

# Just Jesse's

the newsletter of Jesse's Bistro



## Welcome to Jesse's!

A very happy new year to you all. We hope you will visit us soon. There will be plenty of delicious items on the menu to tempt you this season. Don't forget to keep an eye on the website [www.jessesbistro.co.uk](http://www.jessesbistro.co.uk) for our latest menus and special events.

## What's in season?

Lots of fabulous vegetables like jerusalem artichokes, kale and parsnips - just perfect for the cold weather and also if taste has turned to something simpler after the excesses of the festive season!



Also, oysters, clams, cockles and winkles. And the last whelks.

And for pudding, what about blood oranges and the first forced rhubarb? Here's a favourite of ours...

## Blood Orange Pannacotta with Poached Rhubarb

2 blood oranges - juice and rind reserved  
75g caster sugar  
150ml double cream  
1 vanilla pod  
2 gelatine leaves  
300ml buttermilk



For the panna cotta, preheat the oven to 140C/275F/Gas 1. Place the orange rind onto a baking tray and bake in the oven for 20 minutes, or until completely dry.

Heat the dried rind, reserved juice, sugar, cream and vanilla together in a small pan and simmer until the sugar has dissolved. Remove the orange rind and vanilla.

Squeeze the excess water from the softened gelatine then add to the cream mixture and continue to simmer until dissolved. Remove from the heat and add the buttermilk. Place four moulds or ramekins onto a baking tray and pour in the pannacotta mixture. Chill in the fridge for 1-2 hours, or until set.

For the rhubarb, make a stock syrup (equal amounts of water and caster sugar boiled until slightly syrupy).

Poach thin strips of rhubarb in the syrup for 4 minutes until just cooked - reserve and cool.

Serve with the pannacotta and a tuile biscuit.

## Wine of the month

Montepulciano D'Abruzzo DOCG Vendemmia 2009  
Big and full wine from Italy and only £12.00!



## Valentine's Day Menu

£50 per person

Crispy oyster with shallot and red wine vinegar served with a chilled glass of Cava

-o0o-

Amuse bouche

-o0o-

Scottish Scallops with chorizo quinoa, coriander and tomato salsa

or

Duck and pistachio terrine, plum purée, baked breads

-o0o-

Beef fillet Rossini, pommes anna, spinach

or

Fillet of stone bass, brown shrimps, caviar butter sauce

-o0o-

Baked strawberry alaska

or

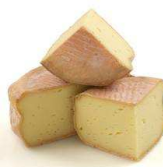
Dark chocolate torte with vanilla crème fraiche

-o0o-

Coffee

## What's new?

Some wonderful new cheeses on our cheeseboard.



Celtic Promise - a semi soft cheese that is washed in cider to give it a distinctive grassy tang.

Golden Cross - A velvety, creamy goats cheese with a slow burning bite.



Don't forget to follow us on Facebook and Twitter

Reservations: 01285 641497 [info@jessesbistro.co.uk](mailto:info@jessesbistro.co.uk)

[www.jessesbistro.co.uk](http://www.jessesbistro.co.uk)