

MIDDLE RUDDINGS WINE LOVERS DINNER MARCH 11<sup>TH</sup> 2010

**NIBBLES..**PARMESAN AND WALNUT CRISPS \*\* CHERRY TOMATOES WITH FETA

MUSHROOM CROUSTADES \*\*\* CHEESE AND ANCHOVY PALMIERS

**STARTERS...**

BAKED “STUMPIE” GOATS CHEESE WITH ROASTED FIG AND A PASSIONFRUIT SAUCE

**FISH COURSE..**

CITRUS MONKFISH NOISSETTES SERVED ON A BED OF STEAMED SAMPHIRE AND COMPLIMENTED WITH AN ORANGE BUTTER SAUCE

**MAIN COURSE**

PARMA WRAPPED FILLET OF PORK, SERVED ON PARSNIP MASH WITH A PORT AND MADEIRA SAUCE, WITH A SELECTION OF VEGETABLES

??QUIZ, IN ORDER TO CREATE A “BREATHER “ BETWEEN COURSES

**CHEESE**

4 LOCAL CHEESES.....**WARDHALL BLUE** .. A BLUE GOATS CHEESE MADE BY LYNNE BALLANTINE DYKES AT HER DAIRY NEAR WIGTON

**SEATALLAN...**A EWES AND COWS MILK CHEESE, MADE BY MRS. GRANT AT MURT, NETHER WASDALE

**BIRDOSWALD...**A SWEETMILK HARD CHEESE MADE BY MR ERIC HORN AT SLACK HOUSE FARM, GILSLAND(BY HADRIANS WALL) USING THE MILK FROM HIS AYRSHIRE COWS

**ST.JAMES`S**

AN EXQUISITE MEDIUM FIRM CHEESE MADE BY MARTIN GOTT AT HOLKER,USING THE MILK FROM HIS FLOCK OF LACAUNE SHEEP

**DESSERTS**

WARM MARMALADE SPONGE PUDDING

OR

RHUBARB BRULEE