



Menu for Eight

7th August 2021

5:30pm arrival, dining at 6pm

£45 per person

This is a four-course menu featuring a series of taster portions, starter and a main followed by a choice of dessert. All dishes are cooked from scratch with fruits and vegetables grown in the Food Library kitchen garden (fifty steps from the dining table) and the best fresh, locally sourced ingredients and our own Food Library liqueurs & preserves. Our food is prepared in a kitchen that handles a variety of potential allergens. **If you have allergies it is your responsibility to advise us as soon as possible.**

Drinks. We will be offering a complimentary cocktail upon arrival and throughout the evening a range of Food Library hand-craft liqueurs, specially selected wines or beer will be available.

Plate One

A selection of small plates, drawn from a concoction of the Mezze, Tapas and Italian 'Cicchetti' - it's a celebration of flavours and cultures.

Truffle Polenta Chips

A moreish pre-dining addiction, served with The Food Library Rhubarb Chutney

Mushroom Caviar

From the borders of the 'Stans', this silky rich pâté is full of earthy flavours

Pink Suzma

Suzma is found under different names throughout the Middle East and Central Asia. It is a simple yoghurt cheese transformed into a vibrant pink dip with beetroot from the Food Library kitchen garden

Cod Falafel, served with parsley mayonnaise

A Middle Eastern delight, satisfying in texture and flavour

Farinata

A tantalizing Italian flatbread made with gram flour, originally made by Roman soldiers on their shields, so the story goes. A perfect carriage to transport your dips and sauces

Minted Green Bean Salad

A fresh and immaculate palette cleanser straight from the Food Library kitchen garden

Plate Two

Risotto alle rape rosse e semi oli papavero

Beetroot risotto served with sesame seeds. Exquisite in its vibrancy of flavour and colour, this risotto from the Lombardy region of Italy made with beetroot grown in the Food Library kitchen garden. Served with endive salad and an olive oil & lemon dressing

Contains sesame

****Linda's Plate Two****

Tortellini in Brodo

Chicken parcels in clear broth. A simple classic first tasted by Michael in Milan, handmade fresh pasta parcels of chicken served in a satisfying broth

Plate Three

Pistachio & Pinenut Crusted Halibut with Rocket & Parsley Vichyssoise

The mild, sweet tasting and seasonal flesh of the halibut is caught in a nutty crust amidst a sea of vibrant green flavours. Served with crusty bread and a courgette salad

Contains nuts

****Linda's Plate Three****

Pork Pithivier

A delicate hand-made puff pastry dome of perfection encasing a pork and apple round. More architecture than pie, served with baby carrots, steamed summer potatoes, apple & sage jus

Plate Four

Choose from

Basil Ice Cream

Rhubarb & Lavender Crème Brulee

Verbena Sorbet

Or

Cheese Board

A select range of local cheese served with Food Library Quince Membrillo and a selection of Food Library preserves

Menu designed by Michael Mayhew with inspiration from the Food Library collection of books. Diners will be introduced to the books at the meal.

Menu may be subject to slight change due to produce availability.