

SAMPLE OF TRADITIONAL ENGLISH MENU

STARTERS

- * Prawn and crayfish cocktail, garlic croutons,*
- * Chicken liver pate, red onion chutney, Melba toast*
- * Creamy wild mushrooms, tarragon crispy bread*
- * Seasonal soup*

MAINS

- * Roast rump of beef, carrots, cabbage, roast potatoes, Yorkshire pud and gravy*
- * Roast gammon steak, pineapple, fried egg and chips*
- * Battered haddock, mushy pea, chips and tartar sauce*
- * Red onion and goat cheese tart, tomato béchamel, sauté potato*

DESSERTS

- * Profiteroles, whipped cream and chocolate sauce*
- * Raspberry cheesecake, mango and berry coulise*
- * Sticky Toffee & Date Pudding with Toffee sauce and Banana ice cream*
- * Fruit crumble with nutty topping, brandy basket and vanilla cream*

FINE DINING

STARTERS

- * Shredded guinea fowl and pea shoot salad with minted pea mayonnaise*
- * Blue cheese, fennel, mulled pear and chicory salad with hazelnut and sherry oil*
- * Veal shin presse with quail's egg, chive and charlotte potato salad on fennel cream*
- * Carpaccio of smoked halibut, apple and cucumber slaw with micro cress and beetroot oil*

MAINS

- * Slow roasted Pork belly with vanilla scented mash, apple and sage compote, watercress infusion*
- * Seared loin of venison, saffron crushed potatoes, Savoy cabbage, caramelised shallots & berry jus*
- * Barramundi wrapped in serrano ham with roasted vine tomatoes, nicoise salad, olive mash and basil jus*
- * Rump of lamb with butternut and pistachio tartlet, pea and mint puree, dauphine potato, jus*

DESSERTS

- * Vanilla rice balls, pepper strawberry, caramel coulis*
- * Coffee mousse tear drop, poach figs, pralines*
- * Limoncello parfait, chocolate cherries and berry glaze*
- * Peach mille-feuille, varhola coulis, marmalade jelly*

SAMPLE OF FRENCH MENU

STARTERS

- * Cold black pudding and truffle omelette, citrus fennel*
 - * Monkfish mouseline, cornishon pickle and radish salad,*
 - * Pork rilette, asparagus and pomegranate salad,*
 - *Frog legs, tomato steamed rice, spinach puree*
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MAINS

- * Claret poached Chicken breast, carrot julienne, pissaladiere tart, Roquefort sauce*
 - * Slow cooked Shoulder of lamb, ratatouille, aubergine caviar, dauphinoise, rosemary jus*
 - * Marinated Beef fillet, glazed shallots, fricassee chantell mushroom, risolee potato, jus*
 - * Fillet of Turbot, escargot brandade, samphire and chateau potato, lobster bisque*
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DESSERTS

- * Fig tart tatin, caramel glaze, vanilla ice cream*
- * Tart au citron, crème fraiche, limoncello shot*
- * Vanilla crème brulee, almond short bread*
- * Plum and armagnac clafoutis with cassis jelly and chanteley cream*

SAMPLE OF SPANISH MENU

STARTERS

- * Tapas selection*
- * Red wine poached squid, frisée leaves and garlic allioli*
- * Pork gambas style press, pea puree*
- * Cod ceviche, fine bean tortilla, gaspacho butter*

MAINS

- * Roast chicken breast, cherry tomatoes, new potato, olive and chorizo caserolle*
- * Tuna steak, pickled octopus, paella rice, peas*
- * Iberico tenderloin, artichoke, patatas bravas*
- * Saffron poached swordfish, turnip, sweet corn valoute, potato cruquetas*

DESSERTS

- * Churros , strawberry preserve, cocoa dust*
- * Crème ‘catalana’, poached pineapple*
- * Banana fritters, vanilla ice cream*

SAMPLE OF ITALIAN MENU

STARTERS

- * Beef carpachio, rockette, parmesan, horseradish cream*
- * Parma, pig's cheeks and salsify press, sundried tomatoes, wattercress*
- * Beef tomato, boconcini, crispy pancetta, balsamic reduction*
- * Smoke tuna pie, cucumber spaghetti, candied lemon*

MAINS

- * Beef osso-bucco, saffron risotto, beans and tomato garlic fricassee,*
- * Fillet of Sea Bass, curly kale, potato gnocchi, tomato and oregano salsa*
- * Chicken leg, cherry tomatoes, buttered spinach, fondant potato, tarragon jus*
- * Lamb meatloaf, creamy vermicelli, olive tapenade,*

