

Hereford AppleFest Banquet 2022

Welcome Drink

Little Pomona Brut Zero NV Cider or local still apple juice

Starter

Suggested cider: Oliver's - Christine's Smile Cider

A fruity, sparkling bottle conditioned Herefordshire cider with residual sweetness.
Very appley and fruity with good body and full mouthfeel.

Chicken Liver and Pork Pâté

with Dabinett apple, caramelised onion and cider chutney
served with baked olive oil crostini.

Baked Portobello Mushroom (V)

stuffed with roasted pepper, hard cheese and panko gratin,
topped with a spiced apple glaze.

Main

Suggested cider: Ross - Bulmers Norman & Kingston Black Cider

Bitter sharp and bittersweet apples in perfect harmony and balance. A cider with joyous fruit that is bottled young and alive so that the partnership continues. Pét-nat.

Roast Loin of Pork

with mini savoury apple tart, wholegrain mustard
and Celtic Marches cider sauce.

Warm Cheese Salad (V)

with soft Finn cheese from Neal's Yard Creamery, spiced apple,
pecan, cranberries and rocket.

Both served with dauphinois potatoes and a medley of fresh green vegetables.

Dessert

Suggested perry: Newton Court - Black Mountain Perry

The Black Mountains overlook Herefordshire with its red soil and sprawling orchards.
The Normandy method is used to bottle this perry before its fermentation has finished,
capturing the natural fruit sugars.

Apple Crumble Tart

Bramley apples in a Celtic Marches cider reduction
with autumn berries, topped with a cinnamon crumble and custard.

Coffee

Coffee/tea and mints.