

DEBORAH STEMP

90th birthday lunch

Hill Brow, Hampshire

Sunday 10th November 2019

CANAPÉS



Coronation chicken, baby gem, pickled raisins

Pork and fennel sausage rolls

Mini scotch eggs, grain mustard mayo

Chicken and smoked mushroom tartlet

Pigs in blankets, parsnip purée

Black pudding croquettes, apple sauce



Crab cakes, lemon and chive mayo

Smoked salmon, buckwheat blini, creme fraiche, dill

Smoked haddock kedgeree arancini, saffron mayo

Autumn crab, apple and walnut salad on baby gem

Mackerel pate, oatmeal cracker, beetroot chutney

Salmon mousse, cucumber, watercress



Brussel sprout and honey tart tatin

Bubble and squeak croquettes

Welsh rarebit, sourdough croutons, pickled onion

Cheddar and parsley scones, leek butter

Fennel seed crispbread, pickled rhubarb, sheep cheese

Mushroom tartlets with garlic and thyme

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seven cherries

CATERING

seasonal | organic | zero waste

SUNDAY LUNCH

MAIN COURSE

Roasted rump cap of longhorn beef

served with

Cosmos potatoes roasted in beef dripping

Carrots and parsnips roasted in Derbyshire honey and organic butter

Giant Yorkshire puddings

Cauliflower cheese

Brussel sprouts, home smoked bacon lardons, chestnuts

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DESSERT

Bakewell pudding, almond and chestnut cream

Lemon meringue pie

Rhubarb and almond cake, coffee and anise custard

Caramelised apple tarte fine, vanilla Chantilly cream

Classic chocolate brownie, butterscotch

Lemon tart, whipped crème fraiche

Pear and cobnut clafoutis, clotted cream

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