DESSERTS

- * Tiramisu, coffee ice cream, raspberry preserve*
- * Pinot Grigio panacotta, nut biscoti*
- * Ricotta mousse, spiced plums and Sicilian wine sorbet*
- * Blueberry zabaglione, chocolate whipped cream*

SAMPLE OF GREEK MENU

STARTERS

- * tzatziki, hummus, taramasalata, greek salad...*
- * loukanika, keftedes, garlic king prawns*
- * spanakopittes, tyropites.*

MAINS

- * Whole Bass served with saute potatoes, seasonal vegetables salata /*
- * Lamb 'Moussaka' Layers of aubergines, courgettes, potatoes, tomato and lamb mince mix , topped with bechamel sauce & baked in the oven*
- * Vothino Stifado, Prime diced beef in red wine sauce with shallots, olives, mushrooms & herbs, a classic Greek dish /*
- * Kota Souvlaki, Traditional chicken kebab marinated in olive oil, lime juice & oregano served with orzo greek pasta rice /*

DESSERTS

- * Baklava , famous Greek dessert made with of almonds, pistachios and wrapped in filo pastry*
- * Keteifi , almond and honey paste wrapped in shredded greek filo pastry*
- * Fresh seasonal fruit salata*
- * Greek yogurt, nuts and honey*

SAMPLE OF ASIAN MENU

STARTERS

- * Hot and sour soup with chicken, shiitake and pomelo*
- * Dim sum platter scallop shumai, har gau, prawn Chinese chive dumpling and shimeji dumpling*
- * Salt and pepper squid, hon sin*
- * Crispy duck salad with pomelo, pine nut and shallot*

MAINS

- * Cantonese style steamed brill with lily flower and shitake in soya sauce, spring onion,*
- * Japanese Royal King crab in black bean sauce, lotus root, Thai celery rice*
- * Black truffle roast duck with tea plant mushroom, glutinous rice, pomegranate*
- * Braised spicy lamb shank in Chinese five spice with peppercorn, peanut and sesame*

DESSERTS

- * Banana and coconut pancake*
- * Mango rice pudding*
- * Sweet potato and walnut sponge*

SAMPLE OF INDIAN MENU

SIDES

*Bombay okra
Saag aloo / spinach and spicy potato /
Matter Paneer (peas & cheese)
Green Salad*

*Pilau Rice (Basmati)
Chicken Tikka Rice*

STARTERS

*Plain Papadoms and Spicy Papadoms. Naan breads...
Chutney (Lime Pickle & Mango Chutney)
Onion Bhaji
Crispy vegetables pakoras with raita
Crab / meat/ and mango samosas
Chickpea and rice dumplings*

MAINS

*Curried Mussels
Lamb Tikka Cutlets with Pumpkin and Ginger Chutney
Cashew and Coconut Prawn / or fish / Curry
Chicken dansak / lentil curry /
Beef jalfrezi with mushrooms*

DESSERTS

*Kheer (rice, cardamom & pistacios pudding)
Ananas ka meetha, Coconut laadu, Apple halwa*

SAMPLE OF RUSSIAN MENU

STARTERS

- * Beetroot cured salmon terrine, sour cream and blinis*
- * Beef tartar, egg yolk, toast, spinach puree*
- * Chicken leg aspic, pickled onion, roast red pepper*
- *''RUSSIAN'' egg salad, carrot and walnut*

MAINS

- * Fillet of Sturgeon, turned potato, white cabbage, salmon roe cream*
- * Beef Stroganoff, brased red cabbage, tvorok potatoes,*
- * Lamb ''Shashlik'', hand cut chips, borsch sauce*
- * Modern chicken ''Kiev'', baby carrots, potato mash cake, dill cream*

DESSERTS

- *''Syrniki'' sweet cheese, cinnamon and sultana, baked in a pancake and served with maple syrup.*
- *''Vishni '' cousin of creme brulee, made with black cherries, cream and spiked with cherry vodka*
- *''Pavlova'' Baked meringue nests, filled with whipped cream and seasonal fruits,*

SAMPLE OF CZECHOSLOVAKIAN MENU

STARTERS

- * Smoked Rainbow Trout, apple horseradish and brioche*
- * Gammon roll with asparagus salad, beetroot sauce*
- * Potato pancake stuffed with beef fillet and capers mix*
- * Traditional chicken and ox tail presse, red onion, feta cheese and chilli paste*

