



Fine Dining @ Home - Menu Sample

Table Service (Served to seated guests at table)

All prices exclude VAT

3 Courses	£40.00 per person	Starter, Main, Dessert
4 Courses	£50.00 per person	Starter, Fish, Main, Dessert

Amuse (included):

- A Pheasant Raviolo in beurre blanc with parmesan
- Mini tian of Cornish Crab lasagne
- Foie Gras in Calvados with caramelized apple
- A spoon of roasted Aubergine, chickpea, feta and mint salad (V)
- Quail's egg wrapped in potato vermicelli with asparagus purée and parmesan

Sarters:

- Butternut Squash and sage soup with a crispy soldier on the side (V)
- Prawn and fennel bisque with a crispy crouton
- Smoked eel on a soused carrot salad stack with horseradish crème fraîche
- Scottish Salmon tartare with horseradish crème fraîche and caviar, with a cucumber and lemon salad
- Aubergine and tomato gateau with goats cheese and walnuts (V)

Fish (can also be included as Main Courses):

- Cornish Brill on a Provençal ratatouille
- Moroccan Monkfish (or Swordfish) with watercress and pecorino cheese
- Scottish Salmon Fillet with Asparagus and Hollandaise
- Fillet of Sea Bass on confit fennel with samphire, wild mushrooms and salsa verde
- Giant Crevettes in chilli and coconut curry sauce
- Scallops on Stornoway black pudding with pea purée

Mains:

- Roasted Moroccan Harissa Vegetables with cous cous (V)
- Gressingham Duck Breast on roasted sweet potato with plum sauce
- Rack of Welsh Lamb on crushed minted peas with new potatoes
- Loin of Venison with juniper spiced red cabbage and a deep red wine jus
- Roasted Fillet of Beef with onion mashed potatoes and port wine gravy
- Fricassée of Wild Mushrooms with Vin Jaune sauce and sliced new potatoes (V)

THE Cayenne KITCHEN

Desserts:

- Lemon Tart with clotted cream
- Poached pear stuffed with vanilla ice cream and chocolate sauce over
- Personal Gingernut Cheesecakes with Macerated Strawberries in Balsamic
- Frozen Red Berry soufflés
- Good old fashioned Apple Crumble and Custard
- Chocolate Terrine with Hazelnuts and Salted Caramel
- Chocolate Mousse cups with Clotted Cream and a Flake on top

Notes:

- No VAT applies
- Prices may vary depending on the number of guests
- Prices may vary depending on your venue and the facilities available



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