



## In-home dining menu

### Autumn 2025

# Starters

WARM RATTE POTATOES & BARREL AGED FETTA SALAD  
Pumpkin & Wiltshire Truffle Velouté, Toasted Pinenuts

CHICKEN & CRAYFISH RAVIOLI  
Baby Gem, Smoked Bacon & Hazelnuts, Shellfish Bisque

THAI GREEN RISOTTO, ROAST HAKE  
Mango, Toasted Almonds, Shaved Coconut & Coriander

CORNISH MACKEREL TART  
Lime Pickle, Potatoes, Aubergine & Yogurt

ROAST PARTRIDGE  
Choux Croute, Root Vegetables, Chestnut & Partridge Broth

POACHED SCOTTISH SALMON  
Pickled Beetroot, Cucumber, Horseradish & Lemon

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

# Mains

RUMP OF CUMBRIAN LAMB, BRASIED LAMB SHOULDER  
Pommes Purée, Braised Onion, Garlic & Shallot

LOCAL VENISON LOIN  
Baked Celeriac, Braised Carrots, Venison & Chestnut Bonbon, Pickled Beetroot

LINE CAUGHT TURBOT  
New Potatoes, Fennel, Mussels, Saffron Gnocchi & Shellfish Broth

ROAST FREE RANGE GUINEA FOWL  
Fondant Potato, Hispi Cabbage, Wild Mushroom, Artichoke & Bacon Fricassée

ROAST LINE CAUGHT SEA BASS  
Creamed Pasta, Pancetta, Crisp Slow Cooked Chicken, Watercress & Shiitake

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, Beetroot, Mushroom & Truffle Tart  
(£7 supplement per person)

07539 422 103 | [simon@chefsimonmckenzie.com](mailto:simon@chefsimonmckenzie.com) | [www.chefsimonmckenzie.com](http://www.chefsimonmckenzie.com)

# Desserts

## RASPBERRY DELICE

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

## PEAR & ALMOND TART

Molasses, Date & Orange Purée, Vanilla Cremeaux

## CARAMELISED PINEAPPLE

Tatin, Compressed Pineapple, Brandy & Chestnut

## WHIPPED CHOCOLATE & HAZELNUT BRITTLE

Muscovado, Glazed Pear, Creme Fraiche & Cherries

## 'TIRAMISU'

Masala Ice, Muscovado Sponge, Espresso & Mascarpone

## VANILLA CREME BRULEE

Carrot Cake, Walnuts & Rum & Raisin

## PRALINE PARFAIT

Cinnamon Doughnut, Raspberries, Coffee Mousse & Pistachio Meringue

# Dietary & Alternative Dishes

*Vegan, vegetarian or dishes to fit specific needs are available on request.*

*Equally, our approach to your menu is that it is very much your event and your menu and we are happy for you to adapt dishes, make suggestions or request favourite dishes which we will happily include wherever possible.*

