

Chef's Table Sample Menus

DINE AT THE KENT COOKERY SCHOOL



A SAMPLE OF SEASONAL MENUS

Menus can be completely bespoke on request.

Sample Menu One

CANAPES & PROSECCO

TO START

'MEAT & FRUIT' CHICKEN LIVER & FOIE
GRAS PARFAIT
TOASTED SOURDOUGH

SOMETHING FROM THE SEA

BUTTER POACHED LOBSTER & SAFFRON
RAVIOLI
LOBSTER BISQUE & CHERVIL

THE MAIN EVENT

ROAST SHOULDER OF LAMB WITH
ROSEMARY, ANCHOVIES & GARLIC
CAULIFLOWER CHEESE / SAUTÉED
SPINACH & NUTMEG / SHALLOT TART-
TAIN / DAUPHINOISE POTATOES / RED
WINE JUS

SOMETHING SWEET

BLOOD ORANGE PANACOTTA / BLOOD
ORANGE FLUID GEL / MERINGUE

**Kent
Cookery
School**

Sample Menu Two

CANAPES & PROSECCO

TO START

MEAT & FRUIT
CHICKEN & DUCK LIVER PARFAIT,
MANDARIN JELLY & TOASTED
SOURDOUGH

'SURF AND TURF'

HAKE & RABBIT TORTALINI
PAN ROASTED HAKE, CONFIT TOMATOES
& RABBIT TORTELLINI

FROM THE LAND

DUO OF LAMB
FLAGEOLET BEANS/WHITE BEANS,
RATATOUILLE AND LAMB SAUCE

SOMETHING SWEET

ICED HONEY & BUTTERMILK PARFAIT
HONEYCOMB, HEDGEROW BERRIES,
ORANGE BLOSSOM

Sample Menu Three
Eat the Seasons - Autumn

CANAPES & PROSECCO

SOMETHING SMALL

WOOD PIGEON, CRISPY KALE, GIROLLE
MUSHROOMS WITH A JERUSALEM
ARTICHOKE PUREE.

FROM THE SEA

HAKE, SMOKED CREAMED LEEKS,
TARRAGON OIL, CRISPY OYSTER, BABY
LEEK AND AN OYSTER SAUCE.

THE MAIN EVENT

STUFFED SADDLE OF RABBIT WITH SAGE,
PRUNES & PACETTA, CONFIT RABBIT LEG
AND SHALLOT SUET PUDDING, HERITAGE
CARROTS AND RED WINE JUS

SOMETHING SWEET

CHOCOLATE AND HAZELNUT TORTE WITH
CLOTTED CREAM

Sample Menu Four
Eat the Seasons -Spring

CANAPES & PROSECCO

TO START

HAM KNUCKLE & WILD GARLIC VELOUTÉ
COCKLE POPCORN

FROM THE SEA

SOUSED MACKEREL
FENNEL POLLEN / RADISH & GRAPE SALAD
/ COMPRESSED CUCUMBER

FROM THE LAND

SPRING LAMB
ROAST SADDLE / BRAISED 'MINI SHANK' /
PEA PUREE / SPRING VEGETABLES /
POPONCINI PEPPERS / OLIVE & ANCHOVY
TAPENADE

SOMETHING SWEET

CAMBRIDGE BURNT CREAM / LAVENDER
SHORTBREAD