Muffins of Milford is a popular bakery offering a wide range of excellent food and drink including bread, muffins, shortbread, cakes, pies, pasties, pizza and baguettes.

Earlier this year, Muffins were awarded the New Forest Marque for use in the bakery, for bread and confectionary. Local produce is used wherever possible including stone ground flour (from Alderholt Mill and Eling Tide Mill) and free range eggs (from Claytons) which also hold the Marque. Quentin and his team work closely with other local producers to bring in new ideas using local produce.

Throughout this year, the business has grown considerably. Muffins now supply all manner of establishments ranging from small cafés to large colleges, wherever possible promoting their locally sourced produce from the forest.

Muffins have recently expanded beyond the traditional ‘bakery’ element of the company which is now well established. Muffins now offer a highly popular pizza delivery service to the local area and are looking at diversifying further into soups and ready meals, which will again make use of local ingredients at every possible opportunity.

There is a strong drive by Quentin to source quality local ingredients rather than those which are simply the ‘cheapest’ and the featuring of quality products is one of the main reasons that the company has grown so rapidly. Turnover has doubled this year and as the range of products continues to expand, this growth looks set to continue.