



Wonders of Asparagus

Thursday 3rd June 2010

A night dedicated to Asparagus at the Barn Owl Bar

Grown within a few miles of the Dormy House, cut fresh on the day, *Asparagus* will be playing the starring role in a three course dinner that could not be fresher!

Poached Herefordshire Purple Asparagus
Quail Eggs, Pink Grapefruit, Crispy Bacon
Hollandaise

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Fillet of Organic Salmon
Pomme Puree, Evesham Asparagus Broth
Crispy Chicken Wings

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Lemon & Asparagus Crème Brûlée
Biscotti, Asparagus Sorbet

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Tea & Coffee with Homemade Fudge

Head Chef Andrew has put together a special menu using beautiful Asparagus from the Vale of Evesham and Purple Asparagus from Herefordshire.

English Asparagus at the height of its short season – there is nothing like it!

Dinner will be served at 7.30pm

Enjoy a night with Asparagus at £35.00 per person

For bookings contact Christine Anderson on 01386 852711 or email christine.anderson@dormyhouse.co.uk

*Sophistication
and charm in the Cotswolds*