



## Elevated Menus

These menus comprise of dishes that I have experienced eating from around the world, I have kept the fundamentals of the dishes and there flavours but added my expertise and imagination to Elevated the dishes to a Michelin star standard for you and your guests to enjoy a bespoke and unforgettable dining experience.

Indian

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Italian

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Chinese

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British

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Spanish

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£POR Per Person

Based on 6-8 Guests

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£POR Per Person

Based on 2-5 Guests

Matching Wine Flights £POA

Cocktail Service £POA

Due to the nature of the menu and its production it is a minimum booking of 4 guests.  
For an intimate 2 guest dining experience £POA

All menus are seasonal and could change in regards to food costs, allergens are available for all menu options, these menus are examples of what can be offered but a completely bespoke menu can be devised for you. Some items are subject to change in regards to the equipment available at your chosen venue.

Minimum of 25% deposit required to secure booking and must be two weeks prior your event then remaining amount paid 24 hours prior event. For more information don't hesitate to contact me on email

[birtymatt@gmail.com](mailto:birtymatt@gmail.com)



## Indian

### **Pani Puri**

Spiced King Prawn, Coriander & Chilli  
Chick Pea, Cardamom, Curry & Lime  
Coriander Infusion

### **Pakora**

Tandoori Chicken Thigh Smoked in Applewood, Bombay 'Crumble'  
Mango & Granny Smith Apple Puree

### **Bhaji**

Caramelised Onions, Gram Flour Tiger Beer Tempura 'Scraps', Shallot Powder  
Yoghurt & Mint Foam

### **Tikka Masala**

Wild Salmon Tikka Confit, Chicken Wing Broth Emulsion of Masala  
Torched Cherry Tomato, Alo Gobi & Rice Pilaff

### **'Cleanser'**

Cinnamon, Bay Leaf & Clove Hung Yoghurt  
Tamarind Syrup Poppadum

### **Indian Set Cream**

Cardamom Coconut Cream, Brûlée  
Caramel Cashew, Puffed Rice

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## Italian

### Aranchini

Scottish King Scallop Torched with Roasted Garlic & Lemon  
Local Basil Pesto Aranchini, Roquito Pepper Emulsion

### Pizza

Neapolitan Style Dough  
Concentrated Tomato Base, Buffalo Mozzarella, Rolled Basil, Extra Virgin Olive Oil D.O.P

### Osso Bucco

Slow Braised Rose Veal Shank  
Panchetta & Local Root Vegetable Stew  
Gremolata

### Milanese

Braised and Pressed Old Spot Pork Belly, Crispy Crumb  
Black Garlic & Tomato Sauce

### ‘Cleanser’

Mascarpone & Basil Sorbet

### Tiramisu

#### ‘Deconstructed’

Tia Maria Sponge Cake, Canoli of Coffee Mousse, Espresso Ice Cream, 85% Cocoa Cream  
Toasted Macadamia Fluid

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## Chinese

### **Soup**

Goosnargh Chicken & Sweetcorn  
Clarified Chicken Stock infused with Popcorn, Salt Cured Egg Yolk Shavings & Sweetcorn Mousse

### **Salt & Pepper (Table Sharing)**

Slow BBQ Pork Ribs & Chicken Wings  
Salt & Pepper Vegetable Stir Fry

### **Dim Sum**

Prawn & Old Spot Pork Won Tons , Sesame & Mirin Dip  
Chilli & Spring Onion Brunoise

### **Pancakes**

Slow Cooked Salted Gressingham Duck Leg, Crispy Smoked Skin, Hoi Sin, Cucumber & Spring Onion Emulsion

### **Sweet N Sour**

Panko & Tempura 30 Day Aged Fillet of Aberdeen Angus  
Sweet & Sour Sauce, Sticky Fragrant Egg Fried Rice

### **‘Cleanser’**

Szechuan Sorbet

### **Dessert Sushi**

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## English

### Sausage Roll

Local Venison & Bury Black Pudding  
Butter Puff Pastry & Whole Grain Mustard Cream

### Kedgeree

Smoked Haddock, Puffed Curried Rice, Poached Duck Egg, Saffron & Tarragon Hollandaise

### Lancashire Hot Pot

20 Hour Slow Cooked Yorkshire Lamb Shoulder, Onion Stew  
Buttered Golden Potatoes & Pickled Cabbage, Buttered Carrots and Honey

### Fish & Chips

Beer Battered Haddock, Triple Cooked Chips, Marrowfat Mushy Peas, Tartare Sauce

### ‘Cleanser’

Stout Sorbet, Treacle and Anise Syrup

### STP

Classic Sticky Toffee Pudding, Butterscotch Sauce, Clotted Cream & Crumbled Fudge

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## Spanish

### Tapas

Gazpacho, Tortilla Patatas, Jamón Bellota Iberico D.O.P, Gordal Olives & Payoyo Cheese

### Rosada & Calamari

Fried Rosada & Squid, Lemon and Black Pepper Emulsion

### Pork Cheek

Slow Cooked Iberian Pork Cheeks in Pedro Ximenez, Morcilla Croquettes

### Gambas Pil Pil

King Prawns Cooked In Olive Oil, Confit Garlic & Chilli  
Home Made Bread with Paprika & Sun Blushed Tomato

### Bacalo & Paella

Cod Loin Slow Confit in Extra Virgin Olive Oil  
Squid Ink & Goosnargh Chicken Paella

### ‘Cleanser’

Sangria Sorbet

### Churros

Golden Crispy Waffle Batter, 85% Dark Chocolate & Milk Chocolate Sauce

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