



SOUPS HOT



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Mushroom Consommé garnished with petit profiteroles, filled with smooth liver pate mousse and served with cheese straw twists on a side plate.

Crème of watercress soup passed through a fine strainer, served with warm cheese straw twists and flavoured with paprika

A creamy vegetable soup of diced white onions, carrots and grated butternut squash with a touch of orange juice added just before serving.

White veloute of hazelnut and fennel seed soup garnished with browned sautéed chopped hazelnut and small diced fennel.

A clarified clear beef soup garnished with fine short cut white noodles and Oloroso sherry to taste just before serving.

Clear chicken soup made with white root vegetables and a strong chicken stock that has been clarified with egg whites, orange segments and watercress garnish.

Fresh smooth cream of Brussels sprout soup passed through a liquidiser then finished with a cream cordon and sprinkled with chopped chestnuts.

Light crab soup made with a white fish stock garnished with flaked crab meat and flavoured saffron croutons fried in sage and garlic.

Creamy smooth frog's legs soup with the bones removed, white wine and colourless shallots cooked in the soup and sprinkled with parsley to garnish.

Crème of chopped root fennel and rams-head pea (chickpea) soup, made with a white béchamel base and thinned down with cream and stock on serving.

Tuscan white bean soup soaked overnight, flavoured with a lightly pounded basil pesto, finely strained and sprinkled with chopped truffle and parsley garnish.



Smoked finely-chopped back bacon added to flavour a cream of pumpkin soup with soft warm white rolls containing pumpkin seeds served to the side.

Dried soaked well-washed split peas added to leek, celery and white onions sweated in butter, with white vegetable stock added to the cooked soup and garnished with fresh garden peas removed from their pods.

Rich salmon and shrimp bisque using white meat stock flavoured with white wine and brandy, diced shrimps to garnish and served with cream and toasted buttered French stick slices.

Potage of potato with leeks and celery cut paysanne-fashion and a chicken stock base, finished with truffle essence and chopped parsley with sage.

Crème of cepe soup with flavouring of lemon grass, lime leaves and chopped chillies, garnished with the cepe stems cut in rounds.

Ginger and lime BROTH made with vegetables cut brunoise, cooked in a white stock, finished with wild mushrooms and served with corn dumplings to the side.*

Soup of yellow lentils cooked until soft with lemon juice passed through a fine strainer and served with a cordon of sour cream just before serving.

Traditional French POT-AU-FEU broth. *

Pumpkin cream soup made thick enough to hold a small scoop of asparagus puree resting on top with shallow-fried croutons to garnish.

A white vegetable soup heavily flavoured with almonds, liquidised then finished with cream and garnished with roasted garlic cloves just before serving.

Asparagus and fennel soup cooked together, laced with whiskey to flavour, with cream added and a dollop of mango puree resting on top.

White thick parsnip and nutmeg soup finished with a cream cordon and served with light brown caper bread.

Green vegetable soup heavily flavoured with chopped parsley with whipped tarragon cream placed on the top at the

last minute.

Green broccoli and blue cheese soup using milk as a base with a white roux, served with grated blue cheese on top to melt slightly just before serving.

White bean cream veloute soup using Italian dried beans with a garnish of young feve beans and chopped garden chervil.

Mediterranean mixed fish soup served with a ROUILLE mixture of squeezed bread pounded with de-skinned red peppers, chillies, olive oil and garlic then spread on bread to accompany the soup. *

Roast butternut pureed squash soup cooked with young sweet leeks and celery with heart-shaped fried croutons and a cream cordon on serving.

Cream of finely-grated DAIKON and turnip soup with a small plate side garnish of Japanese sushi. *

Green sweet pea soup, rich and creamy in flavour, with petit choux paste ramekins filled with a Welsh rarebit mixture to garnish added at the table.

Cream of mussel soup served with poached quail's eggs placed in the soup to garnish and finished by sprinkling with chopped parsley.

Russian Borsch soup of root vegetables heavily flavoured with beetroot then finished with lemon and sour cream.

Thick carrot and tomato soup using young sweet carrots, laced with brandy and served with a cordon of pouring cream and diced blanched tomato.

Celeriac veloute passed through a chinois strainer with grated boiled quail's eggs and a sprinkling of fresh chopped herbs taken from the garden.

White bean and mixed vegetable minestrone with a flavouring of LOVAGE pesto and served with warm olive ciabatta bread. *

Cream of mixed dried and fresh garden pea soup cooked with a ham bone for flavouring then finished with cream and mint after straining.

Spring vegetable soup cooked very softly, liquidised finished with a lemon juice and zest tang.

American fish chowder using un-cooked bacon, sweet corn, haddock, milk and white vegetables, thickened with cornflower and served with wafer biscuits.

Duck consommé flavoured with ginger and garnished with strips of buckwheat pancakes.

