

Time Cookbook launch
The Green Barn

Menu

Garden cocktail

Rosehip, rhubarb and rosemary vodka

Snacks

Smashed swede with fried sausage, green peppercorns & sheep's cheese
Wood roast tomatoes with potato purée & grilled bread
kohlrabi, dressed sprouted puy lentils and leaves
Taramasalata, crackling & kale
Slow cooked courgettes with dill and mint

Supper

A kind of minestrone soup

Short horn beef shin with red wine, smoked bacon, carrots & little onions
Wood roast turnips, garlic and beetroot with garden herbs
Artichoke and parsley puree

Mulberry, apple and vanilla burnt custards, thyme and bay biscuits

Coffee and petit four