



CHEFS TABLE BIG SECOND ANNIVERSARY DO!!!

Thursday 22nd March 2012

OMG!! Has it really been that long since we started the Chefs Tables?! I hope you can join us, I think I've gone a bit over the top with the menu, but it seems right to celebrate. I enjoy the foods available this time of the year as you start to get the feeling of the seasons changing and more abundant seasonal foods to come. I love the harsh feel now and digging a bit into traditional cooking methods and hearty dishes.

Enjoy our 5 Course Menu, I couldn't resist to start us off...

Lobster medallions with a scented chervil vermicelli pasta and saffron sauce

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Potted wild mushrooms in a brandy cream with butter brioche

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Fricasse of Rabbit with Scottish Scallops, wood Blewitt mushrooms and new sage sauce with a crisp whit Sunday pastry, roasted Jerusalem artichoke and baby carrots

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Home preserved summer peach in elderflower and brandy snap

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Classic warm apple Tart Tian with a honey and clotted cream parfait

Please note we have gluten free breads available along with suitable changes made to the menu. For these evenings we find vegetarian dishes are best accommodated on request to suit requirements and we are more than happy to do this.

£35.00 per person

The Evening starts at 7.30pm
Please book for this event

Look forward to seeing you
Many, many thanks Emily and Andy