FOOD DESCRIPTIONS OCTOBER 2011

APPETIZERS

Mulligatawny Soup
Mulligatawny Soup is a curry flavoured soup of Anglo-Indian origin (Raj origin), translated as "pepper-water". White onion, garlic, fresh ginger, parsnip, carrot, Swede, pumpkin, tomato puree, coriander seed, chilli, curry powder, cumin seed, caraway seed, coconut milk, butter, veg stock, salt and pepper. Garnished with coriander cress and village dairy natural yoghurt and popadoms.
(SOUP SPOON)

Half Dozen / Dozen (6 / 12) Brownsea Island Rock Oysters
Brownsea Island is the largest island in the Poole Harbour in the county of Dorset, South West England. Scrubby Oak sweet apple vinegar is inspired by recipes from the Victorian age with no added preservatives. The company is from Norfolk (East of England). Served in a large metal dish with crushed ice and lemon wedges.
(REMOVE STARTER CUTLERY, ADD SMALL FISH FORK AND SPOON and RED/GREEN TOBASSCO)

Baked Dorset Crab
White sauce base, made from flour butter, cream and mil. We add tabasco, grain mustard. We then mix brown and white crab meant to the sauce, place into crab shell, top with bread crumbs mixed with Berkswell cheese (from Warwickshire, Middle England. Unpasteurised sheep's milk and takes 4-8 months to mature. Has a slightly nutty taste). Baked until golden brown, served in shell. Some parsley sprinkled on top. When you return this to Back of House **DO NOT THROW OUT THE SHELLS**

Griddled Scottish scallops
Scallops and Irish white pudding (oats and pork fat) are griddled, served with apple sauce (apple, sugar, cinnamon) and dressing (bacon, apple, rapeseed oil, chives and lemon). The white pudding is from Clonakilty, a small town in the county of Cork on the south coast of Southern Ireland. It is a savoury oatmeal sausage.

House Pickled Herrings
Herrings are pickled in house in vinegar, onion and chilli. Served with beetroot slaw with sour cream English mustard (Coleman's) and soda bread. Soda bread is an Irish bread from wholemeal flour, soda and buttermilk.

Hot Apple wood smoked pork
Wicks Manor pork belly (from Essex near Maldon), established in 1967. We simply smoke the pork belly's for about 6 hours. We smoke them in house. The smoker we use is like a slow roast oven. We use apple wood chips that are slowly burned to create the smoke. We marinade the belly in spices (celery salt, smoked paprika, onion powder, garlic powder, cayenne and dried thyme). We then portion the belly and steam to order. Served with apricot chutney, stewed down with a shallot, cinnamon and brown sugar. Garnish with pea shoots, sour cream and port reduction.
(STEAK KNIFE)

Lorne Scotch egg
Lorne sausage is a Scottish square sausage meat loaf. The name Lorne reportedly comes from a 1920s Scottish music hall comedian. It is then wrapped around a soft steamed egg. Then we flour, egg, bread crumb, sage and onion and then deep fry until brown (about 6 minutes). Served with Piccalilli (a spicy relish made from various vegetables, cauliflower, mustard and turmeric), pea shoots, celery salt and rape seed oil. Scotch egg is not from Scotland as some people think but rather a dish that has no known origin. The most likely origin is right here in London and famous London store Fortnum & Masons is usually credited with its creation. Scotch egg is actually a modern abbreviation of 'scotched' egg, which is it's true name. Scotching meat involves hacking it to either tenderise, or roughly mince, which refers to the sausage meat surrounding the egg. Something that is

scotched is now generally regarded as being coated in breadcrumbs and fried, too. And it has nothing to do with Scotland. The London department store Fortnum & Mason claims to have invented Scotched eggs (original name)in 1738, but they may have been inspired by the Moghul dish *nargisi kofta* ("Narcissus meatballs")

Fried Duck Egg and Duck Livers with smoked Black pudding
Black pudding and livers are griddled/seared and placed on the plate with the duck egg in the middle with a drizzle of gravy reduction and garnished with pea shoots.

Pressed Game
Game mix (venison, pheasant, grouse, partridge) which is minced up and put into a rectangle mould, lined with wicks manor bacon and then layered with seared pigeon breasts. Baked in the oven for about an hour, then pressed. Served with port and cranberry chutney (thyme, garlic, cranberries, port and red wine and brown sugar). Served with poppyseed bloomer.

