

# Winter Dinner Party Menu

*Martin Lovell*

## Menu 1

Curried cauliflower veloute,  
coriander yoghurt

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Portobello risotto, truffle  
foam & parmesan

Duck liver parfait-brulee,  
pistachio crust, rhubarb & brioche

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Sorbet

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Forty five degree organic  
salmon, leeks, smoked bacon,  
potato & goats cheese

24 hour beef brisket, fondant  
potato, celeriac puree,  
horseradish, beetroot jus

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Glazed passion fruit  
tart, dark chocolate

Pannacotta with coconut,  
kaffir lime & pineapple

## Menu 2

Salmon tartare,  
cucumber jelly

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Ham hock, pork belly &  
black pudding, poached  
egg, hollandaise

Tasting of Ragstone  
goats cheese, textures of  
beetroot, watercress

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Our own smoked mackerel,  
lemon, capers & horseradish

Fillet of cod, white bean, clam &  
chorizo cassoulet, savoy cabbage

Lamb rump, carrot & cumin puree,  
baby carrots, puy lentils & thyme

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Lemon meringue parfait,  
curd, basil sorbet

Tart tatin of apple, raisin  
puree, vanilla pod ice cream

## Menu 3

Foie gras parfait, pain  
d'epice & apple

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Cannelloni of marinated tuna, crab  
mayonnaise, soy & cucumber

Dry aged beef fillet carpaccio,  
horseradish cream, caper  
berries & croutons

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Parmesan crusted scallop,  
spiced parsnip & lime

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Local venison loin, winter root  
dauphinoise, glazed red cabbage,  
pear & bitter chocolate

Turbot poached on the  
bone with shiraz, celeriac,  
salsify, savoy & chestnuts

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Chocolate-orange fondant, grand  
mariner ice cream, candied orange

Hazelnut creme brûlée,  
caramelised banana,  
caramel 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 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, boccocini  
& pesto pizettes

Bruschette of goats cheese,  
beetroot relish

Baby sheppard's pies  
or cottage pies