



# HORS D'OEUVRE MEAT



Spinach paste twills finished in browned butter then topped with parmesan shaving and Italian cured ham cut in strips.

Poached eggs on buttered fried spinach with asparagus soldiers in a spring roll wrap.

Marinated chicken livers in aniseed then cooked and blended with garlic, red onions, fresh herbs and white wine, put into earthen pots, covered with melted butter and stored for a couple of days before serving.

Complete breakfast of egg, bacon and black pudding cooked together in a BERCY in the oven with chips served separately on dish paper. \*

Pickled artichoke hearts cut in wedges with gondolas of raw Parma ham wrapped around sweet pink South African rock melon.

Flaked braised rabbit salad tossed with a mixture of bean shoots, pickled mushrooms and young rocket lettuce.

Goat's cheese wrapped in raw Italian ham prosciutto, baked in puff pastry and served with a thyme sauce.

Assiette of smoked game meats with a slice of pigeon and chicken liver terrine, served with an elderflower chutney and toasted fingers of bagels.

Marinated cooked sliced sirloin of beef in a Provence PISTOU mixture with a slice of mature goat's cheese salad. \*

Blue cheese mousse garnished with strands of mixed lettuce and deep-fried chip wedges on their skins cooked in duck fat.

Potted game RILLETTE with home-picked mixed vegetables and a soft fig compote. \*

Salad of spiced calf sweetbreads sautéed in clarified butter served with decorative lettuce and topped with pan-fried funnel-shaped girolles.

Hot cassoulet of white beans cooked with Italian smoked bacon lardoons - heavy on the white wine - herbs and tomatoes.

Chorizo and aubergine brown sandwich, heavily buttered, cut into quarters, deep-fried in egg and cheese batter and served on a bed of raw shredded vegetables.

Warm salad of crispy bacon, avocado, garlic croutons and blue stilton cheese with a lettuce garnish and mustard dressing.

Mixed lettuce salad with cooked breast of pigeon cut on the Japanese mandolin and dressed with pine kernels and walnut oil.

Lamb and olive bread cobbler: this large finger roll filled with minced lamb, tomato puree, red onions, garlic, basil and fresh sliced tomatoes.

Shallow fried chicken livers served with a calvados jelly, mixed fruit chutney, sliced endive and balsamic dressing and served with soft white bread.

Layered green vegetable terrine in aspic (made from a calf and pig foot with a knuckle of veal) and served with a warm Dijon-flavoured sabayon sauce.

Frog's legs lightly poached in white wine, chilled and deep-fried then placed in a nest of fried parsley and served with a calvados-flavoured Hollandaise sauce.

Minced venison and lamb sweetbread pate with rich Cumberland sauce garnished with cape gooseberries and pickled apricots.

Sautéed smoked bacon cooked in semolina gnocchi roll with black pudding and served with a light Italian Marsala jus.

CARPACCIO of beef fillet with a warm cheese risotto and baked puff pastry wafers heavily flavoured with sweet paprika. \*

Heavy yeast pastries PIROSHKIS split and filled with chopped beef and soft light cream cheese then served with warm homemade chutney. \*

Shallow fried chicken livers cooked in butter topped with a green peppercorn sauce, surrounded by thinly-sliced vegetable crudités and served with wholemeal bread.

Coarse Guinea fowl terrine with duck liver set in a herb pancake coat, garnished with a shallot dressing, mixed leaf salad and warm nutmeg-flavoured apple puree.

Scottish smoked venison slices layered on a port and crashed peppercorn set jelly and served with an asparagus



salad to the side.

Veal sweetbread terrine with smoked strips of fatty bacon cooked in a buckwheat herb pancake coat, sliced and garnished and served with savoury plum sauce.

Poached eggs dried then set on a broken bed of sweet cicely, lambs lettuce, fried bacon lardoons, some sugar glazed nuts and a balsamic vinegar dressing.

A mould lined with batted chicken breast filled with minced chicken, egg yolks, port and cream, cooked in a BAIN-MARIE in the oven and then served.\*

Warm globe artichoke filled with a sliver of liver pate topped with two poached quail eggs and covered with truffle cream.

Thinly-sliced smoked duck breast with a scoop of smooth creamy chicken liver pate topped and glazed with pickled gherkins, tomato chutney to be offered.

Shallow-fried sweet corn and potato cakes topped with slices of smoked chicken breast and surrounded by pickled walnuts with a creamy dressing offered.

A scooped-out pink grapefruit re-filled with a mixture of quark, the segments, chopped gherkins and salami strips and garnished with chopped parsley and mint leaves.

A roesti terrine of shredded potatoes, onions, eggs, butter, cream, dried apricots, prunes, pears, diced ham and mild grated cheese.

Tossed poached rabbit cut into julienne

and mixed with red chard, feve beans, ANGELICA diamonds and fried bacon lardoons and sprinkled with sun dried pumpkin seeds,

An array of thinly-sliced cold smoked breasts of goose, chicken and duck with fresh peas in a thick mint dressing and served with toasted malt loaf and mango chutney.

Grouse simmered in a strong stock until tender, the breast removed, skinned and cleaned, with a jelly made from the stock with sherry, the meat then set in the jelly and served with garden lettuce.

Sautéed courgette cut lengthways then hulled and filled with thin shavings of smoked duck and surrounded by drizzles of sharply-flavoured barbeque sauce.

Soft baked sesame seed pretzels cut and filled with black forest ham roulades served with warm mustard and red onion chutney

Lined ramekins with thin pancakes then filled with chicken mousse, with a cooked snail inserted then surrounded by a BEURRE BLANC and strips of artichoke.\*

BANTAM eggs poached in an en cocotte dish topped with a chopped fried chicken liver in a lightly-herbed meat sauce just before serving.\*

Deep-fried mushrooms passed through a coating of flour and egg batter containing finely-chopped ham, peppers and grated cheese then placed on a bed of lettuce.

Thinly-sliced lamb's liver sautéed in butter and herb and placed on a mixed orange and lettuce salad with a garnish of fried red onion chunks.

Peppered pastrami slices filled with sauerkraut containing chopped boiled gammon then set on warm pumpernickel and served with a pot of thick Swiss cheese sauce.

A bed of buttered spinach with a poached egg laid on it with some homemade apple and chopped bacon oatcake and served with HP sauce.