MAINS

- * Pork tenderloin 'SARIS' fillet stuffed with sauerkraut and smoke sausage with mustard sauce and parsley potatoes*
- * Chicken 'MONTE NEGRO' potato battered breast, fricassee of wild mushroom, rosemary roast potatoes*
- * Whole Carp served with caraway seed seasonal vegetable, garlic butter and new potatoes*
- * Shin of beef stuffed with pickled peppers, egg and gherkins, bread dumplings and rich tomato sauce*

DESSERTS-

- * Cottage cheese and hazelnut strudel*
- * Poppy seed custard pie, chocolate sauce*
- * Sweet potato gnocchi, hot plum jam and walnuts*
- * 'BUBLANINA' cherry sponge cake, vanilla ice cream*

SAMPLE OF HUNGARIAN MENU

STARTERS

- * Rabbit stuffed with spicy sausage, prune relish and carrot salad*
- * Figs and goose liver mousee, quince cream and ginger bread*
- * Meat-filled pancake “Hortobágy” style in rich paprika sauce*
- * Chicken drumstick, egg-pasta cake*

MAINS

- * Venison fillet, cranberries, lecsó mix, mushroom strudel, rosemary jus*
- * Roast duck, red cabbage, apples, semolina dumpling*
- * ‘Kolozsvar’ pork stuffed cabbage, dill sauce, potato puree and*
- * Whole Pikeperch served with potato goulash, spinach and peppers*

DESSERTS-

- * “Somlói galuska” – sponge cake with rum chocolate sauce and whipped cream*
- * Chestnut and blackberry parfait, cinnamon sauce*
- * Potato dumplings stuffed with cherries and quark, caramel sauce*

SAMPLE OF GERMAN MENU

DESSERTS

- * Herring with beetroot and spinach salad*
 - * Confit duck salad, plum jam and spiced celeriac salad*
 - * Salami, ham cock & potatoes terrine, yogurt vegetables*
 - * Garlic and tarragon field mushrooms, cheese crouton*
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MAINS

- * Pigs knuckle, sweet sauerkraut, potato knodel and apple sauce*
 - * Paprika chicken, German sausage and traditional spatzle*
 - * Marinated pheasant, forest berry compote, chestnuts and black forest dumplings*
 - * 'HAMBURG' eel served with old potato salad and roast pepper sauce*
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DESSERTS

- * Blueberry 'LEBKUCHEN', vanilla custard*
- * Grated apple doughnut, chocolate fondue*
- * 'BLACKFOREST GATEAU' traditional cocoa and cherry cream cake*

SAMPLE OF SPECIALITY MENU

HEALTHY OPTION

- *Tomato Slices served with spicy Ricotta and Garden Salad*
- *Green Salad with melon, Feta Cheese and Vinegar Dressing*
- *Tiger Prawns with Iceberg Salad and Fennel, sprinkled with Nut-Oil Dressing*
- *On Olive Oil roasted Vegetables with Potato Strudel and roasted Tofu*
- *Oatmeal Pie with Mushrooms and Vegetable Ragout*
- *Fillet of Halibut with Spinach, Apple and Currant Walnut*
- *Breast of Chicken with Carrot Pie and Zucchini-Tomato Ragout*
- *Sliced Fruit salad with Lemon Ice-cream*
- *Chocolate Cake with Red Beet and Forest Fruit Ragout (Sugar free)*

KOSHER FOOD

STARTERS

- * Caponata / PARVE / of eggplant and bell peppers*
- *''KLINGLI'' chicken broth, yogurt fruit soup*
- * Classic Gefilte fish, tuna mouse / parve /*
- * Israeli hummus, matboucha, spinach, tidbits, tabbouleh salad*

MAINS

- * Abricot chicken leg, breaded and stuffed breast..*
- * Beef stir-fry, meat stuffed peppers*
- * Maroccan chickpea meat stew*
- * Maple syrup turkey roll*

DESSERTS

- * Apple crumble or pie with meringue topping*
- * Pecan nut and chocolate tart*
- * Frozen lemon pudding*

** Cinnamon and cherry cake*

...much more country, ethnic and religious food available on request, please note these are just samples, menu and dishes may change due the market, if you have any special requirements please don't hesitate to contact us, we try to keep sample menus as up to date as possible but please let us know if you spot anything you think should be updated. E-mail info@chaucergourmet.co.uk