

St. Valentine's Day Menu

Please note this Menu is subject to change

Jerusalem Artichoke Velouté
Spring Onion, Toasted Hazelnuts, Thyme Oil

Native Lobster, Asparagus, Bisque Bavaois
Saffron Syrup, Avocado Cream, Pancetta

Champagne Sorbet, Strawberry and Basil Compote

Roast Pheasant, Leg Ballontine, Celeriac and Truffle Puree
Confit Potato, Caramelised Chicory, Blackcurrant Gastric

White Chocolate and Banana Marquise
Caramelised Banana Sorbet, Confit Apricot Coulis
Chocolate Croquant

RECIPES

Jerusalem Artichoke Soup

4lb Jerusalem Artichokes
7 Med White Onions
1 Large Potato
Thyme
Butter
Chicken Stock

Bisque Bavarois

1lt Bisque (Reduce by ½)
500ml Double Cream
1tb sp Tomato Puree
5g Agar Agar
Lime Juice
Salt & Pepper

Avocado Cream

1-2 Avocados
2 Limes (Juice)
60ml Water
100ml Olive Oil

Champagne Sorbet

2 bottles of Champagne
2lb Sugar
2pt Water

Boil the champagne for 4 minutes.

Prepare stock syrup from the sugar & water; combine the both & churn

Celeriac Puree

2 Heads of Celeriac, Peeled
1 pt Milk
¼ pt Cream
2 tbsp Butter
Seasoning

Blackcurrant Gastric

100g Sugar
90ml Red Wine Vinegar
300g Blackcurrants
200ml Water

Boil sugar & vinegar to light caramel
Add the water & Blackcurrants, simmer for 5 minutes
Pass the mixture (do not blend), then reduce to a syrup

Banana Citrus Sorbet

25g Granulated Sugar
2g Sorbet Stabilizer
100g Sugar
200g Water
40g Glucose Powder
20g Trimoline
445g Banana Purée (10% Sugar)
40g Lemon Juice, Strained
120g Orange Juice, Strained

1. Combine first measurement of sugar and stabilizer.
2. Heat water to 50°C/120°F. Whisk in stabilizer, then remaining sugar, glucose and trimoline and bring to a boil for about 30 seconds. Remove from heat.
3. Chill and allow syrup to mature at least 4 hours.
4. Combine syrup, banana, and citrus juices; process in batch freezer.

Chocolate Glaze

8 Sheets Gelatine
80g Water, Cold
280g Heavy Cream
65g Water
420g Granulated Sugar
140g Cocoa Powder

1. Soak gelatine in first measurement of cold water. Reserve.
2. In a large saucepan, combine cream, second measurement of water and sugar. Bring to a boil and cook to 103°C
3. Remove from heat and whisk in cocoa powder, followed by bloomed gelatine and any unabsorbed water.
4. Process with an immersion blender. Allow to cool to 40°C before glazing, or chill completely for later use.

Banana Ganache

475g Heavy Cream (36% Fat)
2 Vanilla Beans, Split & Scraped
40g Trimoline
780g White Chocolate
100g Banana Purée
50g Unsalted Butter, Softened
30g Dark Rum

1. In a saucepan, combine cream and vanilla. Bring to a boil.
2. Remove from heat and discard vanilla. Place chocolate and trimoline in a large bowl and gradually pour cream over it. Emulsify with an immersion blender, if necessary.
3. Allow to cool to 35°C/95°F. Add banana and butter, followed by the rum. Allow to cool to 30°C/85°F before filling moulds.

Sponge Base

6 Eggs
10 Egg Yolks
100g Sugar
50g Flour
50g Cornflour
50g Cocoa Powder
½ tsp Baking Powder
50g Melted Butter

Confit Apricot Coulis

250g Dried Apricots (Soaked Overnight)
200g Granulated Sugar
300g Water
1 Vanilla Bean (Split & Scraped)
Apricot Brandy