

## At the Dinner Party by Dan Graham

### Sample Menu

#### Sensational mains

Roast duck breast, mushroom ketchup, teriyaki glazed shitake mushroom, puffed wild rice

Roast duck breast, cherries, watercress, duck fat fudge, cherry vinegar jus

Fillet of Waterford farm salt aged beef, heritage beetroots, young leeks, potato rosti

Grilled ribeye of salt aged Waterford farm beef, pont neuf potato, artichoke, mushroom

Yorkshire wagyu rump cap, beef fat mayo, smoked pomme puree, onion textures

Loin of Yorkshire venison, fermented red cabbage, red cabbage ketchup, watercress

Loin of venison, braised venison suet pudding, butternut squash, sage, manjari chocolate

Roast lamb loin, kofta, summer salad, green olive & mint dressing, Yorkshire fettle cheese

Roasted lamb loin, crisp sweetbread, pomme anna, peas & carrots, minted lamb jus

Salmon fillet, almond & asparagus, crisp Yorkshire ham, garlic, tomato relish

Roast halibut, confit chicken wings, white bean & fennel cassoulet, chicken jus

Wild seabass, parsnip puree & crisp, confit shallots & garlic, sherry vinegar jus

Fillet of turbot, roast new potatoes, broccoli, mussels, horseradish

Roasted North Sea cod, cod beignets, bouillabaisse sauce, saffron aioli, young leeks

Baby courgette tart, confit onions, feta cheese, olive & pine kernels

Hay baked carrots, carrot jam, carrot ketchup, ricotta cheese, sourdough

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