

**Lady G's Cookery
Private Chef and Party Planner**

Three Course Dinner Sample Menu

£55 per head, for 3 canapes and 3 courses (exc VAT)

Choose one dish from each course

Starters

Duck terrine, cherry mousse, toasted sourdough, micro herbs
Asparagus, smoked cod mousse, radish, burnt butter
Confit chicken terrine, lemon
Chilled broccoli soup, salt cod mousse, seared scallops
Sweet corn panacotta, crab salad, herbs
Baked tom galette, goats cheese, tapenade, pumpkin seeds (V)
Twice Baked Parmesan Souffle, tomato chutney (V)
Pan fried scallops, samphire and apple salad
Pan seared wood pigeon, black pudding beignets, raddichio, salsa verde dressing
Prawn and pea risotto with a lemon dressing
Confit chicken terrine, parma ham mousse, herbs

Main

Pan-seared chicken breast, chicken confit bon bon, tarragon cream, pea puree, lemon infused potato puree
Chicken with black garlic, mushrooms and asparagus
Mustard infused rib-eye of beef, crispy potato's, chablis roasted carrots, wilted spinach, Chablis reduction
Pan-roasted fillet of farmed salmon, crushed peas, chorizo, buttered jersey royals
Loin of Yorkshire lamb, lamb rump and potato terrine, charred leeks and broccoli, lemon and parsley dressing,
Pan seared halibut, pea mousse, sauce vierge
Duck breast with confit fig, fennel and five spice
Cod loin with a lemon risotto, spinach, parmesan crisps
Summer vegetable risotto with parmesan crisps (v)
Confit fennel with saffron harissa, potato croquettes, summer vegetable medley (v)

Desserts

Amalfi lemon tart, blackcurrant sorbet

Chocolate fudge and salted brownies, crème fraiche ice cream,
white chocolate sauce

Custard tart, caramelised banana, toasted pecans

Roasted thyme infused nectrines, vanilla icecream

Pistachio and olive oil cake, apricot sorbet, caramelised apricot

Chocolate delice, honeycombe, caramelised pop corn

Salted caramel tart with banana ice cream and dehydrated
strawberries

Yoghurt panacotta, strawberry compote, caramel shards