



Mothers Day 2021

Canapes

Seared scallops with yuzu and wakame with toasted sesame
Foie gras parfait, grape chutney and toasted brioche
Smoked dill and haddock croquettes with saffron aioli
Mini artichoke, spring onion and ricotta tarts with spiced honey **V**
Tomato, shallot, black olive concasse on a pesto rye crouton **V**

Starters

Beetroot and "Hendricks"
Cured salmon with kohlrabi, radish, beetroot and fennel, dressed with a tangy yuzu dressing.
Maple and star anise glazed duck breast
Pickled cucumber, chicory and orange & hazelnuts
Tuna and scallop ceviche
Ginger mango salsa, pomegranates and watercress black onion seeds
Shaved truffle burrata
Smoked tomato salad with mizuna **V**

Main Courses

Sea trout
with purple sprouting broccoli, braised chicory and watercress veloute
Rosemary fillet of beef
Creamed dauphinoise potatoes, crispy kale, glazed carrots & potato parsnip black garlic cream
Garlic seared cornfed chicken
Crushed herbed potatoes, wilted greens,
Artichoke & crispy leek
Pearl barley risotto, parmigiano-reggiano **V**

Deserts

Eton mess
Strawberries, vanilla cream, meringue
Chocolate fondant
Pistachio Ice cream, glazed Ten gin rhubarb strands
Tiramisu
With a hit of espresso and Tia Maria and a final dusting of chocolate.

Private | Events | Hospitality

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