EMINCE of sliced pigeon breast sautéed pinkie then tossed with sweet corn, walnut oil, pine kernels and blanched chopped tomatoes then placed on a bed of curly endive.\*

Fan of assorted smoked meats including game with charred new



potatoes, fresh shaved parmesan done at the table and a smooth Dijon dressing.

A galette of small round layers of buckwheat pancakes with sliced sausage and grated hard cheese PECORINA sprinkled between them and served warm. \*

A baked TIMBALE of chicken livers, mincemeat, spinach, mozzarella and sliced artichoke with beaten eggs and milk. \*

Peppered sliced belly of pork VENTRECHE, fanned on a plate with chutney made from apples and garnish with a few sweet and sour forcemeat balls.\*

Cappelletti of wild mushrooms and mascarpone dumplings cooked in a mixed skinned pepper NAGE, garnished with fresh herbs and flowered spring onions. \*

Wine-marinated strips of thinly-cut beef sirloin flash-fried in very hot oil, rolled in whole grain mustard then served in the middle of a bed of salad leaves.

A Parma ham parcel filled with South African rock melon and strawberries and circled by honey and tarragon dressing and garnished with vegetable nuggets.

Dainty pastry turnovers of minced pork and mushrooms made with a lard and cream cheese dough, baked in the oven and served with a green pepper sauce.

Warm salad of shredded leg and duck breast with a sweet potato cut fan, a spoonful of crushed tomato pulp and rum spiked scallions.

Warm thick slices of the dried, cured and smoked brisket pastrami with wilted roquette, pickled red apple and cabbage and fingers of sour dough bread.

Fresh asparagus tips rolled in cured Parma ham, laid on an orange segment salad then dressed with raspberry vinaigrette.

Thin slices of smoked venison laid on a chilled plate with chicory leaves broken into small pieces by hand then tossed in a walnut oil and mustard dressing.

Two fried eggs with par-boiled potatoes cut into chunky chips, coated with flour, beaten egg and powdered breadcrumbs and deep-fried in duck fat.

Deep-fried chunky pieces of haggis fritters laid on a red chard base with crispy cured belly pork and accompanied by Dijon butter sauce.

Diced onions, bacon, peas, chopped fresh herbs, sugar, parsley, butter and chicken stock baked in the oven in Arborio Italian rice.

Poached giant ravioli filled with a venison mousse and served with a sauce of white wine containing pistachio nuts, herbs, shallots, cracked pepper and cream to finish

Deep fried Quail Scotch eggs in a pork forcemeat wrap, passed through flour, egg and MATZO crumbs and served on a chopped port aspic base. \*

Large plate of un-raised tarragon-flavoured Yorkshire pudding cooked in dripping sediment and served with a rich meat red wine sauce.

Chicken oysters floured and briskly-fried then placed in grilled Morille mushrooms and topped with a shallot and wine reduction and finished with a slice of parsley butter.

Globe artichoke bottoms filled with sautéed snails and wild cepes and covered lightly with a rosemary cream sauce.

Plate of raw smoked ham with a mount of freshly-grated horseradish, slightly creamed, bordered with basil leaves and topped with parmesan shavings dribbled with oil dressing.

Delicate wild boar PROSCIUTTO air-

dried and thinly-sliced with grated sheep's milk cheese and served with a mixed leaf salad tossed in mustard dressing. \*

A petit snack of freshly-baked croissants sliced and stuffed with smoked bacon, cohered with mayonnaise and thinly-cut plum tomatoes.

Coarse-textured rabbit terrine cooked with a streaky bacon lining and topped with blanched leek, cut in slices and served with an apple chutney compote.

Quickly fried frog's legs removed from the pan with thinly-sliced apple and blanched tomatoes, flavoured with tarragon and flamed with calvados.

A scoop of smooth chicken liver pate with plenty of peeled pistachio nuts with buttered toast and a pot of onion and grape chutney.

A layered terrine of chicken breast with sliced liver then served in thin slices on a bed of chopped wine jelly accompanied with a fig and almond chutney.

Poached eggs cooked in a wine vinegar liquor then dried and placed in pastry tartlets and served with a meat sauce containing chopped fried chicken liver.

A petit omelette FRITATTA, small, thick and flat and containing diced courgettes, prosciutto, grated cheese and pre-cooked pasta twirls. \*

Balls of meat made from chopped boiled beef, liver sausage, raw eggs, sausage meat and chopped herbs and cooked in a hot in-flavour pesto provancale sauce.

Blanched then slowly boiled shin and calves foot until tender, removed from the bone, a reduction made from the liquor and set with the meat into a jelly.

A large round of ravioli filled with creamed spinach and minced boiled ham, worked into a paste with bread and eggs, poached and served with a devilled sauce.

Home smoked guinea fowl breast, thinly sliced and placed on a Seville orange chutney, served with sliced sautéed peppered pineapple.

Poached eggs placed on slices of white sautéed pudding with puff pastry

anchovy straws to dip.

Small parcels of tortellini containing belly pork with crackling garnish and a cream sauce, topped with fried sage and a scoop of apple puree.

Hot sliced pan-fried goose liver with buttered and grilled fresh pineapple, brushed with anisette and garnished with cooked petit tomatoes on the vine.

Petit black olive and pork force meat stuffed in wholemeal raviolis, served buttered and surrounded by lavender-flavoured potato crisps.

Poached quail's eggs laid on smoked belly pork with toasted brioche and surrounded by tossed dandelion and rocket lettuce in a full grain mustard vinaigrette.

Avocado half filled with bacon lardoons, crème fraiche, tarragon-flavoured sun-dried tomatoes and topped with red onion rings with shredded coconut.

Roasted pink spiced fillet of lamb chilled then cut thin and tossed together in a lettuce salad with a gazpacho dressing garnish with sautéed aubergine

Crushed potatoes set on a plate in a mount topped with sautéed black pudding and soft poached eggs with buttered fingers of bread to dip.

BOUDIN BLANC DU PARIS of guinea fowl sausage with soft breadcrumbs, egg, cream and chopped onions, poached in milk and served with a French bean and ceps vinaigrette. \*

Pan-fried foie gras escalope with dressed leek hearts garnish, served with a sauce SUZETTE. \*

Shredded chicken breast with ginger and lime, rolled in filo pastry, deep-fried and served with a lime and celeriac dressing.

