

# THE CROOKED BILLET

NEW ON THE MENU

## LOBSTER MAC & CHEESE

I have wanted to do this starter since I was lucky enough to go to the Napa Valley last year. Cornish lobster season has just started and they are at their very best now. We are cooking the creamiest of macaroni cheese, topping it with the sweetest cold water lobster and gratinating it under the grill. Cheese, pasta and fresh lobster is just amazing.



## PISSALADIERE

A great starter for both lunch and dinner. This is the French version of a pizza made using puff pastry. Of course we have put our own twist on it and used amazing heritage tomatoes that are grown in our greenhouses.

*Greenhouse Heritage Tomatoes, Basil, Onion, Billet Made Goats Cheese Ricotta, Mint, & Garlic "Pissaladiere", Pomegranate Vodka Dressing*

## RABBIT

We are now being offered wild rabbit by the shooters at Whaddon. Wild rabbit is soooooo much better than the farmed stuff. We are slowly cooking the rabbits in duck fat overnight. In the morning all the meat has fallen off the bone so we shred it, mix it with a little garlic, salt, pepper and some of the cooking liquor. This is what the French call rillettes. Served on Toast with a Carrot, Golden Raisin & Pea Shoot Salsa and PX Sherry Jelly. It makes for a great starter.



Also on the new menu Fresh New Season Day Boat Squid coated with polenta flour and deep fried until crispy. Served with Mango Aioli and refreshing Watermelon Salsa

## HAKE



Hake is a wonderful firm, chunky fish that is prized by the Spanish. We roast our hake fillets in butter and serve them on top of our version of Peperonata. Sweet, Tomatoes, Red Peppers, Chorizo, Basil, New season Garlic and New season Garden Potatoes.

## BEEF BRISKET



Beef Brisket Sausage Roll served with 28 day aged Beef Fillet, Very Creamy Mash, Creamed Leeks and Pickled & Crispy Onions, You can't beat a bit of pastry

## UP COMING EVENTS

**Bring Your own wine**  
**Themed on French Bistro Food**  
12<sup>th</sup>, 13<sup>th</sup>, & 14<sup>th</sup> of September  
The Menu is below

Sometimes writing a menu is more challenging than the cooking of the food. This week Jennie and I have been writing Christmas menus. Yes! You read it correctly. Christmas menus. We have had enquiries for Christmas parties and the festive period since February of this year. The Christmas party menu is now ready and you can view them online. Last year we filled up very quickly so do not delay

Please e-mail me if you want a copy

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Happy cooking  
Emma & John

# Money Saving Bring Your Own Wine Nights:

The format is very simple.

We create a themed menu for an evening and you can bring your own bottle of wine for your meal. We will open it; you enjoy it with no charge! So if there's that special bottle you've been saving, bring it along. Or even a £4 bargain from Tesco's we don't mind! Our normal menus will also be available if you do not wish to have the fixed price themed menu still bring your own favoured wine on these dates. Prompt sit down at 7.30 pm. Bring wine only please.

**These dates sell out in hours**

## French Bistro

£30.00 per person 12<sup>th</sup> 13<sup>th</sup> & 14<sup>st</sup> Sept 2011

**To Start A Sharing Platter of:-**

### **Escargots**

With garlic pastis butter

### **Truite Fumée a L'huile**

Home smoked trout and potato salad with olive oil

### **Moules au Vin Rouge**

Mussels steamed in red wine

### **Terrine de Lapin**

Rabbit pâté with an apple salad and mustard dressing

### **Chevre**

Goats cheese crostini with confit tomato

### **Rillettes de Canard**

Duck and goat cheese pâté with cornichons

### **Genouilles**

Frogs legs with garlic & flaked almonds

### **Salad Nicoise**

Tuna salad, green beans, boiled egg. tomato



Rillettes de canard



Moules



Terrine



Coq au vin,



lemon tarte

## MAIN COURSES

### **Coq au Vin The Billet way**

Chicken, mushrooms, bacon and red wine stew,  
Potatoes Dauphinise, Creme Epinards,

## DESSERT

### **Tarte au Citron**

Baked lemon tart with candied orange sauce & fromage blanc

**Please bring your own wine.  
Wine only Please no other drinks.**

# GOING ALL TECHNICAL

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[www.thebillet.co.uk](http://www.thebillet.co.uk)

## Recipe

### Navarin of Lamb

#### Ingredients

6 De-boned neck fillets of new season lamb.  
*Get them from a good butcher*  
1 heads of garlic  
5 Shallots  
6 Plum Tomatoes. Navarin of New Season lamb  
½ Bunch of thyme.  
2 Carrots. Serves 6 people  
1 Stick of celery.  
1 Leek.  
2 Litres of lamb stock or brown Chicken stock.  
200ml of Dry white wine.  
Flour, salt and pepper for seasoning.

#### Preparation

1. Cut the neck fillets into 4
2. Roughly chop the garlic, carrots, shallots, leeks and tomatoes (this is not going to be served)
3. Put a heavy thick based pan on the stove
4. Preheat oven to 160°C



#### Method

1. Flour and season the lamb neck fillets and place into the hot pan with olive oil. Brown them on all sides gently and remove from the pan.
2. Add to the pan the chopped vegetables (including thyme and garlic, excluding the tomatoes) and roast them in the sediment of the sealed lamb neck fillet. Once coloured add 200ml of dry white wine, reduce by half and then place the lamb back on top.
3. Cover with stock, place in the tomatoes and cover with a lid. Place in your preheated oven for 1 hour and 20 minutes at 160°C.
4. After 40 minutes turn the meat over.
5. Remove from the oven and allow to cool.
6. To serve your lamb "Navarin", remove the meat from the sauce, place the meat onto a buttery mash or new season potatoes and summer vegetables. pass the sauce through a sieve. Reduce by 1/3 and pour over the meat

Enjoy

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

Please join our loyalty club to get discount vouchers and priority news of forthcoming events