

Sunday 15 October 2017

CONCEPT: Kaye Winwood

FOOD: Chris Hughes, Bethan Rees, Marcus Davis

DRINKS: Robert Wood

FABRICATION: Matt Moore

PERFORMANCE: Sarah Baker Groves, Indra J Adler,
Connor Nolan

LIGHTING: David Checkley

SOUND: Annie Mahtani

VOLUNTEERS: Fadhila Ismail, Noor Mear, Nelly Wahlfort

VENUE: Niki Astley, Two Cats Kitchen

DESIGN: Keith Dodds

Thanks to Antonia, Olivia and the team
at Birmingham Literature Festival

Backward Running Dinner

CIGARS AND CALVADOS

Calvados old fashioned with cigar aroma

Crab apple pastille

White crab/white radish (v) beignet

Crab biscuit, brown crab emulsion, calvados, pickled apple /
apple crisp, smoked paprika emulsion, pickled apple (v)

PAIRING: *Crab apple verjus*

DESSERT TROLLEY

Confit Venison/Rubroboletus satanas (v), brioche, red onion chutney,
beetroot, black cherry, soured cream, dark chocolate

PAIRING: *Palate cleanser of Mint tea granita with mint tea espuma*

Jim Crace Reading – story 60

MEATS

Guinea fowl/Roasted Aubergine (v), edible hay, edible sand, vegetables,
seaweed butter, pickled berries, mock egg, manac bean puree, ash

PAIRING: *Peach, sauternes and salt cocktail*

Jim Crace Reading – story 3

CURRY NO. 3

Monkfish, pork, coconut, pumpkin, frogs legs, pickled mango and
carrots, crickets, curry leaves, rice

Plantain and tofu (v), coconut, pumpkin, pickled mango and carrots,
shallot, curry leaves, rice

PAIRING: *'Water flavoured in unexpected ways' – Pina colada soda*

Jim Crace Reading – story 45

SOUP

Compressed peach, frozen peach parfait, honey panna cotta,
almond sponge, nasturtium leaves, violets, himalayan black salt

PAIRING: *Charantais melon liqueur, cedro grappa, lemon stock
and nutmeg falernum + a violet aroma*