

FEAST NIGHT MENU

Sunday 12th April from 1:30pm @ The Ollerod Beaminster

Introduction

I welcome you all to join me on a food filled journey, showcasing the best seasonal local produce springtime in April has to offer - all cooked over the open flame, in the beautiful location of the Ollerod in Beaminster.

This is a FEAST and a feast you shall get. Everything on the menu below will be served family style to your tables, bringing great people together with incredible food.

To Start

Hot smoked trout, flaked over a seasonal salad, dressed with a rhubarb vinaigrette & topped with lightly pickled radish, charred lemon & seasonal edible flowers.

This will be accompanied by a selection of locally made breads.

The Main Feast

Butterflied seabass brined in beetroot & cooked over the open flame. Served with charred lettuce wedges, tangy rhubarb compote & burnt spring onion powder.

Rolled lamb neck that's been stuffed with wild garlic, carrot tops & lemon zest. Cooked slowly over the flame & served with grilled carrots, glazed beetroots, chappa potatoes & vibrant mint yogurt.

Boned & rolled venison haunch, cooked slowly over the flame. Served with grilled purple sprouting broccoli, crispy kale, charred broccoli leaves & finished with a wild garlic & spinach sauce.

Spatchcock chicken, dry brined & cooked over the open flame. Served with charred spring onions, grilled asparagus, charred lemon, sumac yogurt & wild garlic oil.

For Afters

Rhubarb & apple compote. Topped with an orange zest & almond toasted crumble mix. Served with amaretto & vanilla whipped cream.

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There's More!

I will be sourcing and showcasing the best of British produce from our incredible land and sea.

Each course will be introduced by my staff and I, giving us the ability to proudly educate and display our passions behind what we do.

All food will be served family style to the tables. I am a huge believer that food brings people together, so all dishes will be shared between 4-6 people.

Don't worry! There is plenty of food to go around.

Table water will be provided, but a fully stocked bar will be available onsite at the Ollerod for you to purchase from.

If you have any allergy or dietary requirements, then please do contact me ahead of time and I will do my best to accommodate.

I personally thank you. The team at the Ollerod and I look forward to meeting you all.

Big Love

Ross