

by word of mouth®



Menu

SUMMER 2018

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Sample dishes from our menus for summer 2018

CANAPES

Hot

Seared scallop with pea puree and a roasted cherry tomato on a salad of lemon dressed sugar snaps, mange tout and broad beans

Cheese and Onion: Berkswell cheese and white onion souffle with a lemon and parsley crumb, balsamic baby onion and shallot confit

Star anise spiced duck confit bon bon rolled in toasted sesame seeds on a salad of cucumber, spring onion and hoisin sauce

Bacon, egg and Chips: olive oil confit potato with slow cooked pancetta, truffled egg yolk, vinegar powder and homemade tomato ketchup

Cold

Smoked salmon and creme fraiche mille feuille with whipped saffron cream, compressed cucumber, bronze fennel and snipped chives

Avocado Vinaigrette: avocado mousse in a balsamic and tomato gel on a basil biscotti with basil cress

Rosemary and pecorino panna cotta on toasted pain d'epices with balsamic gel, poached raisin and a pecorino rock

BLT: iced lettuce gazpacho with slow cooked bacon loin, sun dried tomato, tomato pearls and a melba wafer

STARTERS

Blackened prawns with heirloom tomatoes, grilled chorizo, chilli red pepper puree and a puffed rice wafer

Crab and Apple: Norfolk crab and celeriac aioli with tarragon compressed apple, green apple gel, pickled Pink Lady apple and apple wafers

Sushi Salad: pressed coconut and coriander rice with wasabi custard, soy pearls, nori wafers and a ginger dressed salad of pickled mooli, water chestnuts and mange tout

Fillet of beef cured in Cornish smoked salt with parmesan ice cream, pickled baby carrot, mustard frills and a parmesan crisp

MAIN COURSES

Sous vide breast of duck with a duck leg, apricot and lemon thyme bon bon on a lemon and apricot puree with duck crackling crumble, baby leeks, pommes anna and buttered salsify

Roasted fillet of beef with a summer pea, pancetta and tarragon ragout, potato croutons, baby carrots and compressed iced baby gem

Pan fried fillet of sea bream with a seared scallop, new potato and spring onion crush, lemon braised fennel and sauce vierge

Pan fried halibut with a champagne and chervil cream sauce, sauteed morel mushrooms, baby leeks and fondant potato

PUDDINGS

Raspberry ripple ice lolly with rosewater meringues, pickled summer berries and an English sparkling rose wine jelly

Sun-kissed Eton Mess: Whipped Madagascan vanilla panna cotta with crushed meringue, exotic fruit curd and a passion fruit and mango salad

White chocolate and summer berry opera cake with a lemon verbena sorbet, blueberry crumb, raspberry lace tuile and marinated blueberries

Summer berry eclair with creme de mure cream, sesame seed croquant, poached blackberries and a hibiscus syrup