



RICK STEIN'S COOKERY SCHOOL

SPRING & SUMMER
THREE COURSE DINNER PARTY MENU

CHOOSE ONE DISH FROM EACH COURSE TO CREATE YOUR MENU

STARTERS

SEARED SCALLOPS with Serrano ham and sherry vinegar

GRILLED MISO SALMON with rice noodles, spring onions and beansprouts

WARM SALAD OF SEARED MONKFISH AND TIGER PRAWNS with a fennel butter vinaigrette

NEW ENGLAND CLAM CHOWDER

MAINS

ESCALOPES OF HALIBUT with dill, carrot and celery

GURNARD with spinach and beurre blanc

MOROCCAN FISH TAGINE

WARM COD with thinned mayonnaise and capers

DESSERTS

CREMA CATALANA

MILK CHOCOLATE MOUSSE with macadamia nuts and glazed bananas

PAVLOVA with cream and passion fruit

£95.00 PER PERSON

Dietary requirements and allergies will be accommodated where possible