

THE
HAND
AND
FLOWERS
COOKING THE BOOKS OF
TOM KERRIDGE

Chapter 2 - Meat

Special Dinner Event - Thursday 28th April 7pm
4 course menu with coffee

Starter

Beef Fat Brioche
English mustard butter, gem lettuce & corned beef (GF*)

Intermediate

Braised Hare
Pearl barley, foie gras & pickled quince (GF, DF)

Main Course

Venison loin
maple roast squash, game sausage, lime pickle, spiced crispy chick peas (GF)

Dessert

Tonka bean pannacotta
Poached rhubarb, rhubarb sorbet, ginger wine jelly, honeycomb (GF)

Filter Coffee & Chocolates

Tickets £55pp . Book Now 01624 845470 . Boatyard Restaurant

**Full ticket price payable on booking.*