



Brockwell Bake

please join us for our Harvest Lunch - 2011

with members, associates and partner farmers of
the Brockwell Bake Association
at and with Brixton Cornercopia
12.45pm, Sunday, October 16th

To Start with

Tasting of medley of breads from various varieties and grist blends of wheat,
Madeiran landrace, Hereward, Weald Light (Brixton Sour), Winter Mix - Latino,
Lilford Rivet (with Blue Cone Rivet)

with

Bermondsey Hard Pressed Cheeses

and

Oxtail Soup

(Sussex Red beef oxtail from Hophurst Bio-Dynamic Farm, W. Sussex)

or

Tarhana Wheat and Yogurt Soup (vegetarian option)

with Turkish and Georgian wheat grown on Rosendale Allotments

to continue

Terrine of Buttercup the pig

Main

Roast loin of Buttercup the pig, from Hophurst Farm

or

Kent Cob Nut Roast (vegetarian option)

with

roast seasonal vegetables from Perry Court Bio-Dynamic Farm, Kent

Dessert

Baked Rosendale Allotments' Bramley Apple

with

Devon Clotted Cream and Vanilla Ice Cream from Lab G

(Laboratorio Artigianale del Buon Gelato)

Limited seats available to the public at £24 per head (£12 children under 13)

Please book with Brixton Cornercopia - tel: 07919542233