

elaine DAY
entertaining food

Winter Fine Dining

Homemade focaccia with dipping oil

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Carpaccio of venison with celeriac remoulade, pistachio and rocket

Seared pigeon breast with pickled pear, candied walnuts, frisee and a port
& orange dressing

Local hand-dived scallops with cauliflower puree, spiced cauliflower bhaji
and curry oil

Vodka-cured gravadlax with roasted beetroot, beetroot gel, and
horseradish cream Salt cod fritters with saffron aioli, orange and fennel
salad

Griddled chicory with walnuts, pickled apple, fennel and
Beenleigh blue Jerusalem artichoke soup, truffle oil, parsnip
crisps

Butternut squash and parmesan tortellini with sage beurre
noisette

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Pork tenderloin wrapped in pancetta with potato puree, creamy savoy
cabbage, parsnip crisps and a cider vinegar and soy butter sauce

Beef Wellington with mushroom duxelles, Madeira jus, pommes Anna, and
seasonal greens

Chargrilled fillet of beef with fondant potato, béarnaise and seasonal
vegetables Herb crusted rack of lamb, red wine jus, dauphinoise potatoes,
ratatouille and spinach

Pan roasted duck breast, spiced leg bonbon, celeriac puree, braised pak
choi, pickled shiitake and a plum and duck sauce

Pan-roasted breast and confit leg ravioli of guinea fowl,
wilted chard, marsala sauce

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Cumin crusted monkfish with spiced red lentils, spinach,
pickled carrot and coconut sauce

Pan-fried fillet of hake with clams and chorizo, white bean puree
and cavolo nero

Roast tronchon of turbot with creamed potato, crispy oysters, brussel sprout
tops and lardons and an oyster broth
Caramelised shallot and Capricorn goat's cheese tart tatin, charred baby leeks,
winter greens

Harissa roasted cauliflower, charred red pepper, chickpeas,
spiced almond crumb (vegan)

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Apple and blackberry pie with vanilla custard

Chocolate, orange and whisky mousse cake with candied orange

Coffee semifredo with cinnamon doughnuts

Lemon tart with crème fraiche ice cream and blueberry compote

Almond meringue millefeuille with pistachio creme patisserie, raspberries and
raspberry sorbet

Grilled figs with honey & orange parfait and sesame wafers

Tiramisu: tiramisu mousse, amaretto soaked sponge, chocolate ganache, coffee ice
cream, chocolate and almond tile

Westcountry cheese board with mostarda, chutney, picked apple and wafers