



RICK STEIN'S
COOKERY SCHOOL

CHEF AT HOME - AUTUMN & WINTER DINNER PARTY MENU

CHOOSE ONE DISH FROM EACH COURSE TO CREATE YOUR MENU

STARTERS

FISH & SHELLFISH SOUP with rouille and Parmesan

CRISP FRIED SEA BASS with a chilli, tomato and makrut lime leaf

PAN FRIED SCALLOPS with pardina lentils and Serrano ham

SHANGURRO Basque-style stuffed crab

MAINS

BRILL CASSEROLE with wild mushrooms and thyme

INDONESIAN SEAFOOD CURRY with cod, monkfish, and prawns. Served with pilau rice and a green bean and grated coconut salad with crisp fried shallots, garlic, and chilli

JOHN DORY ALLA CARLINA

LOBSTER THERMIDOR

A classic French dish of lobster cooked in a light cream and Noilly Prat sauce with fines herbes*

SIDES

GARDEN SALAD

BUTTERED POTATOES with parsley and mint

CAVOLO NERO with fennel and garlic

KALETTES with sea salt and olive oil

DESSERTS

CHOCOLATE PAVÉ with a chocolate sauce and crystallised peanuts

APPLE TARTE TATIN with vanilla ice cream

FIG AND FRANGIPANE TART with crème Anglaise

A SELECTION OF CHEESES

WINE

A GLASS OF RICK STEIN'S BLANC DE BLANCS, CHAMPAGNE

HALF A BOTTLE RICK STEIN'S WHITE BURGANDY

£165.00 PER PERSON

*£15.00 PER PERSON SUPPLEMENT

Dietary requirements and allergies will be accommodated where possible.



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ADDITIONAL COURSES

CANAPÉS

MACKEREL ESCABÈCHE with aioli on toast

GRAVLAX OF SALMON with creamed horseradish

SEARED TUNA with guacamole

HALF-SHELLED MUSSELS in vinaigrette, tomato, capers and red onion

CEVICHE of monkfish and avocado

THAI FISHCAKES with dipping sauce

CAMBODIAN SEARED BEEF wrapped in a lettuce leaf

HALLOUMI SAGANAKI dusted in semolina, fried in olive oil and drizzled with honey, black sesame seeds

PADRON PEPPERS A LA PLANCHA with sea salt extra virgin olive oil

SELECT 3 CANAPES FOR £12.50 PER PERSON, OR 6 CANAPES FOR £25.00 PER PERSON

A SELECTION OF CHEESES

ASHLYNN

Ashlynn goats cheese has a delicate appearance belies a sultry complexity. The paste is fabulously buttery, but a spear of lemony sharpness pierces the richness and opens up intriguing savoury depths and a tingle of spice

QUICKES CHEDDAR

Matured for 14 months with a perfectly balanced, rich, long-lasting flavour

FINN

Finn is made with unpasteurised milk and the addition of double cream to give a rich luxurious texture. Surprisingly firm and lactic when young.

LIVAROT

It has a pungent washed rind, while the paste is sweet and creamy

ROQUEFORT

A strong blue cheese characterised by a white interior and intense greeny blue veins that run throughout. This Roquefort has a wonderful balance between salt, spice and cream

SELECT 3 CHEESES FOR £9.95 PER PERSON, OR 5 CHEESES FOR £13.95 PER PERSON