Cream of fennel soup flavoured with lemon, garnished with julienne of fennel and leek and sprinkled with chopped basil to finish.

Celery hearts, grated mild cheese and white wine soup all cooked together and served with a blob of thick sour set cream.

A white thin cream of potato soup, flavoured heavily with sorrel and served with heavy white petit soft rolls.

A light cream of leek and spinach soup served with an egg that has been separately poached in a tarragon and vinegar court bouillon.

A light clear vegetable soup with a garnish of thinly-sliced sautéed mooli and peeled shrimps served with cheese puffs.

Fresh mussel soup with a garnish of poached fish clams and fried rounds of squid with white yeast warm rolls.

A warm bowl of pumpkin and nectarine soup, smooth in texture and garnished with chopped mangoes with a thin cordon of cream.

A full-flavoured beef bouillon with angel hair paste and chopped chervil with parmesan puff pastry twists.

Spicy cream of parsnip soup flavoured with grated nutmeg and topped with a good sprinkling of mace.

A rabbit consommé with a garnish of strips of pigeon breast and petit profiteroles filled with a parfait placed in it at the table.

Cream of spinach soup with a topping of mature parmesan shavings served with warm ciabatta rolls.

Cream of carrot and chopped nut soup served with different shapes of fried and toasted bread SIPPETS. *

Spicy fresh mussel and yellow saffron soup passed through a fine strainer and finished with a little cream.

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Cream of celery soup with a garnish of celery heart strips and topped with pan-fried sliced field mushrooms.

A tomato-flavoured beef consommé with a julienne of red bell pimento then topped with a sprinkling of basil just before serving.

Cream of butternut squash soup containing a milk sauce base, sprinkled on top with toasted pumpkin seeds and a thread of double cream.

White wild flowers cooked with garlic and shallots in a milk-based semi-thick soup then liquidised, finished with cream and garnished with flower petals.

A smooth cream of red mullet soup twice passed through muslin skin with julienne of baby gem lettuce placed in the soup just before serving.

A celeriac cream of veloute soup with a garnish of grated boiled quail's eggs and topped with a sprinkling of freshly chopped herbs.

Piping hot potato soup cooked with fresh plump tomatoes, flavoured with chopped basil and a scoop of whipped cream placed in the soup at the table and served with sour dough.

Provencale fish soup using white fish, onions and tomatoes and served with garlic flavoured toasted French stick, the soup sprinkled with chopped fresh herbs.

Warm butternut and orange soup, smooth in texture and flavoured with sherry then finished with single pouring cream.

Green broccoli cream soup with a garnish of flaked poached salmon and finished with a spoonful of dill-flavoured mascarpone.

Butternut squash cooked in a covered pot with uncoloured white vegetables, passed through a fine strainer then completed with sour cream on serving.

A gravy rich but thin soup using a Victorian recipe of un-clarified beef consommé, garnish with small cut vegetables and served with white warm soft rolls.

Pear and garden peas with watercress cooked together then liquidised into a soup and finished with sherry and

cream.

A white vegetable soup thickened with a light blanc, passed through a fine strainer and garnished with feve beans, lettuce in julienne and cordons of cream.

A pumpkin soup cooked with a milk base flavoured with nutmeg and sprinkled with toasted split almonds and accompanied by fingers of warm soft naan bread.

Pigeon broth containing small diced mixed root vegetables with rice, simmered in the cooking, finished with a frothy cream top and garnished with julienne of pigeon breast.

Pea soup made with ham hock stock, fresh peas then liquidised and garnished with whole peas and diced fried smoked bacon rashers with a cream cordon.

Diced chicken breast with thin noodles in a spiced coconut soup, slightly thin in context and sprinkled with nutmeg to garnish.

Wild white garlic flower soup made with the hearts of leek and celery, finished with a shallot cream and topped with fried bread snippets.

Local watercress soup cooked with green hearts of celery, finished with pouring cream and simmered briefly with raw oysters to cook.

Pale green broth boiled with diced chicken and a handful of barley and flavoured ELIXIR-style with aromatic flavouring.*

Cream of roasted Portobello field mushrooms and white onion soup finished with chopped flat parsley, cordon of cream and grated mozzarella cheese.

Pumpkin soup served in an open bowl, creamy in texture, garnished with rolled sticky rice balls and diced pumpkin pulp.

Cream of king crab soup made with white vegetables and fish stock, passed through a fine sieve and thickened with an egg yolk and cream liaison.

Roasted pumpkin and green pepper soup served in a French demi-tasse bowl and topped with sage and thyme oil plus a cordon of pouring cream.

A strained soup made with whole peas in their pods, sugar snaps, radish tops and feves and served with cheese dumplings with sippets to garnish.

