

# *Escoffier Gourmet Dinner 1*

6, 7, 8, 13, 14, 15, 21, 22 October 2009

## *Dolce Italiano*

*Appetiser: Bruschetta*

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*Arancini*

*(deep fried risotto filled with wild mushrooms, parma ham, mozzarella)*

*or*

*Cozze Ripiene*

*(mussels stuffed with herbs, garlic, pecorino)*

*or*

*La Ribollita*

*(Tuscan bean soup)*

*or*

*Rigaton Alla Norma*

*(pasta with aubergine, tomato and ricotta)*

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*Sorbet*

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*Nasello alla palermitana*

*(baked hake with tomato, fresh anchovies)*

*or*

*Brasato Alla Barolo*

*(Beef slowly cooked in Italian red wine served with fresh herb polenta, wild mushrooms, roasted shallots, pancetta)*

*surcharge: £1.50*

*or*

*Linguine con i dadi scremati degli spinaci,  
del gorgonzola e di pino*

*(Linguine with creamed baby spinach and gorgonzola,  
basil and pinenuts)*

*or*

*Maiale al Latte*

*(Escalope style pork braised in milk and red peppers)*

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*Desserts*

*Bailey's Tiramisu, warm caramelised oranges*

*or*

*Carpaccio of pineapple marinaded in chilli syrup,  
Served with coconut ice-cream*

*or*

*Raspberry panna cotta with pistachio yoghurt sorbet*

*or*

*L'assiette d'Escoffier*

*Price per person: £19.50 for 6 courses inclusive of VAT and coffee OR  
£15.50 for 4 courses (appetiser, main, dessert, coffee)*

*Escoffier Gourmet Dinner 2*  
*3,4,5,11,12,17,18,19,24,25,26, November 2009*

*Les délices de la France*

*Amuse bouche*

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*Salade aux escargots, oeufs poché, haricot vert,  
croûtons d'ail*

*(warm salad of poached egg, snails, green beans,  
garlic croutons)*

or

*Gateau de foie de volaille, beurre blanc aux herbes  
(chicken liver mousse served warm, herb butter sauce)*

or

*Gratin Lyonnaise  
(classical French onion soup)*

or

*Cromesquis de porc Dijonnaise  
(deep fried pork fritters served with baby spinach,  
Dijon sauce)*

\*\*\*\*\*

*Sorbet*

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*Petit suprême de saumon à l'oseille Troisgros  
(salmon in light sorrel sauce)*

or

*Daube de boeuf fleurie, ravioli de cep  
(marinated beef in red wine, mushrooms,  
smoked bacon, garlic)*

or

*Suprême de canard aux baies de cassis  
(pan fried duck breast with blackcurrants)*

or

*Fricassée de champignons sauvage, noix et pruneaux  
(a rich wild mushroom ragout, walnuts and prunes)*

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*Desserts*

*Flan aux pruneaux et à l'Armagnac, sauce miel  
(Prune & Armagnac custard tart, honey sauce)*

or

*Fondant tiède au chocolat, sorbet cassis  
(Warm chocolate fondant, Cassis sorbet)*

or

*Charlotte à la cerise noire avec crème fraîche à la vanille  
(Black cherry Charlotte with vanilla crème fraîche)*

or

*L'assiette d'Escoffier*

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*Price per person: £19.50 for 6 courses inclusive of VAT and coffee OR  
£15.50 for 4 courses (appetiser, main, dessert, coffee)*

# *Christmas Festive Dinner 3*

*1, 2, 3, 8, 9, 10, 15, 16, 17 December 2009*

## *Menu*

*Appetiser*

*\*\*\*\*\**

*Carpaccio of smoked duck, rocket & watercress salad, parmesan shavings*

*or*

*Salad of pan-fried red mullet, roasted sweet red peppers,  
balsamic reduction*

*or*

*\*Feuillete of asparagus, salsify, broad beans,  
garlic & mint cream*

*\*\*\*\*\**

*\*Sweetcorn velouté with melted gruyere cheese  
and smoked bacon*

*or*

*Ravioli of salmon and scampi with curry emulsion*

*\*\*\*\*\**

*Poached suprême of halibut served with braised baby  
fennel, sauce dieppoise*

*or*

*Pot roast fillet of beef served with wild mushrooms and rice croquette, glazed  
winter vegetables, tarragon jus*

