

River Cottage Retreats



Friday Night @ River Cottage

A typical Friday Night @ River Cottage will have you arriving around 7pm (though depending on the season and the menu start times do vary from 6pm to 7.30pm).

You will be dropped off at the top of the Park Farm (RCHQ) valley from where a tractor and trailer will transport you down to the farm.

On arrival you will be shown to the farmhouse and welcomed with a seasonal cocktail and freshly prepared canapés. Depending on the weather you may wish to explore the vegetable gardens and take a peak inside the RC Yurt, alternatively you may want to relax in front of the open fire.

A River Cottage chef will come to the farmhouse to talk you through the evening's four course menu, considering the providence of the ingredients and how they intend to put them to use for your delight that evening. An example menu is shown at the bottom of this page.

Your **four course dinner** is served to you in the farmhouse and a member of the River Cottage front of house team will be on hand at all times being dedicated to your group.

River Cottage HQ is licensed so you can buy drinks on site. However they also allow BYO and they do not charge corkage (so if you think you may drink more than a few glasses of wine, this could be a good option!)

At some point in the evening the Birthday Boy or Girl, or Hen (or organiser or whomever you decide) will receive a signed copy of one of Hugh's cookery books.

You are free to relax, drink and chat until around 11.30pm when you can catch the tractor back up the hill where your transport back to your cottage will be waiting.

Please note Hugh does not attend these evening events.

Friday Night @ River Cottage example menu

Canapés

Chorizo and egg mayo on crostini; fennel tops

Locally smoked salmon with herb crème fresh on blinis

Pickled ox tongue; mustard and gherkins

Air-dried ham, chilli and parsley croquettes

Dinner

Fresh brown crab with winter leaves, fresh baked breads and garlic mayo

Spiced confit pork belly; roast loin; crackling, creamy mash, buttered carrots, pak choi with garlic, ginger and soy

Apple-on-the-bottom crème brulee; lemon shortbread

Coffee & Petits fours