

Cook with award winning Chef Adam Simmonds for.....



www.kidsout.org.uk/haveaballathome

The Have a Ball at Home

~Great British Menu~

30th July 7.30pm



Appetizers

Salad of burrata and isle of white tomatoes, spring onion pesto

Wine - Craggy Range Te Muna Sauvignon Blanc 2019

Tuna tartare, watermelon, avocado and ponzu

Wine - Spy Valley Pinot Noir 2016

Scallop ceviche, cucumber, oyster mayonnaise, dill oil

Wine - Domingo Martin Albarino 2018



Main Course

Miso and soy glazed chicken, onion puree, roasted carrot, cauliflower cheese

Wine - Markus Molitor Haus Klosterberg QbA Mosel Riesling 2018

Beef wellington, broccoli puree, Red wine

Wine - Chateau Gardegan Bordeaux Superior

Roasted cauliflower, sauce gremolata,

pine nut, lemon dressing (v)

Wine - Soave Classico Suavia 2019



Dessert

Dark bitter chocolate fondant, vanilla yogurt

Wine - Alvear Pedro Ximenez de Anada 2015

English apple tarte tatin, clotted crème

Wine - Vietti Cascinetta Moscato d'Asti 2019

Strawberry and basil jelly, English berries salad

Wine - Cavicchioli Lambrusco Rosato Dolce 1928 IGT Emiliana NV



~ ENJOY! ~

All Recipes and Wine pairings are

Courtesy of Chef Adam Simmonds

www.queensheaddorking.co.uk