*or*

*Noisette of turkey, wild mushrooms, potato galette, spiced carrots, Madeira cream  
sauce*

*\*\*\*\*\**

*Christmas pudding parfait, warm spiced cranberry compote  
Flambéed with cherry brandy*

*or*

*Spiced fruit Charlotte, rhubarb ripple ice-cream*

*\*\*\*\*\**

*Coffee with festive frivolities*

*Price per person: £29.50 inclusive of VAT  
Live entertainment*

# *Escoffier Gourmet Dinner 4*

*12, 13, 14, 19, 20, 21 January 2010*

## *Les Jardins de la Loire*

### *Menu*

#### *Amuse bouche*

*\*\*\**

*Mousse of goats cheese, warm sun-blushed tomatoes,  
apple salad*

*or*

*Rillettes of duck, pork, guinea fowl with gherkins  
and walnut salad*

*or*

*Fillet of mackerel poached in orange Muscadet  
and coriander*

*or*

*Warm cauliflower royale served with a langoustine  
mussel broth*

*\*\*\**

#### *Sorbet*

*\*\*\**

*Escalope of salmon with asparagus, chive butter sauce*

*or*

*Pot roast loin of pork, confit pork belly,  
char-grilled scallop*

*or*

*Salsify Forestière, pilaff rice*

*or*

*Chicken, salsify and wild mushroom torte  
served at your table*

*\*\*\**

#### *Desserts*

*Duo of Garden Berries*

*(Raspberry mousse, strawberry ice cream)*

*or*

*Apple and peppercorn tatin, lavender Anglaise*

*or*

*Orange fritters, with dark chocolate ice cream*

*or*

*L'assiette d'Escoffier*

*Price per person: £19.50 for 6 courses inclusive of VAT and coffee OR  
£15.50 for 4 courses (appetiser, main, dessert, coffee)*

# *Escoffier Gourmet Dinner 5*

26, 27, 28 January, 2,3,4,9,10,11 February 2010

## *Taste of the Orient*

### *Menu*

#### *Appetiser*

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*Thai style glass noodle salad with prawns*

*or*

*Tea smoked duck breast, spiced beetroot*

*or*

*Pork, squid, young ginger, mint coriander dressing*

*or*

*Steamed red fish, sweet and sour pickled vegetables*

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#### *Sorbet*

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*Red cooked suprême of guinea fowl, sesame beans,  
black mushroom noodles*

*or*

*Tandoori loin of monkfish, peas and paneer ragoût with coriander and  
mint, fried spiced potato cakes*

*or*

*Fillet of lamb with lemon grass, coconut rice, tamarind and ginger jus  
(surcharge)*

*or*

*Smoked applewood rarebit with greens, butternut squash, baby onions,  
puy lentils, Panaeng style broth*

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#### *Desserts*

*Vanilla fruit kebabs, yoghurt & lemongrass sorbet*

*or*

*Passionfruit parfait with mango and mint salsa*

*or*

*Coconut mousse layered with Sweet wafer biscuits,  
kumquat marmalade*

*or*

*L'assiette d'Escoffier*

*Price per person: £19.50 for 6 courses inclusive of VAT and coffee OR  
£15.50 for 4 courses (appetiser, main, dessert, coffee)*

# *Escoffier Gourmet Dinner 6*

*23,24,25,February, 2, 3, 4, 9, 10, 11 March 2010*

## *New Forest Fayre*

### *Menu*

#### *Appetiser*

*\*\*\**

*Bubble and squeak, artichoke with wild mushrooms*

*or*

*Hot smoked supreme of Rockbourne trout, pea puree*

*Mint dressing, mignonette potato*

*or*

*Homemade faggots with onion gravy*

*or*

*Boiled bacon and vegetable soup with leek dumplings*

*\*\*\**

#### *Sorbet*

*\*\*\**

*Roast cod fillet with flat leaf parsley cream sauce*

*or*

*Slow braised Wiltshire pork with black pudding*

*or*

*Braised beef, caramelised onions, turnip purée*

*or*

*Rosary goats cheese croquettes with wilted greens,  
horseradish and tomatoes*

*\*\*\**

#### *Desserts*

*Blackberry layered summer pudding*

*or*

*Apple and sultana crumble flan, clotted cream*

*ice cream*

*or*

*Chocolate bread and butter pudding, orange*

*sabayon sauce*

*or*

*L'assiette d'Escoffier*

*\*\*\**

*Price per person: £19.50 for 6 courses inclusive of VAT and coffee OR  
£15.50 for 4 courses (appetiser, main, dessert, coffee)*

