

Award Winning  
Modern British Brasserie  
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Opening hours: - Lunch 11:30 – 14:30 Wednesday – Saturday  
Sunday Lunch 12:00 – 14:30  
Dinner 18:00 – Late Wednesday – Saturday

Bookings can be made on-line at [www.99stationstreet.com](http://www.99stationstreet.com)  
or by telephoning 01283 516859

## **Rack of New Season Lamb, with a warm salad of new potato's & asparagus with a mint & red wine dressing**

Serves 2

2 racks of lamb (3 bones)  
3 cooked new potatoes  
6 asparagus spears  
Wild rocket  
Baby watercress  
5 mint leaves

### **Dressing**

1 tbs red wine vinegar  
1 tsp whole grain mustard  
3 tbs extra virgin rape seed or olive oil  
Pinch salt  
Pinch sugar

### **Method**

Preheat oven to at 200°C. Warm up a tablespoon of oil in an oven proof frying pan. Season the lamb rack with a little salt and pepper. Place the lamb, fat side down into the hot pan and cook until golden. Turn the lamb over and put into the oven for 18 to 25 minutes, depending on how well you want to cook it. Make the dressing by placing the ingredients into a bowl and whisking until the sugar has dissolved. When the lamb is cooked leave to rest and make the salad. Cut each potato into 6 wedges and the asparagus into 1 inch pieces. Heat a little oil in a frying pan and place the potato wedges into it for 2 minutes, then add the asparagus sticks and cook for a further 1 minute. Place into a bowl, add a pinch of the rocket, a pinch of the watercress and tear the mint into the bowl. Add a spoon of the dressing and toss together.

To serve put a good hand full of the warm salad onto a plate and carve the lamb onto it, drizzling with some of the left over dressing.

## **Chocolate Truffle with fresh Raspberries & vanilla flocked cream**

Serves 10 -12

1 10" Spring form cake tin

4oz Butter

1 pkt Digestive biscuits

1 lb Good quality dark chocolate

1½ pints cream

3oz Sugar

1 Measure of Brandy

### **Method**

Crush the digestive biscuits. Melt the butter and mix together, press the mixture into the bottom of the cake tin, making sure to completely cover the bottom of the tin, then place in refrigerator.

Melt chocolate over a pan of hot water in a large bowl, while chocolate is melting, whisk the cream, sugar and brandy together until it starts to leave peaks.

When chocolate has melted remove bowl from pan, add 1 large spoon of cream mixture to the chocolate and whisk together. When mixed add rest of cream mixture and whisk together.

Pour chocolate mixture on to the biscuit base and smooth, place in the refrigerator to rest for 3 hours.

Serve the chocolate truffle with fresh raspberries and vanilla flocked cream.