

Autumn Dinner Party Menu

Martin Lovell

Menu 1

Fennel & anise veloute,
smoked salmon flakes

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Goats curd, roasted pear &
truffle honey, brioche toast

Smoked ham hock, bubble &
squeak, free range poached
egg, grain mustard cream

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Sorbet

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Lemon sole, girolle mushroom
ragout, gnocchi, tarragon
& preserved lemon

Guinea fowl, roast breast, crispy
wings, boudin blanc, savoy,
pumpkin, white onion puree

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Baked ginger Parkin,
toffee apple ice cream

Autumn Eaton Mess: Figs,
pear, blackberry

Menu 2

Oysters Florentine

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Cornish crab kedgeree,
soft quails eggs,
shellfish reduction

Balantine of local game,
damsons & elderberries

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Mussels, orzo, garlic, white
wine parsley & cream

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Monkfish "Saltimbocca"
Parma ham, sage, pearl barley
& autumn mushrooms

Goosnargh Duckling, crisp
rilette, roast butternut, pickled
apples, liquorice & tarragon

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Spiced pear, pine nut & egg
custard tart, pain epice ice cream

Baked sweet sherry
cheesecake, roasted autumn
fruits, hazelnut caramel

Menu 3

Salt cod scotch egg, piquillo
pepper & chorizo coulis

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Confit duck & foie gras
terraine, roasted fig, spiced
fig gel, brioche toast

Scallops, pork belly, black
pudding croquettes, apple,
celeriac, cider jus

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Red mullet escabeche, asian
spices, lime pickled vegetables

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English rose veal, artichoke
gratin, shallots, ceps & Madeira

Wild sea bass, creamed
celeriac, salsify chips, spinach,
brown shrimp & capers

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Blackberry compote, cassis
pannacotta, warm financier

The Quay chocolate plate

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 rillettes,
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, bocconcini
& pesto pizettes

Bruschette of goats cheese,
beetroot relish

Baby sheppard’s pies
or cottage pies