

Saturday 15 October 2022

DOUCET

@

St. Sidwell's Community Centre

Bread and butter

St Sid's salad with preserved beetroots and Harbourne Blue

Exeter Lumber-Pye

Devonshire scallops

Carbs and Protein

Cannelloni stuffed with braised chicken leg , bay bolete and cauliflower

Devon cider syllabub, apple and blackberries

A few notes about tonight...

Thank you very much for coming along. Tonight's dinner is a fundraiser for St Sidwell's Community Centre. All of the proceeds from the menu (minus card transaction fees) will go to the Centre, as will any profit from drinks sales. At the end of the evening you will be given the choice to pay for the menu in either miles (£26.39) or kilometres (£42.19), minus the £15 reservation fee you have already paid. Everyone who has helped with preparations or is working here tonight is doing so on a voluntary basis so a massive thank you to them – we appreciate how valuable those Saturday nights are!

- The Food -

The menu tonight is a bit of an unusual marriage between some marathon-related foods and some dishes which have been inspired by a little bit of digging around in our local food history. Below we've included a few details which might be of interest...

Harbourne Blue

A blue goat's milk cheese in small rounds, about 7ins diameter, in foil. Ivory colour with blue specks, smooth and slightly crumbly. Produced by Ticklemore Cheeses in Totnes.

Exeter Lumber-Pye

A form of pie filled with meatballs of veal with spices, button mushrooms, egg yolks, coxcombs. The original recipe can be found in 'The Country Housewife and Lady's Director' by Prof. R Bradley published in 1728.

Devonshire Scallops

Mashed potato with cheese, mustard and parsley, baked in a scallop shell (in a break from tradition we've also included the scallop).

Devon Syllabub

A syllabub, a popular British confection from the 16th to the 19th centuries, is a sweet dish made by curdling sweet cream or milk with an acid such as wine or cider. An additionally topping of clotted cream transforms a syllabub into a Devon syllabub.

- The Drinks -

The boom of the wine industry in the UK has been well documented, but less well known has been the revolution in cider making. The fine cider movement was born by applying the same meticulous attention to detail to apples and orchards as winemakers do to their grapes and vineyards. These are not ciders that taste like wine, however they share the same values we associate with fine wines: a balance between sweet and sour and a complex range of flavours that reflect the terroir, the varieties, the process of fermentation and *élevage*. Like wine, these ciders are made in a range of styles, including bottle-conditioned sparklers that mirror the same technique used to make champagne.

In the south west we have a huge resource of orchards and some of the most exciting cider makers in the country. Tonight we showcase a few different styles from our favourite local producers.

We have also chosen a small range of wines to match the menu. We have included a couple of our favourite UK producers: Langham from Dorset, who make delicious English sparkling wines in the champagne idiom; and Offbeat Wines, who source grapes from organic vineyards around the UK and transform them into incredibly innovative and exciting wines.

In addition we have chosen a few bottles from beyond our shores which we feel offer great value for money. Please don't hesitate to ask if you have any questions. Whatever you chose we hope you enjoy it as much as we do. Bon appétit.