Locally-caught Norfolk mussels made into a creamy soup, flavoured with paprika, tomato and white wine then topped with a frothy sabayon just on serving.

Cream of young leek and watercress soup decorated with grilled frog's legs hanging from the edge of the soup bowl with a cordon of fresh cream.

White vegetable veloute finished with frothy cream, sprinkled with toasted kernels and served with DAMPERS cooked on the griddle. *

Cream of carrot and turnip soup with sage-flavoured croutons then served with a heap of set sour cream placed in the soup just on serving.

A thin but rich almond milk soup with thin slices of globe artichoke bottoms as a garnish and finished with cream and a smattering of nutmeg.

Cream of fresh garden pea soup with a garnish of small petit silver skin white onion and julienne of lettuce placed in the soup on serving.

Cauliflower cream soup made with celery, leek and onions, garnished with cauliflower florets and a spoonful of curried crème fraiche dropped in the soup on serving.

Thin yet-rich-in flavour mussel soup cooked with whole oranges to give a

sweet taste with vanilla to give the soup a tang then garnished with chopped orange segments.

Clear seafood consommé served with a garnish of poached mussels, small garden peas and diced blanched tomatoes with any pipes, accompanied by long cheese straws.

Sweet corn nip soup rich in cream flavour with a garnish of flaked poached smoked haddock and fried diced red onions.

Diamonds of mixed root vegetables simmered in a strong chicken bouillon finished with a small amount of pearl barley.

Game soup of pigeon cooked with onions and leek, strained with cream added and served with a garnish of chopped chestnuts.

Rich clear beef consommé made with fine minced beef and served in a warm tasse bowl with a side plate of puff pastry cheese straws on a dish paper.

Light shellfish soup using crab as a base with whipped cream piped on the surface to float just at the last minute at the table and served with tomato and onion soft rolls.

Winter parsnips and chestnut cream soup flavoured lightly with port and served with toasted then glazed Crostini topped with melted stilton cheese.

Cream of white vegetables soup, garnished with diamond-shaped leek



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and carrots, flavoured and sprinkled with chopped peeled prawns.

Cream of white and green asparagus flavoured lightly with chopped garden mint and served with warm twisted cheese straws.

Mixed white fish soup using leek, onions and celery as a base but with a heavy scented flavour of caraway seeds, the soup being smooth and creamy on presentation.

Celeriac veloute finished with single cream and served with droplets of apple puree and sprinkled with crisp bacon strips cook by grilling.

Delicate oyster soup, thin in consistency, with a cordon of cream with sprigs of lemon grass floating on top and served with a smidgen of caviar placed in the middle on serving.

Light coconut soup using chicken stock with leek, celery and potatoes, passed through a strainer and garnished with spiced lemon gras and chopped poached clams.

Jellied un-clarified chicken consommé cooked with white vegetables and skimmed throughout cooking, allowed to set and garnished with short strips of tongue.

Beef consommé baked with the pot EN CROUTE, the soup in a covered oven-proof pot and baked with pastry, the customer being invited to open the sealed lid.*

Diced potato and bacon cooked until soft in a DASHI Japanese stock until tender, with a MISO bean paste added until it dissolves then served. **

Double beef and pigeon consommé served with petit paste parcels filled with pigeon meat and spinach and

served on a side dish au beurre.

Light vegetable soup, smooth in texture and mainly flavoured with parsnips, and served with small sage and herb dumplings floating on top with chopped parsley.

Clear beef consommé, amber and skinny in appearance, served with a poached oyster in the soup and a side bowl of whipped sour cream with cheese straws.

Pumpkin soup cooked with a light chicken stock and light coloured vegetables, strained and then with parmesan cheese added and slightly flavoured with sage finished with cream.

Light curried parsnip soup, creamy in taste, thick enough to hold a garnish of sliced sautéed apples and sprinkled with chopped parsley.

Cream of young carrot soup flavoured with ginger and served with a sprinkling of chopped coriander and crispy cheese croutons.

Chickpea and lemon broth made with meat stock and finished with rice and chopped fresh herbs to garnish.

White onion and butter bean soup, creamy in consistency and smooth in texture, sprinkled with fine herbs floating on top on serving.

Brown root cream of Jerusalem artichoke passed through a liquidiser, finished with balsamic vinegar and sprinkled with chopped coriander and droplets of thick cream.

Clear beef tea consommé, amber in colour and garnished with fine short strips of cooked beetroot and peeled orange segments

Green split pea veloute soup finished with pouring cream and served with sharp sour chunks of homemade sour dough bread.

A bowl of smoked chicken soup flavoured with sweet corn nips and finished with diced smoked chicken and a cordon of pouring cream.

Mushroom flavoured consommé soup topped with a Marsala sabayon at the table when serving and accompanied by a side dish of buttered asparagus.

