



A Celebration of the UK Ark of Taste

A unique opportunity to support The UK's finest forgotten flavours

**27th September 2008 at 7p.m.
at The Devonshire Arms, Bedford**

Menu

(AOT=Ark of Taste)

Trealy Farm Coppa served with Jersey Black Butter (AOT)

Cured and air-dried shoulder of Saddleback rare breed pork with a hint of rosemary and pepper served with Black Butter a concentrated apple preserve flavoured with spices

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Colchester Native Oysters (AOT)

& Morecambe Bay Shrimps (AOT)

Served with Three Counties Perry (AOT)

Richard Hawards famous Oysters complimented by the unique flavour of Morecambe Bay Brown Shrimps. Served with Three Counties Bottle Conditioned Sparkling Dry Perry

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Herdwick Mutton Broth

Herdwick breed (AOT) is a member of the primitive breeds group and is used in this traditional North English broth served with Hawkshead Wig (Cumbrian bread with caraway)

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Fruit Sorbet

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Cowshill - Old Gloucester Beef (AOT)

Seared Old Gloucester Beef Flash Steak (rare breed) with Big Chips
Caramelised Bedfordshire onions and Autumn Greens

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Mrs Kirkhams Double Curd Lancashire Cheese (AOT)

with Lyth Valley Pickled Damsons

Lyth Valley Damsons (AOT)

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Presidia Huehuetenagno Coffee

& Somerset 10 Year Old Cider Brandy (AOT)

£35 Slow Food Members - £40 Non Members

Please Note: The ticket price includes a donation to SFB Project 2009

Reserve a place by e-mailing slowfoodbedford@ntlworld.com

Confirmation of reservation from S Miller by e-mail only

Money for the event must be paid by 21st September to ensure your place.

Payment details will be sent to you when your place is confirmed.



“Bringing People Together” Slow Food® Bedford