

## **lunch and dinner menu 2014**

### **starters - meat - spring/summer**

- Asparagus mousse with fresh tomato and balsamic dressing and pancetta wafer
- Parma ham with celeriac remoulade and chervil
- Pea and watercress soup with crispy pancetta
- Pan-fried chorizo with hazelnuts and red pepper on baby spinach leaves with lemon dressing
- Summer salad leaves with carpaccio of beef, horseradish cream and chive oil
- Carpaccio of beef with truffle scented mayonnaise and micro salad leaves
- Chilled cucumber and fresh mint soup with pan fried chorizo
- Fresh fig with torn buffalo mozzarella, Parma ham and fresh basil dressed with a balsamic reduction\*

### **starters - meat - autumn/winter**

- Sweet corn fritters with bacon, crème fraîche and rose apple jelly
- Quail egg and pancetta salad with oven dried tomatoes and pesto dressing
- Chicken liver parfait served with sweet roasted banana shallot, balsamic syrup, fruit jelly and frisée salad leaves
- Jerusalem artichoke soup with a pancetta crisp
- Confit of duck with blood orange and fennel salad
- Spiced quail salad with pomegranate and pistachios
- Hot pigeon breasts wrapped in pancetta and served with frisée leaves and roasted fresh plum dressing
- Crispy duck teriyaki noodle salad
- Seared beef carpaccio on oven roasted beets with wild rocket and horseradish cream

### **starters - fish - spring/summer**

- Pressed leeks and Crayfish with roasted tomato salad with fresh basil dressing
- Smoked salmon served with lemon halves wrapped in muslin

- Seared tuna with Japanese seasoning set on a glass noodle salad with pea shoots, deep fried noodles and pomegranate pearls with a ginger soy and lime dressing
- Seared scallops set on pea and fresh mint puree with pan fried chorizo pea shoots and edible flowers\*
- A tiane of British crab with popped broad beans, tiny salad leaves and a fresh mint pistou
- Stack of smoked trout and herby mustard potatoes with baby salad leaves and lemon mayonnaise
- Crayfish and prawn cocktail with lime and roasted red pepper sauce served in a glass
- Smoked salmon served with red onion, large capers, sour cream and lemon dill blinis
- Beetroot marinated gravadlax layered with baby salad leaves, roasted beetroot and horseradish cream
- Smoked mackerel pâté served hot gooseberry jelly and Melba toast
- Salmon fish cakes with citrus hollandaise and baby salad leaves
- Potted crab with crusty bread
- Crayfish mousse served with baby salad leaves, roasted plum tomatoes and courgette ribbons

**starters - fish - autumn/winter**

- Crayfish and roasted bell pepper mayonnaise cocktail with wild rocket, Cos lettuce and smoked paprika
- Cured salmon with beetroot and dill served with pickled ginger and preserved lemon blinis
- Dill and lime marinated smoked haddock with red onion, baby plum tomatoes and salad leaves
- Beetroot marinated gravadlax layered with baby salad leaves, roasted beetroot and horseradish cream
- Traditional potted shrimps in butter served with Melba toast and muslin lemons
- Smoked mackerel pâté served hot gooseberry jelly and Melba toast

- Lime and ginger marinated salmon filo parcels served with fresh watercress, courgette ribbons and a sweet chilli and lime dressing
- Herb pressed leek with smoked haddock mousse and poached quail's egg
- Seared carpaccio of tuna set on baby salad leaves with deep fried noodles and Japanese seasoning
- Pan-fried mackerel fillet on a bed of rocket, roasted beetroot and marinated spring onions with a horseradish cream and beetroot crisps
- Pan fried scallops set on cauliflower puree with red wine syrup
- Stack of smoked trout and herby mustard potatoes with baby salad leaves and lemon mayonnaise
- Marinated smoked haddock with red onion, tomatoes, lime and dill and baby salad leaves
- Hot smokies - smoked mackerel layered with fresh tomato and cream and grilled with English cheddar

