



Menu du Marché  
(The Market Menu)

Sunday 5th September 2010, 7.00pm for 7.30pm

Huntly Hairst Food & Farming Festival 2010

Inspired by the way so many French chefs create fixed price menus using their local market ingredients, The Steading, Ruthven, will launch the first of its seasonal Bistro evenings at the Tin Hut using a range of ingredients from local market producers.

The Steading is an artisan food producer making a range of handmade breads, baking and fine foods. Their focus is on local, ethically sourced ingredients and traditional cooking methods.

Seasonal Vegetable Soup infused with Herbs (V)  
served with Steading herb breads & dipping oil

---

Casserole of Local Venison in Red Wine  
or  
Wild Mushroom Pâté en Croûte  
with a Red Onion & Redcurrant Sauce (V)  
both accompanied by herbed roast potatoes and seasonal vegetables

---

Double Chocolate & Berries Cheesecake (V)  
served with cream and fruit coulis  
or  
A selection of Market Cheeses  
with handmade oatcakes & spiced autumn chutney

---

Coffee or Tea served with Tap o'Noth Fudge

---

A selection of wines from Essons of Huntly will be available to accompany the meal

£27.50 for 3 courses including coffee or tea

V = Vegetarian. Booking & pre-ordering essential.

Contact Emma Plumpton on 01466 720225  
or email [emmaplumpton@hotmail.com](mailto:emmaplumpton@hotmail.com)  
The Tin Hut, Bridgend, Gartly, AB54 4RX