

James Duckett

at the Old Custom House

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in collaboration with Phansit Srisaeng and The Fabulous Wine Company

Asian Fusion Cuisine Wine Tasting Dinner

Wednesday 6th July 2011

Our guest chef this evening is Phansit Srisaeng from Thailand (late of the much loved Phansit's Kitchen Thai restaurant in Bideford) who offers a bespoke dining experience in your home as well as providing a range of wonderful home delivered meals. Phansit and James have been working together over several weeks to create this tantalising menu of predominantly Thai dishes which have been given a new twist with the combination of use of local, fresh and seasonal ingredients and injection of some classic European cooking techniques. The six dishes are all matched by wines from around the world, selected by Brett Stephens of the Fabulous Wine Company.

MENU

Appetiser of nam prik served on chicory leaves

This spiced minced pork has been cooked 2 times and mixed into a sauce that encompasses salty, sweet, spicy and sour flavours. Traditionally served with raw vegetables or as a condiment, here it is served on a chicory leaf.

Gonzalez Byass, Vilarnau demi sec Cava NV, Spain

Starter of sole and salad

Inspired by English fish and chips, this dish is light and crispy battered locally caught sole with a batter containing Thai beer. The salad is made with quintessentially English gooseberries put through a Thai twist. Fresh Thai herbs and dressing will give you a completely new experience of this fruit.

Bishops Leap, Sauvignon Blanc, Marlborough 2010, New Zealand

Third course of marinated pork belly, beetroot coleslaw and steamed broccoli

A cube of succulent, marinated pork belly slowly cooked European style and served in a sweet and pepper sauce. This is our interpretation of a popular Thai street food which is usually a stew. The sauce follows the usual pattern of Thai food in that it has elements of both sweet and salt; the sweet coming from palm sugar and the salt coming from the pepper. The salad is based once again a traditionally English ingredient, beetroot. This is lightly cooked, grated and mixed with walnuts, sultanas and chilli dressing

Moma, Rubicone Rosso IGT, Emilia Romagna 2008, Italy

Fourth course of massaman curry with potatoes and rice

A mild coconut based curry of West Country lamb with Portuguese influences and served with new Cornish new potatoes and steamed rice

Beaujolais Villages, Chateau de Souzy AOC 2009, France

Cheese course of Vulscombe goat' cheese with a mango based Asian style chutney

Opel Ridge, Gewürztraminer Verdelho, Berton Vinyards 2010, Australia

Dessert of banana fritters with Devon clotted cream ice cream, chocolate and a damson compote

Kreuznacher Kronenberg Riesling Kabinett, QmP 2009, Germany

Six courses, six wines, £55.00 per person