

ASIA HOUSE

3-COURSE MENU

Please select one starter, main course and dessert

3-course Menu - £45.00 per person
Delivery Charge - £45.00

Starter

Clementine Cured Salmon, Pickled Cucumber, Crème Fraiche and Dill Dressing

Crispy Duck, Pomelo and Watercress Salad, Spiced Cashew, Hoisin infused Vinaigrette

Devon Crab, Papaya, Lemongrass and Mache Salad, with a Chilli Mint Dressing

Curried Lentil Veloute, Shallot Crisp, Golden Raisin, Yoghurt and Coriander

Carpaccio of Rare Kent Beef Fillet, Burrata, Pomegranate, Pistachio and Radicchio, Chilli Balsamic Dressing

Saffron, Butternut Squash and Porcini Risotto

Grilled Tiger Prawns, Rocket, Garlic Naan Croutons, Mango and Coriander Salsa

Seared Scallop, Pickled Kohlrabi, Crisp Chorizo, Pea Shoot Salad, Lime, Coriander and Ginger Dressing

Open Ravioli of Wild Mushroom Ragout, Shaved Parmesan, Wilted Spinach and Basil Oil

Smoked Venison, Shallot Pickle, Heritage Tomato, Rocket Salad dressed with a Plum Vinaigrette

Main course

Tamarind and Lemon Grass Marinated Beef Fillet, Pak Choi, Jewelled Rice, Plum and Port Reduction

Corn Fed Breast of Chicken, Persillade Potato, Roasted Chantenay Carrots, Tomato and Kalamata Olive Jus

Slow Cooked Belly of Pork, Celeriac and Potato Dauphinoise, Hispi Cabbage, Warm Apple and Cinnamon Puree, Maple and Balsamic Drizzle

Sea Bass Fillet, Fennel and Lemon Butter, Citrus Braised Endive Roast Pepper, Potato Fondant

Char-grilled Halibut, Chilli Coriander Chutney, Tomato and Crisp Onion Rice

Pan Fried Fillet of Cod, Cauliflower Puree, Roasted Root Vegetables, Brown Butter and Oloroso Sherry Reduction

Crisp Skinned Salmon, Carrot and Red Pepper

Julienne, Crushed Spring Onion and Pak Choi Potato on a Soy, Tomato and Tarragon Reduction

Double Baked Cheese Souffle of Quickest Cheddar, Leek Gratin, Button Mushrooms and Truffle Cream

Ragstone Goat Cheese, Spinach and Shallot Pithivier, Chilli Aubergine Dice, Roast Butternut Squash and Charlotte Potato, Tomato and Basil Broth

Parmesan Gnocchi, Peas, Spinach, Wild Mushrooms, Prosecco Cream Reduction

Desserts

Raspberry Pavlova, Kirsch macerated Raspberries, Lavender Flowers

Saffron Poached Praline Filled Pear, Cinnamon and Poire William Syrup

Chocolate and Cardamom Mousse, Caramelised Orange Peel, Mandarin Syrup

Tarte Tatin of Caramelised Apple, Salted Caramel Ice Cream

Passion Fruit Tart, Mango, Coconut, Lime Sorbet

Bitter Chocolate Brownie, Hazelnut Cream, Golden Raisins

Rhubarb, Sauterne and Amaretto Trifle