



### Saturday Night @ River Cottage

A typical Saturday 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 **five 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.

Specially selected organic wines will be served with your dinner, this will be equivalent to ½ a bottle of wine per person.

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.

#### Saturday Night @ River Cottage example menu

##### Canapés

Ray's pork liver pate on crostini; raw radish

Steamed organic asparagus; anchovy mayo

Ceviche of turbot

Garden crudités

##### Dinner

Seared hand-dived scallop; pan-fried mackerel fillet; homemade black pudding; roast rhubarb

Nettle soup with chive yoghurt

Grilled organic Saddleback bacon chops with rosemary and sage; pork sausage; sauté potatoes, green herb sauce, organic green salad

Lemon tart, River Cottage yoghurt

Coffee & Petits fours