



Fine dining executive Gourmet Menu

£150 per person

The menu will include crusty bread & creamy butter with sea salt flakes, chef canapes selection and petits fours at the end of your meal

Starters

Fish

Pan-fried scallops, cumin & turmeric spiced parsnip puree, bacon crumbs & micro coriander

Smoked salmon with radish and cucumber matchsticks served in a timbale topped with caviar and dill

Mille feuilles de langoustine made with filo pastry and served with a saffron butter sauce and zucchini brunoise

Meat

Butter seared breast of local wood pigeon, baby spinach, walnuts, beetroot cubes & red currant syrup

Parma ham & fig salad with hazelnut, baby leaf & cold pressed Sussex rapeseed oil

Beef fillet carpaccio with rocket, capers & parmesan shavings

Vegetarian

Goat's cheese & caramelised red onion tartlet with rocket, pine nuts & balsamic glaze

Artichoke & parmesan tartlet with mushroom cream & rocket

Wild mushrooms cooked in garlic and served with a homemade brioche and brandy and crème fraiche sauce

Trou Normand will be served between starters and main course.

Main courses

Fish

Seared sea bass fillet, beurre blanc sauce, dauphinoise potatoes & butter glazed asparagus with toasted almond

Butter baked salmon, wilted greens & sweet leeks, crispy paprika potatoes, soft duck egg & chive hollandaise

Cod medallions with spicy lentils, ginger, turmeric and served with a lemon butter sauce

Meat

Classic beef wellington filled with a mushroom duxelle and duck pate wrapped up in Parma ham served with a rich red wine sauce Crushed new potatoes scented with truffle oil

Five spice marinated duck breast, merlot & cranberry and orange sauce, Diced herby potato & tender stem broccoli

Garlic & mustard seared lamb noisettes with carrot puree, crispy garlic potatoes, charred fennel & red wine jus

Vegetarian

Garlic charred halloumi on a bed of Parmentier potatoes, rocket salad, slow roasted tomatoes & basil butter

Spinach & ricotta tagliatelle with fresh basil & balsamic glaze

Quails eggs in a puff pastry case served with roasted asparagus and glazed with a chervil hollandaise

Desserts

Traditional individual French apple tart served with quenelles of crème fraiche

Opera made up of chocolate layers and coffee cream

Chocolate croquant decorated with gold and chocolate ribbons.

Mousse des vagues made up of crispy praline base and dark chocolate mousse.

Raspberry or lemon bavaois topped with exotic fruits.

Fraisier with Italian meringue finished with marzipan top.

Metis chocolate cake with gold dust finished with mirror glaze

Red fruit crème brulee tart served with crème fraiche

Selection of Fine French and English cheeses served with plum chutney, crackers, grapes, and celery served on slates.

Included in the price is

- *The ingredients*
- *The chef's travel expenses*
- *The cooking and plating of the dishes by the chef*
- *The chef services at his demo kitchen to do basic prep and desserts*
- *The cleaning of the kitchen*
- *One extra staff to lay up table and served, plus help the chef in the kitchen*