

Slow Food Weekend
Dinner Saturday 18th October

Coarse Country Pate

made with herbs, brandy and green peppercorns
served with rhubarb chutney and an autumn seed bun

(Our pork is outdoor reared is Easingwold- 13 miles away: Our organic flour
comes from Grewelthorpe Mill- 12 miles away:
the rhubarb is grown here in Knaresborough by a friend's dad!)

Slow Roast Shoulder of Lamb

Roasted with rosemary and garlic
served with homemade crab apple jelly and rosemary gravy,
with braised onions filled with swede puree, roast parsnips and carrots,
and boulangier potatoes.
Rick will carve the lamb at the table.

(Our lamb is from Helperby – 12 miles away,
and our vegetables are from Knaresborough Market)

Home made Treacle Tart

with tangy citrus sauce and whipped cream

Coffee and chocolates.

**We hope that you have had an enjoyable day-
and that you enjoy your dinner this evening**