

MATTHEW'S KITCHEN

Summer 2009

Starters

Lobster risotto
Asparagus soup with hot pickled cucumber
Leek and mint risotto
Tonno con fagioli (tuna with cannellini beans)
Pork belly and cayenne ravioli with a celeriac cream
Ricotta and nettle ravioli with a sage butter
Jambon persillee with a tomato and caper salsa
Shellfish soup with rouille and croutons
Brill ceviche with an avocado salsa
Plaice goujons with tartar sauce
Mackerel recheado with a kachumba salad
Scallops with pancetta, roasted squash and beetroot
Langoustines with butterbeans, pancetta, parsley and chilli
Ham hock and braised celeriac terrine
Warm salad of monkfish and tiger prawns
Aubergine and goats cheese ravioli with a tomato sauce
Red onion and goats cheese tart
Crab linguini
Chanterelle risotto
Chicken and ginger broth with wholewheat noodles

Main Courses

Wild seabass with a butternut squash puree, sauce antiboise and fine beans
Saddle of muntjac with a parsley mash
Turbot with hollandaise and new potatoes
Roast sirloin with béarnaise and savoy cabbage with chives
Hake with butter beans and a sauce verte
Lamb chump with salsa verde and rosemary sautéed potatoes
Chargrilled endive with parma ham and roasted poussin
Goan fish curry with a raita
John dory with a green lentil dahl
Monkfish with tomato and baconlentils with roasted fennel
Plaice with pancetta and a beurre noisette
Guinea fowl with two risottos
Butterflied leg of lamb with neeps
Fillet of beef with dauphinoise potatoes
Pork belly, garlic mash, red cabbage, spinach and a stem ginger jus
Roast chicken with an acorn squash stuffing and plain boiled rice
Twice roasted duck with bacon roasted potatoes
Guinea fowl with a ricotta, spinach and nettle stuffing
Haddock on spinach and garlic mash

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Puddings

Orange and almond cake with a citrus cream cheese

Pannetone and apricot bread and butter pudding

Pannacotta with a blueberry compote and orange blossom biscuits

Champagne and elderflower jelly with a mango lasse

Chocolte fondant

Rhubarb fool with tuile biscuits

Orange and ricotta fritters

Passion fruit crème brulee

Amaretti and apple tart with a quince marscapone

Homemade icecreams and sorbets