#### **starters - vegetarian - spring/summer**

- Asparagus and quail's egg salad with edible flowers and Dijon dressing (Seasonal)
- Summer salad of roasted asparagus, baby broad beans, feta, fresh mint and cumin roasted cherry tomatoes
- Asparagus mousse with fresh tomato and balsamic dressing and Parmesan wafers
- Pea and watercress soup with crispy leeks
- Fennel shavings marinated with pickled ginger and lime and served with Japanese seasoning
- Roasted plum tomatoes stacked with fresh mozzarella, walnut and rocket pesto and Parmesan wafers
- Quail egg and wild rocket nests with chive and yoghurt dressing
- Greek salad - feta, black olives, fresh cucumber and tomatoes with red onion
- Three bean salad with pea shoots and lemon poppy seed dressing
- Honey and thyme roasted goat's cheese on a bed of slow baked red peppers and tomatoes with chives with a tomato and cumin chutney

- Puy lentil salad with cumin, goat's cheese and fresh mint and balsamic dressing
- Individual roasted red pepper and goats' cheese mousse wrapped in a courgette ribbon and served with baby salad leaves and a balsamic syrup
- Basil marinated Baby mozzarella on Carpaccio of beef tomato with toasted pine nuts
- Pesto marinated stack of courgette ribbons with baby mozzarella and a tricolour of fresh tomatoes
- Steamed asparagus with sorrel and orange hollandaise
- Individual spinach and feta quiche
- Asparagus with citrus hollandaise
- Baby leaf salad with honey roasted pear, onion and toasted walnuts with a Gorgonzola dressing
- Roasted piedmont peppers stuffed with basil, anchovies and olives served with a rocket and red onion salad
- Stack of char grilled aubergine, basil, feta and tomatoes with green pesto dressing

#### **starters - vegetarian - autumn/winter**

- Individual roasted red pepper and goats' cheese mousse wrapped in a courgette ribbon and served with baby salad leaves and balsamic syrup
- Roasted pear and toasted walnut salad with crumbled blue cheese and a red grape reduction
- Wild mushroom filo tartlets with asparagus and chive hollandaise
- Cream of mushroom soup with truffle oil and roasted mushroom thins
- Celery and chestnut soup
- Very mild curried parsnip soup with sour cream

#### **main courses - meat - spring/summer**

- Rack of lamb served on a pave of potato and garlic with baby leeks, carrots and a garlic and thyme jus
- Pan seared breast of corn fed chicken with pumpkin, broad bean and chive risotto with wilted chard and chorizo oil
- Pan-fried chicken set on roasted artichoke, butternut squash with mange tout and pea shoots served with a rich tarragon cream sauce

- Balsamic lamb noisettes on Puy lentils with broad beans, herbs and sun blushed tomatoes. Served with homemade hummus and pomegranate pearls
- Boned quail stuffed with cream cheese and herbs wrapped with pancetta and served with pistachio and wild rice salad and crisp mange tout decorated with pomegranate pearls and micro herbs
- Corn fed chicken stuffed with basil and garlic mozzarella and wrapped with pancetta set on roasted artichoke, butter nut squash with mange tout and pea shoots
- Oven roasted corn fed chicken with wild mushroom, lemon cream and tarragon sauce served with crushed minted new potatoes turned with blanched leeks and sugar snap peas
- Fully boned quail stuffed with herb cream cheese and wrapped with leek set on butternut squash turned with spinach and sweet chilli
- Fully boned quail stuffed with roasted aubergine, courgette and sun blush tomatoes with a roasted tomato crème fraîche sauce, set on parsley and chive mash
- Rolled fully boned quail stuffed with soft herb cream cheese wrapped with pancetta and set on green summer vegetable risotto with pea shoots and chives
- Fully boned quail stuffed with courgette, pine nuts, feta and basil, wrapped with pancetta
- Breast of guinea fowl set on crushed minted new potatoes served with roasted red pepper crème fraîche sauce scattered with micro salad leaves
- Cold beef sirloin set on oven-roasted beetroot and artichoke with goat's cheese, fresh basil leaves and new potatoes
- A ballotine of corn-fed chicken with a watercress mousse and creamy concasse tomato
- Breast of guinea fowl stuffed with red onion, basil, pine nuts and aubergine wrapped with pancetta and set on a sweet potato risotto
- Corn-fed chicken fillet oven roasted with raspberries and served with a raspberry chive piquant crème fraîche sauce
- Individual racks of lamb with preserved lemon and herb crumb serves with chilli and red pepper jam

