

River Cottage Sample Menu

Winter

Canapés

Chorizo & egg mayo on crostini; fennel tops

Locally smoked salmon with herb crème fresh on blinis

Devilled crab on toast

Air-dried ham, chilli & parsley croquettes

Starter

Fresh brown crab; winter leaves, fresh baked breads, garlic mayo

Main course

Spiced confit pork belly; roast loin; crackling, creamy mash, buttered
carrots,
pak choi with garlic, ginger and soy

Pudding

Apple-on-the-bottom crème brulee; lemon shortbread

Coffee

Petits fours

River Cottage Sample Menu

Spring

Canapés

River Cottage pork liver pate on crostini; raw radish

Steamed organic asparagus; anchovy mayo

Ceviche of turbot

Garden crudités

Starter

Seared hand-dived scallop; pan-fried mackerel fillet; homemade
black pudding; roast rhubarb

Main course

Grilled organic Saddleback bacon chops with rosemary and sage; pork
sausage; sauté potatoes, green herb sauce, organic green salad

Pudding

Lemon tart, River Cottage yoghurt

Coffee

Petits fours

River Cottage Sample Menu

Summer

Canapés

River Cottage salami

Homemade lamb haggis; mustard-dressed Puy lentils

River Cottage pork sausages; mustard mayo

Fresh oysters

Starter

Fish soup with fennel, tomato and line-caught sea bass fillet

Main course

Barbecued Park Farm hogget leg with rosemary; green herb sauce,
bashed new potatoes, organic green salad

Pudding

Strawberry semifreddo; minted strawberries, vanilla shortbread

Coffee

Petits fours

River Cottage Sample Menu

Autumn

Canapés

River cottage salami

Homemade mutton haggis; mustard-dressed Puy lentils

Sauté of chicken liver, gizzard and heart with sherry, garlic and cream

Raw beetroot with creamed Blue Vinny cheese

Starter

Escabeche of Cornish pilchards; fresh tomato, onion and coriander
salad

Chilled courgette and ewe's cheese soup with mint and yoghurt

Main course

Herb-roast chicken; pork and sage stuffing; shallots, roast squash,
organic green salad

Pudding

Vanilla yoghurt pannacotta, caramelised plums on toast

Coffee

Petits fours

**River Cottage Vegetarian
Sample Menu**

Canapés

Minted broad bean hummus with fresh goats cheese, olive oil and flat breads

Slow cooked courgettes with mint and dill on grilled sourdough
Beetroot and creamed blue vinny on crostini

Garden crudités, garlic mayo

Starter

Warm salad of roast tomatoes, basil, fennel, bread, herbs and flowers

Early summer garden soup, freshly baked breads

Main Course

Nettle, rosemary and sheep's cheese pie, caramelised onion, parsley and new potato salad

Pudding

Meringue, summer fruits and whipped organic cream

Coffee, Petits fours