

# suggested menus

---

## **Gallery Mess** **PDR Menus** **Spring Summer 2015**

### **Canapés**

#### *Served hot:*

Lamb fillet,  
English pea & lovage purée

Seared scallop  
with salsa verde

Fillet of beef with baby fondant potato & classic sauce béarnaise

Salt & pepper squid  
with chilli flakes  
served in cones

Truffled summer chanterelles with crisp leeks in a brioche croûte

Chicken satay with a creamy coconut & crunchy peanut satay sauce

Mini eggs Benedict Royale  
with smoked salmon, hollandaise & chives on a muffin

#### *Served cold:*

Beef carpaccio with truffled mascarpone,  
crostini & Parmesan shavings

Tartare of salmon with soured cream, shallots & capers on brioche toast

Sashimi of tuna wrapped in mooli with a wasabi dip

Peeled prawns tossed in chilli & lime zest with Japanese mayonnaise

Parma ham,  
buffalo mozzarella & wild rocket

**“rhubarb”**  
f o o d d e s i g n

Cornish crab  
on brioche toast

Strips of courgettes filled with ricotta & sunblushed tomato

Spicy Californian roll

Truffled cauliflower panna cotta, shortbread & toasted grains

**£2.20 + vat each**

## **Dinner Menus**

For exclusive use parties we ask that you select a set menu consisting of one first course, one main course & one pudding for the entire party, an additional vegetarian option will be available & any dietary requirements will be catered for on request

### **Menu A**

#### **First Courses**

##### *Served hot:*

English pea & mint soup  
with a Parmesan frico

##### *Served warm:*

New season's English asparagus\*,  
poached egg, hollandaise  
& crisp Parma ham wafer

##### *Served cold:*

Heritage beetroot salad  
with goat's cheese, hazelnuts  
& honeycomb

##### **All served with**

Artisan breads  
& unsalted butter

#### **Main Courses**

Roasted chicken breast,  
gnocchi, Spring vegetables  
& salsa verde

Cod fillet,  
crab mash, spinach,  
lemon & caper sauce

Duck breast,  
farro, fennel & peaches

**“rhubarb”**  
f o o d   d e s i g n

## Puddings

### *Served warm:*

Rhubarb crumble  
with clotted cream ice cream

### *Served cold:*

Lemon tart  
with raspberries & crème fraiche

Gooseberry & elderflower fool  
with shortbread

**"rhubarb's"** Freshly brewed organic coffee, tea & herbal teas  
with homemade petits fours

3 Course Menu

**£37.50 + vat**

\*English asparagus is available from late April until late June

Outside of the British asparagus season other seasonal vegetables will be offered

## Menu B

### First Courses

#### *Served warm:*

Sticky shallot tarte tatin  
goat's cheese & balsamico

#### *Served cold:*

Gin & tonic cured salmon  
with horseradish cream, pickled cucumber  
& toast

Ham hock terrine,  
piccalilli  
& toasted sour dough

#### **All served with**

Artisan breads  
& unsalted butter

**“rhubarb”**  
f o o d d e s i g n

## Main Courses

Sea bass fillet,  
saffron mash, spinach  
& sauce vierge

Roasted rump of lamb,  
crushed Jersey Royals with spring herbs  
& petit pois a la Françoise

Sirloin of beef,  
Lyonnaise potatoes,  
creamed spinach & Provençal tomato

## Puddings

### *Served hot:*

Chocolate fondant  
with pistachio ice cream

### *Served cold:*

Lemon posset  
with crystalised violets

Strawberries,  
buttermilk panna cotta,  
strawberry sorbet & shortbread

**"rhubarb's"** Freshly brewed organic coffee, tea & herbal teas  
with homemade petits fours

**3 Course Menu**  
**£45.00 + vat**

**“rhubarb”**  
f o o d d e s i g n

## **Menu C**

### **First Courses**

#### *Served hot:*

Marinated scallops,  
pea purée, pancetta crisp  
& fennel pollen

#### *Served cold:*

Carpaccio of beef,  
truffle dressing & Parmesan shavings

Burrata,  
heritage tomatoes,  
basil oil & Parmesan frico

#### **All served with**

Artisan breads  
& unsalted butter

### **Main Courses**

Lamb noisettes,  
artichoke mash  
& Niçoise vegetables

Roasted fillet of beef,  
truffle pommes mousseline,  
asparagus\* & spinach

Halibut fillet,  
fennel & potato purée,  
roasted cherry vine tomatoes  
& lemon butter sauce

## Puddings

Crème brûlée,  
raspberries & shortbread

Chocolate tart  
with popcorn sorbet

Eton mess  
with crushed meringue  
& crème Chantilly

**"rhubarb's"** Freshly brewed organic coffee, tea & herbal teas  
with homemade petits fours

### 3 Course Menu

**£55.00 + vat**

\*English asparagus is available from late April until late June

Outside of the British asparagus season other seasonal vegetables will be offered

## Vegetarian Main Course Options

Artichoke tortelloni,  
artichoke purée,  
spring vegetables & truffle butter sauce

### **Risi Bisi**

English pea, barley & mint risotto  
with broad beans & asparagus\*

**“rhubarb”**  
f o o d d e s i g n