Laverstoke Park buffalo mozzarella
Mozzarella wedges served with Lincolnshire Beets (beetroots are steamed, peeled and sliced and then pickled in vinegar, olive oil and served with the Mozzarella) and garnished with pea shoots. Mozzarella is a semi cooked cheese which is why it is slightly stringy.

ROASTS AND GRILLS

Grilled Kent Mutton Chops
Mutton is lamb that is at least 2 and a half years old. Griddled for at least 12-15 minutes. Served with caper sauce and Lincolnshire pink onions (onions slowly roasted in oven). Caper sauce is flour, capers, parsley, veal stock, butter. Chef recommends this to be cooked **Medium**. THIS DISH WILL TAKE AT LEAST 20 MINUTES. PLEASE INFORM GUESTS.

(STEAK KNIFE)

Slow roast Wicks Manor pork belly
Pork belly is rolled and stuffed with garlic and sage, then roasted in the oven for a couple of hours. It is served with mash potatoes, gravy and Bramley apple sauce.
Bramley apple sauce - apples, sugar, cinnamon

(STEAK KNIFE)

14oz /400gms Shorthorn rib eye steak
Steak is from Yorkshire, it's grilled to order and served with a side of chips and **House sauce: (**English mustard, egg yolks, sunflower oil, white wine vinegar, tomato ketchup, Worcestershire sauce, Tabasco, grated horseradish, tarragon, chervil and parsley).

STEAK IS SERVED ON A WOODEN TRAY WITH STEAK KNIFE AND SAUCE COMES IN A SILVER POT. PLEASE, RETURN IT DIRECTLY TO KITCHEN, DO NOT LEAVE AT THE BOH

Half a Roast Goosnargh Chicken
From Goosnargh (Lancashire), half a roasted white chicken. Roasted with butter, served with creamed smoked garlic (reduced cream sauce with smoked garlic), spinach and chanterelles mushrooms (orange meaty smooth funnel shaped cap, with a fruity smell and a mild peppery taste)

(SOUP SPOON)

Grilled Spatcocked Partridge
Spatcocked is the name of the preparation of poultry or game by removed the backbone and flattening it on before cooking. This comes as 1 of two sizes. £19 is for one partridge and £37 is for a brace (brace is the name for two partridges – a male and a female). Partridge is from the pheasant family and is served on a bed of spinach and rosemary and pine nut butter.

(STEAK KNIFE)

Roast Yorkshire Grouse
Roasted whole for around 12-15 minutes, finished with butter, served with potato crisps, bread sauce,

damson jelly and sherry breadcrumbs (fry breadcrumbs and reduce in sherry).
Grouse are a medium sized game bird, rounded bodies but short. They feed on heather shrubs and herbs, which add to the flavour of the meat. The grouse season starts on the 12th august and only lasts for a few months. This dish may contain shot (small pellets from the gun). **(STEAK KNIFE)**

MAINS

Pan Fried Halibut
Halibut is the largest flat fish and is grey/black on top with a white underbelly. At birth they have eyes on each side. After 6 months one eyes moves round to the other side, creating a flat fish. Pan fried with oil. Served in a bowl with melted potted lobster butter (shallots, mace, chopped lobster, butter) and young leekes and chervil.

Dorset Plaice
Dorset is in the South West of England. The plaice is skinned but served on the bone (can be removed but will ruin presentation). It is pan fried, the fish is taken out of the pan and then in the same pan you add shrimps, capers and butter. Pan fry and then dress over the fish. Served with a lemon wedge and chervil. (FISH CUTLERY)

Pigs Cheeks
The pigs cheeks are marinated in red wine with carrot, celery and leek, slowed braised in stock for about an hour and a half until tender. Served with parsnip mash (pureed parsnip), and butchers sauce (Coleman's English mustard butter, pickled gherkin, onion and vinegar and parsley), watercress and bacon.

Steamed Game Keepers Pudding
Braised game mix (venison, partridge, pheasant and grouse), put into a pudding mould plastic bowl, lined with suet pastry (flour and suet) and steamed. Served on a bed of Savoy cabbage, cooked slowly with bacon. (YOU CANNOT HAVE THE BACON REMOVED so if the customer does not want the bacon then get the cabbage removed and SUB it with another veg)

Pot Roast Featherblade
Featherblade is the shoulder of the cow which is behind the head and above the leg, very tough but suitable for braising. We marinate in red wine, carrots, onion, celery, leek and garlic. Slow roast for 2 and a half hours till tender. We served with pan fried yellow leg mushrooms and cress. This dish is cooked through. You CANNOT have it medium, medium rare, etc. It is pot roasted through. This dish is good to recommend with mash, carrots, etc. Yellow leg mushrooms is a common mushroom with a brown cap and a yellow stalk and is best served with braised meat like the featherblade.

