

THE CROOKED BILLET



A sad day at The Crooked Billet. English asparagus season is over. Shame on any of you who buy that South American rubbish from the supermarkets. But hey July sees the return of great Cornish shellfish, Emma's amazing Suckling pig is back, it is still British berries galore and the price of our tasting menus is at an all time low.



Many of the Summer vegetables come from the village allotments, our own garden, or local farms. All our meat is local and berries are in abundance. We can therefore reduce the prices of some of our dishes. Yey!! So you can experience many Summer flavours we have reduced our tasting menu to £50 for seven courses.

NEW ON THE MENU

SHELLFISH

Pan Fried Scottish Scallops, Mussels & Clams, Black Spaghetti "Allo Scoglio" Chilli, Garlic & Lime Butter



FRICASSEE

For those of you who love offal:-
Pan Fried Chicken & Spring Lamb
Sweetbreads, Braised Peas, Lettuce & Mint,
Fried Bread

VEGETARIAN

Emma's twice baked Summer pea soufflé is on this month and a 7 course vegetarian menu



SUCKLING PIG



Our Suckling pigs come from Mr Barry Pugh who has been a pig farmer for 40 years. Barry specializes in Suckling or Sucking Pig, as it is sometimes known, In 1817, according to the Cook's Oracle by Dr Kitchener, a suckling pig was stuffed with simple sage and onion stuffing, sewn up and roasted briskly. We do a little bit more we stuff our "porchettas" with Caramelised Apple pieces. 10 Year old Calvados, Nutmeg & Sage. Served with some crispy belly and overnight roasted leg, Sage Dauphinoise and sme sautéed cabbage.

BERRIES & CHOCOLATE



Summer pudding. Need I say more!



A new dessert :- Layers of White Chocolate & Rice Krispies, Grand Marnier & Orange Flavoured Caramel Mousse, Dark Chocolate, Honeycomb, Orange & Chocolate Chip Ice Cream

Happy cooking

Emma & John

GOING ALL TECHNICAL

You can now follow us on

twitter & **facebook**

For links, Current Menus & Summer Salads please visit our website.

www.thebillet.co.uk

RECIPES

Raspberry Pavlova

Ingredients

500g fresh English Raspberries, seconds or soft fruits are fine
4 egg whites
200g clotted cream
50g icing sugar
2 leaves of Gelatine

Method

1. Place the raspberries in a tray with half the icing sugar. Place the tray in a low oven at 100c for 40 minutes.
2. Once the fruit is soft, strain the juice and add the two leaves of gelatine to this. Blend the remaining pulp in a blender until smooth and retain.
3. Whisk the egg whites with an electric whisk (add two drops of lemon juice and ensure your bowl is clean!) once the whites have thickened add the remaining icing sugar and continue to whisk until the mix is firm. Place this mix on a tray and drop it into the oven at 200c. as soon as you shut the door turn the oven off and leave it. (this is best done last thing at night and is therefore ready when you wake up...)
4. Basically just layer the crisp but chewy meringue with the clotted cream, the raspberry jelly and the raspberry puree as alternatively as you like, decorate with the fresh raspberries and dust the whole thing with icing sugar.

5. As a tip the raspberry puree can be added to a brought vanilla ice cream to make that all so famous raspberry ripple ice cream!!



Mayonnaise

Ingredients

4 Egg yolks
1 Litre Vegetable Oil
1 Tablespoon Dijon Mustard
Juice of 2 Lemons

Method:

1. In a food processor, blend the yolks, mustard, lemon juice and salt.
2. Slowly add the oil until the emulsion is thick.
3. If it becomes too thick, add a tablespoon of water to loosen.

This is great for BBQ's as you can add mint if you are having lamb, Mustard or horseradish for beef, apple for pork. Any herb for fish, the list is endless. And it tastes better than the bought stuff.

NEXT MONTH GREAT WINE DISCOUNTS

Don't forget if you have booked Tuscan nights

BBQ nights in August a few seats left

All our loyalty customers receive the following discounts on our a la carte menus. Please bring these vouchers with you.

Valid until July 29th

15% off Lunch

Tuesday - Friday

Food only

Valid until July 28th

10% off Dinner

Monday - Thursday

Food only