



Example Menu Vegetarian (for August)

Prologue

Rosebay Willowherb Cocktail

A toast to friends around dining tables across the world with this foraged cocktail made with our Food Library Liqueur.

Plate One

Truffle Polenta Chips & Smoked Labna with Nettle Seeds

Michael's moreish Truffle Polenta chips and smoked Labna, a homemade yogurt-based cheese rolled in nutty nettle seed.

Plate Two

Four Essences of the Season Jellies

This may include Blackberry, Cucumber, Rosehip, Lettuce, Tomato.

Plate Three

Roasted Beetroot, Goats Cheese & Walnut Salad, with Pickled Beetroot,
Green Leaf Hummus, Borage Flower, Miniature Leaf, Herb Oil

The Romans employed beetroot as an aphrodisiac, which is rather cheeky for a bulbous root vegetable that bleeds a deep ruby juice. Apart from offering circulation benefits, beetroot offers an immense serious of positivity to our bodies, this dish celebrates beetroot and its friends in all its glory.

Plate Four

Shark Fin Melon Soup

Our garden curioso transformed for the evening into a cleansing soup.

Plate Five

Northampton Blue Cheese, Kitchen Garden & Wild Herb Quiche, served with Herb Oil

We combine the delightfully foraged and the delectably cultivated with Hamm Tun Fine Foods award-winning cheese (Long Buckby) and Michael's melt-in-the-mouth pastry.

Plate Six

Broad Leaf Plantain Risotto with Wild Mustard Seed Butter & Courgette Salad

Invented for our recent foraging workshop, nourishing flavours found on a walk...served with home grown courgette twirls in a light dressing.

Plate Seven

Cucumber, White Wine & Mint Sorbet

Cucumber and mint straight from the garden with a dash of white wine to form this mouth-watering sorbet.

Plate Eight

Blackberry Ice Cream, Blackberry Coulis, Blackberry Tuilles, Crab Apple Jelly

Rich mouthfuls of our favourite summer jewels three-ways and our tricky crab apple made soft and luscious.

Finally

Tea and coffee

Enjoy

Notes:

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

Menu designed by Michael Mayhew with inspiration from the Food Library collection of books. Diners will be introduced to the books and food suppliers 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 at the Dining Club.