®

*Menu Examples from chefs & consumers around the UK*

*Using our Set Fruit Conserve,*

*Acacia Truffle Honey, Fennel & Dill Pollen Spice*

*Ham Hock Terrine with Caramelised Apple*

*Oven Baked Garlic & Rosemary Camembert with Caramelised Apple Jelly*

*Potted Pulled Pork with Caramelised Apple Conserve*

*Slow roast Pork belly, Crackling with diced Caramelised Apple*

*British Airdried Ham with Apple Membrillo & Toasted Walnut Bread*

*Vintage Cheddar Souffle with Caramelised Apple*

*Classic British Cheese board with Caramelised Apple Jelly & Dorset crackers*

*Black Pepper Goats Cheese, Crackers, Caramelised Apple*

*Pecorino, Gran padano, Manchego, toasted rye bread, Caramelised Apple*

*Cold cut meats with Mulled Spiced Apple Set Fruit Conserve*

*Smoked Venison, Roquette, Mulled Spiced Apple & shaved Pecorino*

*Potted highland terrine with Mulled Spiced Apple Membrillo*

*Confit Devonshire Duck Legs with Mulled Spiced Apple*

*Truffled Brie, Mulled Spiced Apple Jelly & fresh warm breads*

*Devon Oke & walnut breads, Mulled Spiced Apple*

*Soft Cheese board with Mulled Spiced Apple, Breads & Crackers*

*Wild Berry & Almond Tort with Mulled Spiced Apple Set Fruit Conserve*

*Mille Feuille of Mulled Spiced Apple*

*Smooth duck liver terrine served with Damson jelly & brioche*

*Venison carpaccio, roasted walnut cream, sourdough bread & Damson*

*Pheasant confit with game potato rosti & Damson squares*

*Damson brie bruschetta*

*Suvee partridge, brussell sprout & chestnut courgette flower with Damson Jelly cylinders*

*Game terrine, Damson Jelly and hot toasts*

*Cashel blue, roast chestnut & savoy tortellini with Damson ribbons*

*Saddle of wild rabbit, spinach puree with mini potato gratin & Damson squares*

*Classic Cheese board, Damson Conserve, walnut bread & crackers*

*Fennel pollen chocolate truffles with salted caramel thins and Damson slice*

*Chefs vanilla bean ice-cream, Damson cubes and pistachio crisps*

*Panacotta with caramel twists & Damson halos*

*Goat’s cheese tartlet, baby leaf & Fig ribbons*

*Parma ham, pancetta, mortadella, Fig and warm Italian breads*

*Duck Rillette with Fig and warm Brioche*

*Oven Baked Camembert with Fig Jelly and walnut breads*

*Loin of Venison with spiced sweet potato and diced Fig*

*Devonshire Duck Confit, gratin potato & sweet cubed Fig*

*Pan-fried breast of Partridge, blushed golden beetroot with Fig jelly*

*Gorgonzola and Roast Chestnut Ravioli with Fig dressing*

*Classic Cheese board, Fig Jelly, walnut bread & crackers*

*Salted Peanut butter truffles with Fig squares*

*New Eton Mess with crystallized ginger and sweet Fig pieces*

*Madagascan vanilla bean ice-cream with truffle honey, Fig curls and ginger snaps*

