

Parsons Creative Food

Fine Dining Menus – 2012

Starters

Hot

Crab Risotto with Cockles Popcorn

Steamed Plaice, Mango & Herbs with Yuzu Soya Dressing

Lobster Tail with Seafood Tortellini Bisque Foam

Warm Salad of Eel, Bacon, Croutons, Black Pudding & Red Wine Dressing

Goat's Cheese Ravioli, Jerusalem Artichoke Veloute Sauce **V**

Scallops, Cauliflower & Parsnip Puree, Caramelised Apple & Shaved Cauliflower

Cold

Brioche Goat's Curd, Figs & Beetroot **V**

Smoked Trout New Potato & Broad Bean Salad, Herb & Horseradish Emulsion

Artichoke Heart with Smoked Salmon, Poached Egg & Hollandaise Sauce

Heirloom Tomato Salad, Shallots, Goat's Cheese Mousse & Beetroot Crisp **V**

Caramelised Pear, Dolce latté Cheese & Roasted Walnut Salad with Chicory Leaves and a Walnut Dressing

Set Tomato Consomme with Warm Red Mullet, Herb Caper Salad

Pressed Terrine of Guinea Fowl with Foie Gras Raisin Puree

Main Course Dishes

Roast Venison with Lapsang Souchong & Orange with Jerusalem Artichoke Puree

Fillet of Beef, Oxtail, Braised Mushrooms & Bacon – **extra charge of £6.00**

Roast Rib Eye of Black Angus Beef with Braised Lettuce & Winkles

Saddle of Rabbit with Rabbit Leg Bolognese & Carrot Puree

Roasted Middle Neck Fillet of Lamb with Wild Garlic Puree, Butternut Squash & Leaf Spinach

Duck Breast with Crab Apple Puree, Chestnuts & Salsify

Rack of Veal with Black Mustard Seeds, Roasted Garlic Puree & White Asparagus

Crisp Belly of Gloucester Old Spot Pork with Seasonal Clams & Pumpkin Puree

Roast Monkfish with Roasted Tomatoes, Chickpeas & Anchovy Dressing

Pan Fried Sea Bass with Mushroom Mousse, Sweetcorn & Tarragon Puree

Roasted John Dory with Asparagus, Salted Grapes & Verjus Sauce – **extra charge of £6.00**

Sole Fillet, Salsify, Balsamic Jus

Halibut Braised Ox Cheek, Roasted Girolles & Radish

Turbot, Potato Fondant, Fennel & Poached Bacon Crisp – **extra charge of £6.00**

Contd..

Vegetarian

Goat's Cheese, Fennel & Olive Tart with Red Pepper Sauce

Butternut Squash Risotto with Grated Parmesan

Open Ravioli of Artichokes with Glazed Beetroot, Garlic Cress, White Wine Veloute

Warm Salad of Wild Mushrooms, Artichokes & Walnuts

Desserts

Citrus Fruit Tart with Cardamon Yoghurt & Orange Crisp

Bitter Chocolate Fondant, Pistachio Ice Cream & Tea Syrup

Lemon Meringue with Olive Oil Marshmallow & Lemon Sorbet

Rhubarb Compote, Almond Cream & Coconut Tuile

Chocolate & Coriander Tart with Cherry Compote

Passion Fruit Millefeuille

Fig Tatin with Browned Butter Ice Cream & Burnt Orange Sauce

Pistachio & Olive Oil Cake with Roasted Strawberries & Rhubarb Sorbet

Chocolate Yoghurt with Prune Puree

Fine Cheese Selection of English & French Cheeses with Medjool Dates, Grapes & Celery