

Food Festival Dinner - Celebration of Smoking

Friday 21st and Saturday 22nd October

Now is your chance to try the smoked dishes we've been perfecting all year, brought together in one evening menu!

Starters:

A couple of versions of our **smoked salmon** to show you how the flavours can be blended to give you contrasting sensations.

We'll hot smoke what's in the market that week, hopefully we can get some **huss and gurnard** which smoke to become creamy and textured, almost like perfectly moist chicken breast. **Smoked mackerel** has been a revelation so we'll definitely have some of that.

Octopus and squid can be smoked and then marinated in a lovely olive oil like Nuno de Padro with a little chilli and a squeeze lemon.

We'll make up a platter of **cold meats** like chicken, beef and slow cooked belly of pork served with spicy green chutney and homemade bread.

Finally the **smoked, steamed and then fried chicken** served with the punchy XO sauce at the American Night got rave reviews, so we'll have that as well.

Mains:

We're going to try to reproduce the **beef** that we had at the Bordeaux evening. **Lightly cured, cold smoked and then seared**. Several tables said that this was the best beef that they had ever eaten. **Wow!** If we can get close to that then people should be happy. Mind you they were drinking some pretty special wine at the time! We're also going to do this with **venison**.

Game should smoke really well and with the shooting season coming soon, we will have some **quail and pheasant** on the menu, perhaps even hot smoked on the night.

Cheese:

As it's food festival we want to showcase local cheeses. We had 20 at the Bordeaux night and will have another sensational board available for cheese lovers.

Desserts:

Don't worry we won't be smoking these!

To book please call 01803 832572. This is not a set menu so our normal extremely reasonable pricing applies!