**Escoffier Gourmet Dinner 7**

16, 17, 18, 23, 24, 30, 31 March, 1<sup>st</sup> April 2010

**Saveurs de Bourgogne**

**Menu**

*Amuse Bouche*

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*Tarte A L'epoisses Et Aux Pommes*

*(Crisp Burgundy Cheese and Apple Flan Walnut Salad)*

or

*Salade Aux Escargots, Oeufs Poché, Haricot Vert,  
Croutons à l'ail*

*(Warm Salad of Poached Egg, Snails, Garlic Croutons)*

or

*Coulis De Tomates Frais*

*(Chilled Fresh Tomato Soup, Finished with Basil)*

or

*Feuilleté d'Asperges Au Beurre De Cerfueil*

*(A Light Puff pastry Case with Asparagus, Chervil Butter Sauce)*

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*Sorbet*

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*Ravioli De Crabe Et Langoustine Et Gingembre*

*(Ravioli of Crab, Scampi, Flavoured with Ginger)*

or

*Cote d'Agneau Et Fricassess d'Abats, Jus A L'Estrogon*

*(Lamb Cutlet, Confit Brest, Sweetbread Kidney, Spinach Tarragon Jus Pomme  
Puree)*

or

*Medallion De Porc, Poitrine Fumé Et Croustillant*

*De Chorizo*

*(Char Grilled Pork Medallion, Smoked Pork, Crisp  
Paprika Sausage)*

or

*Aiguillettes De Caneton Bigarrade*

*(Classical Duck A L'Orange With A Hint Of Lemon Served With Potato Cooked  
In Duck Fat, Garlic Braised Enaive)*

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*Desserts*

*Soufflé a la cannelle, sauce au chocolat et 'clotted cream'*

*(Cinnamon Soufflé, dark chocolate sauce and Clotted Cream)*

or

*Parfait poire et gingembre et sa compote*

*(Peach and ginger parfait topped with its own compote)*

or

*Tarte à la Mirabelle et aux amandes glace au chocolat blanc*

*(Mirabelle and almond slice, white chocolate ice cream)*

or

*L'assiette d'Escoffier*

*Price per person: £19.50 for 6 courses inclusive of VAT and coffee OR  
£15.50 for 4 courses (appetiser, main, dessert, coffee)*

*Escoffier Gourmet Dinner 8*  
*20, 21, 22, 27, 28, 29 April, 4, 5, 6 May 2010*

*Mediterranean Cuisine*  
*Menu*

*Appetiser*

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*Smoked salmon, cracked black pepper and lemon*

*or*

*Beetroot and potato rosti topped with warm goats cheese, rocket salad*

*or*

*Salad of fresh crab, prawns and pink grapefruit, ginger,  
chilli dressing*

*or*

*Cream of cauliflower soup served with char-grilled scallops*

\* \* \*

*Sorbet*

\* \* \*

*Tagliatelle with fresh asparagus and roast cherry tomatoes, served with roasted  
tilapia in a fresh herb crust*

*or*

*Roast suprême of salmon, artichoke mash, tarragon  
beurre blanc*

*or*

*Suprême of chicken served with pancetta, baby onions, new potatoes and a rich  
red wine sauce*

*or*

*Mignon of beef served with four peppercorn sauce, wilted spinach, parsnip chips  
(surcharge)*

*Desserts*

*Baked cheesecake, redcurrant and fennel compote*

*or*

*Toffee, pecan and banana sponge pudding, chocolate ice cream*

*or*

*Lemon tart, raspberry and mint granité*

*or*

*L'assiette d'Escoffier*

*Price per person: £19.50 for 6 courses inclusive of VAT and coffee OR  
£15.50 for 4 courses (appetiser, main, dessert, coffee)*

*Escoffier Gourmet Dinner 9*

*9 course set taster menu from Southern England*

*11,12,13,18,19,20,25,26,27,May*

*Escoffier Gourmet Dinner 10*

*Escoffier Menu en surprise*

*8,9,10 June 2010*