

Richard Edgley ltd / Sample Menu

Entrée

Confit salmon, spiced cauliflower, shallot and cucumber salad

Pigeon breast, beetroot purée, endive, sherry vinegar

Gruyère soufflé, braised leek, prawn bisque

White onion veloute, thyme, wild garlic, crisped onion

Smoked mackerel potato croquette, warm watercress and tomato ragout, horseradish sauce

Main

Lamb loin, green olive tapenade, mixed bean cassoulet, lamb jus

Aubergine tarte tatin, celeriac fondant, spinach, garlic cream sauce

Pan fried hake, braised gem lettuce, asparagus, pea sauce, crisp pancetta

Chicken breast, Jerusalem artichoke gratin, morel mushrooms, celery heart, chicken jus

Fillet of beef, turnip purée, peppered roasted radish, crisp fried potato, ruby chard, red wine beef jus

Dessert

Cardamom panna cotta, soused clementine, ginger biscuit

Toasted brioche, roasted apricots, apricot beignet, vanilla yoghurt, apricot sauce

Chocolate fondant, mint ice cream, chocolate sauce

Rhubarb crème brulee, poached rhubarb, red grape reduction, candied rhubarb shortbread

Walnut tart, coffee sabayon, vanilla ice cream, dark caramelized walnut