PRIVATE DINING

Menu inspiration

A selection of dishes to give you a feel for my style. We can mix and match these, or create something entirely new around your preferences.

Canapés CHOOSE A SELECTION

Olive tapenade, whipped feta, preserved lemon, crostini v

Scallop ceviche, lime, elderflower, heritage tomato, pea shoots

Smoked salmon, crisp potato rosti, horseradish crème fraîche

Chicken wing lollipop, honey-soy glaze, toasted sesame

Duck parfait, cherry compote, crisp pastry shell

Butternut squash velouté, coconut cream, ras el hanout v

Warm hummus, roasted cauliflower, dukkah v

Goat's cheese, beetroot, seed cracker v

Starters

Bloody Mary prawn cocktail, vodka tomato passata, cucumber, avocado, iceberg

Gin-cured salmon gravadlax, pickled cucumber

Smoked mackerel mousse, yoghurt, pickled apple, rye wafer

Trio of seared scallops, pea purée, pancetta crisp, lemon garlic butter

Chicken & duck terrine, pistachio, cherry compote

Confit duck, bubble & squeak

Crisp lamb cutlet, herb crumb, pea shoot salad

Beef short rib potato cake, mustard mayo

Shallot tarte tatin, green salad v

Burrata, orange, fennel v

Grilled courgette, cannellini beans, olives, rocket, lemon, garlic, crisp onions v

Mains

Slow-roast Sussex lamb shoulder, five hours over thinly sliced potato, cavolo nero, glazed carrots

Pan-seared Sussex lamb rump, anchovy, rosemary, garlic, minted new potatoes, Vichy carrots, pan jus

Sussex beef short rib, smoked shallot, charred hispi, fondant potato

Sussex ribeye steak, charred leek, Parisian potatoes, port & red wine jus

Free-range chicken breast, confit leg, wild mushrooms, asparagus, baby potatoes, chicken jus

Venison loin, roasted beetroot, smoked potato purée, redcurrant jus

Roasted sea bass, asparagus, ratte potatoes, beurre blanc

Line-caught cod, pistachio crumb, tahini courgette, new potatoes, olive oil

Monkfish, tomato, ginger, garlic, butter beans, lemon

Wild mushroom risotto, truffle oil V

Charred aubergine, smoked yoghurt, spiced lentils, pomegranate, herb jus V

Desserts

Lemon tart, crème fraîche, basil

Vanilla panna cotta, rhubarb

Set custard, poached apricot, almond, honey

Strawberry pavlova

Dark chocolate mousse cake

Vanilla cheesecake, fresh fruit

Poached pear, spiced syrup, mascarpone, hazelnut

Caramelised rice pudding, pineapple, lime, brown butter

Cheese

Sussex cheeses, fig chutney, crackers, fruits

Three courses from £50 per person

V — vegetarian · Every menu is bespoke and can accommodate all dietary requirements