At the Dinner Party by Dan Graham

Sample Menu

Simple Starters

Pressing of Yorkshire ham hock, garden apple chutney, young leaves
Smooth chicken liver pate, caramelised red onion chutney, freshly baked brioche
Devilled lamb kidneys, toasted sourdough, woodland mushroom & Madeira cream
Warm salad of wood pigeon, soused root vegetables, young leaves
Potted rabbit cooked in white wine, piccalilli, sourdough toasts
Lightly smoked sea trout, watercress veloute, saffron aioli, radish
Hendricks gin cured salmon, pickled cucumbers, radish textures
Roasted North Sea cod loin, chard, lightly spiced mussel chowder
Smoked haddock, poached egg, dill and mustard cream sauce
Crayfish & pea risotto, lemongrass essence, mange tout
Roast & pickled heritage beetroots, Yellisons goats cheese mousse
Glazed goats cheese, grannysmith apple, celeriac remoulade, grain mustard mayo
Heritage tomato salad, smoked mozzarella, basil, balsamic, toasted pine kernels

Soups;
Roasted vine ripened plum tomato, basil pesto, dried cherry tomatoes
Creamy leek & potato, roast potato, crisp leeks
Cream of white onion soup, parmesan & truffle oil
Roast butternut squash soup, blue cheese, toasted pumpkin seeds
Pea & mint soup, hung crème fraiche, sorrel
Cream of mushroom, beurre noisette croutons

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