



In-home dining experience

Spring 2025

Starters

CHARRED PUMPKIN, CARAMELISED SEEDS & WALNUTS
Whipped Ricotta, Pomegranate, Wiltshire Truffle & Granny Smiths

SMOKED HADDOCK, EXMOOR CAVIAR
Leeks & Wild Garlic, Toasted Almonds, Almond Velouté

ROAST SCOTTISH SCALLOPS
Creamed Pasta, Mushrooms & Smoked Bacon, Glazed Chicken

MARINADED MACKEREL, MACKEREL TARTAR
Aubergine, Shallots, Cucumber Yogurt & Lime Pickle

ENGLISH ASPARAGUS, BURFORD BROWN
Parmesan, Dried Parma Ham, Watercress & Wiltshire Truffle

POACHED SCOTTISH SALMON
Pickled Beetroot, Cucumber, Horseradish & Lemon

ENGLISH HAM HOCK TERRINE
Onion Risotto, Serrano Ham, Watercress & Cauliflower & Cornichon

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

07539 422 103 | simon@chefsimonmckenzie.com |
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Mains

RUMP OF CUMBRIAN LAMB, PRESSED LAMB SHOULDER
Rosemary Gnocchi, Pickled Vegetables, Choy, Confit Garlic,
Lightly Spiced Broth

POT ROAST BLACK LEG CHICKEN
Truffle Pommes Purée, Smoked Bacon, Wild Garlic &
Pot Roast Vegetables

LOCAL VENISON LOIN, ROAST & BRAISED
Creamed Celeriac, Cavolo Nero, Baked Celeriac,
Pancetta & Chestnuts

LINE CAUGHT SEA BASS
Roast Fennel, Pickled Potatoes, Brown Shrimp, Shellfish Bisque &
Spinach

ROAST CORNISH COD
Hand Rolled Pasta with English Asparagus, Baby Gem, Tenderstem
Broccolis, Champagne & Exmoor Caviar Cream

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

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

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Desserts

RASPBERRY PARFAIT

Lemon & Poppyseed Sponge, White Chocolate & Cream Cheese

CHOCOLATE & AMARETTO TORTE

Coffee Ice Cream, Almond Financier, Date & Orange Purée

APPLE & BLACKBERRY

Caramelised Puff Pastry, Jelly & Custard, Toffee Popcorn

WHIPPED CHOCOLATE & SUGARED PISTACHIOS

Flourless Chocolate Cake, Mizo Caramel & Aerated Chocolate

CARAMELISED PLUMS

Toffee Brioche, Cinnamon Panna Cotta, Praline Ice Cream

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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