

WILL KEITH  
Freelance Chef

**Sample Spring / Summer Menu**

Purbeck Scallops, Hazelnut Butter, Watercress Cream  
Beef Carpaccio, Pickled Beetroot, Horseradish Mousse  
Water Buffalo Mozzarella with Broad Beans, Mint and Pea Shoots  
Spinach and Summer Herb Tartlets with a Watercress Sauce  
Salmon Rillettes with Pickled Cucumber Ribbons and Melba Toast  
Ricotta, Fresh Mint, Summer Pea and Broad Bean Salad  
Mozzarella and Rhubarb with Tempura Spring Onions and Pea Shoots  
Asparagus Parmesan Salad with Parmesan Soft Boiled Quail Eggs

*All served with Sourdough from Oxfords Bakery*

Rump of Lamb with a Lamb Shoulder Croquette on a Courgette Basil Purée  
Seared Tuna with Fresh Anchovies, Shallot and Olive Dressing  
Purbeck Black Bream with Brown Shrimp Sauce  
Loin of Dorset Venison in Homemade Sloe Gin Glaze  
Herb Crusted Pork Fillet with Sage and Parmesan Risotto  
Pan Roasted Cod Loin on a Leek and Pea Fritter with Moules and Tarragon Sauce  
Vegetarian Moussaka with Apple Tzatziki

*All to be served with seasonal accompaniments*

Tarte au Citron with Raspberry Coulis and Freeze Dried Raspberries  
Coconut Baked Alaska's with Chocolate Glaze  
Roasted Pineapple and Rum with Homemade Coconut Ice cream  
Chocolate Truffle Torte with Chantilly Cream  
Raspberry Mille-feuille  
Passion Fruit Soufflé

*All Menus can be adapted for allergens.*