



# RICK STEIN'S COOKERY SCHOOL

## Autumn and Winter 2018 3-Course Dinner Party Menu

*Choose one dish from each course to create your set menu*

### Starters

Baked scallops with guindilla pepper, chorizo and crisp breadcrumbs

Shangurro crab

Amritsari fish

New England clam chowder

### Mains

Grilled cod with spring onion mash and morel mushroom sauce

Roast monkfish with parma ham and sauerkraut

Brill with piperade, olive oil and lemon sabayon

Hake with pardina lentils, white wine, serrano ham and pimentón

### Desserts

Chocolate fondant

Treacle tart

Apple strudel

From £55 per person. Minimum numbers apply.