Just warm pumpkin and smoked



powdered paprika cream soup garnished with chopped blanched tomatoes.

Clear chicken consommé soup with a garnish of puff pastry PALMIERS of parmesan and served with a tomato mousse dip. *

Pumpkin veloute using white vegetables and quince, passed through a liquidiser and strainer and served with dill-flavoured crème fraiche.

Sweet potato and coconut soup using a little chicken stock mixed with vegetable and served with grated nutmeg and fresh coco nut with a cordon of cream.

Soaked haricot beans boiled gently in chicken stock with onions and white vegetables until smooth, liquidised and served with chopped walnuts and a cream cordon

Fresh cream of garden pea soup flavoured with mint and served with creamed yoghurt and pastry fingers.

White onion soup flavoured with Somerset cider and served with gruyere brown croutons on brown snippets. A warm smooth pumpkin and almond soup with toasted pumpkin seeds to garnish and a cordon of pouring cream.

Cream of green vegetables soup heavily flavoured with sorrel and served with blue Wensleydale cheese melted on French stick.

Cream of chicken and coconut milk soup flavoured in the cooking with root ginger GALANGAL and thinly sliced morels. *

Smooth shallot soup made without colour and with a topping of whipped cream flavoured with fresh rubbed sage added before serving.

Seafood cream soup made with root vegetables as a base, finished with thin cream and garnished with sea urchin roe.

A veloute of white fish stock with potatoes and hearts of leek served with a poached quail's egg and sprinkled with SEVRUGA caviar.*

White vegetable and stilton cheese soup finished with single cream and garnished with small balls of stilton just before serving together with

snippets of soft caraway seed rolls.

Light creamy fish soup garnished with white fish dumpling, poached in fish stock and served with soft yeast finger roll.

Lemon and egg soup, sharp in flavour, made with a clear chicken stock base and garnished with sweet corn nips and boiled rice.

Smooth light and creamy pumpkin soup, well spiced and flavoured with lime juice, topped with chopped coriander and served with grilled soft bread brushed with butter.

Hot BORTSCH polonaise of beetroot-flavoured consommé, served with a garnish of finely-chopped boiled eggs and parsley with fried breadcrumbs served separately to prevent clouding. *

Cider-flavoured sliced onion soup made from a rich beef stock slightly thickened and topped with toasted cheese croutons.

Smoked haddock simmered gently until cooked, with onions and leeks passed through a strainer and finished with a chiffonade of lettuce and cream.

Cream of parsnips soup cooked with white vegetables such as celery, onions and leeks and served with a side dish of deep-fried parsnip crisps.

Home made stilton and white onion soup made from the base of a chicken stock finished a la crème and garnished with hollandaise glazed croutons

Green vegetable soup heavily flavoured with green peppers, served thickish and finished with cordons of cream containing a little clear honey.

Cray fish broth containing small amounts of barley and rice, garnished with sliced artichoke bottoms and girolle and served with warm pumpkin bread.

White onion soup flavoured with West Country cider, passed through a fine strainer and served with toasted cheese croutons.

Hot smooth potato and leek soup served in an open wide bowl, topped with shredded Gorgonzola cheese added just on serving and accompanied by soft white rolls.

English potato and baby leek soup

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passed through a fine CHINOIS strainer, finished with double cream and flavoured with truffle essence. *

Cream of carrot soup flavoured with ricotta cheese and served on a separate plate with some sesame seed fritters presented on dish papers.

Almond cream soup heavily flavoured with mace and garnished with fine strips of blanched cucumber.

Fresh mussels, diced vegetables, herb and oatmeal broth simmered with a bouquet garni and served with toasted cheese scones.

Coastal flat flounders cooked by pan frying and served with a side HOTCHE POT of winter vegetables cooked with a meat flavour. *

Tasse of clear chicken consommé LADY CURZON, the soup being topped with spiced whipped cream and flash-glazed under the salamander. *

Light veloute soup of mixed green vegetables, mainly leek flavoured at completion with fresh mussels and finished with cream.

Rich almond soup using white vegetables, garnished on top with fried sea same seeds and toasted split almonds.

Fresh garden pea and mint soup with a garnish of very small petit onions with a spoon full of whipped cream resting on top.

Fresh mixed sliced onions sauteed then cooked in an un-clarified beef consommé and served with toasted cheese croutons to the side.

Creamy fish soup, dull colour, using grey shrimps as a base and served in an earthen ware soup pot with croutons fried in herbs.

Creamy smooth celeriac and white vegetable soup cooked in a white chicken stock, passed through a liquidiser and finished with pounded horseradish.

Fresh leek soup flavoured with lemon grass when cooking and incorporating crème fraiche with a further helping floating on top then finished with liberal slices of chives.

Split pea and bacon soup with a cream cordon and petit cheese scones and

poured on warm scones at the table.

