



A Masterclass with Lesley Waters

Friday, June 27, 2025

Starter

Gin and Tonic Smoked Salmon with Beetroot and Radish Hash and Horseradish Crème Fraiche.

Granary Bread served with Black Pepper and Lemon Butter.

Main course

Gremolata Crusted Tender Loin of Pork

with Chorizo, Beluga Lentil, Baby Tomato and Sherry Ragout topped with a hit of Black Garlic

Aioli with Rocket, Pea Salad and Bay Buttered New Potatoes.

Dessert

Quenelle of Meringue Nougats served on a Cold Cardamom Crème Anglaise

with Roasted Rhubarb and Vanilla Macerated Strawberries.

Please contact us via events@rumwellfarmshop.com before booking if you have any special dietary requirements.