



RICK STEIN'S
COOKERY SCHOOL

CHEF AT HOME - SPRING & SUMMER DINNER PARTY MENU

CHOOSE ONE DISH FROM EACH COURSE TO CREATE YOUR MENU

STARTERS

SEARED SCALLOP SUCCOTASH

FILLETS OF JOHN DORY with soft boiled eggs, chargrilled baby leeks and a mustard dressing

SLICED SALMON with ponzu and pink grapefruit

MAINS

TRONÇON OF TURBOT with sauce vierge

CHARGRILLED FILLET OF WILD SEA BASS with a tomato, butter, and vanilla vinaigrette

LOBSTER THERMIDOR

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

FILLET OF HALIBUT with asparagus and beurre blanc

SIDES

GARDEN SALAD

BUTTERED POTATOES with parsley and mint

GLAZED CARROTS with tarragon and parsley

PURPLE SPROUTING BROCCOLI with salsa verde

DESSERTS

PASSIONFRUIT CRÈME BRÛLÉE with black sesame seed tuille

TARTE AU CITRON with clotted cream

MILK CHOCOLATE MOUSSE with macadamia nuts and glazed bananas

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