Wide variety of smoked fish chowder and served with sliced granary bread with glazed goat's cheese.

Cream of pheasant soup made from a game stock with garlic-flavoured fried croutons and sprinkled with brown rice.

BORLOTTI beans cooked with onions, leek, celery and field mushrooms, soaked overnight, served thick with cream and garnished with sliced mushrooms. *

Cream of celeriac soup laced with fresh peas and chopped hazelnuts.

Lentils (soaked overnight) cooked slowly with white vegetables then liquidised and finished with chestnuts and tomatoes perfumed with thyme, basil and marjoram.

A light BROTH of fresh mussels and scallops with shallots, leek and pearl barley.*

Roasted mixed pepper pot cooked with fresh chilli hearts of celery and served thick with a garnish of parmesan puff pastry crescents

Cream of white vegetable and stilton soup with grated blue and celery croutons.

A traditional London fog soup of thick green pea cooked with a ham bone and served with pouring cream and small cut croutons.

Homemade rich winter game soup laced with burgundy.

Green courgette soup rich in cream and, once strained, finished with beaten eggs, grated cheese and herbs added.

Eel and potato veloute with truffle cream.

Mixed bean soup of buttered haricot Blanc and flageolet, cooked slowly with white vegetables and onions then finished with pureed garlic and liquidised.

Rich poussin cream soup made from a white chicken stock, flavoured with herbs and garnished cheese straw twists.

Cream of watercress and spinach soup

with a poached egg served in the soup and topped with blanched green leaves.

Mixed shellfish broth with soft shrimp dumplings and sprinkled with chives and served in a covered earthen pot at the table.

Leek, celery, peas and lettuce simmered in consommé then enhanced with egg yolks and cream and garnished with croutons fried in duck fat.

Rich potage soissonaise laced with bacon and soisson kidney beans to thicken and finished with cream.

Veloute of chestnuts with chopped ceps and walnuts then sprinkled with thinly sliced chicory just on serving.

Roasted red and green capsicum soup using vegetable stock as a base, cooked with leek and celery, garnished with aubergine caviar and served with warm soft white rolls.

Thick cream of beetroot soup with a garnish of marinated North Sea cockles and sprinkled with fresh chopped basil.

Rich cream of carrot and red lentil soup with a julienne of carrot and sprinkled with parsley to garnish.

Spicy smooth white onion and parsnip soup garnished with rounds of lotus sautéed in butter and herbs.

Puree of carrot and orange soup with a julienne of carrots, finished with a little white béchamel and caramelised orange segments to garnish.

Green soup of split pea, soaked overnight then slowly cooked with a ham bone for flavour, finished with a cordon of pouring cream and served with poppy knot white rolls.

A smooth soup of butternut squash veloute with melted blue vein cheese and garnished with grooved butter mushrooms.

Cream of celeriac soup with grated Swiss cheese garnished with spinach and cream poached quenelles.

Piping hot thick white onion soup served in an earthen bowl then topped and glazed under the grill with gruyere cheese.

Triple grain soup of wheat, millet and barley soaked overnight then cooked gently with wild mushrooms, thickened

slightly and served with dark brown croutons.

A spiced shellfish and crab soup passed through a conical strainer and slightly thickened with a BEURRE MANIE and garnished with petit mushroom tortellini *

A fish haddock and leek broth cooked with barley and fine diced vegetables, finished with milk and pumpkin oil and sprinkled liberally with chopped parsley.

Cream of chicken with a garnish of sliced CARDOONS, chopped chicken liver fried in butter and petit pork meat balls. *

Foaming chicken cream soup served in a china bowl with diced chicken meat, sprinkled with chopped spinach leaves and served with soft brown rolls.

SOPA ESTILO PUEBLEA: a Mexican soup of pork, onions, corn kernels, green courgettes, toasted chillies and tomato puree and finished with chopped avocado and grated local cheese.

A white vegetable soup, heavy and cream-[rich then finished with the classic PISTOU. *

Puree of root vegetables soup, thick in consistency and topped with herbed croutons and chopped parsley.

Puree of white fennel soup finished and flavoured with mustard seeds and served with dry oatmeal biscuits.

A soup of diced red potatoes, chopped kale and sliced Savoy cabbage, flavoured with paprika and finished with Spanish chorizo sausage rounds.

Mixed fish soup using red mullet as the main flavour and finished with a



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chiffonade of fennel leaves placed in the soup on serving.

Rich oxtail and red onion soup thickened with butter and flour mix (beurre manie) then served with garlic aioli crisps.

A rich vegetable soup including root vegetables with a good portion of sauerkraut and finished in a mixture of sliced herbed sausages.

Dried beans soaked overnight then made into a cream soup, garnished with droplets of goose fat and sprinkled with paprika powder.

