## Sample Menu's 6 day plan Richard Henderson

# Fillet of Aged Angus Beef Carpaccio

With roasted figs, purple cress salad, capers and horseradish.

# Roasted Zander Fillet

With seared brisket, fennel puree and sauce aigre-doux

# Elderflower Blossom Crème Caramel

with pistachio ice cream

## Day 2

# Hand Dived Scallops

Pan fried with lemon and chervil with pea sorbet and celeriac rosti.

# Roasted lamb rump

With grilled radicchio, artichoke rosti and Swede puree, red wine sauce.

# Iced Banana Parfait

Chocolate sorbet, rum syrup, sesame tuile

## Day 3

# Open Ravioli of Shrimp and Marsh Samphire

Nutmeg and paprika butter with a hint of ginger, roasted pepper dressing.

# Barbary Duckling

Breast, confit, duck fois gras, spinach, boulangere potatoes, sauce marchand du vin

# Poached Pear

Valrohne Chocolate ice cream, vanilla cheesecake crumble

## Day 4

# Pan Fried Lamb's kidney Fricassee

with Dijon mustard and mascarpone.

# Supreme of Brill

Dauphinoise potatoes, fine beans & shallots, flat leaf parsley salad, caviar, sauce vierge

# Stem Ginger Brulee

Poached rhubarb, rhubarb sorbet.

## Day 5

# Okra, Spinach & Sweet Potato Fritters

with chermoula couscous, black truffle and tahini dressing.

# Fillet of Aged Angus Beef

Fondant potato, young vegetables, shitake mushrooms, port sauce

# Chocolate Bourbon Franchipani Tart

Vanilla bean ice cream

## Day 6

# Meli-Melo of Tomato, Chilled Gazpacho

brochette of plum tomato and anchovy, and yellow tomato granite with aged balsamic.

# Slow Roasted Veal Rack Loin

Parisian potatoes, assorted vegetables, tarragon infused gravy.

# Lemon Tart

Blackberry sauce, citrus beignet.