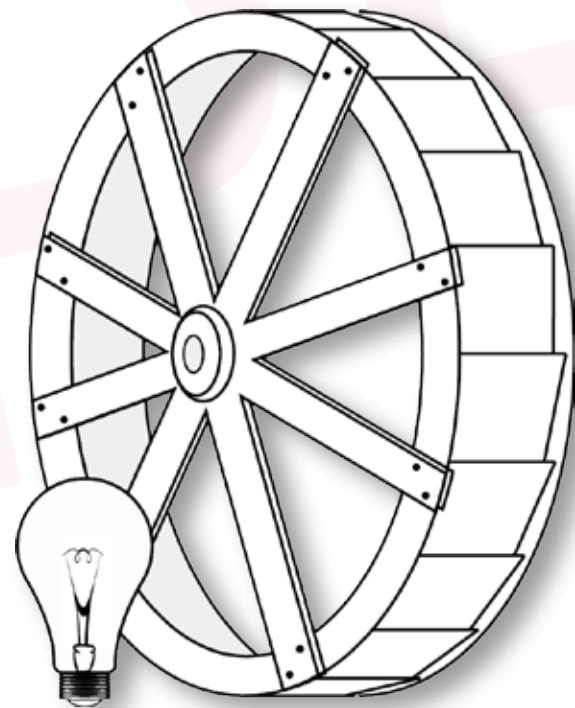


Szilvi first ventured to the Far East in 1990, when she started her studies in Tokyo. On the turn of the millennium she left her home country, Hungary, behind for good with her English husband and continued her adventure in Taiwan. Work took them to Shanghai, Hong Kong and finally Moscow, before they settled just over two years ago at Splatt Mill, Somerset. We can only wonder why, but in any case we should all be very grateful.



Because tonight she brings a lesser known North Asian cuisine to the table. Not mainstream, high street Asian food we might generally come across, rather a journey from the Hong Kong Sunday Yum cha, through the vibrant food scene of Taipei and Shanghai with a pit stop in Korea before landing safely in Japan at the end of this taste experience.

Pork is a staple meat across Asia. zero food miles here however - you will be eating pork from the farms own pigs. Tonight a cross between the native British Tamworth and Hungarian Mangalitza (or Mangalica if you are Szilvi).

Pre dinner cocktail Saketini

(Sake, vodka, sugar syrup & cucumber)

To start with

Hot and Sour Soup
酸辣汤 - Suān là tāng

Followed by

Red braised pork - 红烧肉 - Hóng Shāo Ròu
Hunan Cumin Ribs - 滴水洞 - Dīshuǐ dòng
Shanghai Style Steamed Fish - 上海風格蒸魚 - Shànghǎi fēnggé zhēngyú
Turnip Cake - 菜頭粿 - Luóbo Gāo
Cucumber salad - 拍黃瓜 - Pāi huángguā
Seasoned soybeans - 콩나물 - Kongnamul
Miso Glazed Aubergine - なす田楽 - Nasu Dengaku
Four Season beans - 四季豆 - Sìjì dòu
Kimchi - 김치
White Rice - ご飯 - Gohan

Finish with a selection of Japanese style ice creams & Mochi

Green Tea Ice Cream - 抹茶 - Matcha
Black Sesame Ice Cream - 黒ゴマ - Kuro Goma
Azuki Beans Ice Cream - 小豆 - Azuki
Azuki Beans Mochi- 豆大福 - Mame Daifuku

*a taste of North East Asia, in Somerset
@gothelneyfarmer from Szilvia Jager, Splatt Mill*

Those of you already following us @gothelneyfarmer will already understand our obsession with all things crops, heritage grain & our growing pork empire as well as getting people down & dirty on the farm through Airbnb.

THE
Gothelney
FARMER

For 2017 we open the farm gate to you through a series of Supper Club pop-ups - a chance to experience all the farm has to offer at informal, convivial evenings focused on flavour, provenance & authenticity.