POTAGE of vegetables sweated without colour in butter and cooked with broad beans, ham and finished with flaked smoked haddock and cream.*

Cream of broad bean and celery soup passed through a liquidiser, placed in a warm round open bowl and garnished with poached quail's eggs.

Original peasant soup made from chicken stock, garlic, thyme and red-skinned potatoes cooked in the soup, finished with cream to enrich it and served with heavy white bread. Curried cauliflower soup thick enough to hold herbed and garlic flavoured croutons, cooked under the grill in clarified butter and finished with threads of tomato sauce.



PARTAN BREE, a Scottish crab bisque of crab meat, paprika, Madeira, crab stock, lemon flavour, onions and long grain rice, then liquidised and checked for seasoning with cream to taste. *

Cream of mussel and fennel soup infused with saffron while cooking and garnished with pieces of poached flaked white fish and a cordon of cream.

South American-style soup of fennel, carrots, onions and sweet peppers cooked in a chicken and shellfish stock with coconut milk and flavoured saffron.

Cream of spinach veloute served smooth and garnished with gently-poached Colchester oysters with twisted cheese straws on a side plate.

Rich yellow corn chowder soup served with chopped flat parsley and chunks of rich cheesy bread to dip.

A hefty white onion soup using milk as a base, served with chopped onions in the soup and warm soft sultana rolls.

Veloute soup of fennel using chicken stock and cooked with chopped potatoes and white onions, passed through a sieve, finished with cream then sprinkled with cayenne pepper on serving.

English marrow soup cooked in a light meat stock with cider and flavoured with dill and saffron.

Green pea and mint soup cooked together and topped with crumbled parmesan shavings and served with heart shaped croutons.

Creamy soup with a strong peppery and celeriac flavour made with LOVAGE herb and served with a poached egg yolk as a garnish. *

Soups of outer lettuce leaves, cooked and made with sorrel and watercress, plus a few diced potatoes and finished with a spoonful of crème fraiche.

Soup of finely-chopped onions, celeriac, leek and carrots, finished with a pounded basil pesto and topped with round parmesan croutons.

Pounded puree of pumpkin soup with the top holding a garnish of small grilled cepes, piped whipped cream and dotted all over with flaked almonds.

Cream of blue stilton cheese soup made with white onion, served with some grated blue on to just to melt and soft sesame seed finger rolls.

Soft Bramley apple cooked in a vegetable stock with fresh chestnuts then liquidised, finished with milk and topped with a garnish of sliced sautéed peeled apples.

Winter green spinach soup cooked with outer cabbage leaves, passed through a strainer and garnished with small profiteroll filled with spinach puree.

Cornish crab soup thickened with a white roux served with fried sliced onions, deep fried leek and flavoured with Worcester sauce and Tabasco.

Strong mixed seafood soup finished a la crème and served with ROUILLES of squeezed bread with chopped garlic, olive oil, de- skinned red peppers and paprika and a little of the soup to bind.
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Homely VICHYSOISE soup of potato and leek incorporating cauliflower a la crème and finished with an oyster and sprinkled with red cod roe eggs on serving.
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Delicate chestnut and game veloute, wine based, cooked with freshly peeled chestnuts then liquidised and served with whipped cream on top and grated chestnuts.

Pureed SAINT GERMAIN of soaked dried peas, cooked with leek, onions and whole carrots with a ham knuckle to flavour, the bone and carrots removed once cooked and the rest liquidised .*

Cream of aniseed-flavoured fennel soup made with mild white vegetables, garnished with small peeled and poached scampi tails and sprinkled with fennel leaves on serving.

Polish peasant soup made from chicken stock with vegetable trimmings, flavoured with KUMMEL German caraway seeds finished with a little cream.*

Thick creamy white onion soup passed through a sieve and served with mushroom duxelle, cohered with whipped cream resting on the soup on serving.

Mussel and bacon milk CHOWDER incorporating other ingredients such as

crème fraiche, diced potatoes, leek, crushed garlic, white wine, chives and fish scallop powder and fried breadcrumbs at completion.*

Warm thick sliced bread made with dried cepes powder to be dipped into three different soups, mini soup bowls of leek, white onion and light chicken clear soup.

Beetroot soup cooked with ample amounts of apple and white root vegetables, passed through a liquidiser, finished with sour cream and topped with a sprinkling of dill.

Thick cream of garden asparagus soup using watercress and leek as ingredients, and served once strained with a garnish of white beans floating on top.

Rock oysters opened cleaned and returned to the shell, topped with red wine shallot vinegar served as a side dish to a cream vegetable soup with warm sliced sour bread.

Cream of cauliflower soup thick enough to hold a small scoop of chopped oyster mushrooms placed in the middle, surrounded by a ring of croutons resting in the soup and drizzled over with walnut oil.