- A ballotine of corn-fed chicken with a watercress mousse and creamy concasse tomato
- Pan-fried chicken set on roasted artichoke, butternut squash with mange tout and pea shoots served with a rich tarragon cream sauce
- Breast of guinea fowl stuffed with red onion, sage and apple served with a light cider cream
- Balsamic lamb noisettes on Puy lentils with broad beans, herbs and sun blushed tomatoes. Served with homemade hummus and pomegranate pearls
- Pork tenderloin stuffed with a fresh nectarine relish served with thyme cream and scattered toasted almonds
- Pork tenderloin marinated with brandy and thyme, oven-roasted and served on a mushroom cap with a garlic and cream sauce
- Beef sirloin wrapped with pancetta and oven roasted, served with warm mustard and sun blush tomato cream
- Fillet of beef marinated in red wine and thyme and oven roasted served with a traditional béarnaise sauce
- Fillet of beef simply oven roasted and served on prima vera risotto with fresh pesto dressing and Parmesan wafers
- Fillet of beef set on crushed new potatoes turned with beetroot and sour cream served with roasted beetroots and horseradish crème fraîche sauce
- Griddled guinea fowl salad with roasted artichokes, crispy fennel and cherry tomatoes served with minted new potatoes

### **main courses - meat - autumn/winter**

- Seared medallions of pork loin with horseradish mash, roasted swede, chestnuts and celeriac, with an apple and cider sauce
- Pork tenderloin stuffed with apricots and prunes and served with grainy mustard cream
- Pork belly roasted with sage and garlic and white cannellini beans
- Pork belly marinated with soy, garlic, and balsamic vinegar served with crushed new potatoes and sour cream

- Brandy and thyme infused corn-fed chicken set on roasted vegetable puy lentils, with a creamy mustard sauce
- Pan fried chicken served with a rich tarragon cream sauce
- Corn fed chicken stuffed with basil and garlic mozzarella and wrapped with pancetta set on roasted artichoke, butternut squash with mange tout and pea shoots
- Chicken and wild mushroom pie
- Fully boned quail stuffed with apricots, leeks and rosemary and wrapped with fine smoked bacon, set on crushed minted new potatoes
- Served with red wine and redcurrant reduction with fresh redcurrants
- Pheasant breast and truffle cream sauce
- Roast grouse with game chips gravy and redcurrant sauce
- Guinea fowl stuffed with sage cream cheese served with apple cider cream and winter beets turned with spinach
- Fillet of venison marinated in red wine and rosemary and served with a redcurrant and rosemary jus
- Oven roasted venison fillet marinated in brandy, shallots and wild mushrooms and served in it's own jus
- Venison loin with braised winter red cabbage and red wine jus
- Pan-roasted duck breast with garlic and thyme dauphinoise, purple sprouting broccoli and carrots with a plum and honey sauce
- Fully boned shank of lamb set on a crush of new potatoes, cherry tomatoes and black olives with fresh thyme
- Fully boned shank of lamb set on a white bean, baby onion and cubed pancetta melange, with crunchy French beans and toasted almonds
- Puy lentils with roasted butternut squash, artichoke and red onion, with a fully boned shank of lamb, roasted in red wine and garlic
- A timbale of wild rice and lentil salad with sun blushed tomatoes, garlic and basil with a boned shank of lamb cooked with tomatoes and garlic
- Creamy mustard and steak pie
- Traditional oven-roasted beef fillet and served with mini Yorkshire puddings and watercress and horseradish crème fraîche
- Fillet of beef marinated with red wine and thyme and oven roasted served with a traditional béarnaise sauce

