

THE CHANCERY

VALENTINES 2012

A LA CARTE MENU

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THECHANCERY.CO.UK

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STARTERS

Confit Salmon, pickled beetroot, horseradish cream and watercress
Risotto Nero, "squid chorizo" citrus foam
Asian Marinated Sea bass, soy pearls, mooli and bok choy, lemongrass
Braised Pork Belly and Seared Scallop, coriander, cauliflower purée
Rabbit and Parma Ham, carrot purée, warm mushroom salad, pearl onions
Roast Butternut Squash Soup, foie gras, pain d'espice
Textures Of Carrot, agnolotti, baby, pickled, purée, ribbon, crisp and "cardamom air"
Crottin of Goats Cheese, honey caviar, fig, caramelised red onion compote

MAINS

Roast Cornish Grill, mussel broth, saffron potato parsley caviar
Cornish Pollock, salt cod cromeski, langoustine consommé, tender stem broccoli
Wester Ross Salmon, celeriac and vanilla risotto, razor clam, lemon emulsion
Pork Fillet, choucroute, caramelised apple and prune, cider jus
Herb Infused Chicken, deconstructed ratatouille, thyme roasted potatoes
Rare Beef Fillet and Braised Oxtail, fricassée of wild mushroom, polenta
Truffled Potato and Celeriac Gratin, almond and cauliflower cous cous, cauliflower pakora

DESSERTS

Assiette of Apple, toffee apple, popping strudel sphere, apple sorbet, samosa and Calvados air
Chocolate Cornet, white chocolate mousse, salt caramel, chocolate and walnut brownie
Citrus Crepes, lemon mousse, orange purée, fairy floss
Banana Rice Pudding, sticky toffee pudding, vanilla ice cream
Quince Tarte Tatin, gingerbread ice cream, pistachio soil
Selection of French and English cheese, toasted raisin and walnut bread

Coffee and Truffles

Three courses for 40.00

Executive Chef
Stephen Englefield