

At the Dinner Party by Dan Graham

Sample Menu

Sensational Starters

Herb roasted wood pigeon, cauliflower, hazelnuts, pickled elderberries, game jus

Pot roasted quail, chestnut mushroom & truffle ravioli, sweetcorn, shallot & sherry vinegar jus

Pressing of Ham hock, poussin & foie gras, truffle braised leeks, piccalilli

Tartar of Waterford farm salt aged beef, smoked bone marrow, onion textures

Carpaccio of Yorkshire venison, caper & raisin puree, pickled shallots, toasted pumpernickel

Smoked Yorkshire duck, confit liver, Yorkshire parkin, rhubarb textures

Tian of Whitby crab, lime crème fraiche, brown crab mayo, pea & pistachio, pink grapefruit

Lobster & salmon ravioli, young spinach, shellfish bisque, Armagnac, basil

Locally landed squid “risotto”, cauliflower, almond, lemon oil

Seared hand dived scallops, smoked onion, onion miso puree, ponzu, sea herbs

King scallops, pork belly & black pudding, carrot & anise puree, coriander

Tuna tartar, soy & sesame, spring onion, coriander

“cheese & pickle” cheddar cheese espuma, pickled garden vegetables, savoury granola

Artichoke salad, crisp hens egg, smoked almond, truffle dressing, bitter leaves

Salad of Jersey royals, smoked shallot puree, pickle onions, lovage emulsion

Soups;

Traditional French onion, gruyere cheese, croutons, calvados

Jerusalem artichoke veloute, woodland mushrooms, truffle

Lobster bisque, Armagnac

Mushroom veloute, mushroom ketchup, beurre noisette croutons

Chicken consommé, bread sauce dumplings, charred onions

Pea & ham veloute, poached hens egg, truffle croque monsieur

There are many more options available, these examples are to whet your appetite. Please contact me on 07787576892 to discuss further options.