

Simply Delicious!

The Long Barn at Roselidden
Thursday 1st May 2014, 7.30pm

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Of all European cuisines, Italian is probably my favourite. I have fond memories of a snack of roast wild boar on stone-baked bread by the roadside at Lake Trasimeno, and a four hour evening meal at a family restaurant in a tiny mountain village in Umbria, with James tucked up in a blanket, asleep, beside Jos and me. Whereas we cannot recreate lakes and mountains at Roselidden, we can share some of our favourite dishes with you, and hopefully provide a convivial atmosphere in the Long Barn.

Ravioli al Granchio or Ravioli di Zucca & Mascapone;
homemade crab or roast squash and marscapone ravioli served with
lemon or sage butter respectively.

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**Cotechino, lentils and mostarda or Cavolo nero, gnocchi and
pecorino romano**

Cotechino is a rich pork sausage, balanced by the earthiness of the lentils and acidity of the mostarda or mustard fruits. The gnocchi are served with a ravishing green sauce and shaved pecorino cheese

Seared polenta; spinaci; zucchini, basil and parmesan salad

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Affogato, homemade vanilla ice cream served with a strong coffee poured over; heaven! or **Crostato al Limone**, a lemon tart that the family has found irresistible over the years

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Tea and Coffee

Bring your own beer, wine and spirits to make the evening go
with a swing!

£22 per head

To book and choose your dishes, please email
peter@roselidden.co.uk