A baked puff pastry base topped with sautéed fried chicken livers, covered with cracked peppercorns and served with a black Muscat jelly.

An individual pot of potted rabbit with sliced beetroot in horseradish cream and served with thick heavily-buttered toasted white bread.

Sliced smoked venison arranged in a fan with rounds of marinated beetroot

with little spoonfuls of creamed grated horseradish sauce.

Fresh pea mousse shaped Quenelle-style, surrounded by parma ham with fresh peas in a sour cream and flavoured with mint sauce.

Cooked pig's trotters laid on thickly-buttered toast, surrounded by small scoops of mixed fine liver pate and accompanied by with cranberry chutney.

Sautéed lotus root surrounded by raw beef fillet CAPACCIO laid in waves and sprinkled with oil and lemon juice, garnished with purple cress mounts.\*

Thick delicate slices of chicken liver pan-fried in vanilla butter, placed on a Rosti cake with caramelised chestnuts and a little meat sauce.

Green tagliatelle blanched then tossed in butter, smoked bacon, mushrooms, garlic, basil and sun-dried tomatoes all bound with clotted cream and glazed with mozzarella.

Layered pheasant terrine with fatty pork, cut in thin slices and served on a bed of onion marmalade with granary hot buttered toast.

A salad of runner beans tossed in warm toasted almonds, fried bacon batons and shallots with warm artichoke bottoms filled with sauce hollandaise.

A mount of sautéed ladies' fingers flavoured with sage, accompanied by slices of game and bacon terrine on one side and served with mango chutney and fingers of toasted hot-cross buns.

Soft poached eggs placed on a bed of crushed potatoes surrounded by fried diced black pudding all seasoned with cracked black pepper.

Leaves of chicory piped with chicken liver parfait, laced with brandy and garnished with blue berry puree and cherry tomatoes on the vine.

Local smoked venison in thin slices with tossed red chard lettuce in rosemary oil and served with a shallot and balsamic reduction on the venison. Sweet and sour marinated green bananas served with mahogany-smoked chicken breast TRANCHE and a scoop of chive-flavoured cottage cheese.\*

Fatty pork with creamed spinach and pistachio nut terrine slice, served with poached leek, stuffed with lentils and dressed as a garnish then topped with raspberry vinaigrette.

Slices of raw beef fillet carpaccio with a side dish of braised petit pois A LA FRANCAISE with shredded lettuce, mint, sugar, coarse salt and plenty of butter.\*

Long fresh paste tubes blanched then reheated with butter, cohered with a spicy sausage sauce and topped with raw onion rings.

A rich bacon and egg tart made with lard and beef dripping short crust pastry served with well char-grilled tomatoes with a bunch of watercress.

Rich cream smoked ham mousse served in an individual dish topped with wine jelly containing a pattern of circles of red and green peppers.

A slice of terrine made with hare, pheasant and pigeon incorporating pistachio nuts, flavoured with brandy and served with a garnish of thinly-sliced sautéed salsify and artichoke.

Black pudding ravioli poached then placed on a rich meat sauce containing chopped fried chicken liver pieces and fresh garden herbs, the ravioli brushed with butter.

Home-smoked slices of quail placed on a white wine and basil sabayon with fingers of toasted heavily-buttered granary and nut bread.

Imperial mushroom filled with liver pate then wrapped in bacon, passed through flour, egg and bread crumbs, deep-fried and served with mustard and red current vinaigrette.

Mash potatoes mixed with butter, double cream and diced black pudding then shallow-fried as a cake and topped with a poached and coated with a little hollandaise.

A mixture of chopped roasted chicken breast with avocado, cohered with yoghurt, a little cream, ground coriander and Tabasco and placed in a bowl surrounded by smoked grilled bacon.

Smoked breast of pigeon thinly cut in a fan with a croustade filled with sautéed onion and bacon, served with a chervil dressing and a set sour cream quenelle.

Sliced breast of smoked partridge set on a bed of small cut pickled vegetables served with finger of walnut soft white bread buttered and cut in fingers.

Scoop of chicken liver parfait containing cashew nut, dressed on a Bramley apple jelly with walnut dressing and served with buttered brioche toast.

Sliced and floured chicken liver, quickly-fried in butter and herb, served with sautéed button onions and parmesan-flavoured toasted crumpets cut in wedges.

Potted beef in clarified butter wrapped in Italian ham with grated celeriac and horseradish in piles drizzling with grain mustard dressing.

A hollowed-out cottage loaf with the bread used to make an assortment of meat finger sandwiches returned to the loaf with the top replaced to serve.

Creamy smoked ham mousse surrounded by beetroot crisps and served with whiskey-flavoured chutney and a saffron mayonnaise dip.

Bowl of tossed raw young spinach leaves with thin slices of quickly-fried chicken livers sautéed in garlic, topped with fried croutons and parmesan shavings.

Slices of preserved belly pork CONFIT in its own fat flavoured with mixed sweet spice and served with orange braised Belgian endives with peanut dressing. \*

Potted rabbit incorporating fruit peel and pistachio nuts topped and sealed with clarified melted butter and served with a fine cut warm ratatouille and toasted buttered rolls.

Smooth soft chicken liver and pistachio nut pate covered with a melted butter top and served with a few thick chips fried in duck fat and a pot of red onion marmalade.

Herbed chicken liver wrapped in bacon and grilled then placed on buttered toast spread with horseradish sauce and garnished with bunches of watercress.

Fanned smoked duck breast with thin slices of honey marinated beetroot topped by a mound of curly endive tossed with rose petal vinaigrette.



Shallow-fried duck liver placed on a green apple puree with warm brioche buns, the dish accompanied by Dijon mustard seed.

Thinly-sliced hot roasted beef rib eye placed on warm onion and bacon bread spread with a layer of horseradish sauce.

Sautéed chicken liver placed on a bed of wilted spinach and surrounded by a cherry tomato and red shallots wine sauce.

Grilled game and herb sausage cut into angled slices, tossed with raw chopped shallots, flavoured with honey and laid on a bed of little gem leaves with a red currant dressing.

Parfait of guinea fowl flavoured with cream and brandy, served with fingers of warm doughy pitta bread and surrounded by sautéed sliced girolles.

Posh chicken liver creamed parfait mixed with a good helping of sautéed shallots, flavour with thyme, rum and port and served sloppy with soft dark petit rolls.

