

TOMMY COLE

Private Chef

# Flavours of Asia

## *Sample Menu*

### **CANAPES**

Avocado & Wasabi Gougères

*with nori & pickled ginger*

### **STARTER**

Charred Confit Leek

*With garlic puree, roasted maitake mushroom, pangrattato & burnt leek  
oil (V)*

### **MAIN**

Braised Pork Belly

*with sour pear gastrique, celeriac and apple puree, pickled daikon &  
crispy onions*

### **DESSERT**

Strawberry & White Chocolate Delice

*with strawberry & dark chocolate*



TOMMY COLE

Private Chef

# Flavours of Asia

## *Sample Menu*

### **CANAPES**

Confit Duck Tartlet

*with smoked ponzu, spring onion & cucumber*

### **STARTER**

Butternut & Ginger Bonbon

*with celeriac puree, lemongrass foam & pickled daikon*

### **MAIN**

Kimchi Shortrib

*with kimchi glaze, black garlic, roasted beetroot & wasabi*

### **DESSERT**

Miso, Pistachio & White Chocolate Blondie

*with raspberries, candied pistachios & dark chocolate ganache (V)*



TOMMY COLE

Private Chef

# Flavours of France

## *Sample Menu*

### **CANAPES**

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**

Valrhona Chocolate Entremet

*with salted caramel & raspberry*



TOMMY COLE

Private Chef

# Flavours of France

## *Sample Menu*

### **CANAPES**

Truffle Gougere

*filled with a truffle béchamel sauce*

### **STARTER**

Duck Rillette

*with jambon, pickled red onion, balsamic & rocket salad*

### **MAIN**

Chicken, Tomato & Basil Ballotine

*With chicken jus, smoked romesco & charred leek*

### **DESSERT**

Lemon & Thyme Tartlet

*with meringue & dark chocolate crunch*



TOMMY COLE

Private Chef

# Flavours of the Med

## *Sample Menu*

### **CANAPES**

Lamb Bonbon

*with tzatziki & feta*

### **STARTER**

Seasonal Fish Cerviche

*With avocado pomegranate, cucumber & coriander*

### **MAIN**

Beer Braised Beef Cheeks

*With grilled beetroot, hummus, pickled shallot & crispy onion*

### **DESSERT**

Mango & Passionfruit Entremet

*with mango confit & white chocolate*



TOMMY COLE

Private Chef

# Flavours of the Med

## *Sample Menu*

### **CANAPES**

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, mounch pickles & rosemary foam*

### **DESSERT**

Goat's Milk Dessert

*with beetroot, candied walnuts, blackberries & rosemary*

