

Fish & Seafood

Fish

Saffron & Coriander Fish Stew (gf)

Trout en Papillot with Ginger & Galangel (gf)

Red Mullet with Aubergine, Caper & Pine Nut Relish (gf)

Red Mullet Baked with Rosemary & Wild Garlic (gf)

Red Snapper with Preserved Lemon & Garlic (gf)

Sea Bass en Papillote with Slow Cooked Tomato & Fennel (gf)

Honey Baked Sea Bass with Pickled Ginger (gf)

Seabass Fillets with Freekeh & Crispy Onions (gf)

Seabream with Roasted Aubergine & Tomatoes (gf)

Roasted Bream with Rosemary & Orange Butter (gf)

Pan-Fried Seabream with Three Flavoured Sauce (gf)

Pan Roasted Brill with Fellen Croquettes & Pernod Veloute

Sole Meuniere (gf)

Sole Bonne Femme with Chanterelle Mushrooms

Lemon Sole Fillets with Tahini, Paprika & Pine Nuts (gf)

Lemon Sole on the Bone with Parsley & Clam Butter (gf)

Turbot with Spiced Mussel & Clam Broth (gf)

Miso-Baked Cod (gf)

Mackerel Recheado with Green Apple Remoulade (gf)

Baked Salmon with Ginger, Soy, & Cucumber Salad (gf)

Salmon with Sumac Crust, Coriander & Ginger Dressing

Salmon Fish Cakes with Sesame Seed & Sumac Crumb

Salmon Baked in Sea Salt with Grilled Vegetables (gf)

Stuffed Rainbow Trout (gf)

Seafood

Pan-Fried Squid with Chickpeas, Tomato, Olive & Chili Salad (gf)

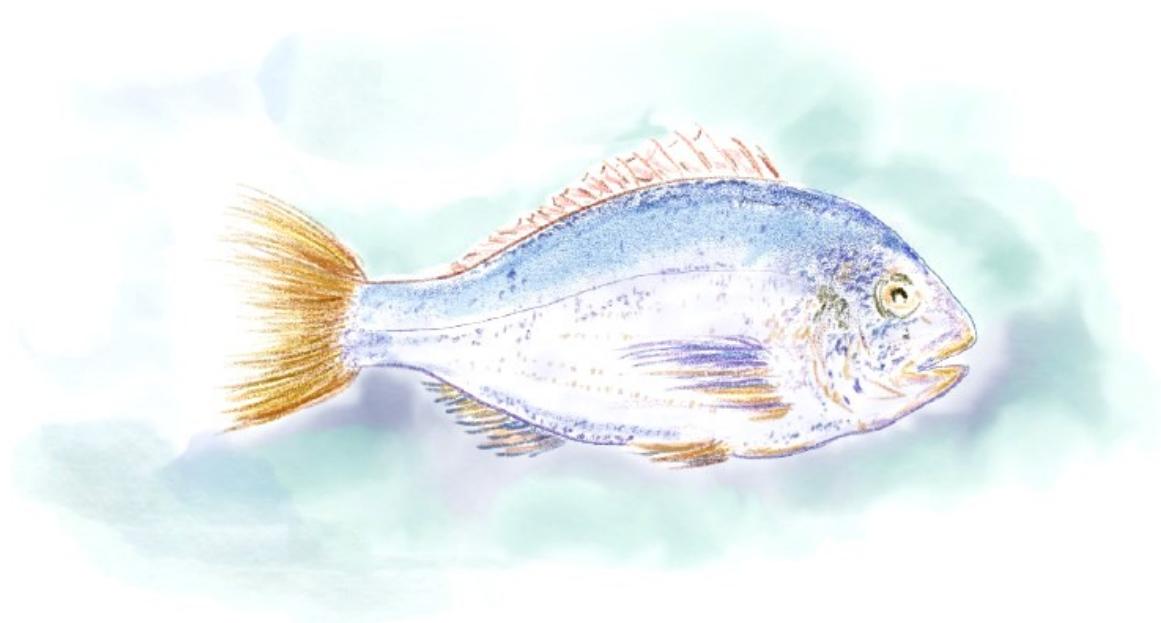
Squid Stuffed with Wild Rice (gf)

Pan-Fried Squid with Beans, Chilli, Anchovy & Rocket (gf)

Bouillabaisse Marseillaise (gf)

Roast Lobster with Truffled Potatoes & Tarragon Butter Sauce (gf)

Grilled Lobster with a Beurre Blanc Sauce (gf)



Meat

Birds

Ballotine of Chicken with Wild Mushrooms (gf)

Chicken with Black Garlic, Mushrooms & Asparagus (gf)

Baked Stuffed Chicken Breasts with Sundried Tomatoes, Sage & Parma Ham (gf)

Roast Duck Breast with Blackcurrant Sauce (gf)

Chicken Supremes Stuffed with Basmati Rice & Nuts (gf)

Marinated Quail in Sumac (gf)

Persian Saffron Chicken, Fennel & Barberry Stew (gf)

Italian Roast Chicken with Peppers & Olives (gf)

Crisp Chicken Cutlets

Roasted Quail on Fried Polenta with Radicchio (gf)

Guinea Fowl with Wild Mushroom Velouté & Celeriac Purée (gf)

