

AN EVENING WITH JORDAN RAVENHILL MENU

SATURDAY 17TH FEBRUARY 2024

TO START

Roasted Parsnip Soup

with paprika oil and vegetable crisps (*gf, df, v, vg*)

Guinea Fowl, Apricot and Pistachio Terrine

served with an apricot and onion chutney and mixed micro cress (*gf, df*)

Beetroot Salmon Gravlax

served with a burnt lemon gel, lemon pearls, dill crème fraiche and pea shoots (*gf*)

Pressed Ratatouille Terrine

served with toasted pine nuts, pesto and dressed rocket (*gf, df, vg*)

MAIN COURSE

Pan Seared 8oz Fillet Steak

served with boulangère potato, seasonal vegetables and Diane sauce (*gf*) (*can be adapted for df*)

Chicken Supreme

filled with a red pepper farce served with roasted chateau potatoes, seasonal vegetables,
and roasted tomato coulis (*gf, df*)

Grilled Fillet of Seabass

served with crushed lemon and dill new potatoes, seasonal vegetables
and a tomato and roasted red pepper coulis finished with crayfish tails (*gf, df*)

Roasted Harissa Cauliflower Steak

served with new potatoes, seasonal vegetables and a salsa Verdi
finished with toasted almond flakes and pomegranate seeds (*gf, df, vg*)

DESSERT

Milk Chocolate Fondant

served with cherry compote and vanilla ice cream (*gf, v*)

Vanilla Crème Brûlée

topped with passion fruit served with a coconut shortbread biscuit (*v*) (*can be adapted for gf*)

Salted Caramel Brownie

with a honeycomb crumb and vegan vanilla bean ice cream (*gf, df, v, vg*)

Strawberry Cheesecake

served with chocolate dipped strawberries and raspberry coulis (*v*)

COFFEE AND PETIT FOURS

£60 PER PERSON

df – Dairy Free gf – Gluten Free v – Vegetarian vg – Vegan
Some of the menu can be adapted for intolerances. Please ask for further details