



# RICK STEIN'S COOKERY SCHOOL

## CHEF AT HOME - AUTUMN & WINTER DINNER PARTY MENU

*CHOOSE ONE DISH FROM EACH COURSE TO CREATE YOUR MENU*

### STARTERS

FISH & SHELLFISH SOUP with rouille and Parmesan

CRISP FRIED SEA BASS with a chilli, tomato and makrut lime leaf

PAN FRIED SCALLOPS with pardina lentils and Serrano ham

SHANGURRO Basque-style stuffed crab

### MAINS

BRILL CASSEROLE with wild mushrooms and thyme

INDONESIAN SEAFOOD CURRY with cod, monkfish, and prawns. Served with pilau rice and a green bean and grated coconut salad with crisp fried shallots, garlic, and chilli

JOHN DORY ALLA CARLINA

LOBSTER THERMIDOR

A classic French dish of lobster cooked in a light cream and Noilly Prat sauce with fines herbes\*

### SIDES

GARDEN SALAD *195 kcal*

BUTTERED POTATOES with parsley and mint

CAVOLO NERO with fennel and garlic

KALETTES with sea salt and olive oil

### DESSERTS

CHOCOLATE PAVÉ with a chocolate sauce and crystallised peanuts

APPLE TARTE TATIN with vanilla ice cream

FIG AND FRANGIPANE TART with crème Anglaise

A SELECTION OF CHEESES

£125.00 PER PERSON

\*£15.00 PER PERSON SUPPLEMENT

Dietary requirements and allergies will be accommodated where possible