



'THE ROMANS ARE COMING'

WITH CLAIRE DONITHORN

26TH MAY 2021 5PM

MENU

DRINKS

YPOCRAS (HIPPOCRAS)

SPICED RED WINE – MADE TO A 13TH CENTURY RECIPE, RED WINE SIMMERED WITH SPICES, PEPPER AND SUGAR AND RESTED FOR A MONTH BEFORE BEING SERVED COLD.

NAMED AFTER THE FATHER OF MEDICINE IT'S A RESTORATIVE TONIC FOR YOUR ILLS.

SPICY, SWEET AND STRONG

CAMPO VIEJO TEMPRALLINO RIOJA

RED WINE – A CHERRY-RED RIOJA WITH INTENSE RICH FLAVOURS OF RIPE RED CHERRIES AND STRAWBERRIES, FOLLOWED BY SWEET VANILLA AND SPICE.

CAMPO VIEJO RIOJA VIURA TEMPRANILLO BLANCO

WHITE WINE – A REFRESHINGLY LIGHT AND FRUITY WHITE WINE FROM RIOJA.

SPICED APPLE JUICE

SPARKLING MINERAL WATER

HORS D'OEUVRES

SMOKED SALMON PATE VOL AU VENTS

APPLEWOOD SMOKED SALMON BLENDED WITH CREAM CHEESE,
CRÈME FRAICHE, A TWIST OF LEMON JUICE AND CRACKED
BLACK PEPPER.

SERVED IN A PUFF PASTRY CASE WITH CHIVES & A DRIZZLE OF
ARTISANAL SMOKED PAPRIKA OIL.

SMOKED SALMON PATE

ON A GLUTEN FREE SEEDED CRACKER

AS ABOVE BUT SERVED ON A GLUTEN FREE CRACKER

PORCINI, SMOKED MUSHROOM AND PORT PATE ON MELBA TOAST

PORCINI AND APPLEWOOD SMOKED MUSHROOM BLENDED
WITH RUBY PORT, GARLIC, HERBS AND CREAM CHEESE
ALTERNATIVE.

SERVED ON MELBA TOAST WITH A DRIZZLE OF SMOKED
MUSHROOM OIL

PORCINI, SMOKED MUSHROOM AND PORT PATE

ON A GLUTEN FREE SEEDED CRACKER

AS ABOVE BUT SERVED ON A GLUTEN FREE SEEDED CRACKER

TICKETS AVAILABLE VIA WWW.EVMT.ORG.UK