



RICK STEIN'S COOKERY SCHOOL

SIX COURSE TASTING MENU

SPRING & SUMMER

ABRAHAM'S CEVICHE of bass and prawns with chilli

CRAB with wakame salad and wasabi mayonnaise

GRILLED MACKEREL FILLETS

CLASSIC FISH AND SHELLFISH SOUP with rouille and Parmesan

ROASTED TRONCON OF TURBOT with hollandaise sauce

OR

HALF LOBSTER THERMIDOR

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

SEMI FREDDO almond nougat with raspberries and orange brandy snaps

COFFEE AND PETIT FOURS

AUTUMN & WINTER

BEETROOT-CURED SALMON with cucumber and apple pickle

SHANGURRO Basque-style stuffed crab

SALT AND PEPPER SQUID TEMPURA with coriander

NEW ENGLAND CLAM CHOWDER

BRILL CASSEROLE with wild mushrooms

OR

HALF LOBSTER THERMIDOR

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

FIG AND FRANGIPANE TART with crème fraîche

COFFEE AND PETIT FOURS

£125.00 PER PERSON

Dietary requirements and allergies will be accommodated where possible