

Edible flowers brighten up tables, dishes and cocktails. We have a large range of individual edible flowers in the growing season and a mixed variety throughout the year.



Lovage, dark chocolate & sea salt mousse by Nick Brown - Development Chef at The Black Swan at Oldstead



Garnish for sweet and savoury recipes



Available to order through our online shop

www.herbsunlimited.co.uk

or through your wholesaler

Freshly picked in the morning and sent out the same day

Grown on our Farm in North Yorkshire, Busby Stoop Road,
Sandhutton, Thirsk YO7 4RN

Telephone: **01845 587694**

Email: info@herbsunlimited.co.uk

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*Add colour, taste
and texture to
your dishes*



Edible Flowers

We offer single varieties or mixed punnets but we are very happy to cater to your requirements whether this is colour shades, cocktail themes & wedding themes.



Fancy a tippie?

Our Favourites:

- All over confetti using small flowers
- A crescent moon along the top edge
- A flower wreath
- A big statement flower on top



It's as easy as gently pressing them into the cake, just as they are!



Cod Cheek Scampi with Bronze Fennel & Mayonnaise

Loved by chefs for fine dining, catering events and dinner parties

Tips for storage

- Store in fridge for freshness
- Freeze leftovers into ice cubes for a fab drinks addition



Harewood Mulberries & Lemon Parfait with Lemon Verbena, Lemon Balm & Oxalis Flowers by Josh Whitehead Harewood Food & Drink Head Chef