



Brockwell Bake

Brockwell Bake Harvest Lunch - 2011
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 and Stawley Cheeses

and

Oxtail Soup

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

or

Wheat and Yogurt Soup (vegetarian option)

with Turkish and Georgian wheat grown on Rosendale Allotments

to continue

(for Brockwell Bake volunteers and their guests and other BBA members)

Blue Cone Rivet pasta parcels stuffed with wild wood pigeon from

Godmersham Game, Kent prepared by Dario at Bellantoni's

(for others)

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)