*Duck Confit with Bitter Sweet Orange Jelly*

*Slow roast lamb with Apricot & Ginger*

*Devonshire duck breast with a Bitter Sweet Orange cous cous*

*Rich fruit cake, vintage cheddar & Bitter Sweet Orange*

*Blue cheese Soufflé with Apricot & Ginger squares*

*Classic Cheese board with Apricot & Ginger Jelly, bread & crackers*

*Dark Chocolate tart with Bitter Sweet Orange Jelly*

*Chef’s homemade Jafa Cake with Bitter Sweet Orange Jelly*

*French Cheeseboard with Apricot & Ginger Conserve*

*Blue cheese & walnut tartlette with Pear Membrillo*

*Pulled Pork terrine with Pear Conserve*

*Goats curd, truffle honey & Pear Membrillo*

*Saddle of Rabbit, Pear Membrillo, sage & olive mash*

*Duck Gizzards, gratin potato & Pear Membrillo*

*Stilton, Serrano, Walnuts & Pear Membrillo*

*Balloutine of Foie Gras with Pear Membrillo*

*Baked blue cheese, walnut bread & Pear Membrillo*

*Peppered English Goats cheese bruchetta with Pear Membrillo*

*Classic Cheese board, Pear Membrillo, crisp breads & crackers*

*Chicken & Foie Gras Terrine with sliced Quince jelly*

*Smoked Venison, wild Roquette, Quince Jelly ribbon & shaved Pecorino*

*Oven Baked Camembert with Quince, sweet black Garlic & mini Foccacia*

*Potted highland terrine with Quince conserve & Sour Dough bread*

*Slow roast Pork belly on spiced puy lentils with diced Quince Jelly*

*Devonshire duck breast with a sweet Quince cous cous*

*Dorset Blue Vinny & walnut Fioccetti with Quince ribbons*

*Blue cheese Soufflé and Quince Jelly squares*

*Classic Cheese board with Quince Jelly, walnut bread, balsamic onions & crackers*

*Strawberry & black pepper ice-cream with Quince curls and smashed brandy snaps*

*Torngegus, toasted rye bread and Quince Jelly*

*Cured pig jowls with Pear Membrillo*

*Pear Membrillo Baked Somerset Camembert*

*Duck Liver Terrine with Date*

*Camembert, Date & seeded crackers*

*Salty Feta Cheese & Date with toasted flatbreads*

*Semi hard sheep’s cheese and Date*

*Pork Tenderloin stuffed with Date & spiced cous cous*

*British Brie, Date Membrillo & Water Biscuits*

*Balloutine of Foie Gras with Date Conserve*

*Walnut bread, Manchego and Date*

*Date & Baked Cheese Pastry*

*Smoked Duck Breast, sharp apple and Date Conserve*

*Arabian Cheeseboard, Date Conserve & Pita*

*Blue veined Brie, sourdough biscuit & Date*

*Game Terrine & Date Conserve*

*Yorkshire Cheeseboard with Date Membrillo*

*Pan fried breast of Grouse, spiced with cumin and served with sweet Date*

*Pan fried Pancetta, Feta and Date*

*Local Chefs choice cheeses, Date Membrillo and crackers*

*Devils on horseback with Date conserve*

*Apple and Date Tart Tatin*

*A grand cheeseboard with Date Membrillo*

*Soused Mackerel, Cripbreads & Rhubarb Membrillo*

*Oven Baked Camembert, Rhubarb Membrillo, Oatmeal Biscuits*

*Salad of Strawberry, Mint, Rhubarb Membrillo, Roasted Hazelnuts*

*Black Pepper Goat Cheese, Toasted Brioche, Rhubarb Membrillo*

*Crushed Meringue, Rhubarb Membrillo, Mint Foam, Toasted Almonds*

*Cave aged cheeseboard, Rhubarb Membrillo & Artisan Crispbreads*

*Braised Pork Bruschetta and Rhubarb Membrillo*

*Slow Roast Pork Belly Starter with Ginger-Rhubarb Membrillo Compote*

*Washed rind cheese selection, Sourdough crisp breads, Apricot Membrillo*

*Applewood, Mrs Kirkhams, Beacon Fell, Coastal Cheddar, Crackers & Apricot Membrillo*

*Braised Pork Guaciale, Black & White Pudding, Oat Textures, Apricot Membrillo*

*Salad of Jerusalem Artichoke, Beets, Curd and Roasted Pine Nuts, Apricot & Ginger Membrillo*