Extra-rich cream of leek soup finished with chopped thyme and parsley and topped with flaked smoked Arbroath smokie of original smoked haddock or whiting.

Orange and carrot soup made with a spicy vegetable stock, finished with cream and served with hot toasted nut brioche slices.

Cream of parsnips and blood orange soup liquidised until smooth and creamy with a garnish floating on top of caramelised orange zest.

Butternut squash almond cream soup served in an earthenware brown bowl with warm crusty bread spread with sheep's curd cheese.

Herbed flavoured tomato BROTH cooked with spring root vegetables all cut in BRUNOISE and finished with pearl barley dumplings cooked in the soup. **

Royal marriage soup of 'two peas in a pod' consisting of mixed fresh peas and dried green peas cooked together, passed through a strainer and served with fried croutons with cordons of

cream.

Earthenware MARMITE covered pot, cooked in mussel stock with delicate fish such as sole, mullet and turbot with vegetables and finished with cream. *

Bowl of spicy fish soup containing tomato, served with a sauce boat of crushed garlic mayonnaise and toasted buttered sour dough bread.

Rich potage soup of onion, leek and celery cut PAYSANNE-style, cooked in vegetable stock and finished with lettuce, chervil, a pinch of sugar and cream. *

RILLETTES of fatty pork cooked in its own fat then pounded into a paste, shaped and served with matchstick potatoes and a punchy shallot and lime marmalade with petit soft rolls. *

Creamy fennel soup, garnished with sliced sauteed button mushrooms and chopped parsley and served with warm soft finger rolls.

White parsnip cream soup, smooth in consistency, flavoured with tarragon then garnished with small cut bacon lardoons and chopped floating shallots.

Creamed soup of buttered squash, flavoured with young freshly-rubbed sage and finished with smooth horseradish sauce.

Gorgonzola glossy cheese soup made with mild vegetable finished by thickening with an egg yolk and cream liaison and sprinkled with chopped black truffle trimmings.

Mange tout and mixed green vegetable soup cooked with chicken stock and flavoured with grated ginger and served with a cordon of mixed crème fraiche and cream.

Pak choi and noodle broth boiled together with diced vegetables, mild meat stock and spices and finished with small suet prawn dumplings.

Thin peppery-flavoured LOVAGE cooked with white vegetables in a chicken stock, the soup finish with a poached egg yolk cooked in it. *

VELOUTE of celeriac and Jerusalem artichoke soup passed through a fine strainer and thickened with a liaison and fried slivers of foie gras floating on top. *

Celery and bramley apple soup made with vegetable stock, liquidised until smooth, served with dotted blobs of apple puree and a spoonful of goat's cheese and mixed with whipped cream at the table.

Spicy hot and tangy sour coconut soup using a fish base stock with white vegetables, thickened with a BEURRE MANIE and sprinkle with black toasted desiccated coconut. *

Blended rich carrot and root vegetable soup with and orange flavour, freshly-chopped coriander and finished with swirls of double cream served with sultana bread.

Pumpkin puree soup flavoured slightly with nutmeg then topped with sauteed fennel and globe artichoke bottom slivers with a ribbon of cream.

Thick cream of pumpkin soup, smooth and rich in texture, garnished with fine slivers of spring onion head, topped with grated cheddar that is allowed to melt.

Chicken veloute soup, part-cooked and strained before cooking is resumed with chopped dandelions, lovage and sorrel and finished with cordons of cream.

Green minted vegetable soup, thick in consistency and served in a wide open cup with small wedges of goat's camembert added at the table.

Roasted egg plant soup, thick in consistency, sprinkled with cumin and served with a sliver of fried chicken liver.

Rich cream soup of pureed carrots with small amounts of onions, artichokes and potatoes, cooked together and flavoured with nutmeg.

Loin of pork almost pan-fried, cooked with a glazed top of shredded coconut bound with honey and served with wok-fried cabbage and water chestnuts.

White bean soup, creamy in flavour and finished with Swiss chard cheese, served with a good sprinkling of green chopped herbs and parsley.

Rich tomato soup, rough in texture, served with thick slices of French bread soaked in olive oil with crushed garlic resting on the soups surface.

Cream of apple and celeriac soup served as a thick puree, sprinkled with chopped walnuts and accompanied by warm herbed Naan bread.

Caribbean butternut squash and spicy sweet potato soup, served as a smooth thick soup and accompanied by thin slices of buttered malt loaves.

Rich tomato ratatouille soup using onions, garlic, peppers, aubergines, celery, fresh and pureed tomato all cooked in a vegetable stock with rubbed basil.

Celery and smoky bacon veloute garnished with chopped fried bacon and brown croutons and finished with chilled pouring cream.

Cream of green broad bean soup served with a spoonful of sage and flavoured mascarpone cheese just on serving.

