

# Summer Dinner Party Menu

*Martin Lovell*

## Menu 1

Asparagus Cappuccino Shot

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Pressed confit chicken,  
shiitake, ginger, soy, coriander,  
mango & chilli chutney

Cured organic salmon, fennel  
remoulade, fennel shoots, anise,  
lemon & dill vinaigrette

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Sorbet

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Pollack fillet, peas & broad  
beans "a la Francaise", braised  
radishes & samphire

Woodland pork - belly, tenderloin,  
sauerkraut, apple, vanilla & cider

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"Peach Melba" caramelised peach,  
vanilla parfait, raspberries

Dark chocolate-lavender  
espuma, warm blueberries.

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## Menu 2

Crab beignet, chilli & lime

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Wild rabbit, arborio rice,  
giroles, broad beans,  
parmesan & sorrel

Filo baked Crottin de Chevre,  
vine tomato carpaccio,  
aged balsamic & basil

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King prawn dumpling,  
hot & sour broth

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Maize-fed chicken, asparagus,  
wild summer mushrooms,  
truffle tagliatelle

New season rack of lamb, brioche-  
elderflower crust, pea puree,  
creamed greens & wild garlic

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Cherry bakewell, cherry jam,  
amaretto-vanilla ice cream

Raspberry mille feuille, nougatine,  
sorbet, gel, lemon cream

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## Menu 3

Cheese soufflé cooked  
on double cream

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Wood pigeon salad, potato,  
pancetta & beetroot, red  
wine-walnut dressing

Steamed courgette flower  
with wild salmon, mango,  
avocado, cucumber & caviar

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Cannelloni of crab & basil,  
plum tomato essence

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Halibut, lemon & garlic  
puree, haricot vert,  
langoustine minestrone

Poached beef fillet, dauphinoise  
puree, baby vegetables,  
watercress, lobster ravioli

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Assiette of chefs English  
strawberry desserts

Creme fraiche & lime tart,  
gooseberries & ginger ice cream

## Canapé Menu

Smoked haddock &  
potato salad in filo

Shrimp & spinach bahjis

Curried chicken risotto cakes

Parma ham & basil  
mascarpone pin wheels

Smoked trout &  
horseradish pancakes

Pork & apple rilletes,  
wholemeal croute

Smoked salmon blinis with caviar

Parfait of duck liver &  
pistachio en croute

Goats cheese with italian parsley  
& sundried tomato on feuilleté

Tiger prawns with chilli & lime

Quails egg "benedict" on toasted  
muffin with pancetta & hollandaise

Confit free range pork, sage &  
black pudding, granny smith puree

Salmon & king prawn brochette,  
"tikka style" raita dip

Spinach & potato pakoras, cumin  
seed & coriander yoghurt

Seared marinated tuna, niscoise  
salsa, grilled new potato

Rare beef & stilton toastie

Baby yorkshires & roast beef

Savoury profiteroles with  
wild mushroom, roast  
garlic & truffle oil

Vine riped cherry tomatoes,  
thai spiced crabmeat

Skewered chicken yakitori

Panko king prawns, katsu sauce

Pork & leek chipolatas,  
mustard mash & gravy

Ratatouille, boccocini  
& pesto pizettes

Bruschette of goats cheese,  
beetroot relish

Baby sheppard's pies  
or cottage pies