

WORLDWIDE

HOF PRIVATE CHEF

FINE DINING SERVICE

• CANAPÉ •

FERMENTED SPRING ONION - TEMPURA STYLE
SMOKED SCOTTISH SALMON BLINI & CAVIAR
IN-HOUSE CURED BEEF BRASEOLA
PEA PUREE AND COCONUT FROTH
CHILLI & AVOCADO ON BLACK TUILE
MINI FISH AND CHIPS
CHICKEN SATAY & PEANUT SAUCE

• STARTERS •

AGED BEEF TARTARE

cured egg yolk, pickles, smoked cheese

HERRING CURED TWO WAYS

onion pickled with saffron, hay baked beetroot, nigella seeds

GOATS CURED WITH SALT BAKED BEETS

served with honey dressing and walnut glaze

SALMON MI-CUIT

soft poached egg, seafood froth & lemon verbena puree

GIN CURED SCALLOP, GRILLED ON CHARCOAL

delicate scallop with pea soup & pickled apple

• MAIN COURSES •

BRINED CHUMP OF LAMB

honey & pickled parsnip puree, rich lamb jus, red wine & cinnamon infused carrot, fermented

SAUERKRAUT & MUSHROOM HAND MADE PIEROGI

beur blanc & pickled wild mushrooms

SALT & SUGAR CURED SALMON

pickled fennel, saffron infused baby potatoes, wilted spinach and salt baked beetroot puree

200G FILLET OF WAGYU BEEF

shallot, organic garlic puree, Jersey Royal potatoes cooked in beef stock

CURED WILD SEABASS

poached in milk, fermented mushroom duxelles & caviar

• DESSERTS •

AERATED CHOCOLATE MOUSSE, CANDY FLOSS

BAKED WALNUT ICE CREAM

PICKLED PEAR WITH BLACK CURRANT REDUCTION, WHITE CHOCOLATE PUREE

PRESSED RHUBARB ETON MESS

RESERVATIONS@HOUSEOFFEASTS.CO.UK