

LEMON BALM



Lemon balm is a hardy herb, very similar in appearance to mint. The bright green colour leaves have an intense lemon scent and flavour. It grows well in most soils, but it can be a vigorous plant, so you might want to grow it in a large pot. The leaves make an excellent herbal tea, and are fantastic in salads, or to add flavour to butters and jellies.

LEMONGRASS



Lemongrass is a tropical clump-forming grass. Both the leaves and stems are edible, traditionally used in Thai, Vietnamese and Caribbean cuisine. Lemongrass won't survive our cold winter outdoors and should be kept at a minimum of 8c and not be too wet or it will rot. The plant goes dormant over winter and will re-sprout in spring.

LOVAGE



Lovage is a tall perennial, herbaceous plant with a smell similar to celery when crushed. The leaves can be used in salads, or added to soups and broths. The seeds are often used similarly to fennel seeds, and finally, the roots are also edible, and go well grated into salads. The plant can also be made into lovage cordial.

MARJORAM



Marjoram is the less hardy cousin of oregano and has small hairy leaves, and usually has white flowers. Both the leaves and flowers are edible, used in a wide range of dishes, from salads to stews and casseroles. We grow several types of marjoram, and all grow well in full sun and prefer the soil more moist than oregano, but not waterlogged.