



**Food Lovers Night Menu**  
Saturday 15th February 2020  
5:30pm arrival, dining at 6pm  
£35 per person

This is a five-course set menu. If you would like the variance of veggie/vegan options please let us know. Our food is prepared in a kitchen that handles a variety of potential allergens. **If you have allergies it is your responsibility to advise us as soon as possible.**

**Drinks.** We will soon be able to offer a range of Food Library hand-craft tipples and specially selected wines, however whilst we arrange paperwork please bring your own wine. There will be no corkage charge.

**Opening:**

Green Chilli, & Turmeric Dhokla with Prawns, curry leaves  
(Vegan - Green Chilli & Turmeric Dhokla with curry leaves, mustard leaves, green chillies)

*A Dhokla is a savoury cake-bread from Gurjarat made with rice and chickpea flour.*

Chard, Ricotta, Parmesan Bourekas (V)

*These are bite sized, puff pastry canapés with a filling that mixes up this popular Jewish treat with European approaches.*

Uzbek Pumpkin Manti with Sour Tomato Sauce (V)

*Found on the trading routes across central Asia and popularised by Genghis Khan, a version of the dumpling can be found across most of the Eastern (and now Western) World. Mantis are stuffed pasta dumplings from Uzbek with one of our favourite garden fillings.*

Mackerel Escabeche

*A dish promising brighter times ahead with plenty of seasonal comfort. From Spain, where the Mackerel is salted then pan fried and marinated with sherry, shallots, carrots, garlic and cloves to suspend and intensify the flavour, a perfect preservation system for fish and vegetables.*

**Two:**

Watercress Broth (V)

*Following a cacophony of entrees, this broth refreshes the pallet with cleansing watercress, served with our own freshly baked bread.*

**Three:**

A Ragout of Seafood with lemon & saffron

*A delicate dish of the sea (teasingly close but oh-so-far in Northampton) with lemon sole, mussels, prawns and scallops fresh from Lincolnshire served with the first batch of early crop vegetables. The lemon and saffron sauce intensifies the subtlety of this dish.*

(Vegan - Beetroot Risotto with sesame seed & truffle oil)

*Beetroots are usually a staple for at least half of the year in our allotment/garden and this risotto is one of our ultimate food-lover-feel-wonderful foods.*

**Four:**

Rhubarb Gin Sorbet Refresher (V)

*This tantalising pallet cleanser is created with another of our favourite garden staples.*

**Five:**

Pear poached in white wine, with vodka infused Blackberry Semifreddo (V)  
(Vegan - Pear poached in white wine)

*Another Food Library favourite. Pears are often found on trees in our allotment as winter approaches and we love finding sweet and savoury ways to use them. The semifreddo is an Italian classic ice-cream-meets-pavlova frozen dessert for which we have found a suitably boozy and decadent use.*

**Six:**

A little Lovers indulgent chocolaty surprise to carry home

*Menu designed by Michael Mayhew with inspiration from the Food Library collection of books. Diners will be introduced to the books at the Food Lovers dining club meal on Saturday 15th February 2020.*

*Menu may be subject to change.*