

New Years Eve at Church House Marldon 2017

.....from our local Hedgerow!!

To Share

Seeds

Glass of Prosecco, Baked Camembert Cheese topped with Dukkah
& Medieval Nut, Seed & Fruit Bread

To Start

Herbs

Celeriac & Parsley Soup, Poached Egg, Crispy Potato Skins, Wild Marjoram Oil

Windfall Apples

Pigs Cheek Terrine, Cloudy Apple Juice, Damson Chutney, Soda Bread

Fennel Blossom

Fennel Blossom Honey Cured Trout, Charred Spring Onion Dressing & Homemade Pickles

Nettles

Fresh Squash Tagliatelle, Nettle Pesto, Black Pepper Mascarpone Cheese, Pangrattato

Then a Choice of

Mushrooms & Herbs

Pan Seared Fillet Medallion, Roasted Bone Marrow, Sautéed Wild Mushrooms, Guinness Jus

Elderberry

Grilled Fillet of Brill, King Prawn, Stuffed Mussels, Elderberry Caper Beurre Noisette

Rosehips

Rosehip Glazed Lamb Cutlet, Shepherds' Pie, Pea & Mint Puree, Sherry Gravy

Chive Seeds

Twice Baked Ricotta Soufflé, Aubergine Puree, Griddled Mediterranean Vegetables,
Warm Tomato Consommé, Chive Seed Tuille

Something Sweet

Elderberries

Poached Rhubarb & Elderberries in Ginger Wine, Elderberry Coulis,
Toasted Crumble, Homemade Vanilla Clotted Cream

Brambles

Dark Chocolate Marquise, Bramble Jelly, Pickled Brambles,
Almond Dacquoise, Bourbon Syrup

Damsons

Local Cheese's with Damson, Apple & Sultana Chutney,
Homemade Bread, Biscuits & Fruit

& Finally

Lemon Verbena & Fennel

Coffee or Tea with Lemon Verbena & Fennel Madeleine's

Price Per Head £ 59.00

For Bookings 01803 558279