

WILL KEITH
Freelance Chef

Festive Celebrations

Oysters Rockefeller
Smoked Haddock and Gruyere Profiteroles
Salmon, and Smoked Salmon Rillettes on Melba Toasts
Baked Quail Egg with Crispy Pancetta Shards
Gorgonzola stuffed Devils on Horseback

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Salmon Gravlax with Pickled Beetroot, Dill and Mustard Sauce
'The Ivy' Salad of Winter leaves with Roquefort, Walnuts, Roquefort Dressing
French Onion Soup with Old English Cheddar Croutons
Welsh Rarebit Portobello Mushrooms with Homemade Cranberry Sauce
Spiced Onion Bhajis with Dorset Blue Vinny and Dorset Dairy Co Yoghurt Dip

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Beef Sirloin with Celeriac and Potato Gratin, Spiced Red Cabbage and Rainbow Chard
Roast Turkey with Pigs in Blankets, Homemade Bread Sauce, Roast Potatoes, Spiced Red
Cabbage, Heritage Carrots and Brussel sprouts with Chestnuts.

Porchetta Stuffed with Apples, Dorset Blue Vinny and Walnuts with Boulangerie
Potatoes, Spiced Chutney and Roasted Kale

Salmon en Croute with a Cheddar Béchamel, Heritage Carrots and Calvo Nero

Miso Mushroom, Squash and Chestnut Wellington with a Green Peppercorn Sauce

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Chocolate Nemesis Tart with Homemade Crème Fraiche Ice Cream
The 'Best Ever' Lemon, Orange and Ginger Cheesecake
Orange and Whiskey Semi Freddo
Tiramisu

All menus can be adapted for allergens