

SOUPS COLD



SOUPS COLD

Smooth fruit soup made by liquidising soft, slightly-blanchd fruit such as peaches, paw paw and mangoes mixed with fruit syrup and served with a black currant sorbet to the side.

Chilled Hungarian cherry soup made using red and black made a light fruit syrup served with chunks of walnut bread.

Refrigerated Butternut squash made with full fat milk, flavoured with paprika and served with crisp granary French stick.

Jellied duck consommé with a topping of julienne of duck liver and served with warm light white dough bread.

Chilled cream of cauliflower soup infused with caraway seeds and a sprinkling of chives with a sour cream cordon.

Smooth cream of tarragon soup made from a white vegetable base, finished with lemon juice to sharpen up the taste and garnished on top with citrus zest.

Chilled grape soup with a good sprinkling of blanched almonds, a cream cordon and an ice cube placed in the bowl as it is served.

Smooth cold cranberry soup with iced mint yogurt accompanied by warm white pitta bread.

Chilled curried apple soup topped with sautéed sliced apples and garnished with a cordon of cream and chopped parsley.

White Spanish Gazpacho served in a demi-tasse with small warm fried croutons.

Watercress soup liquidised then strained through a fine sieve, placed in a glass serving bowl and garnished with goat's cheese shaped in quenelle and cream.

A smooth light chilled soup of green lettuce, fresh sorrel and flavoured with mint.

A cold honeydew melon soup with toasted flaked almonds with pieces of kiwi and strawberries to garnish.

Fresh coconut soup prepared by removing the brown skin, liquidised and mixed with white fruit juice and served with lemon grass and lime zest

to garnish.

A chilled cream of cauliflower infused with caraway seeds and garnished with small florets of broccoli heads and a trickle of cream.

Smoked chopped fried bacon and cream of pumpkin soup served on a wide open bowl and sprinkled with pumpkin pipes.

A mixture of fruit liquidised until smooth in texture, placed in an open coupe and served with CRYSTAL SUGAR STICKS to stir to the desired level of sweetness.*

Chilled cantaloupe melon soup made by liquidising then adding a little ginger and mango juice, served in the empty shell with a garnish of chopped blanched tomatoes.

Chilled jelly duck consommé placed in a glass bowl, garnished with strips of beetroot and served with toasted bread rounds with sour cream.

Sweet corn chilled soup with a dollop of crème fraiche, a frothy cream top with thin slivers of chillies and corn kernels to garnish.

Creamed chilled cucumber soup made with chicken stock, finished with double cream and topped with thinly sliced spring onions.

Strawberry gazpacho made with a puree of strawberries, white onions, pepper, oil, garlic, balsamic vinegar and garnished with chopped strawberries, cucumber, chervil sprigs and a drizzle of almond oil.

Chilled courgette soup made with a milk base, flavoured lightly with orange and garnished with diced courgettes and orange segments.

Chilled cream of Victoria soup containing a Jerusalem artichoke and celeriac base, finished with milk and cream and topped with finely chopped fried bacon and garlic.

Spinach and green lentil soup cooked with buttermilk, liquidised then allowed to chill with fresh milk added to achieve the right consistency.

Semi-loose chocolate and mango soup with thin cream stirred in and served with biscotti biscuit to dip.

A chocolate brownie shallow tart cut

as a wedge with a line garnish of caramelised pecan nuts and topped with cream fraiche.

Mixed peaches cooked in a light syrup with assorted black berries served thick enough to dip fingers of almond sponge

Glass bowl of tomato consommé set and garnished with sliced beef tomatoes criss-crossed with grill marks and cheese straws.

Chilled delicate blood orange and cucumber soup served extra-smooth with a garnish of grapefruit segments and caramelised fruit zest.

Chilled melon soup served in an open bowl, garnished with thin slices of peaches with a spoonful of peach sorbet placed in the middle at the last minute.

Cucumber and tomato soup made without seeds and thick enough to hold a langoustine tail on top with a scoop of sour chive cream on serving.

Chilled pea soup cooked with mint and garlic in chicken stock then liquidised, mixed with thick yoghurt, sprinkled with chopped mint with drizzles of oil resting on top.

Sliced apricot, sugar, butter and rose water used as a fruit base then cooked with a nutty crumble, mixed with a beaten egg until golden and served with

almond cream sauce.

Soft green melon and pumpkin iced soup with a teeny taste of anchovy essence and served with cheese twists.

A Chinese lychee and kiwi puree soup using a melon base and served in an open bowl with a scoop of peach wine sorbet dropped in on serving.

