



CHEF

# **SIMON WOOD**

[www.swcooks.com](http://www.swcooks.com)

## EXAMPLE MENUS

# THREE COURSE A'LA CARTE

## **Chef Simon | Example Menus**

Whether it's a corporate event in your office, a family party in a luxury location or a private dining experience in your home, Chef Simon can create a menu to meet your requirements.

Relive one of Simon's winning Masterchef menus, or enjoy some exciting bespoke dishes, all developed with passion, creativity and powerful flavours.



## **THREE COURSE A'LA CARTE**

### **White Onion Broth**

A warming slow cooked onion broth, with a bouquet hint of seasonal herb, lovage and confit garlic

### **The Jersey Jacket**

Jersey Royal with creamy Tunworth mash, fermented blueberries & Inedit malt yeast crumb

### **Some Beef, Its Bones & Whey Soured Onions**

Using the whole animal, buttermilk whey, bone marrow,, shin, tail a sirloin flat iron, finished with bone marrow fried bloomer, beef suet rag pudding & lovage oil emulsion

### **'Bueno'**

White chocolate praline shards chocolate mousse, hazelnut praline and Feuille de Brick

# FIVE COURSE TASTING MENU

## High Quality Events

Simon offers modern interpretations of traditional flavours - focusing on simplicity, purity, and seasonal inspiration.

His passion is for fine dining, plating, and sharing his culinary expertise through teaching and tutorials - creating a playful and authentic dining experience.



## Milk Bread & The Good Butter

Fresh, daily house made milk roll with 'The Good Butter', infused with lovage, served with White Onion Broth A warming slow cooked onion broth, with a bouquet hint of seasonal herb, lovage and confit garlic

## Catch of the Day

Sashimi catch of the day with tomato ponzu, yuzu sake and mirasol chilli pepper

## The Best Bit of the Chicken

Sticky chicken with crispy chicken skin, fried kale & maitake puree

## Some Beef, Its Bones & Whey Soured Onions

Using the whole animal, buttermilk whey, bone marrow,, shin, tail a sirloin flat iron, finished with bone marrow fried bloomer, beef suet rag pudding & lovage oil emulsion

## 'Bueno'

White chocolate praline shards chocolate mousse, hazelnut praline and Feuille de Brick

# SEVEN COURSE TASTING MENU

## **Milk Bread & The Good Butter**

Fresh, daily house made milk roll with 'The Good Butter', infused with lovage,

## **White Onion Broth**

A warming slow cooked onion broth, with a bouquet hint of seasonal herb, lovage and confit garlic

## **Catch of the Day**

Sashimi catch of the day with tomato ponzu, yuzu sake and mirasol chilli pepper



## **The Best Bit of the Chicken**

Sticky chicken with crispy chicken skin, fried kale & maitake puree

## **The Jersey Jacket**

Jersey Royal with creamy Tunworth mash, fermented blueberries & Inedit malt yeast crumb

## **Poached Lemon Sole & Caviar**

Fumé cream sauce with keta and caviar, baby fennel and a lovage and fennel salad

## **Some Beef, Its Bones & Whey Soured Onions**

Using the whole animal, buttermilk whey, bone marrow,, shin, tail a sirloin flat iron, finished with bone marrow fried bloomer, beef suet rag pudding & lovage oil emulsion

## **'Bueno'**

White chocolate praline shards chocolate mousse, hazelnut praline and Feuille de Brick

Bueno

Email | [Simon@woodmanchester.com](mailto:Simon@woodmanchester.com)  
Web | [www.swcooks.com](http://www.swcooks.com)  
Social | [@SimonJWoodUK](https://www.instagram.com/SimonJWoodUK)