- Griddled fillet steak served with fat cut chips and French mustard OR béarnaise

### **main courses - fish - spring/summer**

- Pan fried salmon with sauce verde, wilted spinach and caramelised onion pommes puree
- Ginger and chilli salmon with wilted lamb's lettuce on a bed of asparagus and crushed new potatoes
- Griddled haddock with a roasted red pepper and hazelnut salsa
- Beetroot and dill cured salmon with fresh baby basil leaves
- Boned quail stuffed with cream cheese and herbs wrapped with pancetta and served with pistachio and wild rice salad and crisp mange tout
- Monkfish served with roasted red pepper and hazelnut salsa and giant couscous tabouleh
- Salad Niçoise with fresh seared tuna, soft-boiled quails' eggs, fine beans and cherry tomatoes with tapenade dressing and warm new potatoes
- Grilled pollack with griddled courgettes, plum tomatoes, white beans and basil vinaigrette
- Ginger and chilli salmon with wilted lamb's lettuce on a bed of asparagus and crushed new potatoes
- Sesame salmon with a red pepper and tomato salsa, sticky black rice, mange touts and baby salad leaves
- Raspberry cured salmon with fresh baby basil leaves
- Oven baked Thai scented salmon with jasmine rice and chilli coriander pesto
- Rolled fillet of sea bass with lime and sun blush tomatoes with a citrus hollandaise
- Honey and soy infused salmon set on saffron, ginger and spring onion risotto
- Monkfish parcels, wrapped with pancetta and served with a roasted red pepper sauce
- Monk fish parcels wrapped with pancetta and leeks and served with a oven dried cream tomato sauce with fresh basil leaves and tiny new potatoes

### **main courses - fish - autumn/winter**



- Lemon baked salmon on puy lentils with oven-roasted pumpkin, scallions and bell peppers served with citrus herb cream
- Fillet of cod oven-roasted with fresh pesto set on chorizo pomme puree with sugar snap peas and roasted plum tomatoes

### **main courses - vegetarian - spring/summer**

- Griddled aubergine roll with summer herb and garlic cream
- Summer tomato salad with baby leaves and minted new potatoes
- Red pepper stuffed with feta and Mediterranean vegetables on Puy lentils with broad beans, herbs and sun blushed tomatoes. Served with homemade hummus and pomegranate pearls
- Field mushrooms stuffed with leek, artichoke and rosemary
- Seasonal risotto
- Baked market vegetables
- Red onion tart tartin and goats' cheese
- Warmed finger red peppers stuffed with feta, olives, fresh tomato and basil
- Baked parsnip with three cheeses and grainy mustard
- Grilled aubergine with goats' cheese and wilted radicchio
- Creamed Jerusalem artichokes with truffle oil

### **main courses - vegetarian - autumn/winter**

- Field mushrooms stuffed with leek, artichoke and rosemary
- Seasonal risotto
- Baked market vegetables
- Red onion tart tartin and goats' cheese
- Baked parsnip with three cheeses and grainy mustard
- Grilled aubergine with goats' cheese and wilted radicchio
- Creamed Jerusalem artichokes with truffle oil

### **vegetables - spring/summer**

- Roasted new potatoes with honey and sesame
- Crispy potatoes with fresh mint
- New potatoes with butter
- Sweet potato and Parmesan rosti
- Baby seasonal vegetables of your choice with herb butter
- Creamed carrot gratin

- Simple steamed vegetables
- Sweet potato and carrot rosti
- Timbales of nutmeg spinach
- Crispy mange tout
- Braised spring greens with butter
- Fine green beans with olive oil and toasted almonds
- Simple green beans

### **vegetables - autumn/winter**

- New potatoes with butter
- Dauphinoise potatoes
- Roasted new potatoes with honey and sesame
- Celeriac and potato Dauphinoise
- Parsnip, pumpkin and potato rosti
- Carrot and celeriac puree
- Tartiflette with bacon and onions
- Garlic roasted beets to include parsnip and beetroot
- Roasted root vegetables with a horseradish cream
- Baby seasonal vegetables of your choice with herb butter
- Creamed carrot gratin
- Simple steamed vegetables
- Timbales of nutmeg spinach
- Red cabbage with pear and prunes
- Crispy mange tout
- Fine green beans with olive oil and toasted almonds
- Simple green beans

