

A Newton Apples and Porcine feast

Celebrating Whalley Farmer Jane Grimes free range organic rare breed Tamworth pork

Sunday 24th November

To start

Whalley Pork, pistachio & local estate shot terrine

Newton crab apple chutney, apple and fennel salad (GF,DF, N)

Sourdough pistachio roll with whipped mustard butter (G,N)

The main Event

Roasted pork loin, confit neck, herbed porchetta & its' crackling

Cider gravy, pork fat roasties, pigs in blankets, apple sauce (GF,D)

Served family style

Pudding

Apple, raisin and almond strudel, bay leaf custard (G,D)

NB

Due to the nature of this meal we cannot cater for allergies or dietary requirements

For the love of pork & apples

Farmer Jane of Whalley used her rare breed Tamworth pigs to turn her organic farmland over ready for farming. When the pigs were fully grown she wanted them to be used with respect. We were more than happy to take 2 whole pigs of her

Apple are the heroes of winter. Delicious with sweet or savoury and abundant around us A perfect marriage . Join us this Sunday for a festive celebration of both