*Ballotine of Corn Fed Chicken, Iberico Ham, Apricot & Ginger Membrillo*

*Garden Mint Ice Cream, Liquorice Meringue, Apricot Membrillo pieces*

*Pork and Apricot Membrillo Terrine, Toasted Brioche, Sancerre*

*County by County Cheeseboard, seeded crackers, Apricot & Ginger Membrillo*

*Westcountry cheeses, stone milled flour biscuits, Apricot & Ginger Membrillo*

*Hand dived Scallops with Dill Pollen beurre noisette*

*Home Cured Dill Gravadlax*

*Dark Chocolate Fennel Pollen Truffles*

*Wild Dill Pollen Tuna Carpacio*

*Fennel Pollen Venison Salami*

*Poached Cornish Hake, chilli, crab and Dill Pollen*

*Chocolate & fennel Tort*

*Dill Choux pastry filled with salmon, crayfish & caper mousse*

*Smoked Duck & Fennel Ham*

*Baked Sea Bass with a Breaded-Walnut & Fennel Crust*

*Wild Fennel Venison Carpaccio*

*Crayfish and Dill Pollen Risotto (Somerset Spelt Risotto)*

*Tuscan style Pork Belly with Fennel Pollen*

*Fennel Butter*

*Sea Bass with Fennel emulsion*

*Fennel & Rosemary Breadsticks*

*Skate wings with a gentle Dill sauce*

*Dill & Yuzu Butter*

*Dill or Fennel Thai Crab Cakes*

*Dill Pollen & Caper Sauce*

*Fennel Biscotti*

 *Green Lipped Mussels & Fennel Pollen Crumb*

*Dill & Cucumber Salsa*

The British Cheese Board with upturned thimbles of Truffle Honey

Virgin Rapeseed oil & Truffle Honey Emulsion

Continental Cheese Board with upturned thimbles of Truffle Honey

Light salted goat cheese & crushed walnut tartlette, finished with truffle honey

Manchego stuffed dates with Pear crisps & truffle honey

Chocolate Macadamia nut slice with Madagascan vanilla ice-cream & truffle honey

Cerney goats cheese, walnut bread sticks and truffle honey

Bourbon vanilla ice-cream, pistachio biscuit & truffle honey

Ricotta crostini drizzled with truffle honey

Brillat savrin brie on toasted brioche with truffle honey

Regional cheese board, pickled walnuts poppy seed bread, Quince & Truffle honey

Beetroot Carpaccio, goats curd quenelle, rapeseed & Truffle Honey emulsion

Truffled Honey Thimbles, Parmesan crisps, Pear & Stilton Tartlette

Pecan Pie with Cobwebs of Truffled Honey

Goats Cheese Truffles, Swiss Crispbreads & Acacia Truffled Honey

Truffle Honey & Date Custard Tart

Dried Cranberry & Cherry Flapjacks with Truffle Honey Drizzles

Pan-fried Balsamic Pears, Pancetta, Gorgonzola & Truffled Honey

*Ham Hock Terrine with Wild Fennel, Orange & Cranberry Preserve*

*Whisky cask Stout & Wild Fennel Pollen Soda Bread*

*Fennel Duck Salami*

*Wild Dill Pollen salt*

*Rosetted Lamb & Fennel pollen Burger*

*Wild Fennel Pollen salt*

*Salted Caramel & Fennel Pollen tartlette*

*Wild Dill Pollen Pannacotta*

*Sea Trout cured with Wild Dill Pollen & British Sea Salt*

*Fennel Sugar Strands*

*Fennel Pollen Candied Pistachio*

*Hand dived Scallops with Dill Pollen beurre noisette*

*Green Bean, Fennel & Feta Salad*

*Tuna Steak with Dill Butter*

*Hogget & Wild Fennel Pollen*

*Stuffed Courgette Flower, Langoustine, Crab & Wild Dill Pollen*

*Ham Hock & Foie Gras Terrine with Poached Wild Fennel Pollen*

*White Bean Fennel Soup*

*Smoked Duck & Fennel Ham*

*Crayfish, Pike & Wild Fennel Terrine*

*Rock Oysters and Wild Dill Pollen Marrow Jelly*

*Corned Beef/Pork & Wild Fennel*

*Baked Salmon with Mustard & Dill Sauce*