Aubergine and Chickpea Steak
Grilled aubergine slices, layered with spinach, caramelised red onion, tomato sauce and chickpea. Served with a pepper pot chutney.

SIDES

Basked of Chips
Deep fried potato chips

Roast Potatoes
Steamed potatoes, tossed to make fluffy edges and shallow fried in beef dripping and finished off in oven.

Mashed potatoes
Boiled, cooked through potatoes and then mashed up with butter, cream and finished with salt and pepper

Heritage new Potatoes
Different coloured new potatoes, steamed and served with butter and chives.

New season carrots with parsley
Carrots are blanched and tossed in butter with parsley. Salt and pepper.

Braised Red Cabbage
Slowly braised red cabbage with orange juice, cinnamon, star anise (aniseed taste), red wine and brown sugar and butter. Sweet taste. Goes well with red meats (game dishes like partridge)

Curly Kale
Curly Kale is one of the most nutritionally rich vegetables grown in Britain. It is a type of green cabbage. Cooked with olive oil and the seeds of sunflowers

Celeriac and Apple Salad
Celeriac is a root vegetable also know as celery root. It is thinly sliced and mixed with house dressing, apple, parsley, grain mustard and served in a glass bowl with candy walnuts (sugared, sliced spiced walnuts).

English Mixed Lettuce Salad
Baby gem lettuce, tomatoes, cucumber and avocado with house dressing (mustard, garlic, vinegar, veg, Oil, salt and pepper and a squeeze of lemon juice).

Red cabbage, fennel and apple slaw.
Finely sliced reb cabbage, fennel and Worcester Apple mixed with mayonnaise, lemon juice, parsley and salt and pepper

Purple Sprouting Broccoli
Broc. Is steamed and served on a small oval dish with a wedge of lemon.

Grilled Field Mushrooms
Mushrooms are grilled and finished off in the oven, served with garlic parsley butter.

SPECIALS

Roast ribeye of Hereford Beef (MONDAY)
Roasted whole ribeye served medium rare (CUSTOMERS CAN HAVE COOKED MORE BUT NOT LESS). Served with baked creamed potatoes (layered potatoes with cream, butter, onion and slowly baked. Turned out and cut into a square), mushrooms in gravy sauce.

Market Fishermans Pie (TUESDAY)
A white fish stock sauce, using cream, butter and flour, fish stock. Crayfish, haddock, scallops, king prawns, lobster and chives into a brown ceramic dish topped with mash and garnished with langoustines in the shell.

Whole Roast Laverstoke Park Organic Lamb (WEDNESDAY)
Roast Yorkshire Lamb served with redcurrant jelly and mint sauce.

Roast rare breed suckling pig (THURSDAY)
The whole suckling pig is roasted until cooked through, then sliced and served with mashed potatoes and Bramley apple sauce. **(STEAK KNIFE)**

Roast rib of Welsh Black beef (FRIDAY)
The whole rib of beef is roasted until medium rare, sliced and served with gravy, Yorkshire pudding, English mustard and horseradish. **(STEAK KNIFE)**

Roast Beef Burger (SATURDAY DAY)
Minced beef is mixed with onions, garlic, thyme, Worcestershire sauce, ketchup, egg yolk and salt & pepper. It's griddled, topped with Ogleshield cheese, baby gem lettuce, pickled red onions & house

sauce and it's served with chips and a house sauce or Roast potatoes and gravy!
Ogleshield cheese – hard cheese from Somerset made with unpasteurized cow's milk
House sauce - English mustard, egg yolks, sunflower oil, white wine vinegar, tomato ketchup, Worcestershire sauce, Tabasco, horseradish, tarragon, chervil, parsley **(Tomato ketchup)**

Beef Wellington (SATURDAY NIGHT)
Fillet of beef is sealed in a pan until lightly brown, then spread with a mixture of chopped mushrooms and spinach, rolled in pancakes/puff pastry, glazed with beaten eggs and baked until medium rare. It's served with a shallot and red wine jus. **(STEAK KNIFE)**