



VE DAY

8th May 2010

Tables 6.00pm - 9.00pm

Recipes From The Ministry Of food

An evening of WW2 rationing recipes
a rationing card for each diner
and a Wartime Quiz

Starters

Ham Hock & Parsley Terrine
with melba toast & chutney

Spam Fritters
with mixed leaves and dressing

Potato & Watercress Soup
with individual roll and butter

Spanish Omlette
with mixed leaves

Whitebait
with homemade tartare sauce and bread and butter

Mains

Lord Woolton Pie
with seasonal vegetables and gravy

Rabbit Stew
with seasonal vegetables

Braised Steak
with sausage meat, potatoes and seasonal vegetables

Baked Cod
with sharp sauce and new potatoes and seasonal vegetables

Curried Carrots
with basmati rice and chicken

desserts

Bakewell Tart
with custard

Mock Apricot Tart
with ice cream

Honey Cake
with ice cream

Spice Pudding
with custard

Cheese & Biscuits
with celery and nuts

Tea or Coffee
Carrot Fudge and Chocolates
£19.95 per Head

