



the
home
gourmet



Fine

Autumn/Winter 2020



Our fine dining menu concept is Michelin style cuisine available in a three, four or five course menu option

Starters

Soy marinated beef carpaccio, honey mustard cream and crispy onions

Smoked duck with roast pumpkin, hazelnuts and blackberry dressing

Crispy bacon lardon, confit egg yolk, toffee apple puree, mustard cream and maple jus

Duck liver parfait, brioche biscuit, poached apple cubes with Sauternes gel

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Beetroot cured salmon mi-cuit served with pickled shallot, horseradish cream,
pistachio dust and poppy seed

Pan fried scallop with pea purée. Topped with peas, caviar roe, radish and lemon oil

Dressed crab with crab beignets served with salmon roe, tapioca crisp and mango gel

Pan seared tuna loin rolled in sesame seeds, avocado cream served with poached
asparagus, tomato and mango with a mango purée

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Charred endive, pickled tomato and carrot and toasted cashews served with
Romanesco sauce (ve)

Mushroom and ricotta raviolo, chestnut purée, buttered mushrooms served with chervil
oil (v)

Aubergine tempura, white miso and sour cream with pecans, aubergine crisp sweet
chilli and honey sauce. (v)



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Main Courses

Slow roast sirloin of beef with carrot and parsnip pavé, brulée onion, smoked bacon and jus. Served with truffle pomme purée on the side

Roast chicken supreme, scalloped potatoes, heirloom carrots, English peas and jus

Roast spiced duck, salt baked swede, Brussels tops, confit potato, port and beetroot sauce

Roast porterhouse, beef fat potato dauphinoise, watercress purée, charred onion with a rich jus

Glazed short rib, Marmite crumble, crispy beef shoulder, cauliflower, pedro ximinez sauce. Served with horseradish potato purée served on the side

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Cornish John Dory with burnt butter and morel sauce, with charred baby leeks

Roast salmon, broccoli and spinach purée with charred baby onions and crispy potatoes

Roast Halibut on black tagliatelle, served with a bouillabaisse bisque

Chilean sea bass Korean BBQ, lobster velouté, crispy baby leeks

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Cauliflower steak with beluga lentils, kefir, cauliflower puree, pumpkin oil, served with black garlic and sour dough crumb (v)

Pumpkin ravioli with ricotta, served with pumpkin seeds and a poured pumpkin velouté (v)

Wheat berry risotto, mushrooms, truffle, heirloom carrots and thyme served with a carrot velouté and parmesan crisp (v)



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The Home Gourmet team ooze the professionalism and decorum we have come to expect from London's top Michelin star restaurants.

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PRIVATE CLIENT, MAYFAIR

Desserts

Rocher. Almond and hazelnut praline mousse, mango and passion fruit sorbet with praline sauce

Spiced plum frangipane, gingerbread crumb. Served with vanilla ice cream and a raspberry coulis

Sticky date pudding with butterscotch, vanilla bean ice cream, brandy snap with salted caramel popcorn

Rhubarb and pistachio semifreddo, rhubarb and ginger gel, granola. Served with Madagascan vanilla bean ice cream

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Luxury cheeseboard with frozen grapes, dried fruits, sliced apple and luxury crackers



thehomegourmet.co.uk

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