



RICK STEIN'S COOKERY SCHOOL

Spring and Summer 2017 3-Course Dinner Party Menu

Choose one dish from each course to create your set menu

Starters

- Searched scallops with serrano ham and sherry vinegar
- Marinated salmon with passion fruit, lime and coriander
- Lobster and cod chowder
- Warm salad of monkfish and prawns with a fennel butter vinaigrette

Mains

- Hake alla Carlina
- Sea bream with spinach and beurre blanc
- John Dory with chargrilled baby leeks, mustard dressing and soft boiled egg
- Fillets of sea bass with sauce vierge

Desserts

- Crema Catalana
- Hot chocolate fondant
- Passion fruit pavlova

From £55 per person. Minimum numbers apply.