

THE
COTSWOLD
COOKERY
SCHOOL

Private Dining Menu

Starters

Gourmet mushroom ravioli
Vodka cured salmon with pea veloute, pickled cucumber, horseradish creme fraiche & micro herbs
Chicken liver parfait
Seared yellow fin tuna with green papaya salad
Steamed prawn / pork wontons in chilli broth
Burnt mackerel, blinis & crème fraiche
Crudo of wild seabass, smoked cream & heritage radishes
Butternut squash velouté
Cured mackerel with blood orange & fennel salad
Hot smoked salmon, horseradish cream & leaves
Heritage beetroot salad, goat's curd, watercress, walnut dressing
Confit duck, Asian salad
Burrata with pickled tomatoes & a nettle & feta salad
Cucumber & citrus langoustine
Scallops with lime mayonnaise, compressed apples, pickled cucumber, rye croutons & dill oil
Langoustine ravioli, braised orange endive and langoustine jus

Mains

Chicken breast with tarragon mousse & spring vegetables
Lamb rump with potato dauphinoise, carrot puree, buttered broad beans, red wine jus & pea shoots
Supreme of chicken with leeks, romanesco cauliflower, mushrooms, soy cream sauce
Cod, herb gnocchi, peas & beans with a mussel butter sauce
Trout with lime & cauliflower puree, pak choi & XO sauce
Ballotine of chicken with porcini mushrooms, butternut squash puree, baby vegetables & potato terrine
Beef fillet with a sweet red wine sauce & salsa verde
Pork belly with apple puree & sprouting broccoli
Beef short rib with mustard mash
Seabass with cannellini beans, courgettes and dill oil
Fillet of beef with cauliflower purée, asparagus and Cafe de Paris butter
Loin of lamb, dauphinoise potatoes, aubergine purée, radicchio lettuce, and seasonal vegetables
Potato gnocchi with girolles, summer vegetables & sage butter
Miso glazed aubergine with grilled courgettes
Venison with greens & peppercorn sauce
Ox cheek bourguignon, shallots, pancetta, mustard mash & buttered greens
Hand cut ribbon pasta with a prawn & mussel cream sauce

Puds

Millefeuille of iced blackberry parfait
Praline panna cotta & biscotti
Bitter chocolate cake with cream and marsala baked grapes
Bakewell slice with macerated berries and meringue shards
Lemon posset with berries
Chocolate mousse cake with thyme poached blackberries & vanilla yoghurt
Raspberry sable, passionfruit curd, white chocolate & basil cream
Lemon custard tart, raspberry sorbet & chocolate soil
White chocolate panna cotta with honeycomb
Rum chocolate torte with coffee ice cream, shard of vanilla tuile & crushed ginger meringues
Sweet almond pastry tartlets with rhubarb compote, almond crumble & ginger stem ice cream
Blackberry souffle with stem ginger ice cream
Strawberry & elderflower Eton mess with strawberry compote & meringue shards
Selection of local cheeses