

## Sample city menus

City livery companies and some city clients may require a more traditional approach to menu design so below is a sample of our alternative city offering to suit these needs and budgets.

### starters

- white bean and crab soup with truffle oil and parsley
- clear tomato consomme
- char grilled asparagus and sweet tomato dressing
- tomato bake with peppered goats cheese
- field mushrooms with foie gras, brioche and tarragon aioli
- chicken liver parfait with melba crisps
- ravioli of cornish crab and scallop with saffron and caviar sauce

### mains

- duck with gooseberry, marjoram onions and beetroot salad
- fillet steak with green pepper corn sauce and chunky parsnip chips
- fillet of dover sole, pea puree and champagne veloute
- roast marinated loin of pork on an apple and shallot tatin with lemon potato fondant, savoy cabbage and vichy baby carrots, cider jus
- medallions of roe deer with red wine jus and sautéed potatoes
- supreme of grilled chicken with warm bacon and broad bean salad, boulangere potatoes
- confit of duck leg with lentils and prunes, almond croquettes
- rack of lamb with herb crust, parmentier potatoes
- roulade trio with braised lentils, wild mushrooms and herb cream

### desserts

- white chocolate and almond praline mousse with a coffee sauce
- summer berries layered in pink champagne jelly and mint pesto
- warm chocolate soufflé with vanilla ice cream
- hazelnut meringue with chocolate and cream
- macerated pear tart
- classic lemon tart with crème fraîche
- apple and marzipan crumble with white chocolate and rosemary ice cream
- honey and drambuie brulee



For more menus and ideas from the chef please do not hesitate to contact us.

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