



# RICK STEIN'S COOKERY SCHOOL

AUTUMN & WINTER  
THREE COURSE DINNER PARTY MENU

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

## STARTERS

SEARED SCALLOP SUCCOTASH

SHANGURRO Basque-style stuffed crab

SALT AND PEPPER SQUID TEMPURA with coriander

PRAWN CALDINE

## MAINS

ROASTED COD with lentils and red wine sauce

ROAST MONKFISH with parma ham and sauerkraut

BRILL with piperade, olive oil and lemon sabayon

HAKE with spring onion mash and morel mushrooms

## DESSERTS

CHOCOLATE PAVÉ with a chocolate sauce and crystallised peanuts

APPLE TARTE TATIN with vanilla ice cream

STICKY TOFFEE PUDDING with clotted cream

£95.00 PER PERSON

**Dietary requirements and allergies will be accommodated where possible**