Rounds of rolled pizza wheels sandwiched with rich tomato provancale containing freshly-rubbed mixed herbs with knobs of soft goat's cheese and served just warm with spicy vinaigrette.

Smoked black pudding slices surrounded by garlic cream with drizzles of parsley coulis and served with a poached egg on the pudding.

Thin slices of pig's BRAWN, meat cooked from the head, removed, seasoned, and flavoured then set in a mould with the cooking liquor reduced

with a little gelatine added and served with orange vinaigrette, \*

Potted mixed game with layers of apricots, sealed with clarified butter and served with toasted hot buttered currant buns spread with red currant jelly.

Marinated snails wrapped in smoked bacon, cooked on a skewer by grilling, then removed from the skewer and served in a large open mushroom with a slice of parsley butter.

Boston bean salad of white beans cooked with diced pork, added blanched tomatoes, shallots, sautéed peppers and bacon and flavoured with Demerara brown sugar and French dressing.

Scottish haggis placed in quenelle shape on slices of sautéed parsnips, surrounded with a POULETTE SAUCE made with white stock, lemon juice and thicken with egg yolks. \*

Scoops of homemade chicken liver flavoured with brandy, finished with cream and pistachio nuts, served on toasted brioche and accompanied by homemade onion chutney.

Thin slices of Bayonne ham wrapped around a cream cheese mousse then glazed in aspic jelly and surrounded by oak leaf lettuce and radicchio leaves.

Pressed chicken liver and smoked gammon, coarsely chopped, lined with bacon and cooked in an oblong dish with a border of elderflower jelly and deep-fried parsnip chips on serving.

Grilled goat's cheese wrapped in streaky bacon placed on couscous with a warm dressing of tarragon containing

split yellow lentils.

Slices of smoked roe deer served with a tossed chicory salad mixed with chopped mint and nettle ends, sprinkled with capers and served with pickled apricots.

Poached egg presented on a base of thinly-cut fried lardoons and bordered with slivers of grilled duck livers, the egg garnished with strips of anchovy fillets.

Smooth-textured smoked chicken pate foamed into a croquette then breaded and deep-fried and served on a leaf lettuce base with a fine shallot mayonnaise sauce.

GALETTE of dried sliced potatoes tossed in hot oil, arranged neatly in a small buttered mould then browned in a very hot oven, turned out and served with rich beef gravy. \*

Snail porridge of flaked oats simmered in stock and seasoned with salt, a little sugar, cream and knobs of butter then topped with grilled garlic-flavoured snails.

Rashers of back bacon stuffed and rolled then baked in laver bread and served warm with a rich cream white onion sauce.

Wafer thin slices of raw beef fillet marinated in heavy spicy mustard marinade and served with a crunchy endive salad and warm nut bread.

Sliced smoked boneless mallard served with figs, halved strawberries and topped with a grape dressing flavoured with shallots and brandy.

Chicken liver and bacon parfait



whizzed in the liquidised with double cream laced with brandy and served with a caramelised pineapple and endive in hazelnut dressing.

Toasted rye bread spread with butter topped with grilled lean organic back bacon, sliced warm beef tomatoes and grilled mushrooms and lightly brushed with olive oil.

Spoonful of smooth grouse mousseline set on a bed of chopped crunchy chestnuts surrounded by a light creamed horseradish sauce.

Dijon-flavoured cream of ham mousse served with soft fingers of toasted thick nut granary bread spread with horseradish flavoured butter.

Toasted flat corn bread spread with a layer of avocado guacamole then topped with thin slices of smoked chicken with drizzles of crushed peppercorn dressing.

Thick terrine of mixed meat and liver terrine enshrined in snow white grease, accompanied by pickled nuts and spring onion chutney.

Risotto rice served from a shaped mould with a garnish of chick pea puree, fried onions and sautéed back bacon cut into lardoons.

Pork layered terrine containing belly pork, garlic, yellow split peas, sea salt, orange pieces, ginger and white vegetables served with warm buttered noodles.

Mahogany-smoked chicken breast presented in slices with a spoonful of cottage cheese with sweet and sour marinated green bananas with sliced butternut squash.

Home-smoked slices of venison topped with blobs of shallot and balsamic reduction with a salad of tossed red chard lettuce in rosemary oil.

Petit minced pork pastry PATTIES flavoured with onion puree and coriander, baked in the oven with a golden finish and served with red onion and apricot marmalade. \*

Poached eggs EN MEURETTE, cooked in boiling water containing vinegar, dried then placed on a croute and surrounded by a red wine sauce with bacon strips, button mushroom and onions. \*

Very lightly-grilled marinated ostrich breast slices placed on a pureed gooseberry base served with buttered balls of pressed spinach and yellow fried zucchini.

Covered plate of beef fillet CARPACCIO served with a mount of rocket salad, topped with parmesan shavings and fresh asparagus brushed with olive oil and petit quenelles of ricotta. \*

Cheese dumpling made with suet fat then pan fried and complemented by a pulse puree mixture, surrounded with a cordon of green pea cream sauce.

Crux of creativity hors d'oeuvre platter: an unusual kitchen mixture of fish and meat platter.

Soft oxtail meat used to fill a ravioli parcel, poached then presented on a pumpkin puree with a slice of sautéed black pudding and topped with red wine juice.

Roulades of smoked turkey set on a warm puff pastry base, spread with apricot coulis and served with a mixed lettuce leaf and basil tossed salad.

Chicken liver parfait cohered with pistachio nuts, surrounded by chopped jellies of quince, gooseberry and elderberry laid alternatively around the parfait.

Raw thinly-sliced cured York ham wrapped around blanched asparagus tips and topped with a dressing of sesame oil, white vinegar and English mustard.

Shallow French LE CREUSET dish filled with creamy mushy peas topped with sautéed goose liver slivers, flavoured with nutmeg and circled with shallot wine jus. \*

Blanched white and green asparagus with salsify, all sautéed together in butter with sweet and wild marjoram herbs and surrounded by a cream jus.

Shoulder of rabbit cooked by braising than preserved by being potted and when served garnished with sliced celeriac hearts topped with drizzled balsamic vinegar.

Petit peas cooked in minimal chicken stock with fried smoked bacon strips with thick strips of iceberg added close to completion of cooking, thickened with equal quantities of butter and flour mixed together and served with fried parsley rolled on sea same seeds.

