

# In-home dining experience

## Summer 2025

### Starters

WARM JERSEY ROYALS & CORNISH MUSSEL SALAD  
Chilled Vichyssoise, Creme Fraiche, Wiltshire Truffle & Brioche

CHICKEN & TARRAGON RAVIOLI  
Baby Gem, Peas, Smoked Bacon & Hazelnuts, Chicken Cream

ROAST SCOTTISH SCALLOPS  
Isle of Wight Tomatoes, Basil, Olives & Chilled Tomato Essence

SCORCHED MACKEREL, MACKEREL TARTAR  
Spiced Aubergine, Shallots, Cucumber & Yogurt

SASHIMI GRADE TUNA  
Choy, Toasted Seeds, Charred Pineapple, Soya, Lime & Ginger

POACHED SCOTTISH SALMON  
Pickled Beetroot, Cucumber, Horseradish & Lemon

ENGLISH HAM HOCK TERRINE  
Roast Onion, Apple, Serrano Ham, Watercress & Cauliflower

Further vegan and other dietary items available upon request. Please note we only use the finest seasonal ingredients, please be understanding should certain ingredients are not available at the time of your event

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## Mains

RUMP OF CUMBRIAN LAMB, PRESSED LAMB SHOULDER  
Layered Potatoes, Peas, Olives & Confit Tomatoes, Goats Curd

ROAST BLACK LEG CHICKEN  
Hand Rolled Pasta, Charred Hispi Cabbage, Smoked Bacon,  
Spinach, Confit Chicken & Pine Nut Salad, Wiltshire Truffle

LOCAL VENISON LOIN  
Caramelised Cauliflower, Pickled Chantonay Carrots,  
Broad Bean & Mushrooms, Venison & Almond Croquette

LINE CAUGHT SEA BASS  
Buttered Jersey Royals, Mussels, Poached Saffron Gnocchi,  
Cornish Chowder & Creme Fraiche

ROAST LINE CAUGHT COD  
Olive Oil Pommés Purée, Spring Onions, Baby Gem, English Peas,  
Champagne, Chive & Exmoor Caviar Cream

ROAST HALIBUT, PRESSED BELLY PORK  
Creamed Leeks, Boudin Noir, Confit Potatoes, Tenderstem,  
Apple & Roasting Juices

DRY AGED FILLET OF BEEF  
Braised Beef Shin, Heritage Carrot, Horseradish & Beetroots  
(£7 supplement per person)

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## Desserts

### RASPBERRY DELICE

Lemon & Poppyseed Sponge, White Chocolate & Cream Cheese, Yogurt Sorbet, Lemon Honey

### CHOCOLATE & AMARETTO TORTE

Coffee Ice Cream, Almond Financier, Date & Orange Purée

### ENGLISH STRAWBERRY 'TRIFLE'

Caramelised Puff Pastry, Champagne Jelly & Creme Fraiche

### WHIPPED CHOCOLATE & HAZELNUTS

Chocolate Cake, Mizo Caramel, Yogurt & Aerated Chocolate

### 'TIRAMISU'

Masala Ice, Muscovado Sponge, Espresso & Mascarpone

### VANILLA CREME BRULEE

Carrot Cake, Walnuts & Rum & Raisin

### CONTINENTAL & BRITISH CHEESES

Fruit Bread, Chutney, Artisan Cheese Biscuits

3 cheeses - £6 supplement per person or as an additional course £15 per person

5 cheeses - £10 supplement per person or as an additional course £17 per person

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