



# ARDOUR

BESPOKE CATERING & EVENT STYLIST • BY CHEF PETER JOSEPH

## BRITISH / EUROPEAN- SAMPLE FINE DINING MENU

V = Vegetarian    Vg = Vegan

### Starters

Chargrilled Wye Valley Asparagus, Pickled Girolles, Hazelnut Hollandaise (V) (Vg option)

Carpaccio of Woburn Beef Fillet, Watercress Purée, Shaved Pecorino

Salad of Crispy Rose Veal Sweetbreads, Green Apple, Bitter Leaves, Banyuls Vinaigrette

Tian of Cornish Crab, Roast Sweetcorn & Coconut, Poppy Seed Tuile

Caipirinha Cured Fillet of Red Mullet, Shaved Fennel, Miso & Chilli

### Mains

Ravioli of Gorgonzola, Walnut & Smoked Potato, Heritage Tomato & Rocket Salad (V) (Vg option)

BBQ Short Rib of Woburn Beef, Potato Purée, Baked Aubergine & Romano Peppers

Sous Vide Breast of Guinea Fowl, Sautéed Foie Gras, Muscat Poached Baby Vegetables

Hot Smoked Fillet of Loch Duart Salmon, Warm Salad Niçoise

Roast Brill Fillet, Pea, Broad Bean & Asparagus Fricassee, Roast Chicken Emulsion

*Chef Peter Joseph*



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## Desserts

Baked Honey & Lime Figs, Yoghurt Parfait, Pine Nut Brittle (V) (Vg option)

Manjari Single Origin 70% Chocolate Mousse, Malbec Poached Cherries, Cinnamon Beignet (V)

Carpaccio of Charentais Melon, Crystallised Ginger, Yuzu Sorbet (Vg)

Eton Tidy – Vanilla Bean Macaron, Macerated Strawberries, Whipped Crème Fraiche (V)

*Chef Peter Joseph*