

TOMMY COLE

Private Chef

Flavours of Asia

Sample Menu

CANAPES

Confit Duck Tartlet

with smoked ponzu, spring onion & cucumber

Avocado & Wasabi Gougères

with nori & pickled ginger

STARTER

Butternut & Ginger Bonbon

with celeriac puree, lemongrass foam & pickled daikon

MAIN

Kimchi Shortrib

with kimchi glaze, black garlic, roasted beetroot & wasabi

DESSERT

Strawberry & White Chocolate Delice

with strawberries, red velvet sponge, strawberry gel & dark chocolate



TOMMY COLE

Private Chef

Flavours of France

Sample Menu

CANAPES

Ham Hock & Pea Croquette

with honey mustard emulsion

Tomato Cornetto

with basil & smoked cream cheese

STARTER

Cheese Eclair

with jambon, pickled red onion, balsamic & rocket salad

MAIN

Roasted Duck Breast

with spiced duck jus, cauliflower puree, pickled red cabbage & toasted hazelnuts

DESSERT

Lemon Tartlet

with lemon & thyme sherbet, raspberries & dark chocolate crunch



TOMMY COLE

Private Chef

Flavours of the Med

Sample Menu

CANAPES

Lamb Bonbon

with tzatziki & feta

Greek cracker

with caramelised goat's cheese, beetroot, fig, thyme & walnuts

STARTER

Seared Scallops

with serrano ham, grilled figs, toasted walnuts & lemon emulsion

MAIN

Potato & Basil Gnocchi

with butternut puree, crispy kale, mouneh pickles & rosemary foam

DESSERT

Goat's Milk Dessert

*with beetroot, toasted milk parfait, candied walnuts, blackberries &
rosemary*