Chilled plate decorated around the edge with crunchy rocket salad, the middle layered with beef fillet CARPACCIO sprinkled with parmesan shavings and the salad drizzled over with dill-flavoured virgin oil. \*

Warm smooth puree of chicken liver parfait containing pine nuts with traces of brandy and cream, served with fingers of toasted buttered nutty brown bread to dip.

Chicken liver pate sealed with clarified butter containing chopped parsley, served with hot buttered brioche ready to be spread with red onion marmalade.

Rich foie gras terrine laid on wilted rocket salad surrounded by diced Pineau (alcoholic aperitif) jelly with an artichoke bottom, filled with a puff-up hollandaise sauce with whipped cream folded in.

Round ravioli stuffed with flaked roasted partridge breast laid on a walnut sauce, garnished around with grilled smoked bacon slices and sprinkled with flat rough-chopped parsley.

Mixed leg and loin of rabbit RILLETTE cooked in its own fat then pounded into a pate, sealed in its own fat in individual pots and served with rich wine and prune jelly with soft buttered bread. \*

Cured PROSCIUTTO air-cured ham laid between two slices of bread spread with chilli jam, pressed together, shallow-fried in butter and served with fancy lettuce and garlic dressing. \*

Sweet and sour dwarf turnips served as a garnish to thinly-sliced pork and tongue terrine with a side pot of juniper berry sauce made slightly sweet.

Layered dome of thinly-sliced warm sat beef with cooked beetroot spread with horseradish sauce surrounded with a homemade sweet pickle of apple and sultanas.

Slice of cooked venison and pigeon terrine served with a salad of finely-shredded endive and fennel tossed in mint and orange blossom dressing and garnished with fresh currants on vine.

Creamed parfait of mixed liver pate served in a quenelle shape with crispy

tomato toast and a homemade chutney containing fresh figs and onions in chunks.

Ravioli parcels filled with boiled and softened duck GIZZARDS and mushrooms, cohered in white milk onion sauce, served with a mild Dijon sauce and garnished with potato matchsticks away from the sauce. \*

Cold pressed coarse hare terrine containing hock of ham and beef tongue, served with buttered nutty rye bread and Cumberland sauce containing orange and grapefruit zest.

Small scoops of chicken liver and pistachio nut parfait placed on buttered granary bread squares with a loose tomato and shallot jam to the side.

Rich flavoured black pudding heated by grilling and served with homemade chunky piccalilli and a soft poached egg just masked with runny hollandaise sauce.

Chopped bacon and potato fritters mixed with choux paste, shaped and deep-fried, placed on a delicate sauce of leek and scattered with fresh minted garden peas.

Welsh laver bread mixed with oats, fried in pork fat, spread with a layer of buttered spinach, topped with a poached egg and served with rashers of grilled bacon.

Cannelloni logs filled with boiled chopped hock ham, served on a bed of crushed peas a la cream with the pasta brushed with butter and sprinkled with parsley.

Terrine of pheasant and pigeon cooked and wrapped in air-dried jambon, sliced and decorated on a plate with fancy lettuce and a KUMQUAT pickles. \*

Suet dumplings cooked in a brown ale meat stock and served with a topping of sliced sauteed field mushrooms in rubbed sage herbs.

Deep-fried potato gnocchi of mashed potato mixed with choux paste, grated cheese and rubbed herbs and served with a side salad of mixed lettuce sprinkled with diced fried black pudding.

Scotch beef fillet thinly-sliced CARPACCIO style, served with



pickled cauliflower florets, sauteed cepes and topped with a Dijon dressing. \*

Quickly-fried chicken liver with black pudding, served with a zesty orange sauce and surrounded with deep-fried parsnip crisps.

Rich egg pancake containing melted butter and cooked with strips of bacon, fried, folded in a parcel and served with a poached egg.

Very thinly-sliced raw beef fillet rolled with slightly dry and crumbled gorgonzola cheese then covered with a cream and lemon juice sauce, lamb lettuce to garnish.

Tenderly-cooked quail and fatty bacon, cut coarsely, seasoned with mixed herbs then placed in a cocotte dish covered with molten butter and allowed to mature a couple of days before serving.

Layered terrine of TEAL with fatty pork collier studded with pistachio nuts throughout and served with a blackcurrant coulis flavoured with liquor. \*

Pancake gateaux of a moulded mountain shape of layered gruyere, bacon and mashed eggs with a cream filling, served hot and sliced to show the layers.

Chicken liver parfait laid on a bed of fried shredded kale, topped with two scallops cut in half, sautéed then drizzled with sherry vinegar dressing.

Roulade of smoked turkey breast rolled with a filling of apricot terrine, flavoured with curry mayonnaise and served with tossed garlic lambs lettuce.

Roasted pigeon cut in slices when warm, placed on a bed of fancy lettuce and served with a raspberry dressing

and poached quail's eggs.

Glazed cheese RAREBIT on toast surrounded by herbed grilled flat mushrooms with a spicy sausage split open. \*

Warm sliced chicken livers, chopped onions and herbs cooked as a pastry strudel and served sliced with a sorrel sauce and a pot of lime chutney.

Slices of black pudding sauteed in butter, served with a side salad of endive, Roquefort cheese and beetroot slices and accompanied by a walnut dressing.

Wedge of blue cheese tart made with lard pastry served warm with bouquets of caramelised petit onions and fried shredded leek.

Homemade coarse pork and prune terrine served with roasted peppers and spicy chutney with sauteed sliced Jerusalem artichoke in butter and herbs

Little tortellini parcels filled with chicken and mushroom, poached then topped with fried julienne of celeriac and petit onions and surrounded by a cordon with tarragon cream.

Parma ham rolled around mango slices and pink grapefruit segments surrounded by little gem lettuce with droplets of raspberry vinaigrette.

Smoked goat's cheese slice with thinly-cut chorizo sausage, served with a tomato jam on rocket lettuce and surrounded by sprigs of fried parsley.

Pitta bread pockets filled with pink lamb strips mixed with mint jelly, yoghurt dressing, watercress leaves and chiffonade of lettuce flavoured with lemon.

Risotto and mushroom cake shallow-fried, topped with Gorgonzola to melt and garnished with bacon batons fried in butter with a floured coat and surrounded by a port red currant.

