

Chefs2You

Winter Dining Menus

Selector Menus, please choose, one starter, one main and one dessert from the menu below for the entire party. From £24 per head...

To begin with

Giant Tortellini of Porcini Mushrooms with morel mushroom foam

Cornish crab cake, Salad of cooked Sweet peppers, Shallots & Rocket

Pressed Aylesbury Duck & Foie Gras, Pear & Prune Chutney
accompanied by Toasted Brioche

Pan Fried Cornish Scallops, Onion cream & Chorizo

Caramelised Shallot Tart with Grilled Croton Goats Cheese

Sicilian Slow Roasted Tomato, Wild Rocket & Parmesan Salad

Breast of Squab Pigeon, Parsnip cream, Bacon & Lentil Jus

Potato & Blue Cheese Brulée, mould wine pears and winter leaves

Mousseline of scallops, Light Crab cream & Chervil sauce

Traditional Loch Fine Smoked Salmon lemon & Capers
with brown bread & butter

Goats Curd and Beetroot salad, marinated beets with red Chard,
candied walnuts

Seared yellow fin Tuna, wasabi & Soy
served with a Asian noodle salad (Served Rare only)

Caesar Salad with warm Smoked chicken & large Crunchy Croutons

Tarte Tatin of Cepe mushrooms & soused tomato

Warm Buffalo Mozzarella, Caponata & Wild Rocket

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Sorbet Course

Intermediate palate cleansers

Pink Champagne
Lemon & Lime
Vanilla vodka & water cress

Winter Soups & Consommés

Cream of white onion soup garnished with Emmental floating islands

Celeriac & Apple Velouté with Apple crisps

Lobster Bisque with Brandy Cream

Cullen Skink (Scottish Haddock & potato soup)

Thai Chicken Soup (Tom Yum Gum)

Mediterranean Fish soup & red pepper pesto

Smoked Chicken Consommé, pouched quail egg

Winter vegetable broth with pearl barley and ham

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Main courses : Mains Fish & Crustacean

Grilled Skate, Capper & parsley black butter, cracked potatoes scented with lemon & sauted spinach

Roasted Salmon, Lentil Garlic & puree,
Cauliflower beignets with a cider & thyme cream sauce

Pan-fried Sea Bass with ribbons of leek, Courgette & Carrot Pearls
With a Champagne sauce

Escalope of Warm Organic Smoked Salmon
Rosemary & fennel mash with a clam cream sauce

Baked Cold Water Lobster,
With garlic & Lime butter served with Lemon and watercress
(Served in the shell 1.15lb)Or

Lobster Thermidor

Roasted Cod, Jerusalem artichoke mash, sautéed spinach and lemon oil

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Mains Poultry : Red Meat and Game

Corn fed Chicken,
stuffed with herbs & goats cheese wrapped in Parma Ham served with sweet
Potato
& roasted baby Onions

Scottish Sirloin of the finest Aberdeen Angus Beef
Braised leeks & wild mushrooms, Pomme Fondant & Madeira jus

Welsh Stuffed Saddle of Lamb,
Spinach & Pomme Cocotte, port and redcurrant jus

Hearty Boeuf Bourguignon,
Baby carrots & parsley with a creamy mash Potatoes

Lightly Spiced Norfolk Duck Breast
with Oriental vegetables, crispy noodles on a lime & glonga Dressing

Corn fed black leg Chicken,
Morel cream sauce leaf spinach & roast potatoes

Roasted Gloucester Old Spot, Pork Fillet,
Bubble & Squeak Cake, heritage beetroot, baby apples finished
with a Summerset cider cream sauce

Scotch Fillet of Beef Wellington served with Fondant Potatoes
On a rich red wine Jus accompanied by a Panache of Fresh Market Vegetables
(Minimum of 8 People)

Cairn hill farm Rump of Lamb,
Sweet & Sour Aubergine, Coriander jus and saffron potatoes

Red legged Guinea fowl, braised red cabbage served
with game chips & truffle bread sauce along with traditional compliments

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Mains Vegetarian

Gnocchi with Wild Mushrooms, truffle oil, wilted wild rocket

Pumpkin tartan with garden leaves and feta cheese

Tortellini of Beetroot with a sage & pin nut cream

Symphony of Garden Vegetables in a Tart
Topped with Glazed Goats Cheese crème fraiche & Chive dressing

Risotto Fritter of gorgonzola, char grilled baby leeks & balsamic

Will be charged as per main course price

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Something Sweet to finish with

Passion Fruit Pavlova with Crème Chantilly

Sliced Exotic Fruit, Fresh Fruit Sorbet

Crème Brulée (cappuccino, bailey, or vanilla)

Bread & Butter Pudding with Firey Rum Sauce

Chocolate Mousse Cake, with macerated cherries

Citrus Organic Lemon Tart with lemon sorbet

Valrhona bitter chocolate pudding with white chocolate ice cream

French Apple Tart Tatin with Gewurztraminer ice cream

Treacle tart with ginger syrup & crème fraiche

Banana & coconut cheese cake with toffee sauce

Far Breton (flan) with marinated Prunes in Armagnac

Rice Pudding with cinnamon & nutmeg served with vanilla Ice-cream

Assorted cheese slate

Platter of English & French Cheeses, Panforte Fruits & Bread

Warm Caerphilly & Onion tart
served with homemade Beetroot & Strawberry Chutney

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Mille-Feuille of Roquefort & Apple,
baby spinach salad on an orange & green pepper corn dressing