

CANAPE MENU

Savory Canapes

Vegetarian

Smoking carrot crisps, curd, wasabi, borage flowers

Caramelised chestnuts, goats chase and pine

Tomato, basil and ricotta crema 'pizza delivery'

Caramelised onion tart with cave aged cheddar

Sour dough croute, beetroot tzatziki

Focaccia with winter mushroom pate

Crispy curly fries, sour cream, + caviar

Roasted butternut chips with gorgonzola

Truffled parmesan cheese straws

Caramelised pear and colston basset stilton tart

French shallot tatin

Wild mushroom arancini

Meat

Venison kofte with spiced cranberry

Roast chicken crisp, smoked cod, green apple

Rosti, seared beef, béarnaise sauce

Pigs in blankets honey glaze

Cumberland cocktail sausages, caramelised onion and mustard

Mini Peking duck wraps with hoi sin & honey

Pizza, tortilla, serrano ham, pepperade,,basil

Fish

'Prawn toast' – cured rose shrimp and avocado crouton

Smoked Salmon, potato cake, crème fraiche

Sevruga Caviar, blini, sour cream,

Tuna cerviche taco, crushed avocado

Cured salmon pizza, truffle, yuzu tortilla

Crab spring rolls, spiked mayonnaise

Hot smoked salmon blini. Horseradish crème fraiche

Seared scallops, vierge dressing,

Tuna tartare, pineapple, wasabi, tobiko, tapioca wafer

Rose Prawn Cocktail, tart, vodka spiked marie rose,



Seasonal Plated Menu's

Starters

Dorset crab with pear, pink grapefruit, young herbs

Aged carpaccio of beef, cherry tomatoes, wild mushroom dressing, crisps

Salt cod, brandade, croquette, pickled vegetables

Scottish salmon, cured, keta pearls, lime, sea herbs

Cornish scallops with black pudding, shaved cauliflower and burnt cauliflower cream

Scottish lobster ravioli, mango & spring onion salad

Wild Sea trout, cucumber & watermelon, chervil crème fraiche

Salt baked celeriac and skate, apple and tapioca

Octopus & citrus, charred, yogurt & yuzu, herbs.

Smoked salmon cannelloni with celeriac remoulade and young herbs

Coal roasted celeriac, apple, hens egg and summer truffle (v)

Pea & truffle summer peas, mange tout, mousse, sorbet, truffle (v)



Main Course

Welsh Blackface lamb with caponata, creamed potato and candied butternut squash

Hake poached in sea herb butter, with sea herbs, beans, cockle croquettes

Pan-fried wild sea bass, boulangère, artichoke, cauliflower purée

Aged beef fillet with oxtail, crispy artichoke, Madeira jus

Herefordshire beef; Longhorn beef wellington, shin of beef, beef fillet with dauphinoise, greens, veal Jus

Turbot with asparagus, confit of shallots, fondant potato

Goosnargh duck & Angostura, dauphinoise potatoes, duck confit, jus

Pot-roast chicken, chicken cooked on the bone with Jerusalem artichoke, onion loaf & winter roots

Lamb & Cheese; braised lamb shoulder, roasted rump and grilled cutlet, with fig, Manchego, & tapenade and potato puree, jus,

Coq Au Vin; croquette of chicken wings, slow cooked cassis thigh, rolled breast with ham carrot puree, light jus



Seasonal Plated Menu's

Dessert

Chocolate fondant, white chocolate sauce, ice cream

'Paddington Bear'; marmalade bread & butter pudding, vanilla ice cream

Pear and chocolate tart, vanilla custard

Rhubarb & apple; custard, crumble, sorbet

'Seville orange' cinnamon, sorbet, cake, curd, wafer & biscotti

Dark Chocolate & Cherries; chocolate mouse, almond liquor, bitter chocolate

Lemon meringue; lemon curd, meringue, sorbet, crumble

Peach melba; marzipan, bitter chocolate & peach, poached peached, toasted marzipan shaved chocolate & raspberries

Passion fruit cheesecake, orange crème fraiche, tuile

Gateau opera, chocolate beans, toffee sauce

Cheeseboard

British cheeses with sour dough crackers, chutneys, grapes

Crossover our cheese courses with a twist

Mature stilton with Eccles cake, grape chutney

Mrs Kirkham's Lancashire, smoked chilli jammy dodger,

Cave aged cheddar, fruit cake, caramelised onions chutney,

Reblochon, poached fig, biscotti,



Retro

Classic menu's with a modern twist, reinvigorating classic dishes into our modern world

To Start

Prawn Cocktail

Five different selected types of prawns, bound in a tequila spiked Marie Rose sauce, charred little gem and Goat Horn pepper

Melon and Ham

Compressed water melon with Parma ham, creamed feta cheese, basil and pine nuts

Main Course

Tournedos of Beef Rossini

Our 50 day aged beef fillet with foie gras, ceps and truffle sat on an amazing potato cake, truffle jus

Coq au Vin

One of my signature dishes(see picture)

Poached breast of chicken wrapped in Serrano ham, cassis poached chicken thigh, Deep-fried pulled chicken wings, carrot puree

Dessert

Black Forest Gateau

My Baked Alaska version of this classic...

Vanilla bean and cherry ice cream, Amaretto soaked Genoise, finished with torched meringue

Trifle

Our chocolate version

Chocolate mousse, Genoise sponge, custard and shavings finished with a tuile



Tasting Menu's available with or without wine flights

The Onion

French Onion Soup with Vacherin Gougere

Riesling Clos Ste Hune 2017, D. Trimbach, Alsace, France

Langoustine

Char Grilled Scottish Langoustine, tender bay leeks, miso

*Puligny-Montrachet 1er Cru Les Referts 2012, D. J M Boillot
Burgundy, France*

Truffle & Egg

Truffled hens egg, wild mushroom tea

Turbot

Cornish Turbot, Crab tortellini, caviar cream sauce

Pouilly-fume silex 2010, D. Didier Dagueneau, Loire Vaiey, France

Aged Beef

Rhug Beef, pomme anna, seared foie gras, port jus

Opus One 2012, Napa Valley, USA

Blood Orange

Sorbet, Crisp, compote

Milk Chocolate & Parsnip

Milk Chocolate, parsnip & slated caramel

Sauternes 1er Cru Superieur 2001, Ch. d'Yquem, Bordeaux, France

Artisan Cheese

Chili jammy dodger, Kirkhams Lancashire

Fonseca vintage port 1985

