

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