Guinea Fowl with Shallot Purée, Burnt Leeks & Morel Sauce (gf)

Boned Quail with Chorizo & Spinach, Parmesan Polenta (gf)

Pithivier of Duck with Ale & Juniper

Pork

Ballotine of Belly Pork, White Bean Cassoulet & Salsa Verde (gf)

Herb-stuffed Pork Loin with Spring Greens & Jersey Royals (gf)

Pork Chop with Apple & Mushroom Sauce (gf)

Crispy Slow-cooked Pork Belly with Pumpkin Mash & Black Sesame (gf)

Mexican Roast Pork Shoulder with Grapefruit & Scotch Bonnet Chilli (gf)

Baked Pork Tenderloin and Leeks with Black Olive Tapenade (gf)

Lamb

Noisettes of Lamb with Ratatouille (gf)

Rack of Lamb with a Mustard & Herb Crust

Lamb Shank & Olive Casserole (gf)

Rump of Lamb with Butternut Squash Fondant, Peas & Broad Beans (gf)

Assiette of Lamb (gf)

Lamb, Smoked Aubergine, Yoghurt & Onions (gf)

Best End of Neck Lamb with a Pine Nut & Wild Garlic Crust & Tarragon Gnocchi

Herb Crusted Loin of Lamb with Chickpeas, Confit Tomato, Artichoke & Goats

Cheese

Beef

Côte de boeuf with Béarnaise Sauce (gf)

Roast Sirloin (gf)

Fillet of Beef en Croute (gf)

Asian Braised Shin of Beef with Hot & Sour Shredded Salad (gf)

Oloroso Braised Beef with Dried Fruit & Pomegranate (gf)

Sticky Soy-Braised Short Ribs (gf)

Steak (Sirloin, Rib-Eye, Fillet, Rump) (gf)

Game

Rabbit Pie with Tarragon & Mustard

Rabbit with Spring Vegetables, Pea Shoots & Tarragon (gf)

Loin of Venison with Soy Glazed Baby Beets & Roasted Turnip Purée (gf)

Roast Loin of Venison with Butternut Squash, Girolles & Roast Treviso (gf)

British Game Pie with Orange & Parsley Gremolata

Roast Pigeon with Braised Butter Beans (gf)

Roast Pigeon with Pithivier of Leg, Creamed Curly Kale & Roast Jerusalem

Artichokes



Vegetarian Main

Whole Roast Aubergines Tahini Sauce & Greek Salad (gf)

Crispy Aubergines with Lentil Tabbouleh & Yogurt Dressing

Aubergine Rolls (gf)

Whole Roast Aubergines Tahini Sauce & Greek Salad (gf)

Miso Vegetables and Rice with Black Sesame Dressing (gf)

Stuffed Courgettes

Butternut Squash with Buckwheat Polenta & Tempura Lemon (gf)

Stuffed Peppers with Fondant Swede & Goat's Cheese (gf)

Maple Glazed, Parsnip, Chestnut & Feta Loaf (gf)

Crispy Tofu with Katsu Dipping Sauce

Kadaifi Pastry Pie with Courgette & Za'atar

Sweet Potato Kibbeh with Mozzarella & Tomato

Green Lentils, Rice & Caramelised Onions (gf)

Swiss Chard Stuffed with Rice & Peas (gf)

Chervil Pancakes with Aubergine Caviar & Pomegranate

Morel & Celeriac Stew (gf)

Mushrooms with Tofu (gf)

Mushroom Strudel

Parsnip, Spring Onion & Thyme Gratin



Sides

Starches

Pommes Anna (gf)

Pommes Dauphine

Pomme Purée (gf)

Roast Potatoes (gf)

Triple Cooked Chips (gf)

Truffle Chips (gf)

Yorkshire Puddings

Polenta & Chard Chips (gf)

Polenta Crisps with Avocado & Yoghurt (gf)

Rice

Indonesian Coconut and Spice Rice

Lebanese Vermicelli Rice

Persian Bejewelled Rice

Coconut Rice

Lemon and Curry Leaf Rice

Red Carmague & Wild Rice with Orange & Pistachios

Saffron, Date & Almond Rice

Vegetables

Maple, Parmesan & Rosemary Sweet Potato Chips (gf)

Baby Carrots with Thyme, Hazelnuts & White Wine (gf)

Honey-Roasted Carrots with Tahini Yoghurt (gf)

Red Cabbage & Pomegranate (gf)

Maple Roasted Butternut Squash with Sage & Pine Nuts (gf)

Spiced Pumpkin with Crispy Pumpkin Seeds (gf)

Manchego and Soured Cream Crusted Pumpkin (gf)

Sauté of Wild Mushrooms & Hazelnuts (gf)

Seared Girolles with Black Glutinous Rice (gf)

Green Asparagus with Chili, Lime & Mint (gf)

Celeriac Purée (gf)

Root Vegetable Fries (gf)

Mediterranean Summer Roasted Vegetables (gf)

Braised Fennel with Capers & Olives (gf)

Roasted Brussels Sprouts with Pomelo & Star Anise (gf)

Roasted Courgette in Garlic (gf)

Spinach Baked with Ricotta & Nutmeg (gf)