

CHEF CHRIS WHEELER

AT HOME MENU



Canapés

Please choose 6 canapes from the list below

Provençale Tartlets
Goats Cheese and Basil Savory Cones
Wok-fried King Prawns with Chili and Spring Onion Salsa
Wild Mushroom Cakes with Red Hazelnut Pesto
Quail Egg Florentines
Smoked Salmon and Horseradish Blini
Chicken and Chorizo Kebabs
Mini Tricolore Brochettes
Mini Spicy Fishcakes
Mini Toad in the Hole

**Please choose 3 starters, mains and desserts from the selection below to create your menu.
Once selected, please collate your guests' choices and pre-order 1 week before the event.**

Amuse Bouche

Wild Mushroom Veloute 'Cappuccino Style'

Starters

Pan-fried Scallops

with a Pea Puree, Apple Gel and Crispy Pancetta (GF)

Dorset Crab, King Prawn and Avocado Tian

with Soft Boiled Quail Egg, Cucumber, Caviar and Pink Grapefruit Dressing (GF)

Wild Pollen Pan-fried Salmon

with Roasted Red Pepper Textures, Goat's Cheese Bon bons, Micro-cress and Mango Gel

'Home-smoked' Pan-fried Scallops

served with a Salad Nicoise (GF)

Roast Supreme of Duck with Potato Rosti,

Caramelised Apples, Baby Spinach and a Black Truffle Jus

Warm smoked Chicken, Watercress and Asparagus Salad

with a Poached Egg and Hollandaise Sauce

Guinea Fowl, Quail and Chicken Terrine

wrapped in Parma Ham with Spiced Apple Jelly and Toasted Brioche

Truffle Honey Goat's Cheese

with Textures of Beetroot and Rustic Bread

Asparagus, Baby Courgette and Quinoa Salad

with Toasted Pumpkins Seeds and Pomegranate Dressing (Vegan, GF)

Mains

Roast Loin of Cod with a Ragout of Mussels and Clams,

Samphire and a Champagne Cream Sauce (GF)

Pan-fried Fillet of Sea Bass with a Leek, Butternut Squash and Basil Risotto,

Char-grilled Artichokes and Butternut Squash Emulsion

Roast Sea Bream with Mediterranean Vegetables,

Crushed New Potatoes and Tomato Provençale Sauce (GF)

Classic Beef en Croute

Roast Beef with Spinach and Wild Mushrooms wrapped in Puff Pastry
with Green Beans, Truffle Mash and Red Wine Jus

Oven-baked Loin of Lamb

with a Mini Shepherd's Pie, Rosemary and Garlic Roasted Root Vegetables and Redcurrant Jus (GF)

Roast Fillet of Beef

with Pomme Puree, Wild Mushrooms, Crispy Pancetta, Curly Kale and Baby Carrots

Slow-roasted Supreme of Duck with Parsnip Puree,

Gratin Dauphinoise, French Beans and Blackberry Jus (GF)

Baked Red Pepper and Mediterranean Vegetables 'Lasagne'

with Baby Aubergine and Tomato Provençale Sauce (Vegan, GF)

Desserts

Pineapple Tarte Tatin

with Exotic Fruit Salsa and Coconut Sorbet (Vegan, GF)

Earl Grey and Vanilla Crème Brulee

with Peach Iced Tea Sorbet

Banana-Rama

Banoffe Pie, Banana and Vanilla Crème Brulee, Banana Tarte Tatin with Rum and Raisin Ice Cream

Bitter Chocolate Fondant

with Mango Sauce and White Chocolate Ice Cream

Chocolate and Coffee Delice

with Caramelised Walnut, Coffee Sauce and Honey Yogurt Ice Cream

Classic Caramelised Lemon Tart

with Raspberry Compote, Gin and Tonic Sorbet

CHEESE

Selection of English and French Cheeses Served with Grapes, Home-made Chutney, Truffle Honey and Rustic Bread

£75.00 per person

Some of our menu items contain allergens.

There is a small risk that traces of these may be found in a number of other products served here.

We understand the dangers to those with allergies; please speak to a member of staff who will be happy to help you