CHORIZO sausage mixed with diced sauteed potatoes in herbs then cohered with a little cream, wrapped and baked in filo pastry and served with fried couscous. \*

Layer of thinly-sliced CHORIZO sausage with a border of diced roasted sweet potatoes, middled with a poached egg, served with ribbons of warm blue cheese and sprinkled with chopped parsley. \*

Warm rosemary-flavoured FOCACCIA bread served with a display of smoked sliced Italian meats with extra-sweet melon wedges and caramelised garlic. \*

Continental SPATZLE boiled then sauteed with mixed rubbed herbs, smoked bacon, caper buds cohered with a light cheese sauce and sprinkled with chopped chives. \*

Sliced chicken livers grilled and served with warm whole lychee and quinces, boiled then shallow-fried in butter, the whole dish based with cooked shallots in white wine and meat gravy. Chicken breast cooked and preserved in its own fat CONFIT, served with tossed cepes in a soy sauce with deep-fried strips of leek tossed in paprika and sea salt. \*

Grilled chorizo sausage placed on warm new potato salad mixed with sautéed bacon dice, topped with a poached egg and sprinkled with fried croutons dipped in buttered parsley.

Salad of mixed leaves tossed in garlic vinaigrette sprinkled with cold shredded duck and topped with warm sliced chicken livers.

Offal and meat terrine of sliced calf sweetbread and layered shoulder of lamb topped with a garnish of boiled and aspic-glazed quail's eggs and served with a mayonnaise sauce containing chopped capers, tarragon, gherkins and parsley.

Chicken livers sauteed in hot butter then placed on a soft peach jelly containing chopped peaches with a cord of cooked shallots without colour and a sprinkling of white wine.

Slice of part-grilled sourdough spread with butter to moister then layered with sliced cooked ham and chicken breast flavoured with Dijon mustard and finished under the grill with melted emmenthal cheese.

Chicken liver sauteed in oil and butter the, pan first de-glazed with a little sugar, chopped shallots then blackcurrant vinegar and white wine reduced by half and placed over the liver on serving.

Terrine of pressed ham incorporating a layer of peeled pistachio nuts cut in thick slices and served with a yellow lentil all trickled with BEURRE ROUGE. \*

Wafer thin warm salt beef laid on rye bread and surrounded by piled high deep-fried whitebait, sprinkled with smoked paprika and garnished with fried parsley stalks.

Eggs cooked EN COCOTTE served with a creamed spinach topping and presented with a side salad of finely shredded beef tossed in a garlic and mustard dressing. \*

Devilled sliced chicken livers cooked by sautéing and pinky, placed on buttered and crust-less toast and surrounded by long stems of mustard and cress.

Smoked peppered pheasant breast sliced and presented on a plate with hot asparagus spears, served with mild chilli chutney and a ginger dressing to taste.

Warm flaked pigeon tossed as a salad with pine nuts, almonds, crisp bacon pieces and rocket in mustard French dressing.

Italian dish of nutmeg-flavoured semolina baked in the oven with sliced sausage and onion chunks in milk then glazed with cheese on serving.

Cooked American REUBEN sandwich of corned beef with Mental, sauerkraut in rye bread spread with a layer of mayonnaise then cooked on a griddle. \*

Sauteed black pudding slices topped with warm flaked trout cohered with a little béchamel in Quenelle shape, resting on the black pudding, served with deep fried onions and surrounded by a mustard and coriander cream sauce.

Round individual cranberry mousse surrounded by silvers of smoked loin of venison and garnished with rocket leaves and quarters of Belgium endive hearts.



Neatly arranged sliced cooked caramelised apple, topped with shallow fried Scottish black pudding and surrounded with a mushroom cream sauce.

South American figs in halves topped with sour cream and draped with Pama ham and garnished with prickly pears.

Rolled honey roast ham filled with piped chicken livers, flavoured with brandy with added pistachio nuts and set on a Cumberland sauce jelly.

Buttered paste parcel filled with strong flavoured Scottish haggis and a side portion of deep fried breaded brie wedge with cranberry sauce.

Poached ravioli stuffed with cooked snails in garlic butter with mushroom duxelle and served covered lightly with a garlic white wine sauce.

Pan-fried chicken liver slivers placed on a soft coriander short crust pastry served with homemade onion and damson chutney.

Sliced smoked sausage flavoured with chervil, tarragon and basil, served with a quince chutney and presented in an earthenware pot with a garnish of peeled aubergine crisps.

Refreshed yellow lentils cooked until soft with onions, leek, celery hearts, black smoked bacon, bay leaves and thyme and served with moist with knobs of butter sprinkled with chopped parsley.

Quickly-fried sliced chicken liver in oil and butter with rubbed sage placed on an onion puree encircled by a light port sherry cream sauce.

Spiced GALATINE of black leg of duck rolled and stuffed, cooked by poaching then pressed into a symmetrical shape, aspic glazed and served with coco nut slices\*

Deep fried filo rolls of shredded duck with sultanas, garlic and thyme and placed on a bed of very thin sautéed red cabbage, drizzled with balsamic vinegar dressing.

Grilled slices of black pudding placed on a warm apple and vanilla chutney served with young spinach leaf favoured with grated horseradish dressing.

Thinly-sliced duck breast presented nicely on the plate with pickled

papaya, chicory chiffonade and pitted black olives tossed in lemon dressing.

Individual LE CRUAUDE dish filled and baked with Yorkshire pudding mix, served with a sauce boat of strong flavoured gravy with julienne of beef and horseradish cream. \*

Scooped-out pink grapefruit half filled with diced salami, pickled cocktail gherkin, grapefruit segments, all cohered with slightly sour curd cheese QUARK. \*

Upside-down TATIN of caramelised sliced turnips flavoured with port, baked in puff pastry and garnished with button mushrooms and onions sautéed in duck fat \*

Matured grouse mousse finished by being potted with clarified butter and served with celeriac salad and marinated beetroot and cucumber in mustard dressing.

Fluffy chicken liver parfait incorporating blanched pistachio nuts, placed in an individual pot, sealed with butter and served with warm soda bread and fresh lightly grilled figs.

Young vegetables cooked au dent with sautéed wild mushrooms, topped with shredded roasted duck and tossed in a raspberry and Dijon dressing.

Pan-fried chicken livers dressed on a warm date and apple puree topped with ceps a la cream and garnished with deep fried potato wafers seasoned with rock salt.