A thickest soup of summer soft fruits, liquidised and served in a bowl with a dollop of fromage blanc with black grapes cut in small wedges.

Soup bowl of chilled mashed lychee and papaya mixed with a thickish fruit juice and decorated with crystallised rose petals to garnish

Thin and light tomato BISQUE with diced blanched tomato served with a small ball of basil sorbet on serving. *

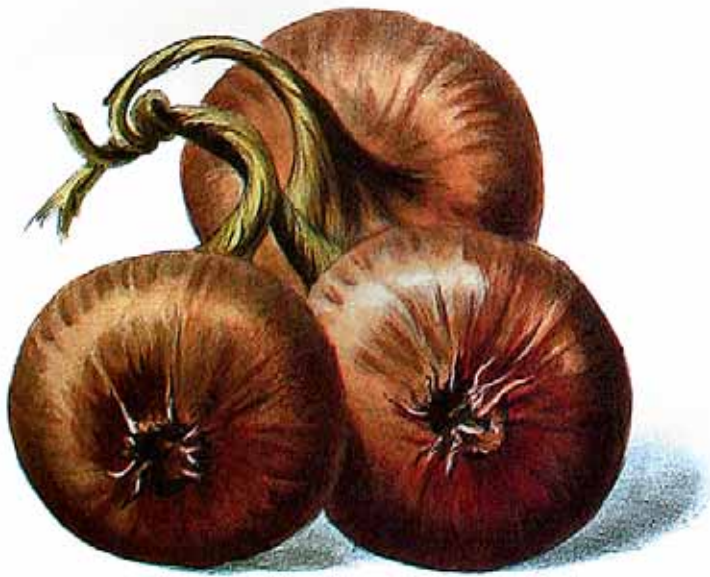
Almond-flavoured cream soup holding peeled white grapes, sprinkled with nutmeg and served with warm doughy white rolls.

Summer garden green pea and watercress soup with small peas to garnish and served chilled with a cordon of single cream.

White cold GAZPACHO soup, sharp in flavour, thickened with mayonnaise and garnished with diced blanched tomato and finely chopped lavender shallots. *



SOUPS COLD



Iced chilled pea soup using leek and white onions without colour, flavoured and served with chopped fresh mint and garnished with small petit pois cooked au dente.

Clear amber-coloured beetroot consommé set en jelly with soaked leaf gelatine and garnished with fresh diced orange segments.

Thin but strong flavoured tomato soup chilled and served with chopped chives with a dollop of cucumber sorbet and a ribbon of double cream.

Beetroot passed through a fine strainer to produce a smooth liquid and served in a chilled bowl with a scope of sour cream and sprinkled with spring chopped herbs.

Cooked celery and apple in a light syrup, finished with liquidised kiwi fruit, a little cream and a cordon of EUCALYPUS oil and finely sliced sautéed apples.*

Mixed liquidised melon mixed with mango pulp and natural plain yoghurt and flavoured and served with fresh chopped mint

Sliced Jerusalem artichokes cooked in almond-flavoured milk, liquidised and the consistency corrected with cream and flavoured with nutmeg.

Floating islands of whipped cream cohered with chopped cooked mushrooms and set with gelatine then placed on a bowl of iced green pea soup.

Chilled red cherry soup made with fruit syrup flavoured with nutmeg and served with a portion of semi-thick sour cream floating on the soup.

Cold yellow courgette and avocado soup flavoured with brandy and finished with single cream and sprinkled with chives and chopped tarragon.

Mixed chilled melon and basil soup, very smooth in consistency and finished with a garnish of extra-thin julienne of sliced honey ham.

RUSSIAN BORTSCH: clear consommé, well-favoured with beetroot set on jelly in a glass bowl and topped with a cucumber cream on warm doughy bread. *

Jellied fresh orange juice made with grated cucumber squash, placed in glass bowls and garnished with orange zest strands and pink caramelised grapefruit segments.

White Spanish GAZPACHO made with a base of white bread, onions, garlic and yellow peppers, pounded or minced with vinegar and vegetable stock, strained through a CHINOIS and thickened with mayonnaise sprinkled with pine nuts and sultanas. **

Chilled spinach soup, thin in consistency, finished with a cordon of warm melted blue cheese and served with herb-flavoured croutons.

Bowl of warm creamy pumpkin soup

holding small sauteed cepes, poached quail eggs and pitted black olives cut into fine strips.

Cold heavily tomato-flavoured Spanish GAZPACHO served chilled in a goblet with drizzles of oil and cucumber pearls and sprigs of rocket salad.

SOUPS COLD