

At the Dinner Party by Dan Graham

Sample Menu

Simple mains

Slow cooked belly pork, truffle mash, creamy pea broth

Confit belly pork, pomme fondant, heritage carrots, pork jus

Beer braised ox cheek, horseradish mash, pot roast root vegetables

Confit duck leg, braised red cabbage, fondant potato, red currant jus

Supreme of cornfed chicken, confit leg, garden peas, wild mushroom, truffle jus

Roasted rump of Yorkshire dales lamb, ricotta gnocchi, caper & raisin, lamb jus

Slow cooked lamb shoulder, pomme anna, roasted roots

“tongue & cheek” Waterford farm beef, smoked mash, salsify, roast shallots, bordelaise jus

Plaice fillet, “fennel risotto”, chick pea & chorizo cassoulet, red wine butter sauce

Pan fried seabass, smoked aubergine puree, caponata dressing, pesto tagliatelle

Salmon fillet, crushed new potatoes, young spinach, shrimp, lemon & caper beurre noisette

Hake fillet, tomato fondue, mushroom duxcelle, herb crumb, hollandaise sauce

Seasonal vegetable risotto, parmesan & rocket salad

Potato gnocchi with seasonal vegetables, cheese sauce

Roasted pumpkin gnocchi, pumpkin puree, blue cheese, toasted pumpkin seeds

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