



the  
home  
gourmet



*Forage*

Autumn/Winter 2020





Our Forage menu concept our highest standard of catering. Concentrating on flavour over form, expect fewer ingredients, paired back presentation and an onus on the product. The Forage menu comes in 5 or 6 course taster menu

Five course consists of amuse bouche, introduction course, elemental course, main course, sweet / cheese

Six course consists of amuse bouche, introduction course, elemental course, fish course, meat course, sweet / cheese

# Amuse Bouche

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*A one mouth taste of what's to come*

Ham croquettes with pepper relish

Lobster rolls in daikon nori

Baba ghanoush and crayfish

Truffle arancini (ve)

Curried parsnip cappuccino (v)



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# The Entry

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*An bite or two of explosive flavour and texture*

Asian style pork shoulder with wasabi mayonnaise and soy bubbles

Foie gras with umeboshi plum

Black pudding croquette with spiced mayo

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Orkney scallop with sea buckthorn

Oyster with lemon curd and burnt toast

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Chargrilled tenderstem broccoli with sesame, yuzu and pomegranate (v)

Asparagus with an egg yolk sabayon, and wasabi (v)

Mushrooms on toast with cherry ketchup (v)





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# The Elemental Course

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*This is an elemental course of fish, meat or vegetables. Typically made up of two or three ingredients only*

Goosenargh duck with confit tamarillo

Roscoff onion leaf with pulled pork and a confit broth

Iberico pork loin with aubergine, served with a mushroom broth

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Scallops with white asparagus and hollandaise

Miso and sardine with spiced wild rice

Crab with potato served with a bisque

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Braised porcini mushroom with celeriac purée, served with pickled cabbage (v)

Baked carrot with cacao (ve)





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# The Main

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*This is the main course of fish, meat or vegetables.*

Glazed beef sirloin cooked on charcoal with a miso cream, charred baby leeks. Served with chilli broccoli and teriyaki jus

Pistachio crusted lamb cooked over embers with a horseradish cream, confit aubergine. Served with braised cabbage on the side and a poured jus

Dry aged duck and apricot puree with poached apricot, grilled white asparagus and pistachio crumble. Served with a duck jus and pomme purée

.

Glazed Sea bream with spinach purée and hazelnuts with celeriac sauce

Crispy skinned salmon with purple carrots and scallops. Served with N'duja sauce and jamon powder

Squid ink linguine with poached lobster tail and a poured bisque

.

Sirloin of king trumpet with mushroom onion jus, a smoked mushroom purée, poached onion flower and parmesan (v)

Chargrilled curried cauliflower with a curry cream, deep fried onions, puffed coconut rice and a coconut curry jus (v)

Beetroot wellington, truffle and cauliflower, roast pumpkin skin and jus (ve)



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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



# The Finale

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Warmed stilton with honey, digestive and fig

Malt pain perdu with roasted almond ice cream and prune coulis

Salt and sugar French toast with a peanut ganache filling served with a chocolate sorbet

Banana brulée, banana bread served with a milk ice cream

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



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