Layered cooked beef in aspic flavoured with saffron, cloves, chives and lemon and served with shredded cooked root vegetables in a dressing.

Tall dome shape of fennel mousse surrounded with slivers of quickly-fried chicken livers and topped with a peppercorn sauce.

Creamy potted chicken breast matured under clarified butter and served with a bowl of pecked whipped cream containing mayonnaise and fingers of toast.

Spiced Ostrich CARPACCIO thinly-sliced from the breast, heavily seasoned with milled pepper corn and served with cos lettuce and shaved parmesan and peach chutney. \*

Galaxy of thinly-sliced smoked meats

laid on crisp summer leaves, drizzled over with horseradish cream dressing and garnished by fingers of well buttered and toasted soda bread.

Light mousseline of creamed chicken liver sealed in an earthenware pot with a Cumberland buttered top to seal in the flavour.

Fan of sliced smoked duck breast served with a pot of duck leg CONFIT with a garnish of lettuce leaves drizzled heavily with sweet mango salsa.

Soft poached duck eggs placed on rounds of fried black pudding and served with soldiers of toasted sour dough bread with lashing of butter and marmite.

Creamy flour and semolina pancake fried a la minute then filled with a mince and tomato sauce rolled and topped with a sour cream sauce.

Slice of foie gras pre-sautéed placed in a wide dish then sealed with a red wine, shallot and butter reduction to mature before serving.

Cooked quail meat cut into julienne, added to thin spaghetti a la crème and finished with a garnish of fresh dates cut into quarters and placed around the dish.

Vietnamese softened rice rolls filled with a peanut chilli, shredded beef and bean shoots and flavoured with sherry sprinkled with crushed peanuts.

Individual mushroom tart made with a puff pastry base, lined with a creamed DUXELLE containing chopped bacon and crème fraiche and topped with sliced cepes and button mushrooms hinted with thyme. \*

Blanched pig's ears then deep fried in a seasoned batter containing ale then served with a potato basket with a apple sauce dip.

Triple-layered game TERRINE of coarsely-chopped pigeon, mallard duck and pheasant meat flavoured with sherry, containing pistachio nuts and served with a Cumberland sauce. \*

Slices of smoked wild boar decorated in waves on a plate, served with poached pear halves the middles filled with pureed cranberries, the dish sprinkled with cracked pepper.

Chicken livers slices steeped in

Sauternes then fried pink and served with a meat sauce containing small cut salsify, sultanas and floating on top MOELLE.\*

Pan-fried chicken livers, de-glazed with balsamic syrup, garnished on top with sauteed capers, shallots and chopped garlic and served on white sliced soft bread.

Boiled quail's eggs wrapped in herbed sausage meat, coated in oatmeal and deep-fried and served on a mound of sauteed celeriac strands with a spicy apple puree dip.

Wide shaped pot of mixed meat terrine, predominantly pork, layered on top with split pistachio nuts then enshrined in a snow white fat from a roasted goose.

Braised oxtail removed from the bone, placed in open cooked ravioli shells with the cooking liquor, topped with MOELLE beef marrow and served with piped horseradish-flavoured potato mash. \*

Duck and chicken liver PARFAIT pate finished with brandy and cream then sealed in a pot to mature before serving with clarified butter and pink peppercorns. \*

Goose RILLETTES: a mixture of goose meat, oven cooked in a covered pot in its own fat with garlic, onion, herbs then pounded and matured in a fat-sealed pot before serving. \*

BAIN MARIE cooked mussel pate containing blended cooked mussels with egg yolks, garlic, white vegetables, herbs, onions, sherry, cream and some breadcrumbs, placed in the mould and cooked. \*

Soft cubes of sauternes (white wine) jelly used as a garnish to accompany slices of seared marinated and well-seasoned chicken liver, accompanied by roasted cepes cut in quarters.

Caramelised pig's head terrine surrounded by roasted globe artichoke quarters, diced red pepper and blanched tomatoes, encircled with a foamy cream containing black herring egg.

Foie gras slices flashed-seared, served with sautéed shallots reduced in white wine and accompanied by diced Sauternes jelly containing chopped parsley.

Slice of venison pate laid on a bed of sliced pre-boiled potatoes and beetroot soaked in vinegar with a thin drizzle of mayonnaise and finished with a sprinkling of chopped egg yolks.

Aylesbury shredded duck confit encircled with dandelion leaves to garnish and served with a side dish of coloured lentils rolled in mustard herb dressing.

Slices of top-quality beef fillet CARPACCIO with potent red shallot and wine confit and shaved hard Italian parmesan cheese, garnished with lambs lettuce.\*

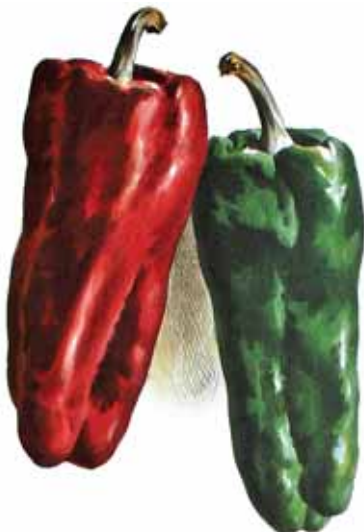
Scrambled PIPERADE of sweet peppers, onions and tomatoes sauteed in duck fat, finished with herbs and beaten eggs and served with a garnish of heart-shaped fried croutons.\*

Slivers of foie gras flash-fried then placed in shoe-shaped baked choux paste moulds lined with chopped mushroom a la crème (well reduced) and garnished with peeled and piped grapes.

English snail FARINETTE cooked gently and tender then folded as a parcel in white wine and garlic reduction to the pancake made with beaten eggs and flour and served with parsley a la crème.\*

Skewers of Peking duck breast wrapped in mint leaves with cubes of sweet melon and Greek feta cheese, pre-soaked in herb vinaigrette and served with warm buttered noodles.

Plate of Bayonne ham served with a garnish of chunky dice red onions and cooked globe artichokes cut in wedges



and marinated in a wine and vinegar marinade.

Guinea fowl RILLETTES pressed and bounded then sealed with chopped shallots, herbs and garlic and served with warm pickled vegetables in vinegar flavoured with green peppercorns.\*

Smoked goose breast in long thin slices, wrapped around jumbo asparagus tips, served with citrus fruit vinaigrette and garnished with fancy mixed lettuce.

