

WORLDWIDE

# HOF PRIVATE CHEF

FINE DINING SERVICE

## • CANAPÉ •

FERMENTED SPRING ONION - TEMPURA STYLE  
SMOKED SCOTTISH SALMON BLINI & CAVIAR  
IN-HOUSE CURED BEEF BRASEOLA  
PEA PUREE AND COCONUT FROTH  
CHILLI & AVOCADO ON BLACK TUILE  
MINI FISH AND CHIPS  
CHICKEN SATAY & PEANUT SAUCE

## • STARTERS •

AGED BEEF TARTARE

*cured egg yolk, pickles, smoked cheese*

HERRING CURED TWO WAYS

*onion pickled with saffron, hay baked beetroot, nigella seeds*

GOATS CURED WITH SALT BAKED BEETS

*served with honey dressing and walnut glaze*

SALMON MI-CUIT

*soft poached egg, seafood froth & lemon verbena puree*

GIN CURED SCALLOP, GRILLED ON CHARCOAL

*delicate scallop with pea soup & pickled apple*

## • MAIN COURSES •

BRINED CHUMP OF LAMB

*honey & pickled parsnip puree, rich lamb jus, red wine & cinnamon infused carrot, fermented*

SAUERKRAUT & MUSHROOM HAND MADE PIEROGI

*beur blanc & pickled wild mushrooms*

SALT & SUGAR CURED SALMON

*pickled fennel, saffron infused baby potatoes, wilted spinach and salt baked beetroot puree*

200G FILLET OF WAGYU BEEF

*shallot, organic garlic puree, Jersey Royal potatoes cooked in beef stock*

CURED WILD SEABASS

*poached in milk, fermented mushroom duxelles & caviar*

## • DESSERTS •

AERATED CHOCOLATE MOUSE, CANDY FLOSS

BAKED WALNUT ICE CREAM

PICKLED PEAR WITH BLACK CURRANT REDUCTION, WHITE CHOCOLATE PUREE

PRESSED RHUBARB ETON MESS

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