



Menu for Nine

9th October 2021

5:30pm arrival, dining at 6pm

£45 per person

Introducing the October Dining Club

October is Autumn and we are heading into the dark. What was growing in the Summer has now passed into jars, and bottles, and into long storage; much of this goes into our Winter Hampers.

This Dining Club is a celebration of what we are; a Library that is dedicated to Food & Drink; and translated into a generous gesture of dining, employing the books from our shelves to inform your bespoke dining experience.

This is a four-course menu designed by Michael, 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 along with our own Food Library liqueurs & preserves. **Our kitchen handles allergens. Please advise us of any allergies as soon as possible.**

Drinks

We will be offering a complimentary cocktail (or mocktail) accompanied by Walnut & Parmesan Clusters on arrival. Throughout the evening a range soft drinks will be provided. Food Library hand-craft liqueurs and specially selected wines will be available to buy thereafter

Plate One

Our first plates offer a sense of occasion through morsels of flavour, a selection of the curious, the lavish and delightful

Pea Jelly served with Preserved Garlic on a round of Farinata

This tantalising chickpea-based Italian flatbread is bought alive with Michael's preserved garlic suspended in pea jelly

Ginger Beer Battered Stuffed Tofu with Asian Mushy Pea

An Eastern veggie jewel

Autumn Squash with Ginger, Preserved Green Tomatoes, and Lime Yogurt

Made with squash grown in the Food Library Kitchen Garden

Sea Trout Bulgar Tartare with Preserved Lemons, & Parsnip Chips

The classic Tartare is given a new take with bulgar wheat and Michael's preserved organic lemons

Plate Two

Apple & Spearmint Sorbet

The Sorbet 'ice fruit water' is refreshing & considered, simultaneously cleansing and stimulating

Plate Three

Vegetarian option

Mushroom, Beetroot & Mozzarella with Lentil Cartouche

This is an parcel of comforting Autumnal flavours, combining the earthy textures of Portobello Mushrooms and the rich claret of Beetroot with thirsty Puy Lentils, decorated with creamy Mozzarella and baked in a cartouche. It's dreamy comfort

Fish option

Basil Spätzle in Saffron Broth with Red Mullet, Clams & Mussels

Spätzles or 'Little Sparrows' are a noodle from Germany, also found in Austria, Switzerland, Hungary, Slovenia and Alsace to name but a few. For this dish, they are a foundation that holds a deep experience of the sea in Autumn

Both dishes are accompanied with Romanesco, Raisin, Ricotta & Nasturtium Caper Salad

Plate Four

Choose from

Coffee Poached Pear with

Coffee Jelly

Caramelised Black Pepper Popcorn

Dark, bitter, sweet and totally seductive

Or

Apple Tart Fin with Crème Anglaise

An epitome of Autumn on a pillow of Michael's 'rough puff' pastry, an apple sliced and buttered is baked to perfection

Or

Northampton Cheese Board

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

Notes:

*Our food is prepared in a kitchen that handles a variety of potential allergens. **Please note if you have allergies it is your responsibility to notify us before you join us at the Dining Club.***

Kindly give your Plate three and four options by Friday 24th September.

Menu designed by Michael Mayhew with inspiration from the Food Library collection of books. Diners will be introduced to the books at the meal. This menu may change due to what is occurring in The Kitchen Garden, what is being foraged, and preserved, between ~ now and your arrival into The Food Library. We will inform you of any changes one week in advance of your arrival to The Food Library.