

WILL KEITH
Freelance Chef

Sample Autumn / Winter Menu

Seared Scallops on an Oxtail Ragu with Shaved Radish
Portland Crab and Salmon Tortellini in a Crab Bisque
Lobster Thermidor
'Hartgrove Coppa' (cured pork) with Waldorf Salad
Beetroot-cured Chalksteam Trout with Celeriac Remoulade.
Wild Mushrooms with a Thyme and Garlic Cream Sauce
Grilled Goats Cheese with Dorset Nduja and Pickled Vegetables
Beetroot and Horseradish Gnocchi with a Beetroot Glaze

All served with Sourdough from Oxfords Bakery

Sirloin of Beef, Garlic Pommé Purée, Honey Glazed Carrots, Calvo Nero
Six Hour Glazed Lamb Shoulder with Tzatziki and a Warm Persian Rice Salad
Seared Loin of Venison with a Venison Croquette and Spiced Tomato Chutney
Guinea Fowl Au Vin with Creamed Potatoes
Pan Fried Seabass, Red Pepper Piquillo Sauce and Tenderstem Broccoli
Pan Fried Cod, Leek and Herb Fritters, Pernod Volute, Moulés
Truffle Roasted Duck, with Caponata and a Truffle Cream
Suckling Pig with Homegrown Apple Sauce, Roasted Root Vegetables
Chestnut Mushroom, Or Beef Stroganoff

All to be served with seasonal accompaniments

River Café Chocolate Nemesis Torte with Homemade Crème Fraiche Ice Cream
Ils Flottant and Crémé Analgise, Toasted Almonds (Clouds Of Poached Meringue
Floating On Crème Analgise)
Spiced Apple Tarte Tatin
Orange and Almond Polenta Cake
Black Forest Meringue Roulade
Caramel Panacotta with Gingerbread Snap

All menus can be adapted for allergens