

# TWICKENHAM

## England Changing Room Dinner

Please choose one option per course for all guests to enjoy.

A vegetarian starter and main course may also be chosen for guests with this dietary requirement.  
All requirements must be pre-ordered five working days before the event.

A selection of canapés will be served pre-dinner (chef's choice)

### STARTERS

Slow cooked Gloucester old spot ham, leek embers, maple, onion relish, dehydrated sourdough  
Duo of Loch Duart salmon with ruby beets, soured cream, blood orange puree and paprika toast  
Lime cured sea bass with pickled Asian vegetables, wasabi aioli and mirin syrup  
Cured trout, compressed cucumber, daikon radish, fennel puree, keta caviar and horseradish  
Pork pressed with cranberry and pistachio, beetroot chutney, carrot fluid gel and fennel seed croute  
Rolled Banham chicken, bacon, tomato aioli, Caesar mousse and parmesan tuile  
‘Textures of cauliflower’ with garstang rarebit (v)  
Butternut mousse, pine nut, buttermilk fluid gel, cured lemon peel, coriander ash and rocket puree (v)  
Salt baked celeriac velouté, blue cheese beignet  
English pea and garden mint potage (v)

### MAIN COURSES

Caramelised fillet of beef, braised bourguignon, fondant potato, glazed shallot, red wine reduction  
Rump of Kentish lamb, beer braised onions, spiced carrot, celeriac fondant and creamed potato and pan juices  
Dry aged Hereford rib of beef, Yorkshire pudding, triple cooked potatoes, honeyed roots, mushroom ketchup and red wine jus  
Slow cooked lamb shank with braised English onions, potatoes and pickled red cabbage  
Fillet of line caught sea bass chervil pressed potato, creamed leeks, roast butternut, vanilla and champagne velouté  
Soy marinated salmon, miso, shitake and spring onion broth, pak choi, tiger prawns and rice noodles  
Confit leg of Gressingham duck, carrot puree, potato terrine, Roquefort, port and sour cherry jus  
Roast pork belly with an old spot ham and stilton pie, creamed potatoes, maple and parsnip puree, red cabbage and cider jus  
Spinach and feta cheese cylinder with salsa verde, tomato and sweet potato gratin (v)  
Roast red pepper polenta, pepper puree, green beans, balsamic jus (v)  
Fricassee of wild mushrooms, orzo, aubergine, parsley puree and soya and miso jus (v)  
Wild mushrooms, artichoke and tarragon risotto, truffle oil, parmesan and pickled pea shoots (v)

### DESSERTS

Chocolate brioche butter pudding, candied raisins, English toffee sauce and salted caramel ice cream  
Molasses ginger cake, vanilla mascarpone, dehydrated apple ginger compote  
Basil panna cotta, vanilla sable, macerated strawberries, honeyed mascarpone  
White chocolate and hazelnut cheesecake, caramel sauce and candied hazelnuts  
Coconut and lime tart, lemon curd cream, macerated blackberries, blackberry syrup  
Spiced pecan tart with maple flavoured crème fraîche and pecan crumble  
Plum and frangipane tatin, Philly’ pastry, cinnamon ice cream, spiced plum sauce  
Chocolate and honey comb tart, sea salt caramel, chocolate and pecan crumb, Madagascan vanilla ice cream

### CHEESE COURSE

Chef's selection of fine cheeses served with biscuits, grapes and chutney

### AFTER CHEESE

Coffee and a selection of teas served with truffles

For further information or to discuss your requirements in more detail  
please contact a member of the team on **020 8744 9997**  
or browse our website [www.twickenhamexperience.com](http://www.twickenhamexperience.com)