

WINTER MENU 2015/16

By JASON BURDOCK

AMUSE BOUCHE

BEETROOT

Beetroot, Goats Cheese Mousse, Walnuts

SCALLOP

Scallop Ceviche, Avocao, Chilli

SALMON

Smoked Salmon, Crab Roulade, Sesame Seeds

PORK

Pork Scratching, Green Chilli Aoili, Celeriac

MUSHROOM

Mushroom Arancini

PEA

Pea Velouté, Crumbed Hamhock

STARTERS

SQUASH

Butternut Squash Soup, Spiced Ricotta Tortellini

BEETROOT

Roast Beets, Celeriac, Goats Cheese, Apple, Walnut, Beetroot Sorbet

CAULIFLOWER

Roast Cauliflower, Purée, Spaetzle, Kale, Hazelnuts, Noisette Vinaigrette

SALMON

Cured Salmon, Cucumber, Pea, Radish, Gin and Apple Granita, Rye crisps

PUMPKIN

Gnuddis with Roast Pumpkin, Sage Burnt Butter, Raisin Almond

CHICKEN

Confit Chicken Wing, Chicken Boudin, Brown Onion Consommé, Pickled Onions

MAIN COURSES

BEEF

Beef Cheek, Jerusalem Artichoke puree, Duck Fat Potatoes, Braised Shallot, Watercress, Jerusalem Artichoke Chips

TURBOT

Roast Turbot, Romesco, Paprika Potatoes, Black Pudding Crumb, Salted Grapes, Baby Gem

PORK

Smoked Pork Shoulder, Dauphinoise Potatoes, Coleslaw

GUINEA FOWL

Guinea Fowl, Corn, Quinoa Barley, Spring Onion, Pomegranate, Feta, Chicken Jus Vinaigrette

DUCK

Duck Breast, Roast Sprouts, Pancetta, Chestnuts, Chicory, Mulled jus

LAMB

Roast fillet Lamb, Braised Shoulder, Smoked Fondant Potato, Roast Broccoli, Rocket Anchovy Verde, Yoghurt

CHEESE

"Mrs Doyle's" Cheese Trolley Service

TO FINISH

CANNOLI

Chocolate Caramel Cannoli, Mascarpone, Date Purée, Pecans

LEMON

Lemon Curd, Shortbread, Strawberries, Meringues, Basil

PEAR

Poached Pear, Goats Cheese, Burnt Butter Crumb, Sponge, Gin Jelly, Honeycomb

APPLE

Apple Tarte Tatin, Vanilla Ice Cream, Apple Purée and Crisps

CHOCOLATE

Choc Fondant, Hazelnut Ice Cream, Hazelnut Praline, Salted Caramel