

Alltinget Barbecue
Corrour Estate, loch Rannoch: Circa Summer 2017

Apertif

Blåbärssaft

This is a home-made Swedish cordial using a mixture of Lingonberries and Blueberries. It can be made alcoholic with the addition of some Pol Roger.

Appetisers

To be served before the barbecue as guests are settling. These will be passed round. (All of them will be cooked over the embers)

Burnt Tomato, Sussex Goat's Cheese and Swedish Anchovy Bruschetta
Seared Isle of Harris Langoustine with Kohlrabi
Smoked Roy Bridge Venison with New Season Grilled Pear and Colston Bassett
Blue

To Follow - From the Barbecue

From the Rare-Breed Wadhurst Pig

Peached Pork Tenderloin

The pork tenderloin will be cooked on the Chapa with fresh seasonal peaches, it is accompanied by freshly pounded chimichurri sauce

Salt Crust Leg of Pork

The leg is often overlooked, here it's cooked low and slow in a salt crust flavoured with Scandinavian style herbs keeping it incredibly moist. This will be accompanied by a Scandinavian hot mustard, dill and honey

Ribs

The ribs will be hung over the open fire and glazed periodically with a rhubarb glaze

From the Wadhurst Cow

A Whole Rib-Eye on the bone

This delicious show piece will be slowly cooked for many hours achieving an outstanding flavour before removal from the bone. The bones will be placed back over the fire and cooked some more before serving so there is no waste.

Tournedos of Beef wrapped in Bacon and Sage

These will be dainty little tournedos wrapped in home produced Smoked Streaky Bacon from The Weald Smokery

From the Sea

Lobster Tail cooked on the Chapa

This is served with a home-made Saffron Mayonnaise and Scandinavian Style Pickled Vegetables with a hint of Curry

Grilled Whole Halibut

Cooked whole over the coals stuffed with Peppers, Onions and Herbs I will serve this with a little Dill Salsa

On the Side

‘Rescoldo’ Srasonal Vegetable Platter from the kitchen garden

All of the vegetables are cooked in the hot embers and Simply seasoned with wild herbs, lemon oil and olives

Sauteed Artichokes and Heritage Tomatoes Cooked on the Chapa

Caramelized Walnut, Sussex Apple and Watercress Salad

To Finish

“Risalamande”

Traditional Danish Almond rice pudding with Sea Buckthorn Sauce and Seasonal Foraged Weald Berries