Spanish Basque soup of sliced onions, white cabbage, soaked dried white beans and strips of bacon, flavoured with a sharp vinegar and rubbed soft herbs.

Mussel soup made from a base of potato and leek, liquidised, placed in a warm serving bowl then topped with chopped chives, a spoonful of cream fraiche and a poached oyster.

White bean soup, thick in consistency, finished with a little sour cream and served with the Middle Eastern condiment, HARISSA, and warm granary rolls. *

Puree of cherry tomato and lavender red onion soup, heavily flavoured with tomato puree and served with brown deep fried croutons.

Creamy roasted butternut squash veloute laced with pine nuts and served with a chervil pesto and rustic brown rolls.

Un-clarified vegetable broth made with white meat stock, flavoured with saffron and garnished with mussels and pearl barley.

White winter vegetable soup with the main flavour being parsnips, slightly curried and served with toasted French stick cut in thick slices and buttered.

Rich carrots and orange soup, deep in orange colour, with crème fraiche

stirred in at the end and sprinkled with a little fresh chopped tarragon.

Veloute of Jerusalem artichoke soup made with leek and celery, liquidised then thickened with an egg yolk and cream liaison and served with grated Gruyere cheese.

BOURRIDE: small pieces of monk fish, whiting, leek, celery, onions and garlic sauteed together and cooked with fish stock, white wine, herbs and diced potatoes, served with AIOLI of garlic mayonnaise and bread. **

Cream of white bean and Spanish onion soup, thick in consistency and served with drizzles of virgin olive oil.

Mixed mushrooms cooked with onions and leeks served with cordons of pouring cream, sprinkled with chopped walnuts and accompanied by soft floured petit white rolls.

A broth of diced mutton and vegetables cooked together in a herbed stock, completed with pearl barley and served with homemade soda bread.

Freshly-made spiced Bloody Mary soup of rich tomato soup, flavoured heavily with Worcestershire sauce and vodka and garnished with deep fried croutons and cordons of double cream.

British oyster chowder cooked with potatoes, carrots, celery, fennel, onions, butter and white wine and served with soft crusty cob rolls.

Smooth soup of potato and sorrel, served thick and creamy and topped with a cassonade of poached frog's legs



SOUPS HOT

cooked very soft.

Roasted butternut squash soup made smooth, creamy and thin, served with dripping dumpling and flavoured with mascarpone and sage.

Rich soup of mushrooms and mixed fungi passed through a coarse strainer with double cream added and served with fingers of buttered and toasted BRUSCHETTA. *

Famous puree, Saint Germain, made with green split peas, cooked with a ham bone for flavour, then liquidised finished with cream and garnished with fried croutons.

Green gammon and thick vegetable GARBUE soup containing beans, garlic, rubbed herbs and served over slices of thick white bread with crunchy chestnuts as a garnish. *

Watercress soup cooked with small amounts of crushed nuts and soft fruit and served thick with cream and a side plate of apple fritters.

Cream of Mediterranean fish soup thickened with flour and butter mix, sprinkled with grated Gruyere cheese and served with bread spread with a ROUILLE mixture. *

White vegetable soup with a parsnip base and slightly curried, finished with double cream and sprinkled with chopped sorrel and parsley.

Winter green vegetable soup heavily flavoured with courgettes and finished with sour cream with a hint of grain mustard and sprinkled with sesame seeds.

Heavy creamy chicken soup made with white vegetables and garnished with streams of cream and good mounts of chopped chervil on top.

Broad bean and green pea soup strained in to an open bowl and garnished with sliced runner beans and ribbons of sour cream just on serving.

Butternut squash soup made with chicken stock potatoes, celery and white onions, served smooth with toasted bread and covered with grilled gruyere cheese.

Soup of cooked onions, garlic, green chilli, celery, tomatoes, parsley, basil, chick stock and black pepper pureed by liquidising and served in a warm

bowl with a spoonful of crème fraiche and splashes of Worcester sauce.

Cream of parsnip soup cooked with a bacon hock joint in the soup to give it a strong ham flavour and served with diced fried croutons.

Well-flavoured butternut squash soup, flavoured with chilli and coriander cream and sprinkled with thinly cut chives.

Green velvet soup of watercress, lettuce, cucumber and garden peas passed through a fine strainer, garnished with spring onions stems and finished with cream.

Cream of yellow cornmeal POLENTA cooked in a vegetable stock with white vegetables, finished with mascarpone cheese and served with fingers of toast glazed with Gorgonzola cheese. *

Fish pot of clam soup containing chopped onions, tomato paste, thyme and red wine, finished with double cream and served with brown baguette.

Cream of blue stilton cheese with white Spanish onions served thick, sprinkled with chopped chives and served with sesame seed-coated soft white rolls.

SOUPS HOT