

Chefinmykitchen

Why go to restaurant when the chef can come to you

1 - Canapés

Chef's own selection of canapés

2 - Starter

Asparagus with crispy duck egg, chorizo and fresh coriander
Shallot tarte Tatins with chicken liver and deep red wine
Chilled cucumber and horseradish gazpacho with Lymington crab salad and pickled white radish
Burrata salad with beetroot and radishes

3 - Main Course

English vegetable minestrone with a roasted chump of Lune Valley lamb and lovage pesto
Fillet of beef with braised oxtail, textures of onion and morel Madeira sauce
Fillet of sea trout with grilled spring onions, young asparagus cucumber, confit tomatoes and sauce vierge
Spring vegetable and asparagus pancake in pea and coriander soup

4 - Dessert

Raspberries sorbet with violet cream and oatmeal
Passion fruit and vanilla cheesecake pyramid with glazed blood orange
Liquorice panna cotta with Yorkshire rhubarb and parkin crumbs
Amedei chocolate tart with spring berries melange

5 - British & continental cheese board

Selection on four cheeses, olives, salamis, grapes and celery served with a range of biscuits and bread

6 - Coffee

Fresh brewed Brazilian coffee with selection of home-made truffles