

KAD 2013

Deeson's Restaurant Set Menu

Thursday 29 August 2013

Starter

1. Watercress soup served with basil oil and herbed croutons
2. Home smoked mackerel pate served with a mackerel fishcake and tomato bread
3. Home reared ham hock salad with summer greens and a poached hen's egg
4. Cod fritters with garlic mayonnaise and baby leaf salad
5. Potted rabbit served with a red onion chutney and rosemary toast

Main course

6. Whole pan roasted bream stuffed with fennel and garlic served with a new potato, rocket and citrus salad
7. Trio of onions (shallot tart, onion puree, red onion fritters) served with new potatoes and a rocket and tomato salad
8. Roast breast of free range chicken served with a potato and garlic cake, courgettes, baby carrots, home cured smoked bacon and thyme cream sauce
9. Pan-fried tenderloin of home reared pork served with slow roasted pork belly, wholemeal pancake, spinach, wild mushrooms and pease pudding
10. Pan-fried fillet of sea trout served with summer vegetable pearl barley and a crab and dill butter

Dessert

11. Strawberry and white chocolate meringue with red wine jelly and mint
12. Vanilla yoghurt served with stewed mixed berries and a flapjack
13. Summer pudding with clotted cream
14. Gypsy tart served with honeycomb ice cream
15. Selection of British cheese served with tomato chutney and water biscuits