

by word of mouth®

Menu

SUMMER 2019



SAMPLE DISHES FROM OUR MENUS FOR SUMMER 2019

CANAPES

HOT

Sea bass cured in Cornish smoked salt on chilli flat bread with coconut and lime puree, spring onion and toasted coconut

Hereford hop cheese souffle with apricot puree, hops cider poached raisin and a balsamic shallot petal

Bombay Potato: turmeric spiced potato cup with spiced tomatoes, onion, mustard seed and coriander served with an onion bhaji - (vegan)

Pancetta wrapped beef tournedos on truffle brioche with purees of pea, carrot and celeriac

COLD

Peppered tuna carpaccio on a parmesan crisp with rocket pesto, semi dried tomato and olive oil pearls

Avocado Maki: Japanese rice, coconut and pickled ginger with avocado puree, soy pearls, black sesame seeds and a nori wafer - (vegan)

Beetroot hummus, cardamom spiced angel hair carrot, fava beans and pomegranate in a crisp gem lettuce cup - (vegan)

Fakewell Tart: guinea fowl confit with creme fraiche custard, toasted almonds and cherry gel

STARTERS

Japanese fire salt cured red mullet with a lemongrass, ginger and lime black rice chilled risotto, Thai asparagus, pickled mooli, coriander cress and a toasted sesame dressing

Dorset crab, roasted heritage beetroot and granny smith apple salad with pickled baby shallots and a wasabi and apple cream

Gazpacho: tomato and sherry vinegar jelly with a gazpacho salad, roasted red and yellow pepper purees, smoked almonds, Andalusian olives and garlic croutons

Pressed confit duck leg, peach and baby leek in peach gel with marinated peach, scorched baby leek, pickled baby turnip and a crispy duck skin crumb

MAIN COURSES

Sous vide breast of cornfed chicken with a confit leg, apricot and sage bonbon, apricot puree, baby fennel, pan-fried baby gem and a Briottet apricot liqueur jus

Courgette flower stuffed with Sicilian caponata on tomato confit with grilled baby aubergine, baby red peppers, slow roasted vine tomatoes and saffron spiced fondant potatoes (gluten free/vegan)

Pan fried fillet of halibut with a seared scallop, fondant potato, creamed leeks, summer peas, baby carrots and scallop coral oil

Fillet of rose veal cooked sous vide in milk with truffled potato fondant, sweet carrot puree, white asparagus, truffle cream and an Iberico ham crisp

PUDDINGS

Textures of Peach: yellow peach semifreddo with white peach granita, Chapel Down sparkling wine and peach jelly, blood peach gel and almond croquant

Mango and passion fruit ice lolly with passion fruit and poppy seed cake, mango dusted meringues, pineapple carpaccio, and passion fruit and orange syrup

Rhubarb & creme fraiche panna cotta with prosecco poached rhubarb, almond macaron, rhubarb crisps and a strawberry foam

Dulcey and dark chocolate tartufo with almond feuilletine crunch, wild strawberry syrup and a summer berry salad