

# GINGERSNAP

LOCAL, SEASONAL & CREATIVE FOOD

## Example Autumn Menus

### Starter Ideas

Treacle Cured Salmon, Shallots, Radicchio, Potato

Goats Curd, Rye Crumbs, Radish, Piccalilli, Hay Ash (v)

Pumpkin, Crispy Kale, Toasted Seeds, Warm Dressing (vegan)(warm)

Ham Hough Terrine, Autumn Salad, Dressing

Duck, Celeriac, Blackcurrants, Cabbage (warm)

### Main Course Ideas

Breast of Chicken, Cabbage, Mashed Potato, Onion, Roast Chicken Gravy

Braised Pork Cheeks, Confit Carrot, Sage Mash, Cider Sauce

Beef Sirloin, Beef Fat Croquette, Greens, Gravy

Rump of Lamb, Mushroom, Cabbage, Potato Fondant, Lamb Sauce

Loin of Venison, Kale, Pumpkin, Pearl Barley, Sherry

### Pudding Ideas

Pear, Honey, Milk Sorbet & Crisp

Apple, Hazelnut Cake, Salted Caramel, Hogweed, Malt Ice Cream

Chocolate Mousse, Ginger Bread, Orange, Crème Fraiche

Waffle, Blackcurrant Jam, Brown Cheese, Sour Cream

Skyr, Pear, Thyme, Hazelnut

Browned Butter Ice Cream, Hazelnut Meringue, Caramelised Apple