ST ANNES PLATED MENU OPTIONS OCT 19 – JAN 20

(v) Poached leek, potato espuma, confit egg yolk.
    Wine – Las Rocas Sauvignon Blanc
    or
    Wine - Marquis de Gouaine Val de Loire Sauvignon Blanc
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    Poached guinea fowl, roast onion jus, shallot puree, gnocchi, fried leeks.
(v) Butternut squash & roast garlic tart, roast onion jus, shallot puree, gnocchi, fried leeks.
    Wine – Lautarul Pinot Noir
    or
    Wine – Chateau Malbat
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    Chocolate, caramel & peanut tart.

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Miso butterscotch partridge, roasted squash, whipped ricotta, hazelnut, mint, sherry vinaigrette.
(v) Miso butterscotch tofu, roasted squash, whipped ricotta, hazelnut, mint, sherry vinaigrette.
    Wine – De Bortoli, The Accomplice Chardonnay
    or
    Roxan Montepulciano d’Abruzzo
    ~
    Roast hake, anchovy, chilli, black garlic mash, wild mushroom.
(v) Pan fried corn bread, chilli, black garlic mash, wild mushrooms.
    Wine – Canapi Grillo
    or
    Carlomagno Fiano
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    Orange meringue pie.

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Poached chalk stream trout, orange, almond, grape.
(v) Sautéed white asparagus, orange, almond, grape.
    Wine – Camina Verdejo
    or
    Wine – Stellar Organics Chenin Sauvignon
    ~
    Confit duck drumstick, PX duck ragu, spiced cauliflower puree, straw potatoes.
(v) Pan fried king oyster, PX wild mushroom ragu, spiced cauliflower puree, straw potatoes.
    Wine – El Tesoro Malbec
    or
    La Zensa Primitivo
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    Vanilla & orange set yogurt, poached blackberries, oat & sumac crumble.

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(v) Glazed confit carrots, carrot puree, carrot tops, chestnuts, goat curd.
   Wine – Las Rocas Sauvignon Blanc
   or
   Wine – Honu Sauvignon Blanc
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Brined & baked chicken, marmite butter, root vegetable & ale pearl barley.
(v) Rosemary & fennel baked celeriac, marmite butter, root vegetable & ale pearl barley.
   Wine – Las Rocas Merlot
   or
   La Zensa Nero d'Avola
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   Hazelnut & treacle tart.
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Smoked salmon pate, pickled cucumber, membrillo.
(v) Blue cheese posset, pickled cucumber, membrillo.
   Wine – Paparuda Riesling
   or
   Domaine Baumgartner Gruner Veltliner
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Pork rib eye, ale jus, braised buckwheat, cavolo nero, sweetcorn puree.
(v) Red pepper schnitzel, braised buckwheat, cavolo nero, sweetcorn puree.
   Wine – Lautarul Pinot Noir
   or
   La Zensa Primitivo
   ~
Pineapple, rum custard, pavlova.

Glossary:-

- **Espuma** – foam
- **Miso** – made from soya beans, often used in Japanese broths, deep umami flavour
- **Chalk stream trout** – trout reared in water naturally filtered through chalk created an extremely clean
  environment
- **PX** – Pedro Ximenz sherry, normally served with desserts, sweet in flavour due to the fact it is made with raisins
  rather than grapes.
- **Sumac** – commonly used in middle eastern cookery. Sumac has a fruity citrus flavour, red/purple coloured berry
  that has been dried and then ground.
- **Membrillo** – Spanish quince jelly, made using the pulp rather than the clear liquid that is commonly used in
  Britain to make quince jelly.
- **Cavolo nero** – Italian black cabbage

The organiser to select one starter, one main course, one vegetarian main course and one dessert from the above options.

Dietary options are available only to those who have requested them in advance. Cheeses may be unpasteurised. Genetically modified food is excluded. Some menu items contain allergenic ingredients such as nuts.

There is a small risk that traces of these may be in other dishes or foods. If you have such an allergy, or other dietary need, your help is requested: please consult the Duty Hall Supervisor.