



School & Workshop on Random Interacting Systems
Group Set Menu
26th June 2014

Starters:

Gazpacho Soup, Basil Espuma, Toasted Sourdough

Ham Hock Terrine, Pea & Truffle Salad, Quail Eggs

Goats Cheese Mousse, Beetroot Salad, Candied Walnuts

Smoked Avon Trout Salad, Pickled Vegetables, Hazelnuts

Mains:

Pan-Fried Chicken Breast, Truffle Mash,
Peas, Broad Beans, Asparagus, Madeira Cream

Pan Fried Black Bream, Ratatouille, Jersey Royals, Shellfish Sauce

Char-grilled Halloumi, Herb Polenta, Portabello Mushroom, Slow-Roast Tomato

Spiced Rump of Lamb, Cous Cous, Spinach, Tagine Sauce

Desserts:

Apple & Calvados Mousse, Honeycomb, Apple Sorbet

Chocolate Tart, Raspberry Sorbet, Vanilla Cream

Lemon Posset, Macerated Strawberries, Meringues

3 British Artisan Cheeses, Crackers, Chutney
Westcombe Cheddar – Barkham Blue – Waterloo Brie