

Slow Food Weekend
Dinner Friday 17th October 2008

Summer seed and black pepper breadsticks with pesto mayonnaise dip
(The bread sticks are baked by Rick and made with organic flour from
Grewelthorpe Mill, 7 miles away)

Slow Roast, stuffed Belly Pork
with rocket and cherry tomato salad
(West Moor outdoor reared pork from Easingwold, 13 miles away)

Nidderdale Trout pastry Box
in wild mushroom sauce
(Wild caught Trout from Pateley Bridge, 15 miles away)

Venison Casserole with herb dumplings ,
slow cooked in cabernet sauvignon
(Wild Nidd Gorge Venison)
Served with buttered glazed shallots, braised red cabbage, cauliflower with
hollandaise and autumn pear potatoes
(All our vegetables are purchased on Knaresborough Market
from Watsons Market Garden)

Baked Plum and Almond Tart
with english vanilla sauce
(Our plums are from locally grown and purchased from
Knaresborough Market)

Coffee with chocolates

**Welcome to Gallon House- We hope you will enjoy your stay
with us, and enjoy your dinner too! Rick and Sue**