

Spring  
Dinner Party  
Menu

*Martin Lovell*

## Menu 1

Watercress soup, whipped  
creme fraiche

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Hot smoked salmon pave,  
spinach, egg yolk, beurre blanc

Potted ham hock, piccalilli,  
pickled shallot, brushetta

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Sorbet

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Plaice fillets, purple spouting,  
orange, anise & tarragon

Braised chicken, pearl barley,  
bacon, sage & leeks

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“Rhubarb & Custard”

Sticky toffee pudding,  
bananas & clotted cream

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## Menu 2

Goats cheese, basil  
& sun-dried tomato  
bon bon, tapenade

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Asparagus, duck egg, chive  
hollandaise & parmesan

Wam tartlet of smoked  
haddock, potato &  
watercress, curry emulsion

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Potted shrimp with lemon &  
mace, warm potato scone

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Wild sea trout, cockles  
Barigole, samphire & fennel

Dry aged beef loin, bone marrow,  
salsify, giroles & red wine shallots

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Tasting of Blood Orange -  
posset, sorbet, mousse

Caramelised mango, mint  
& chilli rice pudding

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## Menu 3

“Croque Monsieur” emmental  
& smoked salmon

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Morel mushroom ragout,  
Jerusalem artichoke veloute,  
prosciutto, white truffle oil

“Surf & Turf” duck ravioli,  
langoustine tails, sherry vinegar jus

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Lobster & salmon boudin,  
lemon grass infusion

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Spring lamb loin, crisp  
sweetbreads, peas, broad beans,  
pancetta, roast garlic & marjoram

Dover sole fillet, crab-crushed  
Jersey royals, gem lettuce,  
asparagus & crab jus

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Apricot clafoutis, almond ice cream

Bitter chocolate & pine nut  
tart, white chocolate sorbet

## 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