

# Middle & Over Wallop

20 MAY – 1 JULY 2012 LONG INTERVAL  
£60.00 – 3 Courses

## Starter

English asparagus with bone marrow croquette, Parma ham and chicken jus vinaigrette

Cream of green peas, Zephyr of white onion, Comté cheese toasty (V)

Hure of organic salmon, smoked salmon, crab and quail egg with watercress dressing

Warm duck tourte, sauce Rouennaise

Marinated grilled courgette salad with artichoke mousse, olives and capers  
Mimosa (V)

## Main course

Fillet of sea bass marinated with black pepper and balsamic vinegar, English asparagus

Lobster with penne pasta, fennel, red pepper and wild mushroom, lobster basil jus\*\*

Loin of Cumbria fell bred lamb wrapped with saffron couscous, cumin ratatouille

Supreme of free range chicken cooked with herb butter, garnish "à l'ancienne"

Blanquette of veal with mint, baby onions, Chanteney carrots and basmati rice

English asparagus risotto with pine nuts and ricotta cheese (V)

## Dessert

Cherries Financier with fresh cherries and pistachio ice cream

Millefeuille of Kent raspberry, raspberry mousse and raspberry coulis

Rhubarb and strawberry up-side down cheese cake with pecan crust

Chocolate terrine with vanilla custard sauce and caramelised hazelnut

Tunworth cheese, Oakley baked onion with raisins and pine nuts

Coffee and chocolate

4 JULY – 1 AUGUST 2012 LONG INTERVAL  
£60.00 – 3 Courses

## Starter

Leek and potato cappuccino with organic smoked salmon

Feuilleté of asparagus with girolles, light white wine butter sauce (V)

Terrine of ox tail and ox tongue "à la Mode", sauce Ravigote

Tian of Cornish crab and avocado with tomato and basil fondant

Terrine of artichokes, green beans and oven dried tomato with watercress dressing (V)

## Main course

Sea bream with fennel and baby gem tempura, red wine sauce and candied orange peel

Baked lobster with garlic butter, shoe string potato, sauce béarnaise\*\*

Roast breast of guinea fowl with peas, asparagus, broad beans, baby onions and lardons

Cumbria fillet of beef, marrow bone and horseradish crust, French beans, fondant potato

Navarin of fell bred lamb with summer vegetables

Porcini and spinach cannelloni with tomato and rosemary fondue (V)

## Dessert

Caramelised vanilla Chiboust cream with Kent strawberry and strawberry coulis

Lemon tart with fresh blackberries and a blackberry coulis

Poached white peach in Champagne, raspberry fool and pistachio macaroon

Chocolate savarin with praline cream and caramel ice cream

Selection of French cheeses, celery, grapes, chutney, quince and crispy walnut bread

Coffee and chocolate

3 AUGUST – 26 AUGUST 2012 LONG INTERVAL  
£60.00 – 3 Courses

## Starter

Royale of lobster with fumet of celeriac and fresh herbs

Galantine of chicken and veal sweetbread, apple cider jelly

Treacle cured organic salmon with apple, celery and crème fraîche

Mackerel tartlet with a light white wine butter sauce

Salad of fine French beans with heirloom tomato tartare and chive oil (V)

## Main course

Fillet of organic salmon confit in olive oil, bouquet of vegetables, Maxim potato, sauce Choron

Grilled lobster Salad "façon Caesar"\*\*\*

Loin of Cumbria fell bred lamb wrapped with mushrooms and herbs, gratin dauphinois

Crépinette of braised ox cheeks with onion and red pepper compote, mashed potato

Fillet of Gressingham duck with caramelised endive tart with candied orange peel

Dartois of chargrilled Mediterranean vegetables with basil sauce (V)

## Dessert

Lemon charlotte with summer fruits, apricot coulis

"Fraisier" with Kent strawberries and strawberry coulis

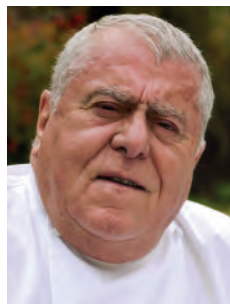
Chocolate and praline croustillant, caramel and chocolate sauce

Iced nougat with fresh raspberries and raspberry coulis

Selection of French cheeses, celery, grapes, chutney, quince and crispy walnut bread

Coffee and chocolate

\*\*\* £10.00 supplement per person



Albert Roux



Andy Barlow