

Slow Food Dinner 10th November 2009

Tasting Menu at The Half Moon, Cuxham

Aperitif From The Organiser

Bibury Trout 'Scotch Egg'

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Jono's Wood Pigeon Pate, Cuxham Fruit Jelly

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Potted River Thames Crayfish on Toast

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Local Wild Mushroom Risotto

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Ipsden Belly Pork, Bruce's Berkshire Black Pudding, Crossroads

Apple Puree, Hand Dived Cornish Scallop

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Harlesford Farm Organic Mutton Stew, Our Jerusalem Artichoke

Mash

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Slow Roast Rare Ranger Beef Pavé of Rump, Garden Root

Vegetable Salad

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Farleigh Wallop, Poached Waterperry Pears & Local Green Walnuts

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Lacey's Cream & Cuxham Fruit Jelly

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Sticky Damson Pudding, Toffee Sauce

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Fair Trade Coffee & Our Chickens Meringues

Book Now by email, places are limited to 30. £50 per head, to include a wine contribution, but feel free to buy any wines you like on the night.

Send your Cheques made out to Slow Food Oxon to

Holmes Oak Farm, Goring Heath,

Reading RG8 7RJ by November 3rd 2009.