### **puddings - spring/summer**

- Individual Passion fruit and orange curd Pavlova
- Lemon polenta cake with fresh summer berries and cream
- Pink peppercorn Pavlova with fresh strawberries and cream
- Lemon meringue roulade served with fresh raspberries and cream
- A trio of mini chocolate puddings to include chocolate tart with salted caramel, chocolate and hazelnut roasted pear Pavlova and a shot glass of white chocolate mousse
- Roast peaches with Marsala mascarpone and a ginger tuile

- Fresh strawberry ice cream served with strawberries in black pepper syrup with almond tuile
- Summer fruit jelly with raspberries, blackcurrants and strawberries served with a vanilla cream and toasted almonds
- Elderflower jelly with blueberries and poppy seed shortbreads
- Strawberries and cream with home made almond shortbread
- Individual hazelnut Pavlova with fresh cream and raspberries
- Tarte frangipane with rhubarb and elderflower compote
- A duo of mini gooseberry and raspberry fools served with an almond and orange Florentine and pistachio shortbread
- Green fruit salad with lime and ginger syrup and pomegranate pearls
- Bitter chocolate cheesecake with summer berries
- Ginger tuile basket filled with summer berries and served with vanilla mascarpone cream
- Individual Summer pudding
- Dark and white chocolate discs stacked with raspberries and passion fruit cream
- Passion fruit tart
- Frozen berry pudding with hot white chocolate sauce
- Individual lemongrass brulée with a tuile biscuit
- Apple or pear tarte tartin
- Roasted nectarines\* stacked with almond biscuit and lavender cream
- Individual hazelnut meringue Pavlova with caramelised apple, crème fraîche and butterscotch sauce
- Tarte au citron
- Raspberry clafoutis served with crème fraîche
- Roasted fresh figs\* with honey, served with lemon posset and ginger tuiles
- Chocolate mousse with praline
- Mixed berry pannacotta
- Mixed summer berries with cream and pink edible sparkle!
- Selection of English and French cheese with cheese biscuits

### **puddings - autumn/winter**

- Individual mango and banana trifle with caramel

- Individual ginger and almond cheesecake with frosted white grapes and white chocolate shavings
- Lemon polenta cake served with a quenelle of homemade lemon ice cream
- Caramelised apple, crème fraîche and butterscotch sauce
- Shot glass of lemon posset with raspberry coulis and a heart shaped almond biscuit
- Plum frangipane tart served with cream
- Spiced pears with warm chocolate sauce
- Nutty dark and white chocolate brownie served with berry sauce
- Blood orange posset with a zesty shortbread biscuit
- Pear and butterscotch individual frangipane tartlets
- Individual chocolate tartlets with sesame snaps
- Passion fruit tart
- Apple or pear tarte tartin
- Individual bread and butter pudding served with crème Anglaise
- Individual hazelnut and pear tart served with warm crème Anglaise
- Individual hazelnut meringue Pavlova with caramelised apple, crème fraîche and butterscotch sauce
- Individual iced caramel coffee bombe served with hot butterscotch sauce
- Plum clafoutis served with crème fraîche
- Chocolate mousse with praline
- Roasted pineapple with cinnamon ice cream and warm butterscotch sauce
- Individual hazelnut Pavlova with roasted plum and whipped cream
- Brandy snap thins stacked with roasted plums
- Caramelised oranges with Cointreau mousse
- Individual sticky toffee pudding with caramel sauce and a shot glass of banana ice cream
- Bitter chocolate roulade with chunky chestnut cream
- Roasted English pears with a ginger tuile and warm dark chocolate sauce
- Individual winter fruit crumble served with Calvados crème fraîche
- Selection of English and French cheese with cheese biscuits