

# THE °NORTH COAST CHEF

## EXAMPLE STARTERS

Watercress, spinach + tarragon soup, creme fraiche, grilled cheese crostini

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Famous falafel scotch egg, tzatziki, sprouting radish + pea shoot salad

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Mini beef fillet wellington, mushroom duxelles, Parma ham, peppercorn sauce

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Sweetcure mackrel rillete, slow roasted tomatoes, homemade rosemary ciabatta

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Trio of bruschetta – classic tomato + mozzarella - black olive tapenade – smoked white bean + garlic, baby leaves, parsley + garlic vinaigrette

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Braised lamb, mint + rosemary filo tart, roasted cauliflower + cumin purree

## EXAMPLE MAIN COURSES

Seared Denver steak, tempura onion rings, caramelised chestnut mushrooms, dauphinoise potatoes, smoked bacon wrapped green beans, whiskey sauce

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Pancetta wrapped chicken breast, stuffed with sundried tomato, parmesan topped creamy Tuscan potato pots, spinach, tomatoes, purple sprouting broccoli

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Seared lamb neck fillet, crispy crushed minted baby potatoes, smoked rosemary + mint reduction, pea purée, glazed baby carrots

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Asparagus, wild garlic, pea + spinach risotto, asparagus spears, slow roasted balsamic tomatoes, parmesan crisps, toasted seeds

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Herb crusted pork fillet, chilli + coconut dusted charred hispy cabbage, caramelised onion + potato purée, pancetta crisp, cider reduction

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Roasted cod loin, smoked garlic potato purée, garlic green beans, tomato velouté, curled spring onions, fresh chives

## EXAMPLE DESSERTS

Valencian orange + passion fruit infused indulgent creme Brûlée, crunchy torched passion fruit + orange segments

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Flaming boozy dark chocolate orange fondant, rosemary + pistachio crumb, creme fraiche

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Buttermilk scones, homemade clotted cream + strawberry jam, fresh strawberries

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Cardamon infused panna – cotta, lemon + mint syrup, toasted fruit granola

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Old fashioned summer pudding, loaded with fresh berries, homemade vanilla ice cream