake
- 2... Delicious Gluten Free & Sugar Free Scones
- 3... Coffee Cake
- 4... Lemon Cake



TEA

ROOM

The Pink Pig Farm

14

Holme Hall
Holme
Scunthorpe
DN16 3RE

01724 844467
www.pinkpigfarm.co.uk

Open: Daily, 9am - 5pm (Playbarn 9am - 6pm).
Sunday and Bank Holidays, 10am - 4pm
(Playbarn 10am - 5pm).



Winner of the NFAN Food and Beverage Award 2016. At The Pink Pig Farm, local food is the main attraction. On offer are home reared eggs, home cured bacon, homemade sausages, panini's, homemade soup, salads and homemade gooey puddings... all made from scratch in our restaurant kitchen. Try our delicious range of home baked cakes and sip fabulous cream teas - the homemade fruit scones are a must! Once you're well and truly relaxed spend the rest of your day playing with the family in the adventure play barn.

Why not give these favourites a try?

- 1... **Homemade fruit scones with Jenny's jam and clotted cream**
- 2... **Chocolate Brownie**
- 3... **Flapjack**

THE
PINK
PIG FARM

The Steel Rooms

15

1-5 Springs Parade
Brigg
North Lincolnshire
DN20 8EQ

01652 657256

www.thesteelrooms.com

 TheSteelRooms  @TheSteelRooms



Open: Monday to Saturday, 9am-5pm

Browse the unique gift shop and galleries or join the workshops offered at The Steel Rooms, and then unwind with a generous slice of cake or a barista coffee. On offer is a traditional British fayre, snacks, piping hot soups and delicious light or gluten free meals. Over forty recipes are freshly baked and cooked on the premises, varying from the traditional to the daily specials, all guaranteed to leave you wanting more.

Why not give these favourites a try?

- 1... **Classic Bakewell Slice**
- 2... **Pear and Almond Tart**
- 3... **Carrot Cake**
- 4... **White Chocolate Tiffin**
- 5... **Delicious Flapjacks**



The Terrace Bistro and Tea Room

16

Fair Garden Plant Centre
Cleatham Road
Kirton-in-Lindsey
Gainsborough
DN21 4JR



01652 640589

www.fairgardens.co.uk/the-terrace-bistro

Open: Monday to Saturday, 8.30am - 4pm, Sunday, 10am - 4pm

Nestled away in the Fair Garden Plant Centre, The Terrace Bistro and Tea Room offer a fantastic selection of freshly made and traditional food such as homemade steak pie, Sunday roasts, fish and chips and curry. The menu boasts a wide selection of vegetarian and low gluten meals. A delicate afternoon tea is available after 2pm which is a must for any diner. We pride ourselves on tasty home cooked food served to you with a smile.

Why not give these favourites a try?

- 1... **Cherry Bakewell Cheesecake**
- 2... **Gluten and Lactose Free Specials**
- 3... **Brownies**
- 4... **Scones**
- 5... **Polenta**

The Tiny Teapot



4 - 6 London House
Market Place
Epworth
DN9 1EW

07561 413129

 [The-Tiny-Teapot-Cafe-Epworth](https://www.facebook.com/The-Tiny-Teapot-Cafe-Epworth)

Open: Tuesday until Saturday, 9am - 4pm



The Tiny Teapot is a quaint little tearoom with plenty of character situated in the heart of Epworth, North Lincolnshire. Serving lunches freshly cooked food such as breakfasts, light lunches, homemade soups, omelettes and delicious jacket potatoes. The Tiny Teapot serves scrumptious afternoon tea with tasty homemade cakes. A full gluten free menu is also available.

Why not give these favourites a try?

- 1... Lemon Drizzle
- 2... Victoria Sponge
- 3... Coffee Cake
- 4... Carrot Cake
- 4... Lincolnshire Plum Bread





GREAT NORTH LINCOLNSHIRE CAKE OFF 2016

Voting slip

Voter name:

.....

Address:

.....

.....

Postcode:

Telephone:

.....

My favourite cake was:

.....

It can be found at:

(tearoom)

.....

I loved it because:

.....

Cast your vote online for your chance to win the prize
of Afternoon Tea for Two at the winning tearoom





GREAT NORTH LINCOLNSHIRE CAKE OFF 2016



Terms & Conditions

Once you have tried and tasted as many cakes as you can then cast your vote for your favourite. We want to hear why you think it is the best.

- One voting slip per person
- No photocopies will be accepted
- Voting closes on 31 December 2016, any votes received after this date will not be counted
- You will only be contacted if you have won the prize draw

Send completed entries to the Tourism Team, Civic Centre, Ashby Road, Scunthorpe, DN16 1AB. Collection points for voting slips can also be found at Brigg Tourist Information Centre or hand them in to a participating Teapot Trail Tearoom.

Please note: The details you have supplied will be kept by the Tourism and Event Management Team. They will not be circulated to third parties but could be used for analytic and marketing purposes.

HOW TO GET HERE

North Lincolnshire is surprisingly easy to get to!

By Road: The M180 runs into the heart of the area, giving direct access to the national motorway network. Less than an hour's drive from the cities of Leeds, Sheffield, Lincoln and York.

By Rail: Connections from Barnetby, Scunthorpe and Crowle give access to the East Coast Mainline at Doncaster. The Barton Line has a regular service to and from Cleethorpes and there is a Saturday service into Brigg from Sheffield and Cleethorpes. Enquiries 08457 484950. www.nationalrail.co.uk

By Bus: Local and express services run throughout North Lincolnshire call 08712 002233 or visit www.traveline.info



