

## 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, soured 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, granny smith 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.