

by word of mouth®

Menu

WINTER 2019



SAMPLE DISHES FROM OUR MENUS FOR WINTER 2019

CANAPES

HOT

Chilli spiced scallop with a green papaya and lime salad, tamarind gel and a lotus root crisp

Saffron poached mussel with a prawn, crab and red pepper paella and tomato salt

Jenga Chips: Brie de Meaux and mushroom polenta chips with truffled mascarpone

Seared fillet of mushroom dusted beef on cauliflower cheese with truffled cauliflower puree and a romanesco crisp

COLD

Crab Taco: Chilli and green onion crab with avocado, tomato gel and pickled red onion

Beetroot meringue sandwich with whipped truffled goat's cheese, black olive crumb, golden beetroot gel and a candy beetroot crisp

Pumpkin, green chilli and cardamom muffins with angel hair carrot, coconut cream and coriander cress

Whiskey oak smoked beef carpaccio on a horseradish sable with celeriac cream and pink peppercorn praline

STARTERS

Artichoke, taleggio and potato strudel with roasted baby artichoke, crispy kale and a taleggio veloute

Cured and torched Chalkstream trout with braeburn apple puree, pickled samphire, compressed apple and a squid ink tuile

Heritage Carrot Patch: pickled, roasted and crisped heritage carrots with cardamom spiced carrot puree, pea shoots and a cardamom and carrot crumb

Venison carpaccio with cobnut and kale pesto, blackberry jelly, horseradish cream, crispy kale and toasted cobnuts

MAIN COURSES

Roasted poussin on a black pudding and whisky puree with heather honey glazed parsnips, blackberry poached pear, buttered cavolo nero and a blackberry and whisky jus

Fillet of stone bass in a spring onion and lemon dressing with crispy skin, mushroom ketchup, king oyster mushroom, fondant potatoes and a seaweed and squid ink microwave cake

Pumpkin and celeriac cannoli with butternut fondant, oat milk and tarragon cream, toasted oats, herb oil and watercress

Pan fried fillet of rose veal with petit veal schnitzel, tomato and shallot confit, caramelised baby fennel, Swiss chard and rocket cress

PUDDINGS

Chocolate crusted pecan pie with a Valrhona chocolate mirror glaze, banana ice cream, maple syrup and a chocolate lace tuile

Rosemary infused creme brulee with Madagascan vanilla pears, speculoos crumb, pear crisps and a vanilla and Chapel Down wine syrup

Yuzu baked cheesecake with a candied ginger and hazelnut crumb, clementine sorbet, orange nougatine shards and yuzu syrup

Iced fig soufflé with olive oil and pistachio cake, red wine jelly and lemon pistachio croquant