



# Micklefield Hall & Kalm Kitchen

## Tasting Evening February 2020

### CANAPES

Rare roast beef in mini Yorkshire puddings with horseradish cream and flat leaf parsley

Chicken wrapped in basil with Parma ham and a fresh herb and lemon dip

Marinated lamb skewers with minted yoghurt

Pork belly on creamy apple dauphinoise, with crackling and apple sauce

Curried monkfish bites with coriander and onion seed creme fraiche

Cherry tomato and basil tatin

Parmesan pastry with basil and sun blush tomato mascarpone and rosemary crisp

Walnut toast with goat's cheese and fig chutney, fig crisps and chervil

Wildflower and baby slaw rice rolls

### WINES & CHAMPAGNES

Era Prosecco Veneto

Bluebell Hindleap Classic Cuvée, 2014

Elderflower Cordial

### STARTERS

Mediterranean platter sharing board: kalamata olives, humus, roasted tomatoes, sun blush puree, spinach and feta parcels, mini arancini balls and vine leaves

Smoked chicken with avocado mouse, mango and coriander

Scallops on sweet corn puree with toasted corn and Parma ham

Onion and goat's cheese tatin with charred goat's cheese, rocket and lemon

### WINES

Viognier, Domino de Punctam Viento Aliseo, 2017

Primativo di Salento, Botter, 2017

### MAIN COURSE

Chicken breast wrapped in sage and Parma ham with crushed pea potato cakes, sweet baby leeks, peas and a herb butter sauce

Braised beef and vintage ale pie with puff pastry, buttery spring onion mash and roasted parsnips

Rump of Hampshire lamb with braised lamb croquette, carrot puree, broad beans, anna potato and lamb roasting juices

Herb gnocchi with roasted artichokes, pea, beans, rocket and thyme with a herb butter dressing

### WINES

Pecorino, Tor del Colle

Casa do Lago Tinto, 2016

### DESSERT

Sticky toffee pudding with vanilla ice cream and toffee sauce

Sharing platter: Summer berry pavlova

Patisserie Bar: Salted caramel and chocolate tart with sesame shard, lemon posset with ginger crumble and raspberry compote, toffee apple sundae

### WINE

Wairau River, late harvest, Riesling

Venue:

Micklefield Hall The Great Barn  
[www.micklefieldhall.com](http://www.micklefieldhall.com)

Catering:

Kalm Kitchen  
[www.kalmkitchen.co.uk](http://www.kalmkitchen.co.uk)

Florist:

Andrew Flemming  
[www.andrewflemmingflorist.net](http://www.andrewflemmingflorist.net)

Stationary:

Lou Paper Designs  
[www.loupaper.co.uk](http://www.loupaper.co.uk)

Wines:

Ellis Wines  
[www.elliswines.co.uk](http://www.elliswines.co.uk)

Photography:

Jack Ladenberg  
[www.jackladenburg.com](http://www.jackladenburg.com)

Music:

The Collective Band  
[www.thecollectiveband.co.uk](http://www.thecollectiveband.co.uk)