



Slow Food® Bedford



Support

Wild & Winter

Tales of terra madre

27th October 2007 at 7p.m.

A Celebration of the twinning of Slow Food UK with Gabon in Africa

A fundraiser to support Gabon and UK terra madre

Traditional Sardinian food including one wild card dish.

Courses produced from locally sourced game, fish and vegetables where applicable

Menu

Antipasti di Terra

Misto di latticini e Prosciutto di San Daniele

World famous San Daniele ham has been donated for this event

Direct from San Daniele and is served with a selection of Sardinian Cheeses with Corbezzolo Honey



Insalata Fregula con Mista di Pesci

An ancient fine grain pasta from Sardinia tossed with a light fish broth served on green leaves



N'duja de Gnocchetti

The Calabrian wild card, traditional N'duja pork sausage cooked and tossed with Gnocchetti
The sausage is made with pork and Calabrian chillies and is very hot! This is not for the faint hearted!



Sorbetto di Melagrana

Pomegranate Sorbet



Quaglia Arrosto e Cinghiale cotto piano in Salsa di Pomodoro Fresca.

Insalata Mista e Verdure

Roast Quail on Myrtle leaves served with Slow Roasted Wild Boar in a fresh tomato sauce
Served with a selection of salads and vegetables



Aranciata

Sardinian dessert made from Orange peel and almonds



Presidia Huehuetenagno Coffee & Grappa

£45 Slow Food Members - £50 Non Members Reserve a place by e-mailing slowfoodbedford@ntlworld.com

PAYMENT MUST BE MADE 7 DAYS BEFORE THE EVENT send payment to

Slow Food Bedford – 10, Irwin road, Bedford cheque payable to Slow Food Bedford



The wines are included in the cover charge and have been kindly donated by Castello Banfi of Tuscany



We are committed to sourcing and using food and crafts produced in Bedfordshire

“Bringing People Together”



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