



Wild Food Feast

Royal Temple Yacht Club

Saturday 22nd April

Indicative Menu subject to Mother Nature!

FIRST COURSE

young nettle, sorrel & Ashmore cheese tart, radish, wild garlic
mayonnaise

Gravel Castle Chardonnay 2021

SECOND COURSE

seared scallop, sea purslane pesto, sea kale, caper & rosemary cream

Railway Hill Rosé 2022

THIRD COURSE

bavette steak, wild garlic chimichurri,
Kentish morels, charred new potatoes, smoked garlic butter

Rabbit Hole Pinot Noir 2022

FOURTH COURSE

sea buckthorn & joconde iced parfait, rhubarb praline, candied
kumquat

Canterbury Rose Sparkling Rosé 2019

Bruce Stratford (Nomada) & Jessica Leah Catering

please contact us regarding a vegan option, if you have any questions regarding the ingredients or require the full list of allergens and make known any allergies/intolerances when booking

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