Roasted bulb-shaped yellow courgette with the middle scooped out and filled with creamed spinach and chopped smoked ham then glazed with goat's cheese.

Warm shredded breast of roasted wood pigeon salad with sweet and sour quarters of Belgian endive and sliced beetroot in a dressing flavoured with orange.

Tear-shaped creamy and smooth smoked kipper parfait with a cold poached egg on jelly served separately in a pot.

Salad of warm cold smoked Chorizo sausage with pitted black olives, roasted cherry tomatoes on the branch, finished with a parmesan topping.

Caesar salad made with fried ciabatta, maple brushed grilled bacon cut into strips, Worcester sauce, garlic, anchovies, parmesan shavings, Dijon, little gem hearts and lemon juice.

Slow roasted leg of rabbit, removed from the bone and shredded, then tossed with a morel cappuccino dressing tinted with coffee, nutmeg and cinnamon served warm.

RILLETTES of pork and duck meat cooked in its own fat, herbs and juice then pounded in a paste placed in a pot with a melted butter seal, matured for two days served with red onion marmalade and grilled doughy bread.\*

Cut small honeyed and sharp pickled vegetables with a quenelle of chicken liver parfait and warm soft laver bread cut into chunks.

Parboiled Macaroni layered with grated cheese and strong lamb juice ladled over, placed in the oven until cooked and the cheese melted, sprinkle with paprika pepper.

Warm flaked roasted partridge served with poached quince in honey and red wine and topped with grilled rashers of streaky bacon with their rinds.

Bacon wrapped around oysters (angels) and bacon around prunes (devilled), grilled, served by resting on toast spread with horseradish.

Baked green tipped mussels, removed from the shell with smoked bacon wrapped around them to form a parcel, then grilled, served with a semi-sweet cream sauce.

Shin of beef boiled until soft and tender, flaked and used in a terrine with the cooking liquor used to set the terrine with gelatine and served with a horseradish dip and red pepper relish.

Flamed sliced chicken livers with brandy, placed on buttered toast then NAPPE lightly with green peppercorn sauce. \*

Pre-cooked salsify rolled in prosciutto, heated in the oven then glazed with a parmesan sauce containing hollandaise sauce.

Black pudding with celery and leek cream then wrapped in bacon and baked en-croute in pastry served with a calvados sauce with floating slices of caramelised apples.

Individual pot of smooth liver pate with an apple topping, sealed with melted butter and served with toasted and buttered thick wholemeal bread.

Chicken livers wrapped in bacon then pan-fried in butter with freshly-rubbed sage served with a herbed sauce containing seedless grapes.

Smoked chicken breast collops in a fan surrounding a spinach ravioli, covered with a slightly curried sabayon.

Goat's cheese mousse with a broad bean TAPENADE, surrounded with thin slices of smoked duck and accompanied by a pot of orange chutney.\*

Delicate combination of leaves as rocket, lollo rosso, lambs lettuce, radicchio and curly endive tossed together in a crushed garlic dressing and served with thinly-sliced fried foie gras.

Sauteed large cap mushroom filled with grilled snails topped with a cream and

herbed sauce sprinkled with breadcrumbs and glazed.

Individual homemade brioche buns filled with warm garlic snails and served with mushrooms sliced in a Madeira sauce.

Grilled pears slightly caramelised with sliced Parma ham and served with raw spinach salad containing pine nuts and heirloom tomatoes with a light dressing.

Individual round chicken mousse centred with crumbled Roquefort cheese and surrounded by apple puree and pickled walnut halves.

Cooked globe artichoke marinated in lemon vinaigrette served on sliced smoked Parma filled with flaked almonds and parmesan shavings.

A delicate mille feuille of sliced smoked guinea fowl, fried foie gras and baby whole morels and surrounded by meat juice reduced with ruby port.

Strips of blanched fennel rolled in slices of Bayonne smoked ham, spread with cream dressing then deep-fried in batter, served with olive oil, garlic and mixed herbs and garnished with potato crisps.

Warm baked wild mushrooms and liver pate in a light pastry jacket, accompanied by carrot puree a la crème and topped with toasted flaked almonds.

Golden brown fried duck skin tossed with curly endive, dandelion leaves, chopped garlic and croutons in a light mustard dressing.

Deep-fried sweet corn fritters placed on a lettuce chiffonade surrounded by hot asparagus spears and breaded sauteed black pudding with a hot mustard sauce.

Sauteed white pudding with a coating of egg and oatmeal crumbs served with a garnish of button onions, sliced mushrooms, smoky bacon and a sweet port sauce

Layered black pudding and smoky bacon pie made with flaky pastry using half lard to flour served with a black olive reduction in a light brown ESPAGNOLE sauce \*

Poached quail eggs placed on sauteed foie gras the eggs coated with Sauce

Bernaise and garnished with watercress and rocket salad

Open toasted ciabatta topped with roasted rare sirloin, red onion confit surrounded with marinated cucumber with baby rocket in a balsamic dressing

Light and fluffy chicken liver PARFAIT containing peeled pistachio nuts and flavoured with brandy served in an individual pot with a topping of port jelly to seal. \*

Layered slices of smoked turkey and duck as a terrine and served with a individual cranberry mousse in the shape of a dome.

Slices of white pudding with a coating of flour, egg and oatmeal crumbs, sautéed and garnished with button onions, sliced mushrooms, smoky bacon lardons and served with a sweet port sauce.

Sauteed duck foie gras laid on warm cooked sweet shallots and garnished with small poached fennel heads with a balsamic dressing.

Ham HOCK and pig's liver terrine cooked in a long earthenware dish lined with streaky bacon and served sliced with lettuce garnish and homemade chutney. \*

Slice of warm sauteed goose foie gras placed on a bed of creamed celeriac puree, topped with slightly fried large capers and accompanied by black butter.

Smooth and soft chicken liver parfait containing pistachio nuts served with onion and garlic soft doughy bread with a pot of cranberry pickles.

Raw thinly-sliced beef fillet covered sparingly with a light mayonnaise mixed with mashed Gorgonzola.

Layered chicken liver and pork terrine wrapped in streaky bacon and served on a chopped peach jelly base with a toasted French stick buttered slice.

Asparagus tips rolled and cooked in bacon served standing in a vase filled with finely cut braised cabbage and served with sour cream.